

The Awagarh Cook Book

BHUMENDRAPAL SINGH



Foreword

A family recipe is a practical kind of inheritance. It preserves a way of working: the onions to be browned, the masala to be patiently cooked, the pot to be covered and left on a gentle fire. The Awagarh collection carries this knowledge in handwritten pages and later transcriptions associated with Rajkumar Dharampal Singh of Awagarh. Beside them survive photographs, field notes and maps. Together they bring the kitchen into a larger history of family life, travel and hospitality.

This book follows that history through three distinct settings: Awagarh in Etah district, Castle Grant in Agra, and the camps associated in family accounts with the Guna years in Madhya Pradesh. The recipes connect those settings without making every dish a camp dish or every family memory a documented event. Their particular pleasures lie in their variety: kormas and kaliyas, skewered meats, chicken preparations, keema, chutneys and a separate historical game collection.

The shikar papers belong to the social history of their period. They are preserved here with an awareness of the changed place of wildlife in Indian law and public life. The hospitality, practical organisation and recorded craft deserve attention alongside the people whose labour made the table possible.

The old quantities remain visible. Where a page leaves an amount unstated, that silence remains visible too. A family archive is best served by care: in reading a difficult word, recognising a cook's knowledge, and allowing the next generation to distinguish what has been inherited from what has been newly explained.

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Contemporary AI-generated chapter illustration

CHAPTER 01

The Book & Its Story

Awagarh gives this book its name and its family setting. The Etah district administration places the town in Uttar Pradesh and associates its fort with Jadon rulers. It also records Raja Balwant Singh of Awagarh's connection with the college bearing his name in Agra. That public history provides a setting for a more intimate record: the recipes and papers gathered around Rajkumar Dharampal Singh.

The collection is not a single, uniform document. Plain photographs of handwritten pages sit beside later typeset Hindi recipes, English recipes, translated recipe texts and modern book drafts. Each has a different evidential value. A photographed handwritten page can preserve a correction or a measure that disappears in a polished transcription. A later compilation can make a recipe readable while introducing a spelling, conversion or interpretation that needs checking.

The manuscript's provenance therefore belongs with the food. The family working document associates the recipes and field papers with Dharampal Singh; the surviving files preserve more than one stage of their subsequent editing. The present arrangement keeps those stages distinguishable. Recipe names remain useful identifiers, but a name such as Shahi or Pasand is not, by itself, proof that a particular person invented or commissioned a dish.

Awagarh, Agra and Guna should remain distinct in the reader's mind. They represent a family home and heritage, an Agra household remembered for hospitality, and a Central Indian camp world. The route between them is the story of the collection, rather than a claim that every surviving page was written in one place or at one time.



Contemporary AI-generated chapter illustration

CHAPTER 02

The Man Behind the Manuscript

The family working account identifies Rajkumar Dharampal Singh as the second son of Raja Surajpal Singh of Awagarh and Princess Baleshwari Kumari of Surguja. It names his wife as Princess Lakshmi Kumari of Rajgarh. These relationships place him within a network extending from Awagarh into Central India. They are retained here as family testimony, pending confirmation against the family's genealogical records.

The same account remembers a tall, commanding man with a strong interest in sport and shooting, and a particular affection for Labradors. It describes him as an owner, breeder and trainer of working dogs. No prize list is reproduced here: the recollection matters without turning undocumented achievements into a catalogue of awards.

His institutional interests form another part of that portrait. The family account records service on the Board of Governors of The Daly College, Indore, and an association with the governance of Raja Balwant Singh College, Agra. The exact offices and periods of service remain matters for the institutional record. They should be read alongside, rather than displaced by, the better illustrated outdoor life.

Castle Grant, identified in the family account as the Awagarh house in Agra, gives the portrait a domestic centre. It is remembered as a place of gatherings and good food, with Dharampal Singh taking a personal interest in cooking. That is a family recollection of a host. The recipes provide a different kind of evidence: instructions concerned with texture, reduction, fragrance and the finishing of a dish.

Neither record can replace the other. A recipe does not prove the menu of a particular party; a photograph does not supply the names of everyone at the table. Read together, with those limits respected, the materials preserve a fuller person than a list of titles or sporting exploits could convey.

From the Family Archive



Three people seated on a veranda. Supplied copy of a historical photograph; identities, location and date unconfirmed.

AW-I018 | Supplied family collection | Permission unconfirmed



Contemporary AI-generated chapter illustration

CHAPTER 03

Under Canvas

A table beneath canvas required work before anyone could sit down. The photographs in the supplied archive show a meal outdoors, a veranda used for sitting, and vehicles beside a building and tents. They establish visible arrangements; the date, location and identities of the people require the family's help. The family narrative connects such scenes with the camps around Guna and with the hospitality organised through Jungle Ways.

The outdoor meal photograph is particularly valuable for a culinary archive. People sit at a laid table, with another person standing behind. It records a moment of service as well as sociability. It cannot tell us what the dishes contained or identify the standing person's role with certainty. The cooks, attendants, drivers and other workers who sustained camp life deserve recognition without having their names or duties invented.

Family accounts emphasise the provision of meals and the care of visiting guests. A camp kitchen had to fit within arrangements for transport, shelter and daily movement. The photographs and field notes support the presence of that organised world; they do not support a reconstructed daily timetable or a named menu.

This chapter therefore leaves room around the images. The table is already an eloquent object in the landscape. It invites questions about the people who carried, cooked and served, and about the familiar standards a host hoped to maintain away from home. The recipes that follow preserve techniques suited to patient preparation, but their inclusion does not establish that each was served on a documented expedition.

From the Family Archive



An outdoor table beneath an awning, with four seated diners and a standing person. Supplied copy of a historical photograph; names, place and date unconfirmed.

AW-I016 | Supplied family collection | Permission unconfirmed

From the Family Archive



Two vehicles beside a veranda building, with tents behind. Supplied copy of a historical photograph; location and date unconfirmed.

AW-I017 | Supplied family collection | Permission unconfirmed



Contemporary AI-generated chapter illustration

CHAPTER 04

The Jungle Ways Years

The field papers offer the most direct view of the working archive. Their pages contain corrections, marginal notes and diagrams drawn within the text. One is headed A Wounded Tiger. Others map watercourses, vegetation and positions in the landscape. The book reproduces the plain scans, retaining the handwriting and the physical condition of the paper.

A map captioned as showing a beat on 15 August 1944 includes its own key. Machans, stops, a nullah, a line of beaters and the animal's path are marked. The map is a historical document of an organised hunt, including the deployment of people. It should not be read as a contemporary field guide. Its value here lies in what it reveals about recording, planning and the labour surrounding an expedition.

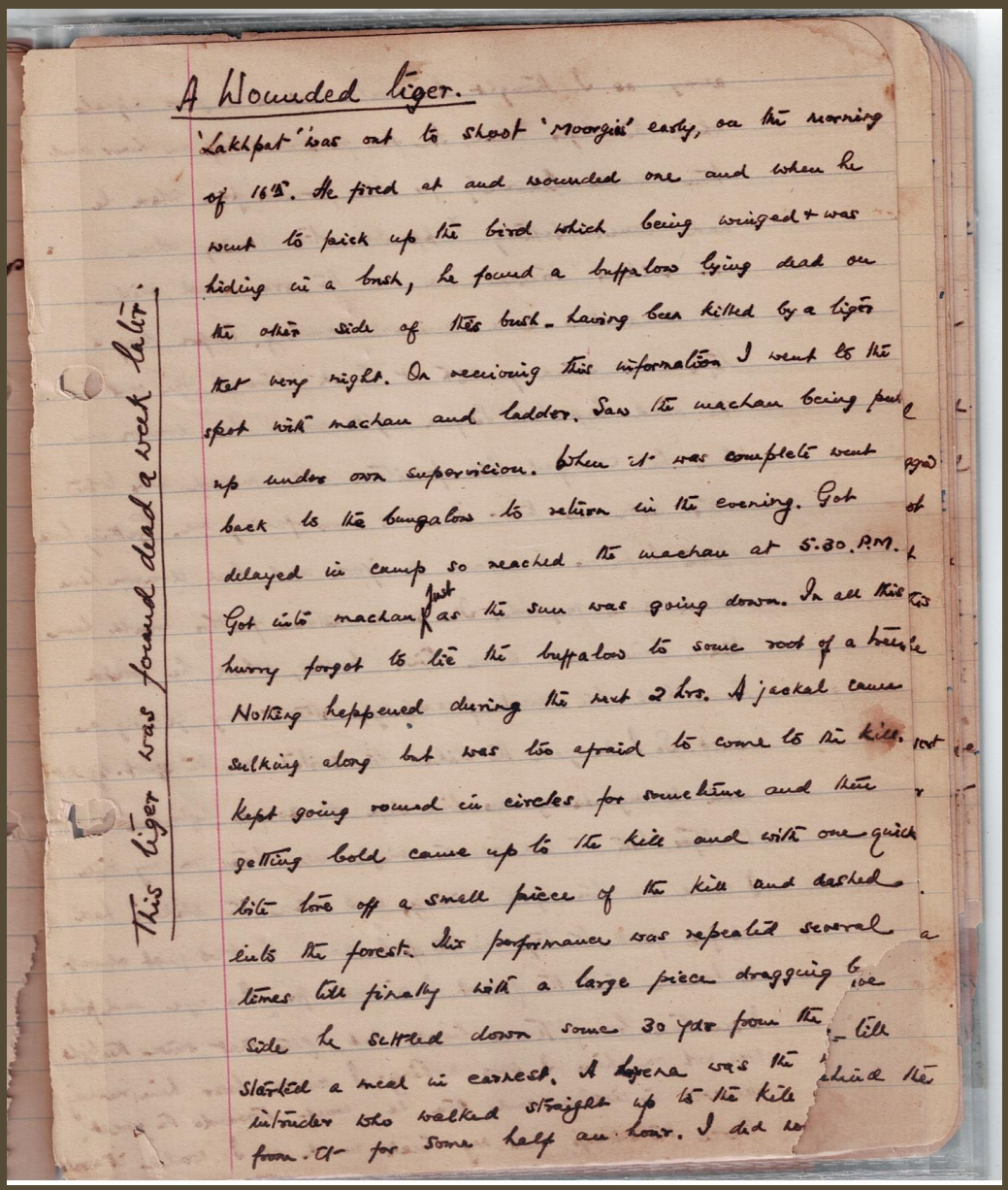
The family transcription refers to entries in the 1940s and 1950s and to a buffalo expedition at Kutru in May 1950. Those references are not all independently dated in this edition. Kutru is not silently treated as another name for Guna. Each place and date needs to remain attached to the page that supports it; the wider family narrative and the field notebook need not describe precisely the same geographical range.

The organisation remembered as Jungle Ways is central to the family account of the Guna years. Yet an itinerary, a company history and a diary are different documents. A dated field event alone does not establish the date of the enterprise's foundation, its legal form or the complete list of its clients. Such details await business papers or identified correspondence.

For the culinary history, the notebooks establish a life in which movement, local information and practical arrangements mattered. Their descriptions of terrain and their small maps preserve an attentive habit of observation. That habit can be placed beside the detailed cooking instructions without pretending that the diary itself is a kitchen ledger.

A Wounded Tiger

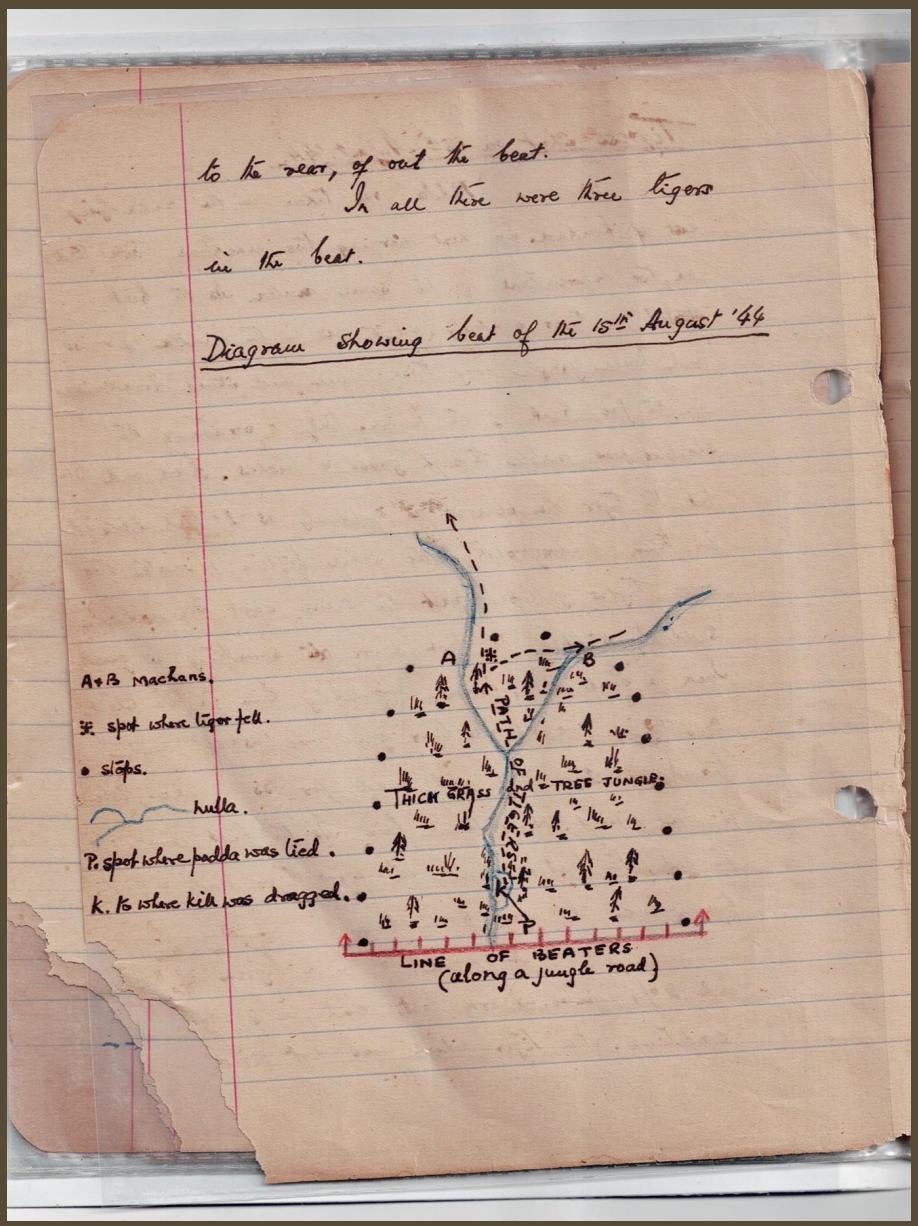
The surviving handwritten record



A field page headed A Wounded Tiger. Authorship is attributed in the family account; the page is reproduced as historical evidence.

A Field Diagram

The surviving handwritten record



Hand-drawn diagram captioned as a beat of 15 August 1944. Original handwriting and key retained; orientation adjusted for reading.



Contemporary AI-generated chapter illustration

CHAPTER 05

From Jungle Ways to Wildlife Art

The family working document carries the story beyond the camps into textile design and wildlife art. It describes Wildcraft as an enterprise founded by Rajkumar Yadavendrapal Singh with his sons Chandrapal Singh and Bhumendrapal Singh. Its subject here is the family's silk-scarf venture. The name alone must not connect it with an unrelated outdoor clothing or equipment business.

In that account, wildlife motifs were translated onto silk with the assistance of artisans in Farrukhabad, Uttar Pradesh. The craftspeople belong at the centre of this part of the story: an animal drawing becomes a textile only through decisions about colour, printing and fabric. Individual artisan names, workshop records and dated scarf examples would make that history more precise. Until those are identified, the place and collaboration are presented as the family's account.

The same source identifies Padmini Kumari as Dharampal Singh's granddaughter and Yadavendrapal Singh's daughter, and describes her work as a wildlife artist and sculptor. It also links her imagery with Wildcraft. The relationship between painting, sculpture and printed silk offers a different expression of the family's interest in animals and landscape.

This is a continuity of interest rather than a claim that nothing changed. The field diaries document historical hunting. Contemporary art and design have their own purposes and makers. Allowing those differences to remain clear gives each generation its place, and avoids assigning unrecorded conservation work or commercial achievements to anyone.

A Family Setting



An interior from the supplied wildcraft collection.

Wildlife in Silk





Wildlife motifs on silk. Images supplied from the wildcraft collection.



Contemporary AI-generated chapter illustration

CHAPTER 06

From Manuscript to Kitchen

The recipes assume an attentive cook. Their most useful instructions often concern a visible change: onions turning golden, moisture drying, a masala thickening, or ghee separating from the gravy. Such observations need to be read in sequence. A pot that has not reached the stated stage cannot be advanced simply because a guessed number of minutes has elapsed.

Bhunao is retained as the collection's practical word for cooking and working the ingredients through a roasting and reduction stage. Its exact handling varies with the recipe. Dum describes the gentle finishing or cooking called for after the ingredients have come together; some recipes specify a sealed pot. Dhungar is the smoke treatment described where a small ember, ghee and sometimes cloves supply fragrance. These are contemporary explanations of the instructions, rather than quotations from an identified cook.

Shahjahani Korma's later transcription glosses kham lagana as sealing the pot. The term is retained with that source-specific meaning; its spelling and wider use remain for checking against the handwritten page. Equally, shahzeera, black cumin and caraway are not automatically interchangeable botanical identifications. Follow the source label while the spice identification is resolved.

Read the ingredient list and method together before beginning. Some methods name ingredients omitted from their lists; those omissions are marked. Cups, glasses, ladles and spoons in the sources have not all been calibrated. Quantities such as a seer and a kilogram must not be treated as identical merely because a later editor placed them beside each other.

The pressure-cooker passages and other modern equipment instructions are separated from the main historical method where their provenance is uncertain. None carries a new claim of testing. The aim is to keep a workable record of the source, while making the decisions still needed for a reliable modern kitchen explicit.



Contemporary AI-generated chapter illustration

CHAPTER 07

Royal Pots: Kormas & Meat Curries

The recipe collection opens with the rich pots: kormas and meat curries in which onions, curd, ghee and aromatic finishing ingredients recur in different combinations. Their titles preserve the collection's vocabulary. They do not establish a dedication, a date or a single point of origin without further evidence.

Read each recipe as a particular set of instructions. Orange juice changes one korma; honey appears in another; kewra or rose water belongs to the final stages of others. The distinction between browning, adding moisture and reducing it again is often more important to the written method than an elapsed time. Missing quantities remain marked rather than being replaced with an editor's preferred proportions.



Korma Yadvendra Shahi

Contemporary AI-generated illustration

Korma Yadvendra Shahi

AW-R001 / S1, line 1

INGREDIENTS

Mutton – 1 seer
Ghee – ¼ seer
Salt - amount not stated
Red chilli - amount not stated
Ground ginger – 2 tsp
Fried onions – ¼ seer
Cinnamon - amount not stated
Black cardamom – 3
Black pepper – 15
Cloves – 7
Cumin - amount not stated
Kewra water – 1 tsp
Saffron - amount not stated
Yoghurt - method; amount not stated

METHOD

1. Fry onions in ghee until golden.
2. Add mutton and salt.
3. Once the meat moisture dries, add water and cook until tender.
4. Mix yoghurt with spices and add to the pot.
5. Cook slowly until yoghurt moisture evaporates.
6. Sprinkle kewra water and finish on dum.

The method names yoghurt; its quantity is not given in the ingredient list. Cinnamon and saffron quantities have not been imported from the later illustrated version.

RECIPE RECORD
AW-R001

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Korma Usha Pasand

Contemporary AI-generated illustration

Korma Usha Pasand

AW-R002 / S1, line 25

INGREDIENTS

Mutton – 1 kg

Ghee - amount not stated

Onion slices – 60 gm

Ground garlic – 20 gm

Ground ginger – 10 gm

Red chilli powder - amount not stated

Coriander powder – 2 tbsp

Turmeric - amount not stated

Salt - amount not stated

Milk – 1 glass

Honey – 3 tbsp

Whole and ground garam masala - amount not stated

METHOD

1. Heat ghee and fry onion slices until golden.
2. Add whole garam masala and mutton.
3. Add ground onion, garlic, ginger, and salt and roast thoroughly.
4. Add chilli and coriander with a little hot water and bhunao.
5. Add milk and cook until tender.
6. Finish with garam masala and cook until the ghee separates beautifully.
7. Add honey, stir gently, and finish on dum.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R002

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Gosht Narendra Shahi

Contemporary illustration · supplied image collection

Gosht Narendra Shahi

AW-R003 / S1, line 51

INGREDIENTS

Mutton – 1 seer / approx. 1 kg

Ghee – 12 tola

Curd – 10 tola

Sliced onions – ½ seer

Salt - amount not stated

Red chilli powder - amount not stated

Cumin - amount not stated

Ground green chillies - amount not stated

Rose water – 1 ounce

Ground garam masala - amount not stated

Fresh coriander - amount not stated

METHOD

1. Fry half the onions in ghee until golden.
2. Add mutton, salt, chilli, cumin, curd, and remaining onions.
3. Cook slowly over gentle heat.
4. Usually no extra water is required.
5. When nearly done, add green chillies.
6. Once moisture dries and thickens, finish with garam masala, rose water, and coriander.
7. The gravy should retain visible ghee.

S1 equates 1 seer with approximately 1 kg. That approximation is retained in the witness record but is not adopted as a conversion here. Ounce system for rose water is unidentified.

RECIPE RECORD
AW-R003

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Gosht Surendrashahi

Contemporary illustration · supplied image collection

Gosht Surendrashahi

AW-R004 / S1, line 73

INGREDIENTS

Mutton – 1 kg
Ghee – 240 gm
Salt – 36 gm
Red chilli powder – 18 gm
Coriander powder – 12 gm
Tomatoes – 250 gm
Whole onions – 8 tola
Whole garlic – 4 tola
Fried onion slices – 5 tola
Ground green chilli – 1 tola
Tomato sauce – 1 ounce

METHOD

1. Fry the sliced onions in ghee until golden brown.
2. Add the mutton and cook well.
3. Once partially cooked, add whole onions and garlic.
4. When softened, add tomato sauce and place on slow dum.
5. The gravy should remain rich with floating ghee.
6. Tomatoes should first be blanched in hot water for 2–3 minutes, peeled, and then added to the meat.

S1 gives ghee 240 g with an approximate 2-cup gloss. The cup equivalence is not adopted. The method does not clearly assign every listed spice.

RECIPE RECORD
AW-R004

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Gosht Achari

Contemporary illustration · supplied image collection

Gosht Achari

AW-R006 / S1, line 124

INGREDIENTS

Mutton – ½ seer

Ghee – 8 tola

Mustard oil – 2 tola

Salt - amount not stated

Red chilli - amount not stated

Turmeric - amount not stated

Cumin - amount not stated

Nigella seeds (Kalonji) - amount not stated

Jaggery - amount not stated

Ginger juliennes – 1 tola

Whole garlic – 3 tola

Whole red chillies - amount not stated

Mustard seeds - amount not stated

Black cardamom – 3

Cloves – 6

Asafoetida (hing) - amount not stated

Fried onions – 5 tola

Lemon juice - amount not stated

METHOD

1. Boil the mutton with salt and turmeric until tender.
2. Heat mustard oil and ghee.
3. Fry onions separately and keep aside.
4. Fry whole red chillies until dark; remove.
5. Add cloves, cardamom, mustard seeds, and hing.
6. Once mustard crackles, add meat and spices and roast thoroughly.
7. The gravy should remain oily and rich.
8. Finish with lemon juice and garnish with fried onions before serving.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R006

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kashmiri Korma

Contemporary illustration · supplied image collection

Kashmiri Korma

AW-R010 / S1, line 225

INGREDIENTS

1 kg meat
¼ seer ghee
¼ seer curd
4½ tolas red chilli
1½ tolas salt
1½ tolas ginger (finely sliced)
2 rattis asafoetida (hing)
1½ tolas dry coriander
8 whole red chillies
4 black cardamom seeds
1 black cumin measure
2 white cumin measures
1 measure cloves

METHOD

1. Cook meat in ghee with hing, salt, chilli, ginger, and curd.
2. Bhunao lightly 2–3 times, then add water and cook until tender.
3. When only a little water remains, add garam masala, coriander, and whole red chillies.
4. Cook until the gravy thickens and reduces.

The garam-masala numbers have no securely identified units in the transcription. The alternative witness renders them as measures; neither reading is treated as a verified weight.

RECIPE RECORD
AW-R010

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Shahjahani Korma

Contemporary illustration · supplied image collection

Shahjahani Korma

AW-R012 / S1, line 265

INGREDIENTS

Mutton – 1 seer

Ghee – 1 pav

Curd – 1 pav

Onion slices – 1 pav

Ginger – 1 tola

Roasted gram (chana) – 1 tola

Poppy seeds (khus khus) – 1 tola

Red chilli powder - amount not stated

Small cardamom – 8

Nutmeg - amount not stated

Mace - amount not stated

Salt – 2 tola

Kachri powder - amount not stated

Garam masala – 1 tola

Dried figs – 2 tola

Pistachios – 1 tola

Dry coconut (khopra) – 1 tola

Saffron – 2 ratti

METHOD

1. Heat the ghee and fry the onion slices until golden brown.
2. Grind the remaining spices with curd and marinate the mutton in this mixture for approximately 3 hours.
3. Mix the marinated meat and masala into the fried onions and seal the pot (kham lagana).
4. Cook slowly over a gentle flame for several hours until tender and aromatic.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R012

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Korma Tikamgarhi

Contemporary illustration · supplied image collection

Korma Tikamgarhi

AW-R013 / S1, line 293

INGREDIENTS

Mutton – 1 seer
Salt - amount not stated
Red chilli - amount not stated
Turmeric - amount not stated
Coriander - amount not stated
Black pepper - amount not stated
Bay leaves - amount not stated
Fennel - amount not stated
Cloves - amount not stated
Cardamom - amount not stated
Cinnamon - amount not stated

METHOD

1. Boil the meat with plenty of water.
2. When cooked, separate and reserve the stock.
3. In 1 pav ghee prepare a tempering of garlic, onions, and cumin and bhunao thoroughly.
4. When the meat begins sticking slightly and the aroma deepens, return the reserved stock to the pot.
5. Cover and cook until the gravy thickens richly.
6. Finish with green chillies and fresh coriander.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R013

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Narangi Korma (Orange Korma)

Contemporary illustration · supplied image collection

Narangi Korma (Orange Korma)

AW-R014 / S1, line 318

INGREDIENTS

Meat – 1 kg

Ghee – ¼ seer

Ground red chilli – 2 tolas

Ground ginger – 2 tolas

Salt – 2 tolas

Juice of 12 oranges

Curd - method; amount not stated

Coriander - method; amount not stated

METHOD

1. Heat ghee and add ginger, curd, salt, and meat.
2. Bhunao well.
3. Then add coriander and chilli and bhunao twice more.
4. Add water and cook till tender.
5. Once cooked, add orange juice and simmer.

The method names curd and coriander omitted from the ingredient list. Narangi is the title in S1 and S2 p.45; the later website calls it Nargisi. These are not silently treated as equivalent names.

RECIPE RECORD
AW-R014

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Maas (Royal Meat Preparation)

Contemporary illustration · supplied image collection

Maas (Royal Meat Preparation)

AW-R015 / S1, line 334

INGREDIENTS

Meat - amount not stated

Oil – 375 gm

Onion slices – 90 gm

Ground garlic – 30 gm

Ground ginger – 20 gm

Red chilli powder - amount not stated

Coriander powder – 3 tbsp

Turmeric - amount not stated

Salt - amount not stated

Milk - amount not stated

Honey - amount not stated

Whole and ground garam masala - amount not stated

METHOD

1. Fry onions thoroughly.
2. Add meat and spices.
3. Slow roast until aromatic.
4. Add milk.
5. Finish with honey and garam masala.
6. Cook on dum until the oil rises to the surface.

S1 supplies an outline method with editorial hunting-camp language rather than a secure matching manuscript page. The outline steps are retained as that later witness; provenance is unresolved.

RECIPE RECORD
AW-R015

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Safed Gosht

Contemporary illustration · supplied image collection

Safed Gosht

AW-R021 / S1, line 477

INGREDIENTS

White mutton – 1 kg
Ghee - amount not stated
Ground onions – 60 gm
Ground garlic – 25 gm
Ground ginger – 12 gm
Ground green chillies – 8
Fresh cream - amount not stated
Almonds – 10 (peeled and ground)
Curd – 1 cup
Khoya (mawa) - amount not stated
Poppy seeds - amount not stated
Dry coconut - amount not stated
Salt – 2 tbsp
Ground green cardamom – 12
Ground cinnamon – 3 pieces
White cumin – 1 tbsp
Bay leaves – 2
Cloves – 4
Black pepper – 4
Small cardamom – 6
Kewra essence – 4–5 drops
Fresh coriander - amount not stated

METHOD

1. Half-boil the meat first.
2. Heat the ghee and add whole garam masala along with onion, garlic, and ginger.
3. Mix curd with khoya, cream, coconut, poppy seeds, almonds, and chillies and roast lightly.
4. Add the meat and cook until tender.
5. When the ghee begins separating, add powdered cardamom, cinnamon, and kewra essence.
6. Cook on a very gentle flame for 5 minutes.
7. Garnish with fresh coriander before serving.

White mutton is the source wording. Its species/cut is not defined. The separate pressure-cooker method is retained in the adaptation register, untested.

RECIPE RECORD
AW-R021

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Moli

Contemporary illustration · supplied image collection

Moli

AW-R022 / S1, line 517

INGREDIENTS

Mutton – 1 seer

Ghee – 16 tola

Chopped onions – 5 tola

Salt – 1¼ tola

Turmeric - amount not stated

Ginger juliennes – 1¼ tola

Whole garlic – 1 tola

Green chillies – 3 tola

Fresh coconut – 10 tola

Flour – 1 tola

Lemon juice – 1 ounce

Whole garam masala - amount not stated

METHOD

1. Heat the ghee and fry onions along with whole garam masala.
2. Add mutton, salt, and turmeric and cook with water.
3. When half done, add coconut milk, ginger, green chillies, and garlic.
4. Once the meat softens completely, add coconut cream and flour mixed in water.
5. When the gravy thickens, add lemon juice.
6. Do not cover while cooking, and keep the flame low after adding cream.
7. Notes 1.
8. Slit the green chillies lengthwise and remove seeds before adding. 2.
9. Coconut cream is extracted by grinding coconut with warm water once.
10. A second extraction creates thinner coconut milk.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R022

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Do Pyaza

Contemporary illustration · supplied image collection

Do Pyaza

AW-R023 / S1, line 545

INGREDIENTS

Mutton – 1 kg
Ghee - amount not stated
Chopped onions - amount not stated
Curd - amount not stated
Tomato – 1 large, finely chopped
Ground garlic – 12 gm
Ground ginger – 10 gm
Garam masala – 1 tbsp
Bay leaves – 2
Green cardamom – 6
Black cumin – 1 tbsp
Red chilli powder - amount not stated
Salt – 2 tbsp
Whole red chillies – 10
Whole coriander – 2 tbsp
Small onions – 6–8
Boiled eggs – 4

METHOD

1. Heat ghee and lightly brown chopped onions.
2. Add meat along with garlic, ginger, crushed cardamom, red chilli, coriander, salt, and curd.
3. Cook under pressure for about 12 minutes.
4. Add tomatoes, small onions, whole chillies, and garam masala and finish on dum.
5. Before serving, arrange halved boiled eggs over the dish.

The only supplied main method uses a pressure cooker; it is a later equipment witness of uncertain date and has not been tested. No historical alternative has been invented.

RECIPE RECORD
AW-R023

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Imli Wala Maas

Contemporary illustration · supplied image collection

Imli Wala Maas

AW-R024 / S1, line 574

INGREDIENTS

Mutton – 1 kg

Red chilli - amount not stated

Coriander powder - amount not stated

Turmeric - amount not stated

Onions – 4 medium, finely chopped

Garlic – 2 bulbs, ground

Ginger - amount not stated

Curd – 150–200 gm

Salt - amount not stated

Ghee or oil - amount not stated

Tamarind pulp - amount not stated

Whole garam masala - method; amount not stated

METHOD

1. Heat ghee and add whole garam masala.
2. Brown the onions, then add all spices except curd and bhunao well.
3. Add the meat and roast until moisture dries.
4. Add tamarind pulp.
5. Then add curd, bhunao again, and finally add water and cook until tender.

Whole garam masala appears only in the method, quantity unspecified.

RECIPE RECORD
AW-R024

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Meat Curry

Contemporary illustration · supplied image collection

Meat Curry

AW-R037 / S1, line 906

INGREDIENTS

Meat – 1 kg

Red chilli powder – 4 tbsp

Coriander powder – 4 tbsp

Turmeric – ½ tbsp

Ghee – 1 cup

Mustard oil – 1 cup

Onion paste – 5 tbsp

Bay leaves - amount not stated

Garlic paste – 5 tbsp

Ginger paste – 2 tbsp

Curd – 1 tbsp

Whole green cardamom – 6

Whole black pepper – 20

Garam masala (ground): - amount not stated

Black pepper – 1 tbsp

Cloves – 30

Cinnamon – 2 sticks

Small cardamom – 6

Large cardamom – 1

METHOD

1. Heat ghee and fry one sliced onion until golden brown.
2. Add whole black pepper, cardamom, and bay leaf.
3. Add curd and cook till dry.
4. In another vessel, heat mustard oil and fry remaining onion.
5. Add meat pieces and stir-fry.
6. Squeeze ginger juice through cloth and add.
7. Repeat with garlic and coriander.
8. Add chilli and turmeric directly and bhunao well.
9. Add the prepared ghee mixture, salt, and jaggery if desired.
10. Add hot water according to the amount of gravy required.
11. Fry ground garam masala in ghee separately and mix into the curry before finishing.

S1 misheads this recipe Kebabs, followed by Meat Curry. Salt, sliced onion and optional jaggery occur in the method without complete quantities.

RECIPE RECORD
AW-R037

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Shahi Korma

Contemporary AI-generated illustration

Shahi Korma

AW-R063 / S2, physical PDF p.13

INGREDIENTS

Meat - 1 kg
Ghee - 1 pav
Curd - 1 cup
Onion, sliced - 1 large
Ground onion - 1½ large onions
Garlic - 8 cloves
Ginger - source prints 1½ without a clear unit
Chilli - 2 tbsp
Coriander - 1½ tbsp
Garam masala - amount not stated
Cloves - 4
Black pepper - 6
Small cardamom - 6
Cinnamon - 2, size unspecified
Bay leaves - 2
Ground poppy seeds - 1 tbsp
Ground cashews - 36
Salt - 1½ tbsp
Cumin - 1 tbsp
Almonds - 18
Pistachios - 24
Raisins - amount not stated
Kewra - amount not stated
Rose essence - amount not stated, or rose water - 1 ounce, system unspecified

METHOD

1. Heat the ghee and lightly brown the sliced onion. Fry the almonds, pistachios and raisins and remove them.
2. Mix the meat with ground onion, garlic, ginger and salt; leave for ½ hour.
3. Add whole garam masala and meat to hot ghee and bhunao for 15 minutes.
4. Mix chilli, coriander and poppy seeds into the curd and add to the meat. The next pressure-cooker instruction reads 15 minutes and an unclear pressure marking; it requires source confirmation before use.
5. Add ground cashews and cook until the ghee separates. Add cumin.
6. When the water has dried, add the fried onions and nuts and finish on dum. Before removing from the heat, add kewra mixed with 1 ounce rose water, as stated in the method.

Provisional translation from S2 p.13. The ingredient line gives curd 1 cup; method references a pressure cooker and an ambiguous pressure mark. The essence/rose-water line and final kewra instruction do not fully agree. No tested pressure setting is supplied.

RECIPE RECORD
AW-R063

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 08

Slow Fires: Kaliyas, Saag & Gosht

The kaliyas and related gosht preparations extend the collection's language of slow cooking. Sliced and ground onions may perform different jobs within one pot. Greens and lentils change the body of another. In Palak Gosht, the source separately instructs the cook to boil and grind the greens before adding them; the preparation belongs before the final simmer, even where the transcription placed it at the end.

These recipes repeatedly return to the appearance of the gravy and the separation of fat. That is a source instruction about the dish's intended finish. It is preserved without substituting a modern claim about the exact cooking time or the nutritional character of the preparation.



Gosht Tarz Soola

Contemporary illustration · supplied image collection

Gosht Tarz Soola

AW-R005 / S1, line 100

INGREDIENTS

Mutton – 1 seer

Salt – 1 tola

Red chilli – 1 tola

Coriander – measured quantity

Turmeric - amount not stated

Cumin - amount not stated

Kachri powder – 1 tola

Ground garlic - amount not stated

Sliced onions – 10 tola

Sesame oil – 5 tola

Ghee for smoking – 1 tola

Cloves – 8

METHOD

1. Boil the meat until tender and moisture dries.
2. Reserve any remaining stock for roasting spices.
3. Fry onions in oil until crisp; remove and crush lightly.
4. Add spices and roast thoroughly.
5. Add meat and fried onions and continue bhunao until completely dry.
6. Place live charcoal in a small bowl within the vessel, add cloves and ghee to create dhungar smoke.

Coriander is called a measured quantity without a number. The initial boiling liquid and some seasonings are not fully specified.

RECIPE RECORD
AW-R005

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Gosht Dal Do Pyaza

Contemporary illustration · supplied image collection

Gosht Dal Do Pyaza

AW-R007 / S1, line 155

INGREDIENTS

Mutton – 1 seer

Masoor dal – ¼ seer

Ghee – 5 tola

Salt – 1¼ tola

Red chilli - amount not stated

Turmeric - amount not stated

Cumin - amount not stated

Coriander – 1 tola

Ground onion – 5 tola

Ground garlic – 2 tola

Lemon juice - amount not stated

METHOD

1. Cook the mutton in ghee with all spices and bhunao well.
2. Add water and cook until tender.
3. Add the lentils and continue cooking until the dal softens completely and thickens.
4. Finish with lemon juice.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R007

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kaliya Rajala

Contemporary illustration · supplied image collection

Kaliya Rajala

AW-R016 / S1, line 360

INGREDIENTS

Mutton – 1 seer (pieces should be about 2 inches)

Ghee - amount not stated

Onion slices - amount not stated

Curd - amount not stated

Green chillies (seeded and sliced lengthwise) - amount not stated

Fresh coriander – 1 pav

Roasted cumin powder – 1 tola

Ground garlic – 1 tola

Salt - amount not stated

METHOD

1. Heat ghee and roast the mutton with garlic until lightly browned.
2. Add onion slices, green chillies, fresh coriander, cumin, curd, and salt.
3. Seal the pot and cook slowly over a gentle flame for approximately 2 hours.
4. When the moisture dries and the meat becomes tender, remove from heat.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R016

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kaliya Karauli

Contemporary illustration · supplied image collection

Kaliya Karauli

AW-R017 / S1, line 380

INGREDIENTS

Mutton – 1 seer

Ghee – 1 pav

Salt – 1 tola

Red chilli – 1 tola

Coriander powder - amount not stated

Turmeric - amount not stated

Cumin - amount not stated

Onion slices – 1 pav

Whole garam masala - amount not stated

Worcester sauce – measured quantity

METHOD

1. Heat ghee and fry half the onion slices with whole garam masala until golden.
2. Add the meat along with all spices.
3. Add the remaining onion slices.
4. Add Worcester sauce and roast well for 2–3 rounds of bhunao before adding water.
5. Cook until tender while keeping the gravy thick and rich.
6. Add the remaining Worcester sauce toward the end.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R017

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kaliya in Oil

Contemporary illustration · supplied image collection

Kaliya in Oil

AW-R018 / S1, line 403

INGREDIENTS

Mutton – 1 seer

Sesame oil – 6 tola

Curd – 5 tola

Salt – 1 tola

Red chilli powder - amount not stated

Coriander powder - amount not stated

Turmeric - amount not stated

Cumin - amount not stated

Ground onions – 5 tola

Ground garlic – 2 tola

Whole garam masala - amount not stated

Asafoetida (hing) - amount not stated

Cloves – 6

METHOD

1. Heat the sesame oil and fry onions and garlic until golden.
2. Add whole garam masala.
3. Then add cumin and hing.
4. Add the meat along with all spices and cover.
5. When the meat moisture dries, bhunao thoroughly 2–3 times before adding water.
6. Cook until tender while maintaining a thick gravy.
7. For finishing, heat a ladle separately, burn cloves lightly in it, add a little ghee, and pour this smoky tempering over the dish.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R018

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kaliya Chandramohini

Contemporary illustration · supplied image collection

Kaliya Chandramohini

AW-R019 / S1, line 430

INGREDIENTS

Mutton – 1 seer

Ghee – 8 tola

Curd – 10 tola

Salt – 1¼ tola

Ground green chillies – 2 tola

Ground black pepper - amount not stated

Onion slices – 10 tola

Ground onions – 10 tola

METHOD

1. Heat the ghee and fry the onion slices until golden.
2. Add all the remaining spices except the green chillies, along with the meat.
3. Add water and cook until the meat becomes tender.
4. When the meat softens and the ghee begins separating, add the green chillies and place on dum for final cooking.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R019

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Palak Gosht

Contemporary illustration · supplied image collection

Palak Gosht

AW-R020 / S1, line 449

INGREDIENTS

Mutton – 1 seer

Ghee – 8 tola

Chopped onions – 5 tola

Ground garlic – 2 tola

Ground ginger – 1 tola

Salt – 1¼ tola

Red chilli powder - amount not stated

Finely chopped green chillies – 1 tola

Coriander powder - amount not stated

Black cumin (shahi jeera), roasted and ground - amount not stated

Ground garam masala - amount not stated

Curd – 1 pav

Spinach – 1 pav

Fresh fenugreek leaves – 5 tola

METHOD

1. Boil the spinach and fenugreek separately and grind finely, as instructed in the source preparation note.
2. Heat the ghee and fry the onions with garam masala.
3. Once golden, add the mutton with ginger and garlic and bhunao thoroughly 3-4 times.
4. Add salt, red chilli, coriander, green chilli, curd and some water; cook until the meat softens.
5. Add the prepared spinach and fenugreek and cook for 15 minutes more.
6. Finish with roasted black cumin and ground garam masala. The gravy should remain thick and rich.

S1 places the instruction to boil and grind the greens after the method. It is retained as a source preparation note and is needed before adding the greens.

RECIPE RECORD
AW-R020

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Shabdeg (Turnip Meat Stew)

Contemporary illustration · supplied image collection

Shabdeg (Turnip Meat Stew)

AW-R049 / S1, line 1199

INGREDIENTS

1 kg meat

¼ seer ghee

5½ tolas sliced onions

½ tola salt

½ tola red chilli

½ tola ground onion

1 cup curd

½ seer turnips

Dry mango powder (amchur) - amount not stated

Ginger – 2 tolas

Whole garam masala - amount not stated

8 whole red chillies

METHOD

1. Heat ghee and fry the sliced onions until golden, then remove them.
2. Add the meat and all spices and bhunao (slow fry).
3. Once browned, add water and cook until tender.
4. When half cooked, add turnips and curd and continue bhunaoing.
5. Add more water and cook on dum (slow fire).
6. When ready, add the fried onions, ginger, red chillies, amchur, and garam masala and cook another 15 minutes.
7. Cut the turnips into round slices, rub with salt, and leave in the sun.
8. Once the moisture comes out, wash and add to the curry.
9. Fresh coriander may also be added at the end.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R049

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Ratbanath Kashmiri

Contemporary illustration · supplied image collection

Ratbanath Kashmiri

AW-R050 / S1, line 1223

INGREDIENTS

1 kg meat
¼ seer ghee
¼ seer fried onion slices
½ tola garlic
½ tola ginger
½ tola whole red chillies
½ tola salt
½ tola ground garam masala
¼ seer curd
¼ seer milk

METHOD

1. Heat ghee and fry the onion slices till golden.
2. Add garlic, ginger, chillies, and garam masala and bhunao well.
3. When the meat is half cooked, add curd and continue bhunaoing.
4. Then add milk and cook further.
5. Add salt towards the end.
6. Sprinkle rose water before removing from heat.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R050

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Gosht Khada Masala

Contemporary AI-generated illustration

Gosht Khada Masala

AW-R064 / S2, physical PDF p.51

INGREDIENTS

Meat - 1 kg

Ghee - 1 pav

Curd - 1½ cups; a second entry states 1 pav

Onion, cut in rings - ½ pav

Whole garlic - 1 chhatank

Small whole onions - 6

Whole chillies - 1 tola

Whole coriander - 1 tola

Ginger, cut - 1 tola

Whole garam masala - amount not stated

Cumin - ½ tola

Boiled eggs - 4

Lemon juice - 2 ounces, system unspecified

Turmeric - mentioned in method, amount not stated

Salt - mentioned in method, amount not stated

Kewra essence - 4 drops, stated in method

METHOD

1. Heat the ghee and brown the onion rings with garam masala and turmeric.
2. Add meat and ginger and bhunao lightly.
3. Mix chilli, coriander, garlic and salt into the curd and add to the meat. Add a little water and cook until tender.
4. When three-quarters cooked, add the small whole onions.
5. When cooked, add lemon juice and 4 drops kewra essence and keep on dum.

Provisional translation from S2 p.51. Two curd quantities are printed. Eggs are listed but their use is not stated. Do not select or combine the curd quantities without verification.

RECIPE RECORD
AW-R064

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 09

Smoke & Skewers: Soolas & Kebabs

The soola recipes bring the heat close to the meat. Piercing, coating, skewering and basting are recorded with care. One method uses a wrapping of coconut fibre; another calls for smoke before the skewers go over the embers. Those differences deserve to survive as separate preparations.

The kebab recipe adds another kind of craft: mince cooked with dal, ground, shaped and filled. Its stated yield belongs to that source, not to a new kitchen test. These pages preserve the instructions while leaving equipment, fibre suitability and reliable modern cooking endpoints for practical review.



Soola Tikamgarhi

Contemporary illustration · supplied image collection

Soola Tikamgarhi

AW-R025 / S1, line 597

INGREDIENTS

Leg meat - 1 seer

Onions for paste - 4

Onions, sliced - 4

Garlic cloves - amount not stated

Dry kachri powder - amount not stated

Coriander - amount not stated

Cumin - amount not stated

Salt - amount not stated

Red chilli - amount not stated

Turmeric - amount not stated

Ghee for basting - amount not stated

METHOD

1. Use leg meat cut into cubes approximately 2 inches wide and 1 inch thick.
2. Pierce the pieces thoroughly with a fork.
3. Mix spices with onion paste.
4. If too thick, add a little water.
5. Rub three-fourths of the masala onto the meat.
6. Thread onto skewers and wrap tightly with coconut-fibre string in a crisscross manner so the meat is fully covered.
7. Apply the remaining masala over the string wrapping.
8. Roast slowly over charcoal embers while continuously rotating and basting with ghee.
9. As the meat cooks, the masala and juices drip below.
10. Place a plate underneath to collect the dripping juices and serve alongside the skewers.

The method supplies no measured garlic, kachri, spices or basting ghee. Coconut-fibre wrapping is a historical source instruction requiring practical review.

RECIPE RECORD
AW-R025

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Soolay

Contemporary illustration · supplied image collection

Soolay

AW-R026 / S1, line 621

INGREDIENTS

Meat – 1 kg

Onion – 50 gm

Garlic – 6 cloves

Kachri powder - amount not stated

Ginger – 1 inch piece

Red chilli powder - amount not stated

Salt - amount not stated

Garam masala – 2 tbsp

Ghee - amount not stated

METHOD

1. Cut the meat into square pieces and pierce well.
2. Mix all spices thoroughly into the meat.
3. Heat ghee and lightly fry some onions in it so the ghee absorbs their aroma.
4. Pour this hot ghee into the marinated meat.
5. The quantity of ghee should be just enough for the masala to coat the meat properly.
6. Place a live charcoal ember in the centre of the meat, pour a little ghee over it, and immediately cover the vessel to create smoke infusion.
7. Thread the meat onto skewers and roast over charcoal embers while continuously basting with ghee.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R026

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kebabs

Contemporary illustration · supplied image collection

Kebabs

AW-R036 / S1, line 875

INGREDIENTS

Minced meat – 1 kg
Chana dal – 1 cup
Ginger – 1 inch
Garlic – 6 cloves
Poppy seeds – 2 tbsp
Cumin – 1 tbsp
Red chilli – 1 tbsp
Turmeric – 1 tsp
Nutmeg - amount not stated
Mace – 1 tsp
Hung curd – ½ cup
Almonds – 24
Raisins – 34
Pistachios – 34
Honey – 1 tsp
Salt – 1 tbsp
Ghee - amount not stated
Ground garam masala – 2 tbsp
Saffron – 1 tsp
Raw egg - 1, specified in method

METHOD

1. Cook mince with chana dal, ginger, garlic, poppy seeds, cumin, chilli, turmeric, nutmeg, mace, and salt until completely dry.
2. Add one raw egg and garam masala, then grind finely.
3. Fry almonds, pistachios, and raisins lightly in ghee.
4. Beat hung curd with honey and saffron and mix in the fried dry fruits.
5. Shape mince into patties and stuff each with the curd-dry fruit filling.
6. Fry in hot ghee.
7. About 35 kebabs should be made from 1 kg mince.

One raw egg is named only in the method. The stated yield of about 35 kebabs belongs to S1 and is not a new test result.

RECIPE RECORD
AW-R036

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 10

From the Camp Kitchen: Murgh & Specialities

The chicken preparations give the collection another register: milk, curd, nuts, dried fruit, green chillies and an earthen pot all appear. The chapter title recalls the camp kitchen as part of the book's larger setting; it does not assign every chicken recipe to a particular camp meal.

Chippa Chicken includes a marination period and a covered rest. Sabz Murgh asks for a rich preparation with little gravy. These particulars are more useful than a general picture of royal abundance: they show what each dish was meant to become. The source's game-bird preparations are kept in Chapter 14, where their historical context can remain explicit.



Murgh Sahanpuri

Contemporary AI-generated illustration

Murgh Sahanpuri

AW-R028 / S1, line 680

INGREDIENTS

Chicken – 1 kg

Sliced onions – 1 pav

Ginger - amount not stated

Curd – 3 pav

Ghee – 3 chhatank

Salt - amount not stated

Crushed red chillies - amount not stated

Ground white cumin – 1 tbsp

METHOD

1. Heat the ghee.
2. Whisk the curd with salt and all spices and add to the chicken.
3. Cook in a pressure cooker for approximately 12 minutes.
4. Open and dry excess moisture.
5. The gravy should remain rich with visible ghee.
6. The same method may also be used for partridge (teetar).

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R028

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Murgh Kashmiri Musalmani

Contemporary AI-generated illustration

Murgh Kashmiri Musalmani

AW-R029 / S1, line 704

INGREDIENTS

Chicken – 1

Curd - amount not stated

Ghee - amount not stated

Two large onions, thinly sliced - amount not stated

Ground ginger - amount not stated

Salt - amount not stated

Red chilli - amount not stated

Cloves - amount not stated

Black cardamom - amount not stated

Cinnamon - amount not stated

Bay leaf - amount not stated

Green cardamom - amount not stated

Saffron - amount not stated

METHOD

1. Cut the chicken into large pieces.
2. Boil lightly until some moisture dries.
3. While boiling, add bay leaf, ginger, and onions.
4. Once partially cooked, add curd and salt.
5. When the curd reduces, add ghee, red chilli, cloves, cinnamon, and black cardamom and bhunao thoroughly.
6. Cover briefly and roast again.
7. Finally add saffron dissolved in water along with ground green cardamom and cover before serving.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R029

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Sabz Murgh

Contemporary AI-generated illustration

Sabz Murgh

AW-R030 / S1, line 734

INGREDIENTS

Chicken – 1 kg
Ghee – 1 pav
Curd – 2 cups
Khoya (mawa) - amount not stated
Ground coriander - amount not stated
Garlic paste – 1 tbsp
Ginger paste – 1 tbsp
Almonds – 10 peeled
Dry dates – 6
Green chillies - amount not stated
Turmeric – 1 tsp
Coconut – 2
Milk - amount not stated
Salt – 1 tbsp

METHOD

1. Cut the chicken into large pieces and lightly roast.
2. Add turmeric, garlic, ginger, and salt.
3. Mix khoya thoroughly into the curd.
4. Heat ghee and fry almonds and dry dates separately.
5. Add chicken and curd mixture and cook gently.
6. Once moisture begins reducing, add green chillies, dry fruits, coriander, and coconut water and stir well.
7. Finish on dum.
8. The gravy should remain minimal and rich; additional water should not be added.

Milk is listed but the method refers to coconut water. The order and amounts need source confirmation.

RECIPE RECORD
AW-R030

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Nawab

Contemporary illustration · supplied image collection

Nawab

AW-R032 / S1, line 787

INGREDIENTS

Meat or chicken – 1 seer
Ghee – 1 pav
Curd - amount not stated
Milk – 3 pav
Onion slices – 3 chhatank
Salt - amount not stated
Red chilli - amount not stated
Coriander powder - amount not stated
Cumin – 1 tola
Rose water - amount not stated
Saffron - amount not stated
Fresh coriander - amount not stated
Almonds – 18 peeled

METHOD

1. Heat ghee and fry onion slices until golden.
2. Add the meat along with all spices and bhunao thoroughly.
3. Once roasted well, add curd.
4. When the curd reduces, add milk.
5. When the meat becomes beautifully bhunaoed and rich, grind saffron into rose water and add to the dish.
6. Finish with fresh coriander before serving.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R032

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Chippa Chicken (Earthen Pot)

Contemporary illustration · supplied image collection

Chippa Chicken (Earthen Pot)

AW-R033 / S1, line 813

INGREDIENTS

Chicken – 1 kg

Curd – 200 gms

Shahzeera (source gloss: caraway; identification unverified) – a pinch

Dalchini (cinnamon) – 1 piece

Cardamom - amount not stated

Ground garam masala - amount not stated

Ginger-garlic paste – 2 tbsp

Oil – 4 tbsp

Juice of 1 lime

3 large onions, sliced and fried

A pinch of turmeric

Salt to taste

Dhaniya powder – 1 tsp

Fresh coriander – ½ bunch, finely chopped

METHOD

1. Crush the fried onions finely.
2. Cut the chicken into 8 pieces.
3. Mix the chicken with fried onions, ginger-garlic paste, curd, coriander powder, turmeric, salt, and oil.
4. Marinate for about 1 hour.
5. Place in an earthen pot and cook till the chicken is tender.
6. Add finely chopped coriander and lime juice.
7. Cover the pot with another pot and let it rest before serving.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R033

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 11

Savouries by the Fire

Liver preparations occupy a compact but distinct place in the archive. They depend on their own order of preparation and seasoning, and are not absorbed into the larger meat-curry chapter merely for convenience.

Some instructions are incomplete. Saundhi Kaleji refers to reserved boiled liquid without setting out the preceding boil. That gap cannot be repaired by an invented step. The recipe remains visible as a document, with the practical question recorded for the next stage of kitchen work.



Dysth (Roasted Liver Preparation)

Contemporary illustration · supplied image collection

Dysth (Roasted Liver Preparation)

AW-R034 / S1, line 838

INGREDIENTS

Liver – 1 piece

Dry mango powder – 4 annas worth

Ginger – 4 annas worth

Red chilli – 2 annas worth

Cumin – 2 annas worth

Salt - amount not stated

Mustard oil – ½ cup

METHOD

1. Score the liver deeply at 1–2 inch intervals without separating the pieces.
2. Toast it slowly over charcoal until all moisture dries out.
3. Peel off burnt outer portions.
4. Cut into 1-inch pieces.
5. Heat oil lightly and cook with spices on low heat for 5 minutes.

Dysth is the label in S1; S2 p.33 reads Kaleji. The intended title remains unresolved.

RECIPE RECORD
AW-R034

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Smoky Liver Curry (Saundhi Kaleji)

Contemporary AI-generated illustration

Smoky Liver Curry (Saundhi Kaleji)

AW-R035 / S1, line 856

INGREDIENTS

Liver – ¼ seer
Ghee – 1 chhatank
Onion – 1 tola
Garlic – 1 tola (ground with onion)
Black pepper – small quantity
Ginger – small quantity
Salt - amount not stated
Red chilli - amount not stated
Coriander - amount not stated

METHOD

1. Rub garlic into the liver first.
2. Heat ghee and fry onion lightly.
3. Grind all spices with water and add.
4. Add the liver and bhunao well.
5. Add back the reserved boiled liquid and cook till done.

The method refers to reserved boiled liquid but does not give a preceding boiling stage.

RECIPE RECORD
AW-R035

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 12

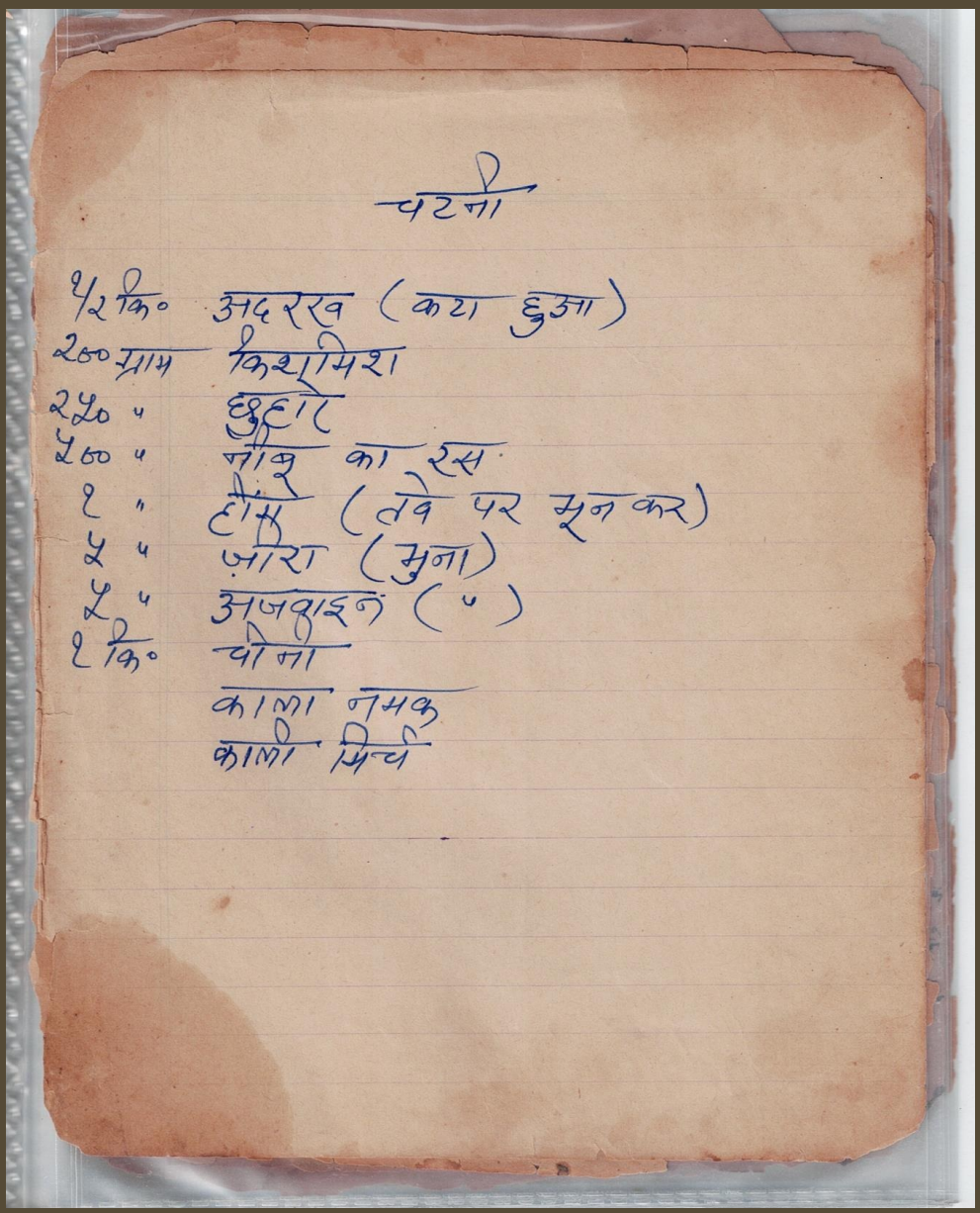
Beside the Plate: Chutneys, Raita & Preserves

Chutney and raita bring sharpness, sweetness and coolness beside the richer dishes. The ginger chutney combines dried fruit with lemon juice and sugar. Raita includes onions and spices lightly cooked in mustard oil before meeting the curd. Their quantities and preparation make them distinct from generic accompaniments.

The meat-pickle record is more complicated. It survives in short and expanded forms, with conflicting onion and oil measures and an unverified modern scaling table. The historical process is transcribed as an archival preservation recipe. Its vinegar soak, cooking instructions and jar references do not establish a safe storage life; no shelf-stability claim is made here.

Chutney

The surviving handwritten record



Handwritten chutney ingredient page. The ginger quantity reads ½ kg, differing from the 1 kg in the later transcription.

AW-I063 | Supplied family collection | Permission unconfirmed



Chutney

Contemporary AI-generated illustration

Chutney

AW-R038 / S1, line 939

INGREDIENTS

Chopped ginger – 1 kg

Raisins – 200 gms

Dry dates – 250 gms

Lemon juice – 500 gms

Hing – 1 gm (roasted)

Roasted cumin – 5 gms

Roasted ajwain – 5 gms

Sugar – 1 kg

Black salt - amount not stated

Black pepper - amount not stated

METHOD

1. Grind all ingredients together into a thick chutney.

The plain handwritten chutney scan gives ginger ½ kg, while S1 gives 1 kg. Other spice figures also require direct comparison. S1 is transcribed here as a separate witness, not represented as a verified translation of that scan.

RECIPE RECORD
AW-R038

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Raita (Sailava)

Contemporary illustration · supplied image collection

Raita (Sailava)

AW-R039 / S1, line 959

INGREDIENTS

Curd – 1 kg

Chopped onions – 300 gms

Cumin seeds – 3 tsp

Black cumin – 3 tsp

Dry ginger powder – ½ tsp

Hing – 2 grams

Mustard oil – 120 gms

Sugar – 1 tsp

Green chillies (seedless) – 3

Fresh coriander for garnish - amount not stated

Salt to taste

METHOD

1. Lightly fry onions, cumin, and black cumin in mustard oil until onions soften.
2. Mix into beaten curd with remaining ingredients and garnish with coriander.

Sailava is retained as the supplied title; identification and spelling await confirmation.

RECIPE RECORD
AW-R039

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Meat Pickle

Contemporary illustration · supplied image collection

Meat Pickle

AW-R040 / S1, line 980

INGREDIENTS

Meat - 5 seers

Vinegar - enough to soak meat, no measured quantity

Mustard oil - about 3 seers for initial cooking; source later also states 3 kg

Coriander – 2 chhataks

White cumin – 1 chhatak

Fenugreek seeds – 2 chhataks

Raisins – 4 chhataks

Ginger – 4 chhataks

Red chillies – 4 chhataks

Cloves – 2 tolas

Large cardamom – 2 tolas

Small cardamom – 2 tolas

Black pepper – 2 tolas

Cinnamon – 2 tolas

Mace – amount not stated

Nutmeg – amount not stated

Onions – 3 kilos

Mustard oil – 3 kilos

Sugar – 4 chhataks

Salt to taste

Garlic – 4 chhataks

METHOD

1. Cut meat into fairly large pieces.
2. Do not wash with water. Soak completely in vinegar for 36–48 hours.
3. Remove and squeeze out excess vinegar.
4. Use about 3 seers mustard oil for 5 seers meat.
5. Cook meat slowly in the oil over mild heat.
6. Prepare the masala as grouped in the source: coriander, cumin and fenugreek coarsely ground; raisins, ginger and chillies cut into pieces. Half the designated whole spices are to be finely ground and the rest used whole; the exact scope of this instruction requires confirmation.
7. Brown onions in mustard oil.
8. Add garlic-red chilli paste and cook like korma masala.
9. Add meat and cook briefly.
10. Add remaining spices and cook covered on low heat until tender, adding splashes of vinegar during cooking.

Historical preservation process only. S1 contains 3 seers and 3 kg oil readings and an expanded version with 3 kg versus 3 seers onions. No shelf life, safe ambient storage or validated preserving process is claimed. The expanded text and modern scaling table remain in the witness file.

RECIPE RECORD
AW-R040

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Col. Skinner’s Chutney

Contemporary illustration · supplied image collection

Col. Skinner’s Chutney

AW-R052 / S1, line 1263

INGREDIENTS

Dried mango – 350 gms
Chopped garlic – 2 tbsp
Bura sugar – 2 tbsp
Chopped ginger – 2 tbsp
Salt – 2 tbsp
Red chillies – 2 tbsp
Vinegar – 2 tbsp

METHOD

1. Grind all ingredients finely.
2. Add vinegar and boil over moderate heat.
3. Simmer for 1 hour.
4. Store hot in sterilized jars.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R052

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 13

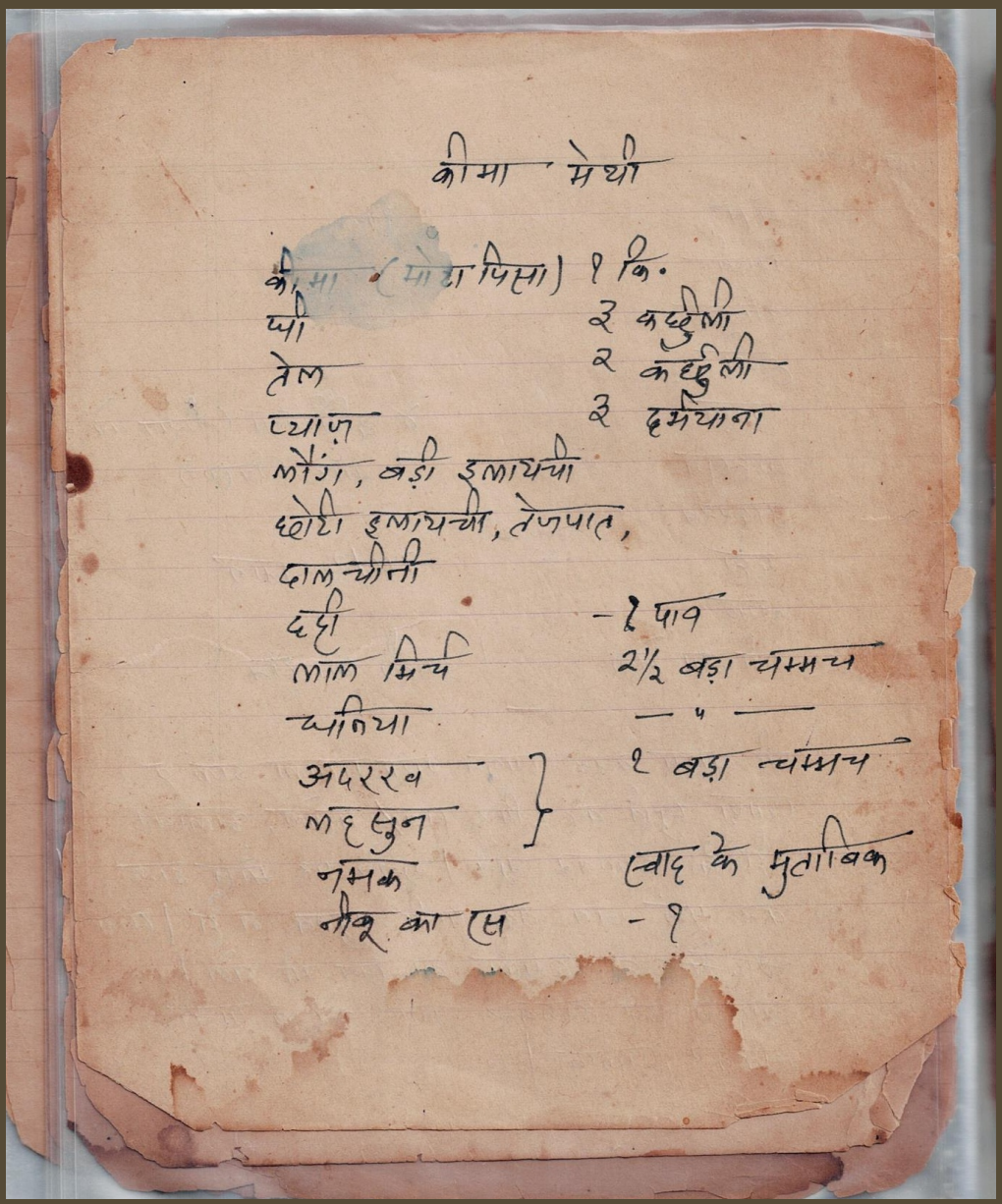
Keema, Kofta & the Hearty Table

Keema and kofta offer several ways of bringing spice, fat and moisture through minced meat. Fenugreek and peas distinguish two familiar combinations. Green chillies dominate another, while dried apricot, nuts and eggs mark the Shirazi preparation.

The transcriptions contain repetitions and some striking quantities. An unusually large spice amount must be checked against the manuscript, rather than silently reduced to something that seems more plausible. The recipes therefore retain their recorded measures while the editorial register identifies readings requiring confirmation.

Keema

The surviving handwritten record



A handwritten keema page photographed in its protective sleeve. Orientation adjusted for reading; quantity marks require source comparison.

AW-I076 | Supplied family collection | Permission unconfirmed



Keema Methi

Contemporary illustration · supplied image collection

Keema Methi

AW-R027 / S1, line 646

INGREDIENTS

Coarsely minced meat – 1 kg

Ghee – 3 ladles

Oil – 2 ladles

Medium onions – 3

Cloves – 2

Black cardamom – 2

Green cardamom – 2

Bay leaf - amount not stated

Cinnamon - amount not stated

Curd – 1 pav

Red chilli powder – 1 tbsp

Coriander powder – 1 tbsp

Ginger paste – 1 tbsp

Garlic paste – 1 tbsp

Salt to taste

Lemon juice – from 1 lemon

Fenugreek leaves - amount not stated

METHOD

1. Heat the cooking medium and fry onions until light golden along with the garam masala.
2. Add the keema and bhunao thoroughly.
3. While roasting, add red chilli, coriander, ginger-garlic paste, and salt.
4. Add a little water during bhunao if required.
5. Add curd and pressure cook for one whistle.
6. Add fenugreek leaves and pressure cook for two more whistles.
7. Finish with further bhunao and finally add lemon juice.

The ladle capacity is unspecified. No conversion to ml or g is supplied.

RECIPE RECORD
AW-R027

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Keema Shirazi

Contemporary illustration · supplied image collection

Keema Shirazi

AW-R044 / S1, line 1085

INGREDIENTS

1 kg minced meat
¼ seer ghee
5 tolas fried onion slices
1½ tolas ground dried apricot
1 tola almonds
1 tola raisins
4½ tolas turmeric
1½ tolas salt
1½ tolas red chilli
1 tola coriander
½ tola ginger
4½ tolas black pepper
4½ tolas green cardamom
4 boiled eggs

METHOD

1. Fry onion slices till golden, then add keema along with ginger, coriander, turmeric, chilli, and salt and bhunao.
2. Once browned, add water and cook.
3. When cooked and the water dries, add the remaining ingredients and cook on dum.
4. Garnish with quartered boiled eggs while serving.

The 4½-tola turmeric, black-pepper and cardamom readings are unusually large; they are retained, not silently corrected. Compare the original.

RECIPE RECORD
AW-R044

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Keema Matar (Minced Meat with Peas)

Contemporary illustration · supplied image collection

Keema Matar (Minced Meat with Peas)

AW-R046 / S1, line 1132

INGREDIENTS

1 seer minced meat
¼ seer ghee
¼ seer ground onion
2 tolas ground garlic
2 tolas ground red chilli
2 tolas coriander
½ tola turmeric
1 tbsp salt
1 large tomato, chopped
¼ seer peas
2 tbsp ground garam masala
5 drops rose essence or 1 tsp rose water

METHOD

1. Heat ghee and fry onion and garlic till golden.
2. Add chilli, turmeric, and coriander.
3. When the masala is ready, add keema and salt and bhunao.
4. Add tomato and peas and cook.
5. Add peas when the keema is half cooked.
6. Once the keema is fully cooked and the ghee separates, add garam masala and bhunao again.
7. Finish with rose essence or rose water and cook briefly on dum.
8. Adding two fried and ground onions along with the peas enhances the flavour.

The method first adds peas, then instructs adding them when the keema is half cooked. Both instructions are retained pending clarification.

RECIPE RECORD
AW-R046

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Green Chilli Keema

Contemporary illustration · supplied image collection

Green Chilli Keema

AW-R047 / S1, line 1155

INGREDIENTS

Minced meat – 1 seer

Green chillies – 3 pav (cut into 2-inch pieces and deseeded)

Ghee – ¼ seer

Curd – ¼ seer

Ground onion – 3 chhataks

Garlic – 1 chhatak

Turmeric – ½ tola

Ground coriander – 1 tola

Ground green cardamom – 1 tola

Ground white cumin – 1 tola

Ground cinnamon – 1 tola

Ground poppy seeds – 2 tolas

Ground fresh coriander – 2 tolas

Lemon juice – 1½ ounces

Salt - method; amount not stated

Kewra essence - 5 drops, specified in method

METHOD

1. Heat ghee and lightly fry ground onion and garlic.
2. Add keema, salt, and turmeric and bhunao till dry.
3. Mix poppy seeds, cinnamon, cardamom, and cumin into the curd and add to the keema.
4. Pressure cook for 10 minutes at 15°.
5. Add green chillies and fresh coriander and cook till dry.
6. Add lemon juice and after 5 minutes add 5 drops of kewra essence before removing from heat.

Salt is named only in the method; kewra essence 5 drops is also specified there. A parallel witness prints the pressure as 15° rather than 15 lbs. Neither is supplied as a tested setting.

RECIPE RECORD
AW-R047

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Kofta Sailani

Contemporary AI-generated illustration

Kofta Sailani

AW-R051 / S1, line 1243

INGREDIENTS

1 kg minced meat
½ tola roasted gram flour
2 tolas almond kernels
½ tola poppy seeds
½ tola khoya
½ tola red chilli
1 tola salt
½ tola coriander
½ tola black cumin
½ tola ground garam masala
¼ seer curd
¼ seer ghee
Kewra water - amount not stated

METHOD

1. Grind ingredients 2–10 and mix thoroughly into the minced meat.
2. Shape into koftas.
3. Heat ghee and cook curd till browned.
4. Add water and cook the koftas once the water boils.
5. Bhunao 2–3 times, add kewra water, and finish on dum.

The instruction to grind ingredients 2-10 needs confirmation against the original numbered list; do not infer numbering from the present typography.

RECIPE RECORD
AW-R051

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 14

Recipes from Another Era: The Archival Game Table

The historical game table is kept together as an archive of another period. It includes Indian preparations and English-language recipes that the typeset compilation attributes in part to Shooting Times. Presence in this collection does not establish Dharampal Singh's authorship, his use of a particular published recipe, or service at a family meal.

These recipes are historical transcriptions, not instructions to obtain wildlife. Section 9 of India's Wild Life (Protection) Act, 1972, as amended, prohibits hunting wild animals specified in Schedules I and II, subject to the Act's provisions in sections 11 and 12. Protection, exceptions and other restrictions depend on the species and circumstances; the law is not accurately reduced to a claim that all wildlife has identical status. The official consolidated text is listed in Chapter 16.

Species names in old culinary texts may also be imprecise. A recipe for duck, for example, does not by its name alone identify a domestic bird or a particular wild species. Ambiguous birds are kept here until the source is resolved. No modern procurement route is supplied, and no domestic-meat substitution is represented as a tested version.

The photographs of historical shikar are likewise records of practice and social setting. Their inclusion requires neither celebratory trophy language nor unsupported totals. The surviving text, with its uncertainties and later borrowings, can speak for itself.



Teetar Sidhi Pasand

Contemporary illustration · supplied image collection

Teetar Sidhi Pasand

AW-R031 / S1, line 766

INGREDIENTS

Partridge – 2

Walnuts – 24, ground with milk

Kandhari pomegranate juice – from 2 pomegranates

Cinnamon - amount not stated

Oil or ghee - amount not stated

Salt - amount not stated

METHOD

1. Heat oil or ghee and add cinnamon.
2. Add the partridge and cook.
3. Pour in the walnut milk and then add the walnuts themselves.
4. When the walnuts become lightly roasted, add pomegranate juice and cook until tender.
5. Salt should remain delicately balanced.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R031

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Roast haunch of fallow deer

Contemporary illustration · supplied image collection

Roast haunch of fallow deer

AW-R054 / S1, line 1413

INGREDIENTS

Haunch of fallow venison - 3.6 kg

Clear honey - 1 tbsp

French mustard - 1 tbsp

Fresh rosemary - amount not stated

Black pepper - amount not stated

Redcurrant jelly - mentioned in method, amount not stated

METHOD

1. Mix together the honey, mustard and pepper into a paste and use a pastry brush to paint the mixture all over the haunch Sprinkle with rosemary leaves.
2. Wrap and seal the joint in baking foil, place in a roasting tin or on a large baking tray and cook in a moderate oven 180°C / 350° F / Gas mark 4 3 hours.
3. Once the joint is fully cooked unwrap the meat and carefully pour the juice into a saucepan.
4. Allow the meat to stand for 10 minutes before carving on to very hot plates.
5. Serve with the gravy, Redcurrant jelly, new potatoes and a selection of fresh vegetables.

Source describes historical venison. The roasting temperature and timing are retained from S1, not validated.

RECIPE RECORD
AW-R054

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Pheasant Parcels

Contemporary illustration · supplied image collection

Pheasant Parcels

AW-R055 / S1, line 1432

INGREDIENTS

Oven-ready pheasants - 2

Salt and pepper - amounts not stated

Butter - 75 g

Oil - 1 tbsp; S1 reads tbst

Small onion, finely chopped - 1

Garlic clove, crushed - 1

Cooked spinach, chopped - 100 g

Cottage cheese - 100 g

Grated cheese - 1 level tbsp; method names Parmesan

Egg, beaten - 1

Filo pastry - 8 sheets

METHOD

1. Remove the breasts from the pheasants and season. Melt 25 g butter with the oil and fry the breasts until golden and partly cooked, then cool.
2. Discard all but 1 tbsp of the pan fat. Fry onion and garlic until soft, then mix with spinach, cottage cheese, grated cheese, seasoning and egg. Cool.
3. Melt the remaining butter. Lay out four filo sheets and brush with butter. Put a quarter of the spinach mixture towards one end of each, leaving space at the edges.
4. Place a pheasant breast on each and wrap the pastry around it. Brush four more sheets with butter and use them to overwrap the parcels.
5. Place on a greased baking sheet and brush with melted butter. The source gives 200°C/490°F/Gas Mark 6 for 30-35 minutes or until golden; this temperature set is inconsistent and requires checking.
6. Serve hot with cranberry sauce, as suggested in the source.

S1 gives 200°C/490°F/Gas Mark 6, an inconsistent temperature set. The original must be checked before use. It also contains a repeated pastry-wrapping phrase; the method below preserves the supported sequence. S1 states Serves 4; this is not a new tested yield.

RECIPE RECORD
AW-R055

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Tricolour venison Salad with raspberry vinaigrette

Contemporary AI-generated illustration

Tricolour venison Salad with raspberry vinaigrette

AW-R056 / S1, line 1456

INGREDIENTS

Smoked venison - 1 packet, weight unspecified

Ripe avocados - 2

Large tomatoes, sliced - 2

Mozzarella or feta cheese - 1, weight unspecified; S1 reads fata

Little gem lettuces - 2

Fresh basil sprigs - amount not stated

For vinaigrette: mustard - 1 tsp

Honey or sugar - 1 tsp

Salt and pepper - amounts not stated

Raspberry vinegar - 1 tsp

Olive oil - 275 ml

METHOD

1. Cut the avocados in half, remove the stones and skin them.
2. Slice them length ways and arrange them round a large platter, alternating with slices of tomato, Place the sliced cheese in the centre.
3. Roll up each slice of venison and place in a lettuce leaf, Decorate with springs of basil.
4. To make the vinaigrette, mix together the mustard, honey or sugar and salt and pepper.
5. Add the vinegar and stir then slowly pour in the olive oil until you have a thick dressing.
6. Dribble the vinaigrette over the salad just before you serve it.
7. Have it with hot toast.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R056

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Venisausage and Mash

Contemporary illustration · supplied image collection

Venisausage and Mash

AW-R057 / S1, line 1476

INGREDIENTS

Oil - 2 tsp

Eating apples - 2, peeled and chopped

Red onion - 1, peeled and chopped

Venison and chestnut sausages, skinned - 900 g

Mild mustard - 2 tsp

Flour - 1 tsp

Fresh thyme - 1 tsp

Sage - 1 tsp; S1 reads zage

Black pepper - amount not stated

Stock - 600 ml

Potatoes, mashed - 675 g

Milk and seasoning for mash - amounts not stated

Crème fraîche - 1 tsp; S1 reads cream farcie

Chopped chives - amount not stated

METHOD

1. Heat the oil in a frying pan and soften the chopped apple and onion.
2. Brown the sausage meat using a fork to break it up.
3. Stir in the mustard flour pepper and herbs.
4. Gradually add the stock and simmer gently for 15 minutes, stirring occasionally to prevent sticking.
5. Transfer to an oven proof dish and top with creamy mashed potatoes.
6. Cook in the oven at 180°C/350°F Gas mark 4 for 25 minutes.
7. Sprinkle chopped chives over the potato and serve with sautéed parsnips and a green vegetable.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R057

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Circassian Pheasant

Contemporary AI-generated illustration

Circassian Pheasant

AW-R058 / S1, line 1497

INGREDIENTS

Pheasant - 1

Onion, peeled - 1

Carrots - 2

Water - to cover

Peppercorns - 6

Salt - amount not stated

Shelled walnuts - 110 g

Fresh white breadcrumbs - 75 g

Greek yoghurt - 1 tsp

Butter - 50 g

Cayenne pepper - amount not stated

Olive oil - amount not stated

METHOD

1. Place the pheasant in a saucepan with the onion and carrots and cover with water.
2. Add seasoning, bring to the boil and reduce to a slow simmer, skimming periodically.
3. Cook for hours or longer if it is an old bird, then remove to a dish.
4. Strain the cooking liquid into a clean pan and reduce to 275ml.
5. Pulverize the walnut to a paste in a food processors, tip is the breadcrumbs then add enough of the reduced stock to make the sauce the consistency of mayonnaise.
6. Stir in the yoghurt and adjust the seasoning.
7. Remove the flesh from the pheasant and cut into, chunks then sauté in the butter until just beginning to colour mix with sauce and a punch of cayenne and spoon into a dish then drizzle over a few drops of olive oil.
8. Serve with rice and a watercress salad or green beans if it is to be eaten hot.

A second S2 witness at p.65 adds Serves 2-4. It is documented as a variant, not a new tested yield.

RECIPE RECORD
AW-R058

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Fagiano Pomadoro

Contemporary AI-generated illustration

Fagiano Pomadoro

AW-R059 / S1, line 1521

INGREDIENTS

Breasts from one large pheasant - 2

Bacon rashers - 4; S1 reads baron

Fresh brown breadcrumbs - 50 g

Sun-dried tomatoes - 6

Basil leaves, torn - 12

Garlic clove, crushed - 1

Olive oil - 1 tsp

Black pepper - amount not stated

METHOD

1. Rinse the tomatoes and soak them in warm water for 20 minutes.
2. Strain and cut them into small strips and mix with the other ingredients to make the filling.
3. Oil a small baking tin.
4. Cut the breasts on one Side.
5. Place one breast cut side up in the tin spread with the filling, Place the second breast cut side down on top of the filling.
6. Wrap the bacon rashers round the meat tucking them underneath and cover the whole “Sandwich” with oiled parchment paper.
7. Tie in place with string if using a fan oven cook at 180°C/350°F/Gas mark 4 for 45 minutes.
8. Remove the paper and carve the meat in slices across the breast serve with whole green beans and roast potatoes.

Amounts and method follow the supplied transcription; compare the handwritten witness before publication. No new kitchen test is claimed.

RECIPE RECORD
AW-R059

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Grilled tamarind teal with Potato and Celeriac roste

Contemporary illustration · supplied image collection

Grilled tamarind teal with Potato and Celeriac roste

AW-R060 / S1, line 1543

INGREDIENTS

Teal breasts - 4

Tamarind concentrate - ½ tsp, from S2 p.64; or orange and lemon juice, amounts unspecified

Boiling water - 1 tsp

Olive oil - 1 tsp

Wine vinegar - 1 tsp

Dark sugar - 1 tsp

Soy sauce - ½ tsp, from S2 p.64

Worcester sauce - 2-3 drops

Black peppercorns - 6

For the rosti: potato, peeled - 225 g

Celeriac, peeled - 225 g; source spelling uncertain

Flour - 1 tsp

Egg, well beaten - 1

Salt and pepper - amounts not stated

Oil for frying - amount not stated

METHOD

1. Dissolve the tamarind concentrate in the boiling water, add the other ingredients and pour into a small shallow dish.
2. Immerse the teal breasts skin uppermost, but not covered by the marinade leave for 1 hour or overnight in the fridge.
3. To make the rosli grate the potato and celeries, mix with the flour salt and pepper, then stir in the egg.
4. Heat the oil in a frying pan and when hot, spoon in tablespoons of the mixture.
5. Cook, until golden brown on both sides.
6. Remove and drain on kitchen paper.
7. Heat the griddle until very hot.
8. Thread the breasts on to skewers to prevent them curling up at the ends and cook for 3 minutes on each side.
9. Allow to rest for 5 minutes before serving.
10. Strains the marinade into a small saucepan, reduce by half and adjust seasoning garnish with orange slices and watercorn salad.

S2 p.64 visibly supplies ½ tsp tamarind concentrate and ½ tsp soy sauce where S1 omits the fractions. These quantities are restored with that specific source reference.

RECIPE RECORD
AW-R060

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Mrs. Muckle's mallard terrine

Contemporary illustration · supplied image collection

Mrs. Muckle's mallard terrine

AW-R061 / S1, line 1568

INGREDIENTS

Mallards - 2

Streaky bacon - 225 g

Belly pork fat - 225 g

Duck or chicken livers - 225 g

Small onion, finely chopped - 1

Fresh breadcrumbs - 50 g

Pink or green peppercorns - 2 tsp

Salt - ½ tsp, from S2 p.66

Chopped rosemary - 1 tsp

Rosemary - 2 sprigs

For marinade: juice of 1 orange

Brandy - 2 tbsp

Stock cube - 1

Shallot, finely chopped - 1

For decoration: aspic granules - 25 g

Boiling water - 300 ml

Orange, sliced - 1

Rosemary sprigs - amount not stated

METHOD

1. Skin the duck breasts, then slice thinly and place in the marinade cover and refrigerate overnight.
2. Remove the rind from the bacon rashers and flatten with the back of a knife.
3. Line a 900 g loaf tin cut the pork fat into small pieces, remove the flesh from the duck and trim the livers.
4. Place in a food processor with the peppercorns, chopped rosemary, onion, breadcrumbs, salt and marinade, then liquidise into a smooth paste.
5. Spoon half the mixture into the loaf tin, then lay the breast slices on top and cover with the remaining mixture.
6. Fold the rashers over place the rosemary on top, cover with the foil and place in a roasting pan.
7. Fill the pan half way up the terrine with water place in a preheated oven set at 180□/350°F/Gas mark 4 for 2½ hours (S2 p.66).
8. Cool for a few minutes, and then pour off excess juice.
9. Leave for 1 hour. The subsequent weighting instruction is unclear in the transcription.
10. When it is cold, decorate the terrine with slices of orange.
11. To make the aspic, sprinkle the granules into the boiling water and stir until it melts.
12. When cool and syrupy, pour over the top of terrine.
13. Garnish with rosemary springs and serve with farmhouse butter and hot French bread.

S2 p.66 supplies ½ tsp salt and 2½ hours where S1 loses the fractions. The historical recipe requires review; the source has additional transcription faults in its cooling and weighting instructions.

RECIPE RECORD
AW-R061

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Pheasant and celeriac soup with mozzarella croutons

Contemporary illustration · supplied image collection

Pheasant and celeriac soup with mozzarella croutons

AW-R062 / S1, line 1604

INGREDIENTS

Pheasant carcases - 2

Onion, peeled and stuck with 2 cloves of garlic - 1; source wording

Carrot - 1

Celery stalk - 1; S1 reads stock

Leek - 1

Bay leaves - 2

Black peppercorns - 6

Cider - 275 ml

Water - 1.5 litres

Butter - 25 g

Shallot, peeled and finely chopped - 1

Celeriac - ½, from S2 p.67; preparation wording corrupt

Apple, peeled and chopped - 1

Sugar - 1-2 tsp

Salt and pepper - amounts not stated

French bread - 4-6 rounds

Grated cheese - 225 g; title says mozzarella

METHOD

1. Put the carcases, onion, carrot, celery, leek, bay leaves, peppercorns, cider and water into a vessel. The source breaks off here; vessel wording is corrupt and the remaining method is missing.

Both S1 and S2 p.67 stop after the opening method sentence. The recipe is incomplete. No continuation is invented.

RECIPE RECORD
AW-R062

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Teetar ke Soole

Contemporary AI-generated illustration

Teetar ke Soole

AW-R065 / S2, physical PDF p.52

INGREDIENTS

- Partridge - amount not stated
- Raw papaya, ground - amount not stated
- Gram flour - amount not stated
- Onion - amount not stated
- Garlic - amount not stated
- Ginger - amount not stated
- Chilli - amount not stated
- Cumin - amount not stated
- Coriander - amount not stated
- Kachri or curd - amount not stated
- Almonds - amount not stated
- Pistachios - amount not stated
- Garam masala - amount not stated
- Ghee - amount not stated

METHOD

1. Clean the partridge and pierce it with a fork. Coat with ground raw papaya and set aside for 2-2½ hours.
2. Fry the onion and garlic and grind them. Prepare the masala with gram flour, ginger, chilli, cumin, coriander, kachri or curd, fried and ground almonds and pistachios, and garam masala.
3. Cook over embers, adding ghee little by little. Give smoke afterwards.

Provisional translation from S2 p.52. Source gives no ingredient amounts or complete application instruction for the masala; the omission is not repaired.

RECIPE RECORD
AW-R065

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Duck Roast

Contemporary AI-generated illustration

Duck Roast

AW-R066 / S2, physical PDF p.53

INGREDIENTS

Duck - size and amount not stated

Sugar - source reads 1 tsp on 1 tbsp, depending on duck size; wording unresolved

Whole garam masala - amount not stated

Black pepper - amount not stated

Cloves - amount not stated

Cinnamon - amount not stated

Bay leaf - amount not stated

Worcester sauce - amount not stated

Soy sauce - optional in source, amount not stated

Salt - amount not stated

Water - to fill the vessel, as stated

Honey - amount not stated

Lemon juice - amount not stated

METHOD

1. Caramelise the sugar in a frying pan. Add a little whole garam masala, black pepper, cloves, cinnamon and bay leaf and roast the duck.
2. Add Worcester sauce and, optionally, a little soy sauce. Add salt and fill the vessel with water.
3. Boil gently until the duck is tender. Add honey and lemon juice and bhunao lightly.

S2 p.53, headed Recipes by Nawb Sahele Jangird. Preserve that printed attribution as an unresolved reading; contributor identity and sugar wording need confirmation. Bird species unspecified, so retained with archival game material.

RECIPE RECORD
AW-R066

MEASURES
As recorded in source

KITCHEN STATUS
Untested



White Meat with Walnuts and Sour Pomegranate

Contemporary AI-generated illustration

White Meat with Walnuts and Sour Pomegranate

AW-R067 / S2, physical PDF p.54

INGREDIENTS

White meat - 1 kg, species unspecified

Walnuts, ground - 400 g

Sour pomegranate juice - amount not stated

Ginger and garlic, ground - small quantity, not measured

Whole garam masala - amount not stated

Salt - amount not stated

Ghee - mentioned in method, amount not stated

METHOD

1. Heat ghee and add salt, garam masala and walnuts; brown them.
2. Add the ground garlic and ginger mixture and the meat. Cook until tender with pomegranate juice.

Descriptive editorial title; S2 p.54 has no recipe heading. Kept in the archival chapter pending identification of the white meat; not presented as a verified chicken recipe.

RECIPE RECORD
AW-R067

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Teetar ke Rizale

Contemporary AI-generated illustration

Teetar ke Rizale

AW-R068 / S2, physical PDF p.55

INGREDIENTS

- Partridge - amount not stated
- Whole garam masala - amount not stated
- Finely chopped onion - amount not stated
- Ground garlic - amount not stated
- Ground ginger - amount not stated
- Ground red chilli - amount not stated
- Turmeric - amount not stated
- Salt - amount not stated
- Ghee - amount not stated
- Green coriander - mentioned in method, amount not stated
- Water - sprinkled and added as directed, no measured quantity

METHOD

1. Heat ghee and brown the onion. Bhunao the garlic, ginger, chilli and turmeric.
2. Add whole garam masala and partridge and bhunao. Sprinkle with water and let it dry.
3. Add water and pressure cook. The source gives no pressure or timing.
4. The source next mentions removing the partridge bones. Before fully tender, add green coriander, bhunao and remove from the heat. The dish should not become dark.

Provisional translation from S2 p.55. The sequence of pressure cooking, deboning and the final instruction requires clarification; no modern setting or time has been invented.

RECIPE RECORD
AW-R068

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Smoked Duck Breasts and Cherry Sauce

Contemporary AI-generated illustration

Smoked Duck Breasts and Cherry Sauce

AW-R069 / S2, physical PDF p.56

INGREDIENTS

Mallard breasts - 2-4

Salt - amount not stated

Black or morello cherries - 225 g

Olive oil - 1 tsp

Small shallot, finely chopped - 1

Orange zest - 5 ml (1 tsp), source wording

Dijon mustard - ½ tsp

Ground ginger - 1 pinch

Orange juice - 1 tsp

Lemon juice - 1 tsp

Worcester sauce - 1 dash; source misprints sauce

Salt and pepper for sauce - amounts not stated

Wood chippings and smoking apparatus - specified in method

METHOD

1. Sprinkle both sides of the breasts with salt and leave for 30 minutes.
2. The source describes a container with about 1 inch of wood chippings, a trivet, a metal container and a wire rack. Brush excess salt off the breasts and lay them on the rack. Cover with a lid or foil and place on high heat; the source excludes halogen and ceramic hobs.
3. Smoke for 30 minutes, inspect, and if not ready continue for 10 minutes. Rest for 5 minutes. These are historical source instructions, not validated doneness guidance.
4. Stone the cherries. Heat oil in a small pan and sweat the shallot for a few minutes. Pour fat from the smoker's metal container, then rinse its residue with a little water, stirring and scraping, and pour into the pan.
5. Add cherries and remaining sauce ingredients and cook for 5 minutes. Slice the breasts in a fan shape. The source suggests new potatoes, runner beans, carrots and bread.

S2 p.56, under Recipes from Shooting Times. Source apparatus wording is imperfect. Publication attribution and smoking instructions need editorial and kitchen review.

RECIPE RECORD
AW-R069

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Roast Partridge

Contemporary AI-generated illustration

Roast Partridge

AW-R070 / S2, physical PDF p.57

INGREDIENTS

Young partridges - 2

Bacon rashers - 2; source misspells bacon

Butter - 110 g

White toast - 1 slice, halved

Fresh white breadcrumbs - 25 g

Stock - 150 ml

Salt and pepper - amounts not stated

For bread sauce: onion - 1, stuck with 2 cloves

White breadcrumbs for sauce - 50 g

Milk - 275 ml

Butter for sauce - 10 g

Cream for sauce - 1 tsp, printed as 1 t sp

Salt and pepper for sauce - amounts not stated

METHOD

1. Preheat the oven to 220°C/425°F/Gas Mark 7, as printed. Melt half the butter in a roasting pan. Season the birds, cover each with a bacon rasher and place on toast. Roast for 30 minutes.
2. Fry the breadcrumbs in the remaining butter until crisp and keep warm.
3. For the sauce, heat milk and onion and add the sauce breadcrumbs. Season, add butter and cream, stir and remove from the heat. Reheat before serving, adding milk if necessary.
4. Place the cooked birds in a warmed serving dish. Add stock to the roasting pan and reduce until syrupy. The source suggests chips and caramelised turnip, with bread sauce, gravy and crisp crumbs served separately.

S2 p.57, following the Shooting Times heading. Temperatures and time reproduce the source and have not been tested.

RECIPE RECORD
AW-R070

MEASURES
As recorded in source

KITCHEN STATUS
Untested



Contemporary AI-generated chapter illustration

CHAPTER 15

A Glass Beside the Plate

This chapter is a contemporary addition. It makes no claim about wines served by Dharampal Singh, at Castle Grant or in the Jungle Ways camps. Pairings are optional suggestions for today's table, and have not been tested with this manuscript's dishes.

For a fragrant korma, a lightly sweet, aromatic white wine such as an off-dry Riesling or demi-sec Chenin Blanc is a useful starting point; for a dish with stronger chilli heat, sweetness and restrained alcohol may make the combination more comfortable. A fresh, moderately structured red is another possibility beside browned meat and smoke. Rich sauces often benefit from acidity in the glass. These are broad style choices, not prescriptions for a producer, bottle or vintage.

The nonalcoholic table deserves equal care. Still or sparkling water can accompany the whole meal. Unsweetened or lightly sweetened tea, cooled and served without a strongly perfumed garnish, offers another option. A modestly sweet citrus drink can sit beside a hotter dish, while a diluted fruit drink can echo the orange or pomegranate already in a recipe. These are new serving ideas, not recovered family drinks.

Let the finished food guide the choice. A recipe with an unresolved salt or chilli quantity cannot support a precise pairing claim. The pleasures of the table do not depend on alcohol, and the host can offer the same attention to every glass.



Contemporary AI-generated chapter illustration

CHAPTER 16

Measures of Another Kitchen & Editorial Notes

The original measure is the controlling record. Approximate equivalents are a reading aid, not a substitute for identifying the unit used by a particular writer. The Maharashtra State Gazetteers' conversion appendix records a seer of approximately 933.10 g and a tola of approximately 11.66 g. That supplies one identifiable historical convention; it does not prove that every Awagarh page uses it.

On that convention only, a quarter-seer pav or pao would be approximately 233 g; if a chhatank is one-sixteenth of that seer, it would be approximately 58.3 g. These derived figures are conditional and are not inserted into the recipes. Spellings chatank, chhatank and chhatak are retained in the witness record. Anna, ratti and unlabelled fractional marks await source-specific identification rather than a guessed universal conversion.

An ounce of weight differs from a fluid ounce. For comparison, the NIST conversion tables give approximately 28.35 g for an avoirdupois ounce, 29.57 ml for a US fluid ounce and 28.41 ml for an Imperial fluid ounce. A source that says only ounce beside rose water or lemon juice does not identify which volume system it means. No choice has been imposed here. Cups, glasses and ladles also remain uncalibrated unless a source defines them.

The editorial method preserves original quantities, separates witnesses and consolidates repeated transcriptions only where they describe the same recipe. A meaningful difference remains in the concordance. No yields, times or test results have been supplied to fill gaps. A quantity missing in the source is labelled explicitly. Modern equipment passages and the expanded pickle adaptation are retained separately for review.

Glossary: bhunao, the roasting and reduction stage described in a recipe; dum, gentle covered cooking or finishing, with sealing where specified; dhungar, the smoke treatment described in the method; kham lagana, glossed as pot-sealing in the supplied Shahjahani transcription and awaiting manuscript confirmation; degchi, the cooking vessel named in the pickle transcription; ghee separation, the visible release of fat called for by several methods. Botanical identifications of ambiguous spice names remain open.

Sources: S1, Recipes - Awagarh Cook Book.txt, supplied G: archive; S2, Recipe/Recipes 15.pdf, 67 physical PDF pages; S3, plain scans in Awagarh Cook Book 1/Awagarh Cook Book Scanned Images; S4, family working Google document ABC Awagarh, tab t.0, read 9 November 2026; S5, ACB.txt and the two Notes texts, treated as secondary drafts; S6, the archived website ZIP, consulted as a later editorial witness; S7, the supplied photographs. Full paths, recipe locators and image credits appear in the companion registers.

Public references: Etah District Administration, Awagarh Fort, https://etah.nic.in/tourist-place/nandan-kanan/ ; India Code, The Wild Life (Protection) Act, 1972, consolidated text, https://www.indiacode.nic.in/bitstream/123456789/1726/1/aA1972-53.pdf ; Maharashtra State Gazetteers, Parbhani conversion appendix, https://www.gazetteers.maharashtra.gov.in/cultural.maharashtra.gov.in/english/gazetteer/parbhani/appendix.html ; NIST, SI conversion factors, https://www.nist.gov/pml/special-publication-811/nist-guide-si-appendix-b-conversion-factors/nist-guide-si-appendix-b8 . Consulted 9 November 2026; the India Code provision was available through the official search extract, while full-page retrieval timed out.

Contemporary pairing reference: WSET, How to pair drinks with spice, https://www.wsetglobal.com/news-insights/insight-opinion/how-to-pair-drinks-with-spice/ . This reference supports broad modern style guidance only.

CHAPTER 17

The Living Awagarh Table: Dinner at the Farms

The story of the Awagarh table continues in Agra. Today, Awagarh Farms is owned by the grandsons of Rajkumar Dharampal Singh of Awagarh, who welcome overseas visitors to dinner and share the family's hospitality with a new generation of guests. The setting has changed from the camps and journeys recalled in these pages, yet cooking and welcoming people remain closely connected.

For visitors travelling through Agra, the farm offers a more personal encounter with the city beyond its great monuments. Here the family home, its surroundings and its table become part of the visit. The photographs accompanying this chapter show the house and grounds, an interior stairway, the room described in the family's account as the library, a nilgai among the trees and a jeep at the farm. They give a sense of the place in which this hospitality is offered.

The family's account of Awagarh Farms names Yashvendrapal Singh as a host and describes cooking sessions followed by a shared meal. Guests are invited to learn from the family, taking part in preparations before sitting down to eat. The appeal lies in that exchange: a visitor can ask about an ingredient or a method, watch a preparation take shape, and then encounter it again at dinner.

In this setting, a family recipe carries more than its list of ingredients. It opens a conversation about the household in which it has been kept and the people who continue to prepare it. For guests from other countries, the shared meal offers a way into those stories through taste, conversation and the company of their hosts. For the family, it is another way of keeping its culinary inheritance in use.

The farm's account also describes Deepavali gatherings, with rangoli-making and participation in the pooja alongside the hosts. Such occasions bring the welcome into the wider life of the household. Food belongs to that celebration, but so do the customs, preparations and conversations around it. The table becomes one part of a visit shared with the family.

This present-day welcome gives the cookbook a living connection to its earlier pages. The manuscript preserves the recipes associated with Rajkumar Dharampal Singh; at Awagarh Farms, his grandsons carry forward the practice of receiving guests. The guests now arrive from across the world. They join the family for dinner, and the Awagarh story continues across the table.

The House Beyond the Trees



Awagarh Farms and its green surroundings. Photograph supplied in the family account; AI-assisted restoration.

A Welcome at the House



The house and courtyard at Awagarh Farms. Photograph supplied in the family account; AI-assisted restoration.

Inside the Family Home





Left: the interior stairway. Right: a room described as the library in the supplied account. The objects and pictures form part of the photographed interiors. AI-assisted restoration copies.

Around the Farm



A nilgai among the trees at Awagarh Farms.



A jeep in the farm grounds. Photographs supplied in the family account; AI-assisted restoration copies.

The Last Fire

A recipe survives when someone takes the trouble to read it carefully. The stained page, the uncertain measure and the instruction to wait for the ghee to separate all ask for attention. They preserve a kind of knowledge that cannot be carried by a dish's name alone.

The Awagarh archive brings that knowledge beside the record of a family and its changing world. The camps belong to history. The recipes remain an invitation to patient work, informed judgement and a table at which others can be welcomed. Their next chapter will be written through careful transcription, conversation and cooking, with the original pages kept close at hand.

Acknowledgements

This volume acknowledges the family members who preserved and shared the manuscript, field papers, photographs and later transcriptions. It also recognises the cooks, camp workers and craftspeople whose work underlies the story, including those whose names have not yet been recovered. Named contributor and institutional acknowledgements await confirmation.

Credits

Archival scans and photographs: supplied Awagarh family collection; individual photographers, authorship, ownership and permissions remain to be confirmed in the image register. Modern decorative composites were excluded from the archival plates. The recipes attributed by the typeset source to Shooting Times remain separately identified; publication details and reuse permission require checking. This review edition does not imply rights clearance.

Full-page recipe artwork comprises 42 supplied contemporary illustrations and 19 new AI-generated illustrations produced for this edition using the built-in image generation tool. These are not archival photographs or records of tested dishes. Supplied-image creators and reuse permissions remain unconfirmed; generation prompts are recorded in the companion package.

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About the Author



Bhumendrapal Singh of Awagarh

Hailing from the erstwhile royal family of Awagarh, Uttar Pradesh, Bhumendrapal Singh is a heritage enthusiast, entrepreneur, and passionate advocate for preserving India's rich cultural legacy.

As the Founder of IndiaRoyalFamilies.com, he is dedicated to documenting and celebrating the histories, traditions, and untold stories of India's royal families.

The Awagarh Cook Book is a deeply personal endeavour, inspired by the handwritten recipes and culinary legacy of his grandfather, Rajkumar Dharampal Singh of Awagarh. Through this book, he seeks to revive forgotten flavours, preserve treasured family recipes, and offer readers a glimpse into the kitchens, jungle camps, and dining traditions of a bygone era.

For Bhumendrapal Singh, heritage is not merely about remembering the past, but about keeping its stories and traditions alive for generations to come.

THE AWAGARH COOK BOOK

Bhumendrapal Singh

From the family archive to the table

Preserved recipes, field papers and family photographs open a window onto the culinary world of Rajkumar Dharampal Singh of Awagarh.

From the family households of Awagarh and Agra to the travelling camps of the Guna years, the collection follows food, hospitality and the patient craft of the kitchen.

Kormas, kaliyas, soolas, chicken dishes, keema and chutneys appear alongside a separately presented archival game table. Original measures and cooking vocabulary remain part of the story.

This illustrated family archive invites careful reading, shared recollection and a renewed interest in the recipes preserved through its pages.



A FAMILY CULINARY ARCHIVE

Contemporary recipe illustration