Cookery Book

Cooking Book

discovered in an Abbey

in Gloucestershire

Supposed to have been written by a Gentle-
man's Housekeeper in the Year ~~1770~~.

+ Past Royall

Mix unto 4 pound of Fine flower 4 Ounces of Fine Sugar beat Very Fine, ½ a quarter of an Ounce of Cloves mace & Cinamon y^n breake in one pound, & ½ of Sweett Butter, rub it not fine, make it into a past wth Sherry Sack & Creame, & it is fit for Pattpan

Or Thus

Rub into it ye Flower, but ½ a pound of Butter crowd in ¼ pound of Butter & it is fitt for an Allmond or Rice florindine

+ Puff Past

Rub into it 2 pound of Flower 4 ounces of Butter Very fine y^n make it into a past wth Cold water & Roule in a pound & a ½ of Butter more at 3 or 4 Times & tis fit to Cover any meat florindine or puffs

Past For A Pasty

Rub into 14 pound of flower 6 pound of Butter rub it not to fine yr make it into a stiff past wth a pint of boyling hot water & y rest cold & tis fit for any pasty make y Gravy of y bones cut & baked wthout Quart of water, & Pepper & Salt and nuttmegg.

Past For Custards or Cross Cutts or Spriggs

Make a stiff past of boyling hott water and flower and fit fitt . . . .

+ Past for High Pyes

For Goose or Turkey pyes putt 3 pound of Butter make it boyle in the water & make yt past up very hott & stiff for Small pyes put a pound of Butter to 4 pound of Flower

To Make Custards

Put 2 Quarts of Milk on ye fire, wth a ¼ of an Ounce of whole Cynamon make it boyle Stirr it yt it may not Cream, when tis boyle take it of & put in 9 ounces of Sugar, and beat up 18 Eggs verry well wth 2 Spoonfulls of Sacke & one of Rose water; when the Milk is but Blood warm put in ye Eggs, mix it very well & Strain it off, harden ye Crust before you fill ym

The same for the Cream, only save out ye whites of the Eggs

How to make a Fig pie

Take ½ a pound of Soft Soap and bake it in with a crust in a dish

Given by Mrs Stocks

To Make Cheese Cakes

Draind a quart of Curd from ye whey, ye rub it through a hair Sieve, with ye back of a Spoon put in a Lettle Cinamon, & Mace 6 Eggs a Lettle Sack, ye Melt ½ a pound of Fresh Butter and mix all well together, ye 4 Ounces, of Allmonds, pastt, or Mackroons ye mix in ½ a pound of Sugar, and a ¼ of a pound of Currants

Another Way

Boyle a pint of Creamd, a Lettle wth some whole Mace, and Cinamon, ye take out ye Spice & put in 8 ounces of Naples Bisskett Grated & the Youlks of 12 Eggs 4 Ounces of Butterd Allmonds, mix it well & Sett it on a Quick fire, & Stir it till as thick as a hasty pudding, ye Sweeten wth 6 Ounces of fine Sugar — — — — — — —

To Rice Cheese Cakes

Leave out ye Naples Biskett & thicken it wth flower of Rice . . . . . .

A Spring Pye

Cutt a hind Quarter of Lamb in bitts yn take 4 ounces of Lard & mash it into fore meat, yn mash it into balls as bigg as Hazell Nutts & fomd into long ones season ye meat wth Cloves mace Cinamon Salt & Pepper yn Lay in yr meat wth fomd Knobs of boyld Spinidge Amd Youlkes of hard Eggs & 8 ounces of marrow put 6 Ounces of Butter Lidd & Bake it ye Same way to mash it Sweet only put but Little pepper & 4 Ounces of prunes & ½ a pound of preserved Cittron, Lemon Eringo Root & Barberries, & a Lemon peel & cut in Slices

A Spinage or Sorrill Tart

Shred yr Herbs very small bruis out some of ye juice, yr Sweeten wth fine Sugar fill yor Tart & bake it, when tis baked, cut of ye Lid & fill it up wth Custard, & harden in ye Oven, some put in Currants - - - -

A Lumber Pye

Shread a pound of Lean Veal wth a pound & ½ of Beefs Suett very fine, & some Parsly Spinage a Little Thyme, yn put to it 2 Eggs & a ½ penny Loaf grated, Sugar 2 ounces yr beat it very fine, & Season it wth Cloves mace Cinamon & Salt, a Little pepper mix all well & Grend it wth 4 Spoonfulls of Juice of Spinage make it into balls & fill yr pye wth 2 or 3 Veal Sweet Breads cut into bitts, & Seasoned as before 10 Youlks. Eggs boyld hard put over all this of Prunellos Eringo Root - - -

Criton Barberries, & Lemon, 3 ounces of Marrow 8 ounces & on y top a pound of fresh butter Lidd and bake it, for y Lean boyld a pint of white wine wth 3 ounces of Sugar yn thicken it wth Youlks of Eggs Squeeze in y juice of ½ Lemon, put it in when y Pye goes to y Table

A Sweell Chicken Pye

Cut yr Chickens in peices season ym wth Cloves mace a very Little pepper, & Salt yn fill yr pye wth y Chickins and 8 ounces of Marrow 10 Youlks of hard Eggs, 50 balls of force meat made as for y Lubber pye yn put over 4 ounces of Curants and Sweet meets as for y Lumber pye you may make Rabbitts & Lamb y Same way Sweet, yo may in time of Years put into Sweet pyes Artichoakes Bottoms boyld Tender, or Chesnutts or Potatas boyld all Tender . — — —

Artichoake or Potato Pyes

Take Artichoakes bottoms or Potatoes boyl tender, & sliced season ym w th o Pettld Mace Cinamon, and Salt yn lard ½ a pound of prunelloes & Citron Lemon Eringo Root and Currants preserved of each a like 2 ounces & ounces of Marow put all this into y pye together yn put on youlkes of hard Eggs ¼ Ounce Currants, & 2 of Sugar, Butter y Pye & Lidd it bake it & put in a Lear as for y Liber pye, only Leave out white wind & put in Jack.

Goose or Turkey Pyes

Cutt ym Down y back & breake ye bones well cut 2 Rabbitts or ffowls to peices yn season all wth 2 ounces of Pepper & ¼ of Salt fill y pye & putt 2 pound of Butter on y top Lidd & bake it yn put in 2 pounds of melted Butter more

If ye keep it Long when it Comes out of ye Oven, cutt a hole in ye Bottom, & Draind out all ye Gravy, & fill it up with Clarified Butter

To Make Umble or Calves Feett Pyes

Parr boyld ye Umbles of a Dear when Cold shred it to ye weight of 1^lb of their own Suett, Beefe Suett, y^e to 6 pound put ½ an Ounce of Cinamon, as much Cloves & mace together, a Little Salt one pound of Sugar, ½ a pound of Canded Lemon, & Citron sliced, 2 pound of Currants a Glass of Sack, ye juice 2 or three Lemmons, mix all well together, & tis fitt for vse . . . — . — — — —

Mince Pyes Egg Pyes ye Same Way

Parr boyled yor meat when cold takes out all ye fatt & Skins yn to a pound of Meats putt 2 pound of Beefs Suett Shred Singes very fine, mix into it a ¼ of an Ounce of Cloves & Mace as much Cinamon a little Salt yn mix in a pound of Sugar 2 pound of Currants, ½ a pint of Sack a ¼ of Verjuice, & as much Rose water yt may Stand Some Reasons, & Shrdd & 2 pippins, & mix it

To Egg Pyes putt of Eggs & Suett Weight for Weight

Puffs of Oranges or Lemons

Pair of ye Rind of Civill oranges or Lemons rub ym wt Salt lett ym lye in water 24 hours yn boyle ym in 4 waters, yn Draind ym Dry, & beat ym very fine in a mortar, yn bruise in all ye juice, & make it very Sweet wth Sugar yn boyle it & when tis Cold tis fitt ye may mix fine Stuid Apples wth it & it will eat ye better.

To Make A Tansey

mix a pint of Juice of Spinage & a Spoon full of juice of Tansy, wth a Quart of Milk & 10 Eggs well beat, yn mix in 8 Ounces of Sugar yn Straind it, & mix in 8 Ounces of Naples Bisckitt grated, and nuttmegg put it into Saucepann wth 2 Ounces of Butter Melted keep it Stiring over a gentle fire till very thick yn put it into a Buttered Dish & harden it in an Oven or Over Charck Coles yn turn it out on a plate Dished, & bruise on juice of Oranges & strow on fine Sugar Garnish it

wth. Quarterd Oranges

A Rice or Allmond Florindine

Boyl ½ a pound of Rice Very Thick & Tender in Milk & mix in 10 Ounces of Sweet Butter & a Little Beaten mace & Cinamon & Salt a pint of Creame, Boyl it a gaind thick & put in a Glass of Sack when cold mix in 6 ounces of Sugar 6 Youlks of Eggs a Spoon full of Rose or Orange flower water 4 Ounces of Currants 4 Ounces of Oranges or Lemmons Citron & Eringo Root sliced & Butter the Bottom of your Dish & cover ye Brims with puff paste cutt in flowers . . . . . .

The same way for an Almond florindine, only mix all with a pound of Blanched Allmonds beat very fine with Sack or Rose water, & leave out ye boyl Rice

A Stake Florindine

Cutt a Neck or Loyne of Mutton in Stakes
ye Season it wth Pepper & Salt put in to ye
Dish one Anchovia & a Little Thyme Shread
a Little Nuttmegg Sliced ye Lay in ye meat
wth ½ a pint of Oyster or mussels, 50 Balls of
forced meat put in a ¼ of a pint of Clarrett
& as much water ye Cover it wth puff past &
bake it an hours & ½

Portingall Cakes

Mix into a pound of ffloour a pound of very
fine Sugar beat very fine, ye rub in a pound
of Swett Butter very fine, ye putt in 8 Eggs
beat very well wth a Little Rose water,
mix all very well ye putt in 1 Ounce of
Curants, Butter ye Tinn pans & bake ye m
in a slow Oven Blanch ½ a pound of Swett
Allmonds & beat ym very fine wth a Little Rose
water & mix in very well & there and
another Sort bake ym as before

To make Iceing . . . . . .

Beat & sift a pound of Loaf Sugar till it
refind through a Lawn Sieve, y^n have y^e
whites of 2 Eggs whipt to Snow y^n mix in y^e
Sugar & beat it very well for near an hours
y^n have ye Cake washed wth some Rose water
wth Amber Grease Desolved in it ye Cake being
Dry & ye Icing very Thick y^n Spread it all
over wth a Knife ye may Garnish it over wth a
Knife ye may Garnish it wth Small Comffitts or
Sweetts Meats . . . . . .

A Rich Cake

Dry 7 pound of flower rub into it a pound
& ½ of Sweett Butter, y^n mix in ½ an Ounce of
Cinamon a ¼ of an Ounce of Mace as much
Cloves, 2 pound of Sugar one pound of Canded
Lemon, & Citron Sliced ye make a pitt in y^e
Middle putt in a quart of Ale Yeast 10 Eggs beat
y^m have ½ a pound of Butter Melted in a Quart
of Creame, let it be butt blood warme, mix

it in ye midd & wth ye Yeast & Eggs a Little
to Rise, yn putt in a pint of Sack a ¼ of a
pint of Rose or Orange flower water, mix
all very well, yn mix in ½ lb of currants.
when Cold and bake it in a butter'd hoop lid it

A Caroway Cake

Melt 2 pound of Butter let it stand all night ye Scraps of ye Bottom & rub in ye Butter into 4 pound of Flower very fine ye Coat & Eggs very well, make a pitt in ye Flower & putt in ye Eggs wth a pint of Ale Yeast a pint of Sack mix all very well together, yn putt in 2 pound of Rough Caroways yn putt it into a Butterd hoop & bake it yo may Ice it if yo please as ye Rich Cake —

French Bread

Putt a Little Salt into 2 pound of Flower yn put in ½ a pint of Ale Yeast & mix it up wth milk blood warm let it be very light make it into Rowls or Bricks when Baked rasp or Grate of ye out side — — — —

A Marrow Pudding

Grate ½ a pound of Naples biskets y^n putt it into a quart of Creame, beat 12 Eggs very well, & mix into it a ¼ of a pound of Sugar or more, if not Sweet enough y^n set it on ye fire till very thick y^n have a Dish ye Bottom Butered & ye Brims Covered wth puff past, putt in ye pudding & stick it Thick wth marrow, dust on a Little Cinamon strow on some Plumpt Currants, & Raisins & Stick it all over wth a sliced Lemon Cittron & Oranges pared, Candied take it & serve it

A Quaking Pudding

Beate 15 Eggs very well with a Little Salt y^n putt to y^m 3 pints of Creame a penny white Loafe grated a Little Rose water, as much Sack mix all together wth 2 Spoonfulls of flower, boyle it in Little Cups or Cloaths serve it wth butter & Sugar y^n eat it.

You may Culler Some Ground to th. juice
of Spinage, yellow with juice of
Cowslips, Blanch Allmonds & Quarter
ym & stick ye Pudding full & tis a Hodg
Hogg Pudding

Dafeys Elixer

One gallon of the best brandy you can get
ad one pound of Reasons of the sunstone the
And slice one quarter of a pound of figgs
slice one quarter of a pound of Undrid
Ellicompain sliced Then a Less Quantety
Will serve by Reason of the strenth one
Quarter of a pound of Undrid Ligerish sliced
thinn one halfe Ounce of parsley seed one
Halfe Ounce of Carinder seed one half
Ounce of Annesseed one half Ounce of
fennill seed brufse all the seeds in a mar to
One drachin of English safforn two Ounces
And a halfe of sene One half Ounce of
Ruburb one halfe Ounce of Lignum
Vitte put all Theas into an Earthen
Pott stir them well to geather and tye
it down Close Lett it stand a Eleaven
or twelve days then strain itt of and
bottell it of being well Corkd itt will
Keep 4 or 5 years

how to make Goisbery Wine

Take 20 pound of Goisberyes and bruse them and put to them 3 galons and half of bileing water to them and stir them of ing and let it stand a day and a Night and then Strain it of and put nine pound of Sugar in and then Strain it and put it in a Brandy Chask and Lay any thing Hollow till it has done working and then stop it Down till it is Fine the same way you make Curant Wine

To make Elder Wine

A Quart of guse three Quarts of Water three pound of Sugar you must boil it Half a hower And Skin it and work it with the East as you Do Bere

Cure for Louses.

Mix two penny worth of ginger and one of cream then use it as you may require it

To make scotch scollops

Take the leanest of a Leg of Veal hack it with a knife strow Salf nutmeg put it in the Frying pan, and Butter a Bunch of Verbs a peace of Lemon peal a Little mace shakeing the pan as its frying the yulks of three or four Egs four or five Spuun Fuls of White Wine if the Butter oyles pour it of & put a Good peace of Butter in the Egs & Wine Shake it together over the Fire till it be Thick

To make a Quaken puting

Take a Quart of Cream and Nine Egs 4 Whites Mix all this together, put it in a yearthing pan Wider a Top than Bottum & tye a Cloath over it and Boil it to make pancakes a Quart of Cream one pound of Butter melt it thick & nine Egs But Foor whites & Great a nutmeg put in a Letta Flower to make it as Thick as you Like it, and put Salt in it & Fry it with Butter

Pomatum for Pimpels

Take a Calfs Call put it in water Nine days and Change the water twice a day then hang it up lie it In a Cloth Loose till its Dry it must be Skinned afterwards put it in a neat pitcher then put it In a new pot to Coyle but ye pot must be as big that the picher May goe in & boyl it till it Melts After it is molted it must be Strained and put it in same picher then you must put in three Mash Mallows a Ruts In Slices and three Heads of White Lilies two Ounces of white Sugar Candy and two ounces double Defin Sugar half an ounce Of Parmaschi all the Ingridients put together In the same picher to boyle then they must be Strainded thro. a Cloath after all has boyled half an hour put in a pan and heat it till it Comes to pomatum

Good for Checking

Sweet Spirits of nitrul Dulcis
Thirty Drops for a man Or a Woman Sixteen
for a Child

One peny worth Saxafres Water, one peny worth
Black Cheries Water one peny worth of Rue
Water One peny worth of Beancod water
One peny worth Powder of Curil
half a nounce of Surup of Bird
put it all together

For Convulshan fits

One peny Worth Ole of amber by its self
Rub the Back of the Child

Ratt Pasty.

Procure 2 fine young rats

Past Royall

Mix into 4 pound of fine flower 4 Ounces of Fine Sugar, beat very fine. ½ a quarter of an Ounce of Cloves Mace & Cinnamon then ~~break~~ in one pound & ½ of ~~Suget~~ Butter, rub it not fine, make it into a Past with Shery Sack and Creame, & it is fit for Putt pans

or Thus

Rub into it ye Flower, but ½ a pound of Butter rowle in 3 pound of Butter, & it is fitt for an Almond or Rice Florindine.

Puff Past

Rub into 14 pound of Flower 6 pound of Butter, Rub it not too fine, than make it into a stiff Past with a Pint of Boyling hott Water, & ye Rest Cold & 'tis fitt for any Pasty make the Gravy of ye Bones cutt & Baked with one Quart of Water, & Pepper & Salt one Nutmegg...

Rice Pudding

Boyle ½ a pound of Rice very Tender in milk & Water very thick when hott stirr in ½ a pound of sweet Butter make itt Thick then mix in a pint of creame set it on ye fire & 8 Eggs beat a Little Cinamon & Mace, in a Glass of Sack a pound of Currants what sweet meat ye plees ye may Boyle or Bake it.

An Almond Pudding

Blanch a pound of Almonds, & beat yem very fine with Sack & Rose-water then put them in & Eggs beat very fine a ¼ of a pound of Naples Biskett Grated a pint of Cream a Little Cinnamon & Cloves a ¼ of a Pound of Sweet Butter Sett it on ye fire & make it Thick. then put in a ¼ of a Pound of Sugar & 'tis fitt to boyle or bake.

An Orange Pudding

Beat ye Peels of 2 Large Civil Oranges in a mortar, & put in 12 ounces of beaten Loaf Sugar, beat it up together then put in ye youlks of 12 Eggs well beat, yen melt in 12 ounces of Sweet Butter, Scum it & pour it to ye Eggs by Digrees, & keep it Stirring always one way then put in ye orange, Still Stirring it till Cold then put it into

a Deep Dish well Buttered when baked Dust on fine Sugar you may boyl it if you please — if you bake it Cover ye Brims of ye Dish wth Puff Paste.

To make Force Meat

Shread one pound of Lean Veal with one pound & ½ of Beefe Suet both Skinn'd, a handful of Sweet Herbs 2 Anchovias skin & bone, a bit of fat Bacon, Shread it very fine then put in a penny white Loaf Grated, break in 2 Eggs put in a ¼ of an Ounce of Popper, Some Salt then beat all well together in a Mortar or with ye end of a Rowling Pinn, then make them into Balls as you have Occasion.

To force A Leg of Mutton Veal or Fowls.

Take out ye Meat at ye great End & turn back ye Skin & keep it whole then cut out ye Bone, make ye Lean into Force Meat as abovesaid & fill ye Skin again & have a Bladder wet & Sew over ye open end & Roast it an hour & a ½ or Boyle it as Long, & Serve it with Gravy if boyl'd with Colleflowers, or what ye Season of ye Year Affords for ye Fowle, only take out ye meat & breake no bones, but Stuff it in againe

A Cold Hash

Mince ye white of a Cold Roasted Turkey with 8 Anchovias 8 pickled Oysters 8 small pickled Cucumbers, mince all well together, then lay it in a Dish with all Sorts of Pickle round ye Brims & serve it you may make it of Veal or Fowle.

A Calves head hash

Parr boyle a Calves head, then cutt of ye Cheek bone to broyl then cutt all the Rest in Bitts & Season it with Cloves Mace Pepper & Salt but a Little, then have an ox Palletts boyl'd tender peel'd & cut in Slices, putt all this into a flatt Saucepan, & toss it up in Gravy, till 'tis Enough & Thick, then have Coforce meat Balls made & Fryed & putt in a pint of Oysters, Sett & washed Clean, Tost it up together, then putt it into your Dish, with ye Cheek bone Slashed & Seasoned & broyl'd in ye Middle, & 3 or 4 Sweet Breads Larded & boyl'd Tender & then fryed or broyled, you may add Pigeons or Chickins, broyl'd round it you may putt in ye Sauce, a pint of Mushrooms, Pickled Garnish the Dish & Serve it may all Vs all Collops.

A White Frygosie.

Cutt Chickins or Rabbitts or Lamb, into bitts then Season them a Little with Mace Pepper & Salt put them into a pann with as much whitewine strong Broath & fair water of Each alike as will Cover them, then put in 2 Anchovia's an Onion stuck with Cloves, a few sweet Herbs, stuc it Tender then have 3 or 4 Youlks beat very well, with a Little white wine or water take your Pan off ye Fire, then take out y: Like by Spoonfulls into your Eggs stirr itt together, till y: Porringer is full then take out your Herbs, & put in your Eggs with some forcemeat balls that are boyld & some Oysters or Mushrooms then Toss it up thick & Serve it up.

For this frygosie you must wash ye meat very Cleane.

A Brown Frygosie

Cutt Chickins Rabbitts or Lamb in bitts, then season them A Little with Mace Pepper & Salt fry them brown in butter y^n dust on some flower & put in Gravy by Degrees, still Tossing it up till you have sauce enough y^n put in some force meat Balls, Ox Pallotts boyld Tender & Blanched & cutt in Slices Oysters or Mushrooms. ~~Weall sweet~~ Breads bryld & cutt in bitts, Toss it up Thick & Serve it.

To hash Mutton or ye Like.

Cutt it in bitts putt it into a pann with a Little Anchovia, shallots a Little Sprigg of sweet Herbs a Little Strong Broath or whitewine & water, a Little whole Pepper & mace, when 'tis enough haw a Piece of Butter, mix well wth a flower yn putt it in work it well together & Serve it.

Scotch Collops

Cutt ye Loans of a Leg of Veal into Slices yn beat ym wth ye back of a Knife very well yn season ym wth mace Pepper & Salt Dust on some Grated white Bread Fry ym brown in butter, yn Clear out ye pann, & lose ym up in Gravy wth force meat Balls fryed Ox palates boyled Tender Blanched & Cutt in Slices Some Cocks Combs & Oysters Some Mushrooms, yn serve it you may add veal Sweet Breads & Lambstones fryed if you Please.

To make Gravy

Cutt 3 pound of Lean Beefe into thin Slices yn putt into a frying pann 2 ounces of Butter, burn it black yn putt in your Sliced Beefe, & let it Stue a Little yn putt in 2 Quarts of Water one of Claret, a bunch of sweet Herbs an Onion stuck in Cloves, a ¾ of an ounce of whole Pepper, 3 or 4 Anchovias

Let stand an hour & strain itt off its fitt for use.....
If you will make it thick make butter black as above & Dust in flour & Rub it wth ye back of a ladle & its fitt to thicken any Sauce.

Strong Broath

Cut a Leg of Beef very much to pieces w.th Knuckles of Veal put y.m into a pott w.th 2 or 3 Onions a bunch of Herbs ½ an ounce of whole pepper 7 Quarts of Water, let it lye still it is but 3 Quarts or 4 y.n straine it of & scum of all y.e ffatt & tis fitt

A Brownle Pottage

Take a Quart of Gravy as much Strong Broath make it as browne as you please w.th Burnt Butter y.n putt in a handfull of Spinnage & some Sorrill a Loaf of French Bread cutt like Dice & toasted brown 50 or 60 Balls of Force Meat boyle it well together y.n serve it w.th a Duck roasted in y.e Middle you may putt in 20 x Pallotts Blanched & Sliced thinn.

A Pease Soop

Take 2 Quarts of Strong Broath, boyle it, y.n putt in y.e flower of a pint of pease, w.th a handfull of Spinnage Dust in a little pepper, boyle it up y.n have a french Rowle Cutt in Little Bits & fryed very well, y.n put y.m in w.th a Little Spearmint to sit up & serve it w.th a Duck or Fowle Roasted in y.e Dish all round, w.th Spinnage boyled greene & putt it in Knobs.

A White Soop

Boyle a Quart of Strong Broath ½ an hour y^n: putt a Loafe of bread & Spinnage as above wth 50 Balls of force Meat fryed let it boyle ½ an hour y^n have 2 ounces of Butter, mix well wth flower putt it into your Soop & Stirr it well together for ½ a ¼ of an hour y^n serve it wth a Chickin boyld in ye middle, & Garnish it as above

To Pott Venison

Cutt a hanch of Venison in Slices an Inch thick y^n season it high wth Pepper & Salt bake it Tender in Butter, y^n Draine from ye Gravy putt it into a Clean Pott, & cover it wth Clarified Beefe Suet or Butter w^n Cold put on Suet an Inch thick.

Or Thus.

Bruise it small & pick ye Skinns & Sinewes, & putt Clarified butter to it, to make moist, & put it into a pott very hard & Cover it with Clarified Beefe Suet an Inch thick

To Pott Pidgeons

Cutt of their Legs & season y^m wth pepper & Salt very high y^n bake y^m tender in Butter, when Baked draine y^m from ye Gravy & putt y^m into a pott, & Cover y^m wth Clarified Butter

Pott Wild Fowle ye Same way only bone ye first.

To pott a Hare

Cutt of all ye meat from ye bones beat it fine & pick out all ye Skins yn season it high wth pepper & Salt, put it into a pott wth a few Bay Leaves, & bake it Tender in Butter, yn take it out from ye gravy & bruise it fine & put in a Little Grated Nuttmeg & some of ye butter it was baked in, to make it moist, yn press it hard into a pott & Cover it wth Clarified Beefs Suett an Inch thick

To pott Tongues

Cutt of ye Roots of 2 Tongues rub yn wth 4 ounces of Salt Peter a Little Peter Salt a pint of white Salt, let ym lye 8 days turn ym often, yn rub ym wth ¼ of an ounce of Pepper & bake ym Tender in Pumps Water, yn Blanch ym & season ym well wth ½ an Ounce of Cloves & Mace as much Pepper, one Small Nuttmegg put ym into a pott & Cover ym wth Clarified Butter.

If they be to send to sea or to keep Long you must bake ym in Clarified Suett & pott ym with it.

Beefe Allmonde

Cutt y^d Loane of Buttock of Beefe into Slices, an Inch thick rub 22 pound wth ½ a pound of Salt Peter, a pint of Peter Salt, a Quart of white Salt let it lye 3 Days, turn once, y^n draine it dry from ye brine, & rub it wth an ounce of Pepper, y^n bake it Tender, in Clarified Beefe Suett or Butter, y^n take it out & draine it from ye Gravy, pick out ye Skins & Sinews beat it fine, y^n season it wth ½ an ounce of mace, as much Cloves, & as much Pepper, y^n put to it 2 pound of Clarified Butter, mix all well together, & press it hard into Little Potts, & cover y^m over ¾ of an Inch thick, wth Beefe Suet Clarified. If it be not to keepe Long, you may bake it in Pump Water.

Another Way

Salt it as above, y^n draw it thick wth Bacon, as bigg as your fingers & bake it as above, y^n draine it from ye Gravy, as whole as you can Season it wth ye same as above, Lay it into Potts & cover it as ye other

Dutch Beefe.

Take a Buttock of Beefe, or Leg of Mutton piece, rub it well wth a pint of Peter Salt 4 ounces of Salt Peter a Quart of white Salt, let it Lye 3 weeks turn it often, y^n dry it very Dry & boyle it Tender, eat it Scrap't thinn on Bread & Butter.

To make A Wesphalia Ham

Cutt a hind Quarter of Pork like a Ham, y^n rub it wth a pound of Coures Sugar, very well, let it lye 2 Days, y^n rub it wth Salt as ye Dutch Beefe, let it lye 3 weeks y^n dry it where you burne wood or Turfe when you boyle it, put in a pint of Oak Saw Dust, or hand full of Gunpowder

To Coller Pig Veal or Eells

Bone a Breast of Veal y^n Season it wth ¼ of an Ounce of Mace & Cloves ½ an Ounce of Pepper one Nuttmegg some Sweett Herbs Shread small roule it Tender, in ½ water & ½ Vinegar, & some whole spice w^n tis boyled take it out till cold & keep it in ye Same pickle to a pig putt, sage wth herbs

To Colter Beefe

Take a thin ffLanck of Beefe of 20 pound, take out ye inside skin & y bones rub it wth 4 ounces of salt Peter, a pint of Peter salt, a Quart of white salt, let it lye 4 Days, y^n drain it dry, & season ye inside wth an ounce & ½ of Pepper, an ounce of Cloves & Mace a hand full of sweett Herbs, 5 or 6 Bay Leaves, roule it ~~out~~ and ty it with tape, till cold & tis fitt to Eat. bake it tender in pump water take

If it be to keep longer to send to Sea, put no Herb & bake it In Clarified Beefe fat, & put it into Potts & Cover it wth ye same drain it very well from ye Gravy.

To stue a Hare

Cutt it into Bitts, & put it into a stue pann w.th a Quart of Gravy a pint of Clarett a bunch of sweet Herbs 2023 Shallotts or slices of Onion, a little Spice let it stue an hour, y.n take out y.e herbs & put in 2 Anchovias, 50 balls of Force meat fryed a piece of Butter mixt well w.th flower, toss it up thick & serve it w.th Sippotts you may add some lincks if you please.

To stue wild Fowle.

Half Roast y.m y.n cutt y.m into bitts, put y.m into a stue pann w.th Claret & Water, a Bunch of sweet Herbs, a little whole pepper a little sliced Nuttmegg a little salt, & Anchovia, a slice of lemon & Onion, let it stue till tender, y.n thicken it up w.th burnt butter & serve it, you may stue y.m in all Gravy if you please

Sauce for Woodcocks or Pheasants

Take a little Clarett & Water one Shallott sliced, a little whole pepper & Mace, some grated white bread, slice in a Nutmegg stue it well together, y.n beat it up thick w.th sweet butter & serve it serve Wild Fowl w.th Gravy in y.e Dish.

If there be Pheasants or Partridges, put this sauce in plates by.

To fry Oysters

Soff y: or Oysters, in their own Liquor y: n wash y: m Clean, & dry y: m in a Cloath, y: n have some Eggs beat very well, w: th a little Salt, & a little spice made very thick w: th fine flower, Dip in y: or Oysters, & putt y: m in a very hott pann of Clarified Beefs Suett w: th a spun fry y: m quick & they are proper to lay round any hash, or fry Goose or Collops, beau out y: e Juice, & they are proper to lay round fish.

Boyld Fowls & Oyster sauce

Putt 2 Quarts of Oysters on y: e fire & make y: m just boyle up y: n strain y: m from their own Liquors, & save y: e Liquor, put y: or Oysters into Clean water & wash y: m very well, Draine y: m very well, y: n put on y: e fire 2 ounces of Butter in a flatt sauce pann, make it browne, y: n put a hand ful of flower, work it w: th y: e back of a Ladle, till tis thick, y: n work in all y: e Oyster Liquor, to it, y: n put in y: or Oysters w: th 20 23 Anchovias, bone & washe 2 Onions stuck w: th Cloves, a little whole pepper Dissolve in a pound & a ½ of Butter, or more, y: n put in a hand ful of Capers, shreade small y: n mix all up very hott & put it into y: e Dish, w: th 30 24 Boyld Fowls, Boyld Bacon cutt in slices all round & roast Lincks or Bakes

Sauce for Green Geese or Ducks

Take ½ a pint of white wine, as much juice of Sorrell, a Little Sliced Nutmeg a little grated white bread, let it boyle a ¼ of an hour or more y: n put in a little Sugar, & Butter, mix it well together, y: n put in y: or fowls in y: e Dish w: th Scalded Goose berries, & put this Sauce on it, & serve it up.

Or Thus

Shread some Livers small & put in their Bellies. wth a piece of butter w^n^ roasted put y^m^ in ye Dish & ye other Sauce in plates.

Venison Sauce.

Take a pint of Claret, put to it ½ as much water, a pennyloaf grated, some Sugar a Blade of Mace, Some Cinnamon a little Sanders, boyle it up wth a Sprigg of Rosemary in it putt in a little bitt of Butter, & take out ye Rosemary & serve it

You may put this in plates & Gravy in ye Dish.

To pickle Oysters

Wash 2 Quarts of Oysters very clean, out of their own Liquor & save their Liquor, y^n^ strain their Liquor into a pint of white wine ½ a pint of water, put in ye Oysters to ye wine, & their own Liquor wth ½ an ounce of Cloves Mace & Pepper, all whole y^n^ boyl y^m^ enough, take y^m^ out, of ye Pickle till cold y^n^ keep y^m^ in ye same.

To pickle Salmon, or ye like Fish

To 4 Quarts of Water put one of Vinegar, 2 good hand fulls of Salt, Some Horse Raddish, a lemmon sliced make it boyle y^n^ put in ye fish on a plate w^n^ 'tis boyle enough take it out till

cold & keep it in ye same Pickle.

To stue a Carp

Save all ye blood of ye Carp, put it into a pint of Claret, ½ as much fair water wth a few sweet Herbs, a little Mace Pepper & Salt all whole, a Shallott, a little Horse Raddish, put all this & ye Carp into a stue pann, stue first on one side & y^n on ye other, w^n 'tis Enough, take him out, set him by ye fire & boyl all ye Liquor wth 20 or 30 Anchovias till 'tis but ½ a pint, y^n strain it off & Melt in it a pound & a ½ of fresh Butter, & serve it wth ye carp in ye middle & some soules fryed Round.

To Roast Lobsters

Tye y^m to a spit & baste y^m wth Water & Salt, till ½ roasted y^n baste y^m wth Claret till Enough save ye Claret wth an Anchovia & a little whole spice y^n melt some Butter to itt

You may Butter some if you Please

or Thus

Have 50 or 60 boyled Chesnutts Blanched & bruised fine y^n boyle y^m in ye Claret & Thicken it up with Butter

A Bisk of Fish.

Put in a kettle of water, a pint of Vinegar, a handfull of salt a Lemon or 2 sliced, Horse Raddish, make it boyle. y^n have fish ready laid in Vinegar & Salt an hour, put it into ye kettle on a plate boyl it till enough y^n take it up & drain it very dry put it into ye dish wth small fish fryed & lay all round, some Cells spitcht Cockt, y^n have ye sauce ready, made thus. take a pint of Gravy, put it into a sauce pann wth 3 Anchovias, some Horse Raddish scrapt, an Onion stuck full of Cloves a little whole pepper, boyle it ½ away, y^n strain it off, & put in ye Gravy, melt to it 3024 pound of Butter, or as you have occasion y^n have a Quart of Oysters, ready plumpt & washed clean put y^m into ye Sauce, wth a pint of Shrimps, boyl it up thick & pour it all over ye fish & Garnish it as ye time of ye year will afford as wth parsly, fryed Greens, Horse Raddish scrapt, Lemon, Barberries, or flower.

This is proper for Salmon Cod Turbitt or any large fish.

To spitch Cockrells

Strip their Skins almost off, y^n pull out their Guts & season y^m wth Cloves Mace Pepper & Salt, a little Grated white Bread & sweet Herbs shreded put on their skins again, turn y^m up like a figure of 8 & runne a Spud through & broyle y^m or pull off their Skins & serve y^m so, or you may do y^m in a hot oven, as well as over ye fire.

To pickle pidgeons, or any Fowle

Bond ym before you turn ym: season ym: wth Mace Pepper & salt very high yn boyl ym tender, in water & Vinegar, of each alike some whole pepper & Salt, a few cloves, wn they are enough, take ym out till cold & keep ym in ye same Pickle.

To pickle Mushrooms

Take Buttons & wipe ym clean & white, & as you wipe ym put ym into Clean Water, till all are wiped yn boyl ym a ¼ of an hour, in milk & Water, Drain ym & put ym into a glass & put in Rape Vinegar, let ym lye 5 or 6 Days yn wash ym out in ye Vinegar, put ym into a Clean Glass, whole Mace & Pepper, & cover ym wth white wine & white wine Vinegar, boyled & cold, cover ym wth a Bladder.

To pickle Samphire

Lay it into Brine 24 hours, yn put Clean water on ye fire make it just boyl, put in ye Samphire, Make it just boyl, yn take it of & drain it dry, put to it a pickle made of ½ water & ½ vinegar a hand full of salt, to 2 Quarts boyle it & put to it hott & stop it Close, till cold, yn put ye Samphire into a Glass, & Cover it wth ye Cover of ye Pickle. Stop it close.

To Pickle Barberries

Take 2 Quarts of Water, & one of Vinegar, a pint of Salt, make it boyle, y^n set it by till cold, have y^n Barberries picht Clean & put into a Glass, & Cover it wth ye Liquor of ye Pickle.

To Pickle French Beans

Gather y^m dry & before they have Strings, Lay y^m in a brine of Water & Salt & Strong as an Egg will swim, let y^m lye 9 days y^n drain y^m & make freshwater boyle, y^n put y^m in, & make y^m just boyle, y^n take y^m of & Drain y^m dry & put boyling hot Vinegar to y^m let y^m lye 3 or 4 days y^n set y^m on a soft fire, make y^m but Scalding hot & keep y^m so till very Green, take y^m of & to a peck, put ½ an ounce of Cloves & Mace, as much Pepper, a hand full of Dill & Phennill & keep y^m Close covered. You may do Broom buds ye same way, or Pursling stalkes only let y^m lye in brine but 24 hours, you must not let any Pickles boyle in Greening.

To pickle Wallnutts

Gather y^m before ye shells be at all hard, run a knitting Needle throu^gh y^m 2 ways, y^n set y^m on ye fire, in Water & salt seeth y^m an hour, y^n drain y^m & put clean Water & Salt & do so again, y^n do it in freshwater wth no salt, y^n boyle y^m tender but not so ft, y^n drain y^m & put y^m into a Glass & to a C00 put ½ an ounce of Cloves & Mace, as much Pepper

4 Spoonfulls of Mustard & 2 Shallotts sliced or a head of Garlick
in Cover in the Rapes & white wine Vinegar boyled & Cover in, in no
Air gett in.

To pickle Cucumbers

Lay 100 Cucumbers in a boild hott brine strong enough to bare an Egg 48 hours, y^n drain y^m & put to y^m boyling hott Vinegar ½ white ½ Rape let y^m lye a Day or 2 y^n set y^m on a gentle fire & green y^m as ye french beans putt y^m into a pott wth a good handfull of Dill & Phennill an ounce of Cloves & Mace, as much white Pepper, & Cover y^m close.

To pickle Musmillions or large Cucumbers like Mangoes

Gather y^m green, cut a long slice from end to end, take out all ye seeds y^n lay y^m in a brine boyling as ye other Cucumbers, & lay y^m in Vinegar ye same & green y^m ye same, & put y^m into a glass wth cold put in every one ½ a spoonfull of Mustard. Mix wth bruised Ginger & Shallotts bruised or Garlick bruised y^n put into y^m some whole Pepper, Cloves, & Mace, Cover y^m close.

To Pickle Quinces

Pair ye Quinces & Quarter y^m, y^n boyle ye Paring an hour, in water enough to cover ye Quinces, y^n strain it off, & to a Quart of Liquor put a pound of Sugar, boyle & scum it, y^n put in ye Quinces, & boyle y^m tender wth some whole Mace & Cinnamon, put y^m into a pott & cover y^m close,

in a Monthstime Boyls ye Syrrop & add some more
If Occasion you may do ye in an order if you please

To keep Damsons or Bullis

Make a Syrrop wth a quart of water & a pound of Sugar, Gather ye fruit a little before they are Ripe. put y^m into ye Syrrop cold & set y^m on a soft fire, till they are hot but not Broken keep y^m stirring softly round to keep all under ye Syrrop, y^n set by till cold & put y^m into a pott or little potts & cover y^m ½ an Inch thick wth Clarified Beef Suet.

To keep Gooseberries, Damsons or Bullis

Gather Gooseberries at their full growth but not ripe Pickle y^m & put y^m into Glass Bottles, put corks on y^m but not to close y^n set y^m on a gentle fire, in a kettle in cold water, up to their necks but not not ye corks let y^m stand till they turn white & begin to crack y^n set y^m by till cold y^n beat in ye Corks very hard & pitch y^m over. You may do y^m in a warm oven, thus ye Damsons or Bullis.

To make Polonia Sausages

Shread 20 pound of Pork but not to fine, take out ye Skins & sinews y^n mix in one ounce of pepper, as much Cloves & Mace & Salt not to fine a handful of sage as much Parsly all Shread. y^n fill ye Gutt but let no air get in if any be in prick ye place, & let it out, let y^m be a foot long hang y^m in ye kitchin where they may not dry too fast, they will keep a twelve month, ye best time to make y^m is in September.

To make Jellies

Take 4 Calves feet, take out ye great bones, & all yt is not white put yem into 4 Quarts of Water, boyl yem to 2 Quarts yen strain yem off sett yem by till cold scum of ye fatt & leave all ye sedthing at ye bottom, ye put yer Jelly into yer Pipkin again wth 2 a pint of white wine or Sherry let it boyl 2 an hour, yen take it of & bruise in ye juice of 8 or 9 Lemmons, 2 or 3 penny worth of Oil of Cloves, yen make it sweet to yer taste wth double Refined Sugar, yen put in ye whites of 10 or 12 Eggs well beat mix all well together, & set it on ye fire make it boyl & run it through flannell Bags.

If you Culler yem make yem red wth Cochaniell Yellow wth Saffron Green wth Juice of Spinnage. Blew wth Syrrop of Violetts white wth milk Beat ye Cochaniell fine, tye it up wth a Cloth & put it into a Porringer wth the Juice of a Lemmon, & 3 spoonfulls of white wine set it on ye fire & so bruise yem till tis all very Red, yen put yer Jelly to it till tis Enough, for your use & clarifie it as above,

So do Saffron, but all ye Rest of ye Cullers need nothing but ye Jelly put to them & Clarified as ye Red & Yellow.

To make Orange Cream.

Beat ye Youlkes of 12 Eggs very well wth 2 of ye whites put to ym ye juice of 8 Large Civill Oranges, make it sweet wth double reffin'd Sugar, yn strain it into a Silver Tankard put to it a Spoonfull of Damask Rosewater & as much Butter as a small Wallnutt, & 3 or 4 thin Slices of ye rind of Oranges, set it on a Charcoal fire, keeping it stirring always one way till tis very thick, & yn take it quick & put it into Jelly Glasses, or small Chany Cups take out ye Peel.

To make Lemõn Cream

Pair of ye Peeles of 4 Lemmons, steep ym in a Quart of Water, all night yn beat ye whites of 12 Eggs, wth 2 Youlkes very well, yn put to ye Eggs, a pint of ye Water, yt ye Peels are steeped in & bruise in ye Juice of 4 Lemmons, & make it very sweet, wth double reffin'd Sugar, yn Strain it into a Silver Tankard, & set on a Charcoal fire keeping it Stirring always one way till thick & serve it as ye Orange Cream.

Cookery

Cookery Book