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Hepplington Receipts
Vol: 3.



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Catherine Godfrey

Book

*Godfrey.
Kaufert.
1045*



MS. 7999

Catherine Godfrey

Her Book

1699⁸

Catherine Godfrey

Mary Thurst

or/

3

To keast a reats tongue

take your tongue when it hath laye long enough
in salt, & boyle it almost enough then pick it
of the skin, & if it stick, it will cleave, & when
it is roasted send it in with venison sauce

To Make Court Fritters

take a pint of sack & make a posset with new
milk from y^e cow, y^e curd of y^e posset & put
in a basin, with 2 eggs, seasond with a little
nutmeg, & beat it with a birchen rod till curd
posset & eggs be well mixed, y^e but size slower
& make batter for fritters, y^e take Clarified beef
oyle & fry y^e as you doe other fritters, &
shew sugar on y^e, & they are very good

A bread pudding

take cream & boyle it wth almonds & mace beaten
wth rose water, & put to your cream 6 eggs whites
& all with your almonds, strain y^e into as much
bread as you think fit, with nutmeg caraway
& sugar, you may bake it or boyle it in a
cloth

to preserve y^e Green plume

N^o 2. P. 3.

The plume that will be green when it is preserved is
the great white wheate plume, gather them when they
are at their full bigness, but before they are grown
yellow wipe them & set two Skillets of water on
the fire & when they are scalding hot put in y^e
plumes into one of them take it from y^e fire &
cover them & let them stand a quarter of an houre
then take them up & when y^e other Skillet doth
boyle put them in, but let them stay in but a little
time - let the other water of fire again wherein
they were scalded, and when it does boyle take it
of the fire & put them in & then you shall see shyn
pill of them, then take y^e skinn all of them, then take
a quarter of a pound of Sugar more then their
weight, then get cleare water on y^e fire & when it
begins to boyle put in your plumes & let them
boyle softly hafe a quarter of an houre till you
see y^e colour of y^e plumes green again, then take
them up & let them stand a quarter of an houre
covered make your surrup & put in y^e plumes & let
them boyle y^e space of an houre with a soft
fire then take up y^e plumes & let y^e surrup boyle
a little longer till it will Jelly; when it is cold
then put it on the plumes.

To treat an Ecce.

first wash him water & salt, then pull off his skin
below his head or naill & not reach farther, then
take out his guts very cleare, but first wash him
y^e gize him 3 or 4 scratches with a knife, & y^e
put y^e his teley a few sweet herbs archepies
a little nutmeg graste & mix with good butter &
salt, having done this pull his skin over all but
his head, which must be cut off, you may see his skin
about that part where his head is, if you be scared
it as to keep his moisture within his skin, y^e he
him with ragon late to your skill & reach him
separately, bathe him with water & salt till his
skin break & y^e with butter & lancing opened
him enough, let what was put in his belly & not
be wiped to his rage —

For Pol Verison

Cut it into pieces as thick as your hand, lay it y^e back
as big as y^e finger, season it very well with nutmeg,
pepper & salt, y^e put it into yeast, not with slices of beef
sweet between, but as much roser as will cover it
y^e bake it for an out y^e gray & cover it with Clarified
butter —

To make Almond Butter

— No 2. P. 69. —

To a pint thick sweet Cream, four yolkes of Eggs —
beaten & strained through a canvas strainer a good
handfull of Almonds blanch'd in cold water, &
beaten very fine with a little new milke
to keep them from oiling & strained with milke
put both almonds & Eggs into y^e cream & set it
on y^e fire, & let it boyle till it turne to curd (not
stirring it) then putt it into a Strainer & hang it up
till y^e whey be run from it, & then beake it with
a spoon as small as you can, & season it with Rose
water & Sugar to your taste & serve it like butter.

No 2. P. 71.

To preserve white pear plumes

Take & Cyp y^e plumes & have their full weight in Sugar
& divide y^e Sugar in two parts, & put your plumes to scald
with halfe y^e Sugar & when they are tender take y^e out
with a silver Eullender ladle, & put them into a thin
Candie, which must be made with one of the parts
of y^e Sugar, & let them boyle therein till they be
snuff & put them into your Glasses & keep some
of your first Syrrup to cover them when they
are cold.

To Roast Pigeons

Roast y^m with their legs under their wings, y^e season them well wth pepper salt & mace, & put y^m into a pot wth as much butter as will cover y^m when they are baked, pour away y^e gravy & cover them with clarified butter. The same for wild fowle only more y^e.

To Make Gravy

111-P-59-

Roast a lean piece of beef, cut it in pieces & put in a stew pan with half a pint of claret, half a pint of strong broth, cover it close, let it stew, or howel, turn it often season it with pepper & salt, strain y^e gravy, put it into a stone bottle, stop close.

To Make rise Milk

Take something better y^e half a p^{nt} of rise pick, it very dear y^e boye, it is 4 q^{ts} of new milk ill be pretty thick which will take up 2 or 3 howers, when it is boyld, strich it, put in a pint of cream & let it boyle a while, & put a large blade of mace in it all y^e while, then take it up & sweeten it to your taste.

To make Lemmon cream

112-P-71-

Take six large Lemmons six whites of Eggs as much shuger as will sweeten it to your Taste Route y^e Lemmons to get y^e Juice out, third put your double refined shuger to them, then set it on the fire & let it stand no longer y^e to dissolve y^e shuger, you must be shure it be no hotter y^e you can hold your finger in it, then have ready your whites of Eggs beat to a great froth, then take of y^e Juice of Lemmons off y^e fire & put it in the Eggs, stir it about & let it stand till it be clear under math, then strain it through a gelly bag, then set it on y^e fire againe & let it stand till you perceive it begin to thicken y^e take it up & put it into your dishes.

To make orange Cream

112-P-73.

Take halfe a pint of ju^s of oranges & halfe a pint of sack sweeten it wth fine shuger to y^e taste & set it on y^e fire, make it scalding hot then have ready y^e yolks of twelve Eggs very well beaten & straind take it off y^e fire & cool it, mix it with y^e Eggs y^e set it on again till it thicken, keep stirring it that it doe not curdle & put it into y^e Dishes.

To Royle a Carpe

Take a carpe alive if possible, scower & wash him clean with water & salt, but don't scale him, y^e open him, & put him with his blood & liver: which you must save when you open him, into a small pot or bble, y^e take sweet marjoram fine & partly of each a handfull, a litle sage put this into your pot, with y^e carpe with 4 or 5 onions 20 fackled mushrooms & 3 anchovies, y^e pour upon your carpe as much claret as will cover him, & season your claret well with salt cloves & mace & rind of oranges & lemons cover your pot & set it on a gentle fire, y^e take your carpe & lay it with y^e broth into your dish & lay on it a litle of a lard of fresh butter melted & beaten with 6 spoonfulls of the broth y^e yolks of 2 or 3 eggs & some of the herbs, Garnish y^e dish with lemon & serve it

To Make sheeps Pridings

Take y^e blood & strain it & sceth milk & sheeps tallow in it when its cold put in y^e blood with a good deal of sweet pepper & salt, partly thime winter savory & penitayall chopt very small

To make Almond Biskets

(8)

Take halfe a pound of coarse shugar beat it very fine & sift it through a lawn sieve y^e put to it a quarter of a pound of fine wheat flower then take a quarter of a pound of sweet Almonds blanch them & beat y^e very small wth a litle rose water then put y^e to your flower & shugar & mingle them well together then break into it y^e yolks of four new laid Eggs & two of y^e whites doe not wet them till you are ready to set y^e into y^e Oven y^e cut your paper square & flower them & drop it on with a spoon & for to Ice them sift fine shugar on y^e just as they are going into the Oven

Gingerbread cakes - No. 2. P. 5.

Take three pound of flower one pound shugar both well dryed a quarter of butter rubed in fine red nutmeg two ounces powderd ginger two pound of treacle mix y^e well into a light paste make y^e in little cakes or great as you please & bake y^e in a quick oven, they must be set upon tin plates if you please to put in some shortmeats orange & citron they will be the better

To make chery brandy cordiall - No. 2. P. 2.

Take 2 pound of Cherys one handfull of mint, one handfull of Balm, one handfull of Rosemary

9. an oyster Pye
raise a coffin of very good crust, take 1 lb & half of
of potatoes, boiled in water, blanch'd & cut in half row
pieces lay at y^e bottom of y^e pye then take 3 pint of
oyster perboyled in their own liquor, y^e drain
well, season y^e with clove mace nutmeg & pepper
beaten very small, about a handfull of sugar, & a
little salt, y^e rest of y^e potatoes sliced lay mixed
in with y^e marrow of 2 bones, strow some of y^e
same seasoning upon it & some sweet butter, close
y^e pye & bake it about an hour

A lina for y^e pye

take y^e liquor of y^e same oysters, mingle with it
y^e yolles of 3 eggs a little sugar & y^e juice of a lemon
a good piece of sweet butter put this upon a
chaffing dish of coales & stir it till its thick w^h
you draw y^e pye cut it up & pour this over it
to serve it

white puddings in galls

take a lb of Naples biskits, half a lb of almonds blan-
ched & beaten fine, y^e yolles of 6 eggs a little rose
water & spice as you like, wet y^e cream but not
so limber, for y^e yolles are apt to slip y^e galls, beat fill y^e
de full for they swell extremely, put in wheat marrow y^e
please to make y^e as fat as you like, if you have not
marrow put in beef suet, three fine so fill y^e boyle y^e

To make a Cake

10.

Take 9 pound of flower & 10 pound of Currins. After they
are pickt and washed, one pound & a halfe of shugar one
ounce of Mace mingle these together then take 20 Eggs
12 whites, beat them well & put to y^e three or four pints
of yest y^e take 3 quarts of cream & near three pound
of butter melt y^e butter in y^e cream & put it to your
Eggs & yest & halfe a pint of rose water, which you may
beat with a pound of Almonds, make whole in y^e middle
& put your liquor in by degrees put it in a cloth & lay it
by y^e fire for a while then put it in a tin hoop & let it stand
near 2 hours for it as you please

To make a cake

Take a peck of very fine flower, & 16 pound of currants, 6
nutmegs, cloaves & mace of each a quarter of ounce, cinamen
half an ounce, shugar half a pound mix these well toge-
ther but first you must break into y^e flower 4 pound of
fresh butter mix all these together then put in 3 quarts of
very good yest with a pt of each, 12 Eggs & as much milk as
will wet it almost as wet as y^e batter of a pudding y^e beat it
with y^e hands for an hour together then put it in a hoop
& bake it after it is baked ice it with 2 pound of Loaf's shugar
& 4 of ambergreace & 4 grains of musk

A very good way to make a pike
first clean y^e pike at y^e gills & if need be, cut a little
out of his belly out of this take out his gut
& pike his liver, which you are to save very fine
with some sweet herbs & pickled oysters, & y^e
anchovies, to these you must add a peck of fresh butter
which you are to mix with y^e heart y^e are shred
let y^e all be well salted, if its shank a yard long, put
more butter a blade of mace in y^e pikes belly y^e let
this belly be sewed up. ~~the y^e liver & oysters~~
so fast y^e butter & pickles may not run out
take not off y^e scales, but thrust your hand still
through his mouth, fasten with a splinter & reach
thru from his head to his tail, roost him
tightly, & fast him with cleave & anchovies
to butter mix to gether, save y^e gravy that drops from
him in roasting & make your sauce of that & what
was in his belly, add some butter y^e juice of a lemon
y^e pickle of y^e oysters & clove of garlick & spice
at your pike's fancy.

Pickle for Prawns
Take 12 gallons of water 3 q^{ts} of a peck of ground malt a gallon
of wheat bran boyle it together 2 hours y^e put in as
much bay salt as will season it, not to salt, let y^e salt boyle
in it a day or an hour, y^e let it stand y^e cool y^e strain of y^e
bragg, let it settle again when it has stood 2 days to
cool y^e put in y^e prawn & it will keep 3 months
without sowering or growing mouldy

A Receipt to make jelly of harts horn (12)

To halfe a pound of harts horn take 2 pints of water &
let it infuse upon Embers two or three Hours in a new pipe
kin or one that is kept for that purpose, then let it boyle
very fast & take up some in a spoone to see if it will jelly:
& when it will jelly a little, a spoone straine it through
a canvas strainer & let it stand & settle, when you boyle
it up take it from y^e bottom, & if you will have it look
very clear put of y^e best double or fine shugar into y^e shidit
at it & rose water as you think fit when it boyles put in y^e
whites of 2 Eggs (being beaten) to clarify it then put in
y^e juice of Lemmons to y^e taste, let it be kept boyling a
little while after you have put in y^e Eggs, before you put
put in y^e Lemmons for it must not boyle after y^e Lemmon
is in as soon as you have put in y^e Lemmon juice take it from
y^e fire & let it stand a little, then put it by little & little into
your jelly bag & put in y^e top first, I mean the Eggs before you
straine it through y^e jelly bag put a Lemmon pill into y^e bag
& a little sprigg of sweet margerom & little cinamon & a blade
of mace & roast y^e bag before with y^e white of an Eggs & rince
it till y^e water come cleare from it.

To Make A Bullocks Cheek Eat Cold Like Venison

Take 2 fine fatt Bullocks Cheeks & lay y^m in water 1 night yⁿ take out every bone & stay it very well with spice & salt, & put it into a pot one Cheek clasped close to y^e other then lay it over with bay leaves & put in a quart of Alest so cover y^e pot & bake it with brown bread then clean y^e fat of from it, drain y^e liquor, put & scum y^e fat of y^e liquor; which fat mix with some melted butter & pour upon y^e cheeks, serve it cold wth mustard & sugar garnish it with leaves it will eat like venison

To Preserve quinces White

Peel & core y^m to every p^d of quinces a p^d of sugar & a wide pint of water put together & boyl y^m together was fast as you can uncover, & so you preserve ~~quinces~~ pippins

To make a Buttered Loafe

Take 4 Quarts of new milke put rennet to it & when it is turned whey it & hang up y^e curd a draining an houre or two take ten Eggs, leave out 3 of y^e whites yⁿ take a little ginger, a pint of ale yest as much fine flower as will make it up into a loafe when it is well baked cut it up butter it with butter & shugar y^e butter must be finely melted first with y^e shugar in it

No 2. P. 6

To pickle great Cucumbers like Mangoes

Cut a slice out of y^e side of y^e cucumbers & take out the seeds & put into each clove mace pepper horse red ink & cloves of Garlick yⁿ boyle as much wine vinegar wth such spice & as much salt & 1 leaf or 2 of bays as you think fit then put y^e cucumbers close in a Pot & pour y^e pickle boyling hot on them & cover them close & after 3 or 4 days sit y^m again on y^e fire till they be ready to boyle yⁿ put y^m again into y^e pot & when they are cold put a handfull of mustard well beaten to y^m when you have filled with spice ty y^m with thread ~~of y^e stuff in y^e jar~~

To make a cordiall for one y^e is Old M^r. P. 89
Take a little mallaga sack a little cinnamon water a little spirit of saffron & a little syrup of Gillyflowers

To Make a Goose Pye

Preck y^e bones of y^e Goose, y^e parboyle him y^e season him with pepper & salt a little cloues & mace you need not hard it but make it in good butter crust & bake it in a quick oven

A Calves Head Pye

take 2 Calves heads & parboyle y^e m^e cut y^e in small pieces, tusing half a pint of white wine & anchovies & shalots some fair water, pepper & salt cloues & mace & a lemon some forcemeat balls & oysters y^e cover y^e dish & bake it

Figs & mushrooms

take y^e largest mushrooms you can get, & some small ones among y^e cut y^e biggest in 4 pieces peel y^e & throw y^e in salt y^e water for half an hour then take y^e m^e cut with a little cream to make y^e soft & white & cut hard leys y^e half an hour then stew y^e in y^e strain y^e out into a bowl & take a quart of a pint of that liquor wth as much white wine & pepper, salt, the whole pepper, mace, & anchovies

To make force meate — No. 2. P. 6. —

Shred a pound of Lean with 2 pound of beefsust small beuse lett no shyn be in, then beat it wth y^e end of a rolling pin till you doe not know y^e meat from y^e sust break into it or eggs, grate into it likewise a little white bread y^e beat it again, & season it to y^e taste wth cloves mace nutmeg pepper & salt with a little sweet majerum & thyme & it is fit for use

A Receipt for a Dish of stued Carps No. 2. P. 7.

Take 2 carps & scald them well & scoure y^e m^e with salt & wash y^e & dry y^e m^e well with a cloath then take a quarter of a pint of vinegar put it into y^e dish you stew y^e in then stick y^e in the throat as you doe a pigg in y^e dish with y^e vinegar & stir it that it doe not clogg then cut y^e in 6 pieces or so & put in as much claret as will cover them with y^e vinegar as stued y^e blood put in soe & great Onions & anchovies & a Pint of oysters or halfe a pint of shrimps if you have y^e & scrap in a good piece of horseradish & top up a bundle

of hearts & put all this together with y^e Carpes there let y^e
stew for 3 quarters of an houre or more, & take 2 or 3 yolkes
of Eggs & beat y^e with some of y^e same liquor & after they
be Dished up put in Eggs & Liquor & stire it about till it be
thick & put in halfe a Lable of Drawn butter & a few capers
& large mace with a litle salt in y^e stiring of them you
may put in some Lemmon in y^e stiring of y^e V

Finis

A Good Seed Cake — No 2. P. 59. —

No 37 P. 96.

Three p^{ts} of flower, a p^{ts} of butter eight eggs, leaving
out 4 of y^e whites, a pint of Cream, melt y^e butter
in it, 3 q^{ts} of y^e a pint of good yeast, 2
ounces of Carraways, 4 ounces of candied orange
& lemon peels, a litle brassy sa 9th of a pint of
sugar. Make it into a light paste adding a p^{ts}
of y^e sugar 20 nutmeggs & a litle mace, put it in
a loaf & bake it 2 hower, strow 2 ounces
of sugard carraways on y^e top
take care y^e rasking of y^e oven be over that
it doe not discouster y^e

(18)

To make pyes & puddings

take a Neates tongue & peele it & if it weigh a pound & a
halfe then take 3 pound of beef suet & 2 pound of currins
a Quarter pound of raisons of y^e sun stoned & shread take
a Lemmon piare of y^e rine of it & shread it very fine &
ring in y^e juce of it then take 5 nutmeggs & almost y^e quan-
tity of cinemon 6 apples shread very fine halfe a pounds of
sugar 4 or 5 spoonfulls of rose water & a litle quantity of salt.

Take six penny loaves to y^e put 4 pound of Beafe suet
3 pound of currins 14 Eggs, & one pound of shugar & a litle
rose water & nutmeggs mace & salt as You think fit.

Pottadge for lent — No 2. P. 73.

Boyle a handfull of spinage & sorrel with 6 turnops shred
small in 2 quarts of water boyle y^e tender which done put in
halfe a pound of fresh butter season it with pepper & salt then
serve it, add a loaf of french bread cutt like dice.

To enterlay Beafe & make it fat

Stuff a buttock of Beafe wth suet parsley pepper & nutmeg &
then twofit to keep cold in y^e house.

19.

To Leason Merison For Party

Take a side or Lanch of merrison, &
chop it, season it with ~~herbs~~ pepper, salt
& wine, bake it in a deep pan, cover it
with wet salt cat fire, & set it down
abore, bake it 2 or 3 hours, let it stand
till be cold & take off the fat, then lay
it in a dish or shallow pan, with the
garlic & shall of pe of butter & say,
stuff crust round ye inside of the dish,
then cover it & bake the bones with
a pint of Claret & water, with salt,
the whole pepper & wine, when ye garlick
is baked enough, thick it with butter
frye pore it in the pattie just as it
comes out of the oven,

a bunch of Kenyon of 15 or 16 paws
you must roast 2 hours & a half
for our dish 2 lb of butter, 2^d of London flower
the brown sugar, yeast, salt, molasses, & all requires 2 hours
steaming with moist bread as when it's made, cut a cube
an hour & half longer; put in plenty of milk.

A cold hash — No 2. P. 75. —

Roast a Turkey & let him be cold, y^e mince y^e white of it
small with Anchors & oysters, draw it out in flowers in y^e
Dish & lay it round with all sorts of pickells, & it is proper
for y^e middle of y^e table. f

A marrow pudding — No 2. P 7. —

Put a crust of a penny white loaf y^e slice y^e crum very
thin put it in a skillett wth a p^l of cream let it just boyle
up y^e breake y^e bread very small beat 6 eggs & put into it
blanche half a pound of Almonds & beat y^e in a stone
mortar with 3 or 4 spoonfulls of rose water & put in your
cream with a glaſs of sack with half a pound of shugar
half a pound currants half a pound of candid orange
Lemon & citron sliced season it wth a quarter of an ounce
of cinamen mix all well together y^e break it into a pound of
marrow & butter y^e Dish before you put it in.

Topickle jilly flowers { 901-P. 7
no 2-P. 7.5

Mix halfe a pound of sugar & salt as much, then lay a layer
of flowers & an other of salt Cover it with claret & set it in a
cold place

(2a)

To make Birch Wine

To every gallon of Birch Liqueur 2 lb. of good suppley suger let it boyle wth honny & half or 2 honyers, according to the quantity, keep it scummed till its very clear then let it cooling, when tis just warm put a toast spread with yest, let it work 24 honyers then put it in the vessel youll keep it in, & let it work as long as it will keeping it filled up as often as it works over, when it has done working put in a p^d of reazors to every seven gallons of wine, and one cheape orange to every gallon, stop it very close & when it is clear bottle it.

To pitch cock fish.

M^o 1-11

(22)

Slit the down y^e back season y^e wth pepper & salt & a little grated white bread with a few herbs shred very small y^e boyle y^e over charcoal & thysare fit to serve in wth anchovie sauce.

A cake

M^o 1-11

Break 6 Eggs into 1 pound of flower a quarter of an ounce of cinnamon halfe an ounce of cloves & mace & nutmegs halfe a pound of candid orange limmon & citron and pound of sugar a p^d of ale yest y^e melt 2 pound of butter in a quart of cream let it be blood ^{warm} mix all together y^e mix 6 pound of currants set it a quarter of an hour by y^e fire to rise y^e put it into a hoop let y^e hoops paper be well buttered, bake it an hour & a halfe y^e see it over with a pound of double refined sugar beat & sift through a fine Laine sieve & y^e whites of 4 Eggs whipt to snow in a bason with a whisk.

Paste Royall

M^o 1-11

Rub halfe a pound of butter into 2 pound of flower mingle it wth 4 spoonfulls of loafe sugar a little nuttmegg & cinnamon make it into past with sherry sack & cream y^e Rowle in a pound or more of butter & souce it.

a very good way to make raison Wine

put a hundred weight, of Smaera raisons, just as they come from y^e Grocers, in a half hogskye then put to them, 20 gallons of cold water let it stand open till it has done working which may be 6 or 8 weeks, dont stir it but when y^e working is over, bung it up close, & in about a year it will be fit to bottle when you have drawn off y^e strong wine, you may put 8 gallons of cold water to y^e year when it has done working bung it up close & draw off when you think its fit,

A Cake

11-23 -

Dry a pound of fine flower & put it to a pound of shugar beaten & sifted, mix it with y^e flower, then take a pound of butter layd in rose water all night rut your butter into one halfe of y^e flower & shugar, y^e whip up y^e whites of 6 Eggs to snow & beat y^e Yolkes of ten Eggs with a spoonfull of rose water & so put y^e into y^e flower, y^e take a pound of currants washed & dryed & mingle with y^e other halfe of y^e flower, y^e mix it all together & keep it stirring till it goes into y^e Oven, you may add candied orange Lemmon & citron you must bake it in Tin pans, butter your pans & fillyⁿ but halfe full just as they goe into y^e oven, shift a little fine sugar over y^e, heat y^e oven as hott as you doe for manchetts, put y^e quick into y^e oven & when baked take y^e out upon a plate & they will keep halfe Year

A Quaking pudding

11-23 -

Beate 12 eggs with a little sugar & salt put to y^e 3 p^t of cream, 3 spoonfull of flower & put it into a cloth well flowered & into a boyling pot an hour & it is a Quaking pudding stick it wth blancht almonds quarterd, beat some butter up thick & pour over it & it is hedge hog pudding, youd doe well if youd take y^e pains to lay it round with sweetmeats

A rice pudding.

M^o 1-R5-
R^o 2. p. 43.

(26)

Boyle halfe a pound of rice first in water, then in Milke till it be very tender y^e put it to halfe a pt of cream & 4 Eggs beat a quarter of an ounce of clovis mace & nutmegs a glass of sack a little rose water halfe a pound of sugar with halfe a pound of currants 2 ounces of candied Lemmon & citron sliced with a little grained white bread & 3 spoonfulls of flower mix all these together & tis fit to boyle in a cloth y^e same ingredients for an almond pudding only instead of rice put in halfe a pound of almonds blanched & beat in a stone mortar with rose water.

Pease Potadge

M^o 1-R7-
R^o 2. p. 43.

Take 2 quarts of strong broth y^e flower of a pint of pease 2 pallats 2 sheeps tongues tender boyld blanched & cut in slices 20 balls of forcemeat sett it over a chaffing dish of coalls season it with mace pepper & salt let it boyle a quarter of an hour then put in a handfull of spinage a little souse & pereaine mint with halfe a pound of butter, let it stand till it be thick & serve it up with suppers.

To fry Oysters

M^o 1. p. 7.
p. 2 p. 9.

(28)

Beat 2 Eggs with a little grated white bread nutmeg & pepper
dip in y^e oysters & fry y^e brown in fresh butter & they mightly
handsome to lay round any stued dish of Oysters.

To stew Oysters -

M^o 1. p. 9.
p. 2 p. 9.

take a quart of great oysters and a little of y^e liquor a p^t
of white wine 2 anchovies a little nutmeg sliced 23 blades of
mace & little pepper & salt, a bunch of sweet herbs let all these
stew a quarter of an hour y^e put in a quarter of a pound of
sweet butter & serve it wth suppers barberries & lemon sliced

To force a leg of mutton or veale.

M^o 1. p. 9.
p. 2 p. 9.

Take out y^e meat & leave y^e skin whole shread y^e lean of it
very small with as much suet almost as beef y^e beat with y^e end
of a rolling pin till you doe not know y^e meat from y^e suet wth some
break into it 3 or 4 eggs & a handfull of grated white bread season
it with halfe an ounce of cloves and mace an ounce of pepper &
nutmeg, salt sweet marjoram & Thyme mix it all well put it in
to y^e skin again, sew it up & it is proper to roast & serve it with
anchovy sauce or boyle & serve collyflowers boyled & buttered round

To stew a neck of mutton or Rump of beef y^e same way ^{N^o 2. P. 9.}
 Put it into your pot with a bundle of sweet herbs a little mace
 nutmeg pepper & salt a quart of claret a pint of water 2 ancho-
 vies 3 or 4 shallots cover it close with past & let y^e mutton stew
 2 hours & y^e beef 4 hours y^e serve it up with a tart or 2 & gravy

An Olio

Put 3 chickens or 3 rabbits in pieces as small as an oyster
 put in a stew pan with 30 great oysters 3 blades of mace a nut-
 meg sliced a little pepper & salt a bunch of sweet herbs a pint of
 white wine 2 Ladle fulls of strong broth let it stew till it be ten-
 der y^e put in one anchovie half a pound of fresh butter beat
 it up thick & serve it with sippets barberries lemon sliced you
 may add oysters force meat balls or palleys & sharps tongues y^e
 tongues & palleys must be boyld tender blanchd & sliced

to pickle young turkeys or Rabbits ^{N^o 2. P. 10}
 thrust y^e & season y^e with cloves pepper & salt boyle y^e first in
 milk and water & make a pickle with white wine & vinager
 equall & all sorts of spice & you may keep y^e in it

To stue a hare

N^o 1. P. 13 - (32)N^o 2. P. 10.

beat her well in her blood then cut her in peices & put her in a stue pan with a bottle of Clarret, a p^t of fair water 2 anchovies 2 or 3 sholts a little mace pepper & salt, let it stue till it is tender, y^e put in a peice of fresh butter beat it up & serve it with sippets.

To coller a breast of veale or a pig. N^o 1. P. 13 -N^o 2. P. 11.

Bone your pig or veale season it with cloves mace nutmeg & pepper with a little salt sweet marjorome & tyme & a little sage rowle it up as you doe brwon then boyle it in 2 quarts of pickle vinegar & one of water if you keep it above 2 months it must be wine instead of water, when it is tender take it out till tis cold & keep it in y^e same pickle.

Sauce for boyld chicken or Lamb N^o 1. P. 13

take halfe a p^t of white wine a Ladle full of strong broth one anchovy 2 or 3 slices of lemon 3 or 4 blades of mace a little parsly boyld green & shred all this stue halfe an hour, y^e beat it up thick with a peice of fresh butter, powr it over y^e chicken or Lamb in the season you may have grapes or Goosberys.

French Bread

{ N^o 1. P. 15 } (34)
 { N^o 2. P. 11. }
 { N^o 2. P. 43. }

Break one egg into 2 p^t of flower a little salt halfe p^t of ale yest
 make it light with milke & water blood warm set it by y^e fire till it
 rises y^e make it into loaves & bake it 3 quarters of an hour

A stake florandine

N^o 1. P. 15

But a neck of mutton into stakes, sweeten it with mace nutmeg pepper salt
 & sweet herbs y^e put it in a Dish with halfe a pint of claret & as much
 fair water 1 anchovie 2 or 3 sholots y^e cover it with puff paste & bake it
 you may add 20 forcemeat balls & 20 great oysters

to make umble pye

N^o 1. P. 15 -
 N^o 2. P. 11.

Per boyle y^e umbles of Dear y^e steead them small with as much more suit
 as meat season it with mace nutmeg & a little salt let there be in it a glasse
 of sack 2 ounces of candid orange & lemmon with citron sliced halfe
 a p^t of shugar a p^t of currants & y^e Juice of a lemmon or two mix all
 well together

to season goose turkey & pidgeon pye. N^o 1. P. 17

bone y^e goose or turkey season it wth an ounce of pepper one nutmeg
 & salt stick his belly wth cloves put it into y^e pye with 2 fowles to fill
 up y^e corners put 2 p^t of butter on y^e top when it is baked fill it up with
 butter, Thus y^e pidgeons & season y^e same way

To Make Raisin wine

wine

to every gallon of water put 5 pound of y^e best Malaga raisons, pick of the great strigs & cut your raisons a little, pour your water on y^e raisons let it stand 10 days stirring it every day well y^e strain it through a hair sieve, squeezing y^e raisons very hard with your hands to get out all y^e strength, y^e put it in your cask & when it has done working, stop it very close if you make a hoghead it must stand a year before its bottled, if half a hoghead, half a year & so in proportion to y^e quantity while y^e water stands upon y^e raisons you must keep it covered with a blanket

to pickle trout or Jack

N^o 1. P. 17
N^o 2. 12.

36

Take as much water & vinegar as will cover y^e put into it all sorts of whole spice, a handfull of salt, a bunch of sweet herbs when y^e liquor boyle put in your fish, when tis enough take your fish out & keep it y^e same till cold.

To pickle sampier.

N^o 1. P. 17
N^o 2. P. 12.

Take 2 pints of vinegar & one pint of water with all sorts of whole spice let it boyle y^e clap in y^e sampier let it just boyle up again y^e take it out & put it into an earthen pot cover it close 3 or 4 days; if you would boyle your pickle again add more vinegar.

Hartichok or Potato pyes

N^o 1. P. 19
N^o 2. P. 79.

Take y^e bottoms of 12 boyld hartichoks & 12 yolks of eggs boyld hard 3 ounces of candid orange Lemmon & citron sliced halfe a pound of reasons a blade or 2 of mace a little nutmegg sliced, a quarter of a pound of sugar put it into your pye with halfe a pound of butter &

when it is baked put in halfe a pint of sack & as
much cream. *Finis.*

A Scotch Collop

*N^o 1 - P. 19 -
P. 2. P. 13.
P. 2. P. 17.*

(38)

Cut y^e lean of a leg of veale into very thin slices beat
soundly on both sides lard one halfe of your collop with
bacon season it a little with mace nutmeg pepper
salt & a few sweet herbs fry y^e brown in sweet butter
with 20 balls of force meat y^e clean out your pan &
put in half pint of white wine with as much strong
broth 2 anchovies 3 or 4 shallots 20 Oysters y^e let this
stew a little & put y^e juice of a limmon into your collops
halfe a pound of sweet butter beat it thick with y^e yolkes
of 2 eggs serve it with sippets & garnish it with oysters
forcemeat balls & limmon sliced ~

Calfs feet pyes.

*N^o 1 - P. 21 -
P. 2. P. 13.*

Bone y^e feet & shread y^e small with as much sub as meat
put in 3 ounces of candied orange & limmon with citron sliced
a glasse of sack a limmon sliced with y^e Rinde of it season
it with a little cloves mace cinamen & salt a quarter of a
pound of sugar halfe a pound of currans & tis fit y^e to
fill your pyes

A very good way to Celler an Eell,

Then it is wash it very dean in salt & water, & take out the back bone, then dry it in a cloth, take half a lb of an ounce of best mace, as much sweet white pepper & a little salt, & a good handfull of parsley a little time, & a little winter safery, shred it all very fine, mix it with your pepper mace & salt & throw it all over your Eell, & if you will it is up very tight sew it up in a cloth as tight as possible, & the fork ends very fast,

For the Pickle

Take uiper 1 part & 2 parts water, as much as will cover it & allow for boiling, put in it a little salt 2 or 3 blades of mace, a dozen or 14 pepper corns, a slice or 2 of lemon peel 6 bayleaves, put it in a Cask in cold, & let boyle an hour or more till it is tender, take it out & shake it, & it may be close to the end of a cloth the yellow end of a cloth very tight, & hang it up all night, then take it out of a cloth & put it in the pickle it was boyled in,

You may strew your seasoning on your Eell, before you strew on your herbs this quantity is for an Eell it waights about 4 pound, keep it close covered.

To pickle Oysters

N^o 1. P. 21 -
N^o 2. P. 16.

40

Take as much white wine, white wine vinegar & y^e liquor of oysters as will cover them put into y^e pickle a little mace & nutmeg sliced a little whole pepper & salt when y^e pickle boyles put in y^e oysters & take y^e out again till y^e pickle is cold & y^e in again and cover y^e over with leather

Duff past for a pasty

N^o 1. P. 21
N^o 2. P. 16.

Rub 3 pound of butter into 14 pound of flower breake into it 10 eggs & make it into paste with cold water roule in 4 pound of butter more & it will doe very well

Sauce for wild fowle

N^o 1. P. 25
N^o 2. P. 16.

Take a quarter of a pint of graine as much claret a little nutmeg sliced one anchovie 2 shallots, put it over a charcole fire with a little butter & y^e necks of fowles beat up thick y^e same, leaving out y^e necks, this sauce is good for veale & adding a pint of oysters, tis good for roast mutton,

A Soup

N^o. 1. P. 28
N^o. 2. P. 15.

(42)

Take 2 quarts of strong broth a loaf of french bread cut like dice put it into a stew pan with a little nutmeg sliced a little pepper & salt a handfull of spinage with halfe as much sorrell let it boyle halfe an hour y^e clap in as much sorrell & spinage as before with halfe a pound of butter beaten thick then serve it with suppets you may add 3 or 4 balls of forcemeat

A Calves foot pudding N^o. 1. P. 23
N^o. 2. P. 15.

3 quarters of a pound of suet 3 quarters of a pound of currans halfe a pound of sugar 3 quarters of a pound of calves feet boyled tender & shred very fine with y^e suet y^e take 2 handfulls of fine flower some nutmeg a little salt 6 eggs 3 of y^e whites then mix it altogether ty it up in a bag & let it boyle neare 2 hours

For a woman in Labour N^o. 1. P. 127
N^o. 2. P. 2.

2 ounces of bezor water 2 ounces of mugworth water 2 ounces of syrup of mugworth 2 penyworth of spirit of castor mix all these together & give one half of it at her being first ill y^e rest one hour after

To stue a carp

N^o 1. P. 25

(44)

N^o 2. P. 12

Bleed him under y^e lower finne into a pint of claret
halfe a pint of water a bunch of sweet herbs a little
pepper mace & nutmegg sliced put in y^e carp let him
stue first on y^e one side y^e on y^e other then take him out
& put him in y^e same liquor one anchovie & 2 shallots let
it stue a quarter of an hour y^e put in a quarter of butter
beat it up thick & serve it

A Bisk

N^o 1. P. 25

N^o 2. P. 12

Take a pike fill his belly with shrimps & oysters all sorts
of whole spice a few sweet herbs y^e run a little bird spit
through him ty him on with packthread & 2 splinters roast
him an hour & baste him with butter serve it with carps
stewed on both sides make your sauce with y^e liquor of
carps stewed in a quart of y^e juice of a lemon let it stue
a little y^e beat it up thick with halfe a pound of butter
& serve it with fish fried & boyled & eals pitchcock

Ribbon Jelly's No. 127 — (46)

Clean rub calfs feet & take out all y^e great bones put y^e into 8 quarts of water with 2 ounces of hartshorne & as much vring glasse, a little mace & cinnamon let it boyle till it comes to 2 quarts y^e strain it through a flannel bag clarify y^e with y^e whites of 4 eggs y^e strain it again you may couler some red ~~with~~ with Scutharred green with juice of spinage yellow with saffron white with milke as one couler cools you may run another till you have run all your coulers

To hash a Lorder of mutton No. 127
No. 2. P. 17.

Halfe roast y^e mutton & cut in as small as oysters put in a stew pan with a pint of claret & a little fair water 2 anchovies 3 shallots a pint of oysters 2 penny worth of capers, a little mace pepper & salt & a bunch of sweet herbs then let y^e stew halfe an hour y^e clap in a peice of fresh ^{paup} beat it up thick & serve it, you may doe rabbits y^e same way if you use white wine instead of claret

Sauce for a Turkey

M^o 1. P. 29. (20)
P. 2. P. 14.

Take halfe a pint of claret & as much strong broth, one
onyon a little whole pepper one anchovie a little butter, let
it stew a quarter of an hour, y^e pour it through y^e belly of y^e
turkey & it is fit.

To pot tongues

M^o 1. P. 29.
P. 2. P. 14.

Cut y^e Roots, y^e run in a knife at y^e great end, rub it with
salt peter & bay salt, you must use to every y^e tongue, 3 ounces
of salt peter a quart of bay salt & a little white salt, let y^e lie
5 or 6 days, y^e dry y^e with a cloth & rub y^e with pepper & mace,
y^e bake y^e in pump water with some of y^e brine that came
from y^e bake y^e with household bread when they come out of y^e
oven blanch y^e & rub y^e with y^e same spice again put y^e in a
earthen pot & cover y^e with clarified butter & suet.

To make pancake

M^o 1. P. 143.

Take one pint of cream 6 eggs, leaving out one white, six spoon-
fulls of flour, a little nutmeg & shuger, fry y^e thin butter.

To make a Cordial

M^o 1. P. 111

water

Take vcranus treacle spirit of saffron surup of pild flowers & a little periwinkle

To stue wild fowle... ^{112. p. 91. (50.)}
^{112. p. 91.}

Halfe rost y^e & cut y^e in peices, y^e put y^e in a stue pan
with a p^t of claret & anchovies, 3 shallots a little pepper
nutmeg salt with a bunch of sweet herbs let it stue
halfe an hour, y^e beat it up with a peice of fresh butter
& so serve it up.

To hash a Calfs head ^{112. p. 91.}
^{112. p. 91.}

A little more y^e halfe boyle y^e calfs head cut it as small as oysters
leave y^e cheak bones to carbonade, put in a stue pan with a p^t
of white wine, a ladle full of strong broth & anchovies a hundred
oysters 2 ox pallats, 2 sheeps tongues, let y^e pallats & tongues
be boyled tender blanchd & sliced season it with pepper & salt
& a little mace & a bunch of sweet herbs, let it all stue a quarter
of an hour then put in halfe a pound of butter, beat it up
with a pound of bacon boyled & sliced round it & a p^t of sau-
sages garnish it with barberries lemmon & pelly tow.

For a cough in any man. — ^{See 2d. Lesson. p. 115.}

Take as much flower of brimstone as wilt, upon a shilling suppit
up in a new Laid egg 4 or 5 mornings, ^{112. p. 115.}

To Coller Beefe

52.

~~M. p. 33~~
~~P. 21~~

Take y^e bones out of a flank of beefe y^e take out all y^e inside & outside skin, slash it on y^e inside with a knife y^e rub it with 3 ounces of sale peter a quart of bay salt wth a p^t of white, let it ly 4 or 5 days Dry it then with a cloth & season it with halfe an ounce of cloves & mace 3 nutmeggs one ounce of pepper, a handfull of sweet marjeromm & Tyme shread very small, y^e coller it as up as you do brason, put it in a pot with pump water & some of y^e brine cover it close when it is baked take it out & hang it up till it is dry you may eat it with vinager of musterd,

a handfull To make drink for y^e eyes ~~M. p. 117~~
~~P. 2. P. 2~~
Take of wood lice & bruise y^e well & y^e strain a pottle or 3 p^t of ale thorow y^e & sweeten it with sugar & drink every morning,

to make a puding ~~M. p. 119~~
~~P. 2. P. 2~~
Half a white loaf grated, 6 eggs 3 of y^e whites 2 spoonfulls of sack 2 spoonfulls of rosewater, a little nutmegg & sugar,

To pot a Hair.

M. P. 35

(54)

No. 2. P. 23.

Take all y^e meat off y^e bones & beat y^e meat, cutt off y^e thin skin with a rowling pin, then season it wth nutmegg, pepper & salt y^e put it in a pot with a little Saf suet & pump water & a few bay leaves cover it close & bake it, when it comes out of y^e Oven cleer out of y^e Gravy, y^e put it in a fresh pot & cover it wth claryfied butter or suet.

A olive florindine.

M. P. 35

No. 2. P. 23.

Put y^e lean of a leg of veal into thin slices beat it on both sides with y^e back of a knife, season y^e Collops with cloves mace nutmegg, salt & a few sweet herbs shred, y^e rowle up one by one wth a thin slice of Bacon in y^e middle wth halfe a pint of white wine, a little fair water, one anchovie, 3 shallots 2 blades of mace a limmon sliced wth y^e rine of 20 balls of force meat, a hundred oysters wth some of y^e liquor y^e cover it with puff past & bake it.

To make Custards ^{No. 1. P. 27} (36) ^{No. 2. P. 25.}

Take a quart of cream, a pint of milk, put to it a nutmeg sliced, a little whole cinnamon set on y^e fire till almost boyled, y^e take it off into a pan till it is cold, keep it stirring y^e it may not cream a top y^e beat 10 eggs leaving out 3 whites, put to it a glass of sack, sweeten it & strain & be sure you harden y^e custards in y^e oven before you fill y^e

To make Cheesecakes ^{No. 1. P. 27} ^{No. 2. P. 29}

Run a gallon of milk very tender to a curd, y^e Rub halfe a pound of Butter into y^e Curd Rub y^e Curd through a Hair Sieve wth the back of a spoon, y^e season it wth cloves, Mace & Cinnamon. A Glass of sack. A Pint of Cream halfe a pound of sugar, as much currants, 6 Eggs leave out 3 whites, half a pound of Almonds brached & beat in a stone mortar with rose water, mix all together & its fit for use.

To Dress a Cod's Head ^{Mr. P. 59}

Wash the Head very clean & lay it upon a
Cloth, put it into a Kettle of boyling water,
let there be in y^e liquor a Pint of wine vinegar,
A Bunch of fish Herbs, A Handfull of salt,
when the head is boyled enough, take it out &
lay it over a chaffing dish of Charcoal, to
draine, make y^e sauce wth a Pint of white wine
& little whole pepper & mace, & Anchovies, & great
Oysters, & some of the liquor, A Lemon sliced
wth the Rine, A pint of Shrimps, let all these
stue, till y^e Anchovies be dissolved, y^e putt in a
Pound of fresh butter, beat it up thick, & pour it
over the Head & stick the fin bones on the topp
of the head & on every side bone stick a shrimp
or an Oyster, garnish y^e Dish wth small fish pyed
& Lemmons sliced & serve it with the same sauce, as
is proper for any dish of boyled fish, leave me
out the white wine, as seeing clarett is proper
for stued or boyled fish.

A Rice Florindine. M^o P⁴¹ 60.
No 2. P²⁹.

Boyle Half a pound of Rice in water & yⁿ
in milk till it be as thick as Flasy Pudding
yⁿ mix wth it a Pint of Cream, 4 Eggs, A Glasse
of sack, a little rose water, & season it wth half
a Quarter of an Ounce of cloves & mace,
a Quarter of an Ounce of Cinnamon, half
pound of sugar, half a pound of currants
a quarter of a pound of Lemon & Citron
sliced, a quarter of a pound of marron or
sweet butter, put it into yⁿ dish & cover it
wth white puff paste, bake it in the Oven
= dints. for Almond florondine only
instead rice, blanch A Pound of Almonds
& beat y^m very fine in a stone Mortar, wth
rose water, leave out yⁿ sweet meat, & tis
proper for Rice ~~flor~~ Cheesecakes—

A Ragoo

119-P.43
P.2. P.23

62

Half Boyle a Breast of mutton w: a handful
of sweet herbs, all sorts of whole spicery: take
it out & stue a little grated white bread on it,
lay it on a gridgiron over charcoale till tis brown
y: serve it in with Anchovie sauce

Beef Alamoode

119-P.43
P.2. P.29

Rub y: lean of a Buttock of beef with 3 ounces
of salt poter, & p: of bay salt, w: a handful of
white, let it lay 3 days or more y: take it out
& dry it with a cloth, rub it w: half an ounce of
cloves & mace & as much pepper, y: put it into
a pot w: pump water as much as will cover it
bake it w: household bread when it comes out
take it & bruise it to peices & put it into a
fresh pot, cover it with clarified butter or suet.

Sauce for a Pheasant. ^{Ms. P. 45} 64

Take a Pint of white wine, a Blade or 2 of mace, a nutmeg sliced, let it stue a quarter of an hour, y^m clap in a little grated white bread & a little butter to make it up thick, let this sauce be put in a plate by it self, clap y^r Pheasant in the middle of the dish wth six wild Ducks, let y^r sauce for the fowles be made wth halfe a Pint of claret, & halfe as much strong broth or gravie, 2 Anchovies, 2 shallots, a little whole spice, let it stue a quarter of an hour, y^m strain & beat it up thick wth butter & powd^r it through y^r bellies of y^r fowles, let this sauce be in the Dish

To make a frigacy. ^{Ms. P. 45}

Fry 3 chickens or Rabbits, altho y^m as small as an oyster, season y^m a little wth mace nutmeg pepper & salt, y^m & put y^m in a frying pan wth a pint of white wine as much strong broth or fair

water, a bunch of sweet herbs, 2 Anchovies, 3
shallots, 20 balls of force meat, 30 great oysters,
wth some of the Liquor, a Lemmon sliced, let this
stue till y^e meat be tender, y^e take a quarter of a
pound of butter & beat it up wth y^e yolks of 2 eggs
& serve it up wth sippets & garnish wth force
meat.

To roast a Lobster. N^o 1. P. 47
N^o 2. P. 51

Run a bird's spitt through him & make him
fast to it, when he begins to crackle, he is a
Enough, put one hole in the middle of the
dish, & let another be buttered in shell & layd
round, make y^e sauce with half a p^t of
white wine, one anchovie, a little pepper &
nuttmegg sliced y^e Juice of a Lemmon, serve
it wth Oysters stued & Lemmon sliced

Sauce for woodcocks. N^o 1. P. 47
N^o 2. P. 25

Clean their guts & dry y^m by the fire, shread
y^m & putt to y^m a little clarrett & grated
white bread, & peice of sweet butter, let it
stue a quarter of an hour, beat it up thick
& serve it

Aspinnage tart. N^o 1. P. 47
N^o 2. P. 27

Boyle a gallon of spinage green & let it be
cold, put to it halfe a pound of sugar.

67.

as many currants a little cinnamon, a little rose water, half a pint of cream, then it will be fitt to fill y^r tart.

Mince pyes or egg pyes ^{N^o 1. P. 49}

Shred 2 pound of meat wth 3 pound of suet, season it wth a quarter of an ounce of cloves & mace; half as much cinnamon, one large nutmeg, half a pound of candied orange, lemon, & citron, sliced, 2 pipins shred, half a pound of sugar, a glass of sack, y^e Juice of 3 lemons: 2 or 3 pound of fl^or, wth all these mixed fill y^e pyes

gallet pyes /

^{N^o 1. P. 49}

take 12 oz gallets 12 sheeps tongues 12 sweet bread perboyle your tongues, & gallets, blanch & slice y^e bread take a pound of sausages, season it together, wth half an ounce of cloves & mace, 3 quarters of an ounce of pepper & salt, put into your pyc at y^e top a pound of butter, when it is baked, put in anchovie sause, made wth white wine

White puff paste. ^{N^o 1. P. 49}

Rub a quarter of a pound of butter into 2 pound of flour, then put in the white of 3 eggs whipt snow, make it into a paste wth cold water, then rowle in a pound & a quarter of butter, more & it is fit.

Sauce for a Capon - ^{N^o 1. P. 51}

Cut y^e necks of your Capons very small, put y^e in a pipkin wth fair water, whole pepper, a little salt & 2 or 3 shallots, let it stue half an hour, y^e put in a peice of fresh butter beat it up thick & strain it into y^e dish before you put in y^e Fowls.

Spring Garden Beef. ^{N^o 1. P. 51}

Cut a peice of lean beef in slices, & lard it wth bacon season it wth cloves, mace, pepper, salt & a few sweet hearbs, put them in your Pot wth the beef & bake it in Pump water, when it is baked, take out the herbs & clean of the Gravie & fill it up wth claryfide butter and it is fit.

Green Pudding. ^{N^o 1. P. 51}

Take a pint of milk & pour y^e white loaf into it, & let it in the milk, then lett it cool a little, y^e putt to it 2 eggs & a pint of Juice of spinadge, then sweeten it to y^e taste & lye it up in cloath & boyle it an hour & a Quarter.

69. *A. Calves Head Florentine.* M^o. P^o. 55. 70.
No. 2. P. 36.
To boyle the Head & cut it as small as Oysters season
it wth cloves mace pepper & salt put it in y^e Dish
wth a little nutmeg sliced 2 Anchovies, 3 shellotts, 20
great Oysters & some of the Liquor, 30 or 40 forcemeat
Balls a Lemmon sliced halfe a pint of white wine &
much water, so cover it wth puff past & bake it.

Artificial Surgeon. M^o. P^o. 53.
Lay a Turbut in salt & vinegar 24 hours y^e rowle it
up wth Balles & good store of salt make y^e pickle wth a quart
of vinegar & halfe as much water a good handfull
of herbs, all sorts of whole spice wherby? Pickle boyle
put in y^e fish; when it is enough take it out till it is
cold, y^e put in y^e Pickle again adding more vinegar.

Artificial Stomach. M^o. P^o. 55.
Strong Broth. No. 2. P. 37.
Take a nuckle of Veal or a skin of beef, breake
y^e bones to peices & put y^e in a pot wth 10 quarts
of water, 4 onions, 6 blades of mace, a little
whole pepper let it boyle till it comes to 3
quarts, & when you have strained it, is fit for use.

Orangado Pye. M^o. P^o. 55.
No. 2. P. 37.
Slice y^e Orangado & place it in y^e Dish & place
over it all sorts of small confits y^e pour y^e Syrup
of y^e Orangado & fine sugar on the top & bake it
& serve it up wth very fine sugar.

71.
A Sweet chicken Pye. ^{No. 1. P. 57-72.}
Break y^e bones of 6 chicken, season y^e wth A quartet
of an ounce of mace as much cinamon, 2 nutmegs
& a little salt fill their bodies wth butter & put y^e mⁱⁿ
in y^e Pyes wth 6 hartichokes bottomes boyled tender
y^e yolkes of 12 Eggs boyled hard, half a pound
of sugar, put on the top a pound of butter,
when it is baked put in a white wine candied,
his fit to use.

^{No. 2. P. 57-}
To make artificial nuptial ham
Rub a leg of Pork wth four ounces of Salt peter
& pint of Bay Salt & as much white, let it
lay 8 weekes in Salt adding more Salt every
week, then dry it wth a cloth & rub it over wth the
Lam black, hang it up in a chimney for 8 weekes
at least where they burn wood, when you boyle
put hay in y^e pot wth it.

^{No. 3. P. 58-}
A Soup
Take a quart of Gravie, a Pint of strong broth
half as much clarrat, a bunch of sweet herbs &
blades of mace, halfe a nutmegg sliced, a little
pepper & salt, put it all in the panno & stue it an
hour, y^e add a loaf of bread, cutt like dice & serve
it wth a cheeke boyled tender in the middle of y^e
Dish.

To make gravie.

M^o P^o 59.

A quarter Roast, a lean piece of beef, cut it in pieces & put it in a stew pan wth halfe a pint of strong broth, A pint of clarrott, cover it close & let it stue an hour, turn it & often season it with pepper & salt, y^e strain off y^e gravie, & put it into a stone pott or bottles, if you stop it close, you may keep it a month, when you take it out, be sure y^e warm y^e bottles, or thus, Chop part of a neck of beef to mash, then put it into a stue pan wth a pint of clarrott, A bunch of sweet herbs, a nutmeg sliced, 4 blades of mace, a little whole pepper, 4 Anchovies, 6 shallots halfe a pint of fair water, then cover it close & let it stue gently 6 hours, y^e take out all the gravie & strain it, it is fit for a great many things of it self. - To Pickle pidgeons - M^o P^o 60.

1 Bone y^e Pidgeons & season y^e very high with nutmeg pepper & salt, make y^e pickle with 2 Pints of Vinegar one of of Salt, all sorts of whole spice A few bay leaves, boyle y^e very tender y^e take them out of pickle till cold & keep y^e in the same, instead of nutmeg put mace.

To Pickle mushrooms. ^{111. p. 67.}
Peely me & put y^m in a dry skillet, set them on the
fire till they have shrunk as much as they will,
y^e strain y^m out of the liquor & make y^e pickle
wth white wine vinegar & white wine & a good deal
of whole spice & keep them in glasse bottles.

To Trigaey Rabits Or Chickins

Take 2 or 3 rabbits or Chickins, & cut y^m in pieces
as big as your thumb, season y^m wth pepper salt
& a little mace, y^e take a pint of strong brack
& put in your frying pan with half a p^{nt} of
& when y^e butter is all melted, put in your
meat & let it stew till it is tender, y^e take a
q^{ty} of a pint of white wine, & yolks of eggs
well beat & mixed together, y^e take your
meat off y^e fire, & put in your thickning
take care you dont burn it, add a little parsley
shred finely & y^e juice of a lemon,

To Pickle broom buds ^{111. p. 63.}
gather y^m dry & put y^m in a basket, y^e take
a pound of salt & y^e of y^m buds, set y^m in a
sieve, & cover y^m with white wine vinegar, y^e pick y^m coarsely
by y^e pickle 3 or 4 times & they will be y^e greener

Take a whiteing & take out all y^e bones & shred it very small, with 3 or 4 eggs & little grated white bread, season it with cloves, mace, pepper salt & a few sweet herbs, shred y^e very small & make y^e into balls & fry y^e in a dish, a clep y^e in a boiling pot & take y^e out again in half a g^l of an hower, fry y^e in sweet butter & they are fit to put in y^e sauce of any roasted or boyled fish.

A Brown Pottage

No. 65
P. 2. P. 43.

Take a quart of graine, & as much strong broth, put y^e in a stone p^{an} 30 or 40 hills of force meat, let it boyle & put in a l^ose of french bread cut like dice, & broiled, let it stew a g^l of an hower, y^e put in a g^l of a pound of marrow, fried brown, a handfull of spinach, stir it a l^ose, & serve it up, sippets & a trench board & roasted in y^e middle.

To Pickle French Beans

No. 66
P. 2. P. 44.

Gather y^e before they are stringy, y^e rub y^e in a l^ose in salt & water, take y^e out & drain y^e very dry, make y^e pickle with white wine vinegar all parts of whole spice, a handfull of sweet marjoram, & lay y^e beans, with sweet marjoram between y^e put y^e pickle boiling hot in y^e keep y^e close covered 3 or 4 days, & boyle your pickle to green y^e.

To Pickle ^{small} cucumbers

No. 167. 80.

Gather ^{very} small, red & green & dry y^e in a pot wth salt, dill, wash, a pickle with a quart of vinegar & a pint of white wine, all sorts of spice, & all seed & dill, when it boyles, put it in your cucumbers, in doing it a 10th times they will be green, cover y^e close & let y^e stand 3 or 4 days between your boiling of y^e pickle.

To Pickle Parslaid

No. 167. 80.

dry y^e stems of large parslaid, make your pickle with vinegar & salt & nutmeg sliced, whole pepper a little water ready when y^e pickle boyle lay in y^e parslaid let it just boyle up before you take it of cover & close in a crock, boyle y^e pickle once or twice more

To Collier an Eell

No. 167. 80.

Scin a large Eell & slit him down y^e belly cut off y^e head & take out y^e bone, season him with nutmeg pepper salt & sweet marjoram in y^e inside with a little vinegar y^e outside as you see brayn, & use it fast with cortis sayes y^e boyle it in 2 quarts of vinegar & one of water all herbs & whole spice till it be tender & take it out & keep it in y^e same pickle, if you would keep it long let your pickle be only vinegar & spice

Take a quart of new milk & 6 eggs well beaten, put y^e into
a milk pan, stir it all y^e while till it be boyled to a curd, y^e it
but let it be cold, y^e take a lb of butter & 2 ounces
of almonds, blanch y^e & beat y^e of butter & 2 ounces
of almonds, a nutmeg & 3 spoonsfull of ~~rose water~~ take half a penny
worth of cream, as much fine sugar as will
sweeten it, 3 eggs having cut 2 of y^e whites, mix
all these together with y^e curd, & put it in a dish -
with y^e rest

A Green Puding

110 1. P. 73

110 2. P. 73

110 3. P. 60

Take a pint of milk & a penny worth of ~~rose water~~ grate &
scald in y^e milk, then let it cool a little y^e put to it 8
eggs & a pint of juice of spinage, y^e sweeten it to your
taste & tie it up in a cloth, & boyle it an hour & a
half y^e must be eat with small orange & sugar

To Dry Tongues

111 P. 72

Take 3 tongues, & a quart of salt water let y^e lie 9
days in y^e salt, y^e take y^e salt & beat y^e well with
a rowling pin, boyle y^e 3 hours & hang y^e up
a string

110 1. P. 73.

110 2. P. 63.

Take half a gallon of y^e best pease, boyle y^m till they
 all of a pulp, y^m strait y^m through a calidre, put
 y^m pulp in a pot, season it with pepper & salt, y^m
 take 2 handfulls of sorrell & one of spinage a few
 y^m sweet herbs & mixt a litle choyst, take a
 house ran put in it half a p^d of butter, put in
 y^m herbs, set y^m over a gentle fire & boyle y^m
 till they are tender, y^m put y^m into y^e pulp with
 some thin slices of bread & as much milk, as will
 make it thin enough to eat, stir it together & let
 it stand byle & dish it up, you may addysters
 stewed leggon & all with forcemeat balls & litle
 slices of bacon dyed brown

To Make an Orange Puding M-1289

Take 24 yolks of eggs & ounces of butter melted shid
 9^{oz} of a p^d of sugar, ounce of carded orange peel sliced
 ounce of citron sliced thin, let y^e eggs be well beat & a
 stir it all together, y^m make some very good cust, paste
 hole it thin & put it as thin & loose of y^e dish &
 let it stand in y^e oven half an hower

To make Wallnuts
gather y^e nuts before they are shells, & lay y^e in water
& salt 9 days, shifting y^e every day into fresh, then
boyle y^e till they begin to be a little tender, y^e take y^e
out of y^e water & set y^e stand till they are dry
dry y^e with a cloke, you lay in your pot some salt
y^e a layer of nuts, till y^e pot is 3 q^{ts} full & in
y^e top throw some cloves of garlick you cover it with
dill & fill your pot with y^e best wine, penege
with a pint of mardels mixed with it, y^e
cover y^e pot pretty close & let it stand 2 or 3
moneths, let your penege be put in cold with
out boyling.

To Make Orange or Lemon Sauce
2 lemon pils grated, half a p^d of sugar, half a p^d
of butter, 4 yolks of eggs, mix it well together
& role a little past, paste & put at y^e bottom of
your dish & let it stand in y^e oven half an
hour.

To Make little Fine Cakes ^{112. p. 115}

take 1 pound of flower 1 pound of butter ^{112. p. 115}
 of soft sugar 1 pound of currents, half a nutmeg
 half an ounce of mace, 4 yolks of eggs & 2
 whites, & 2 spoonfulls of rose water, y^e sugar & y^e
 butter must be first broke very well in ones
 hands, when it is all well mixed & upon plates
 take a little rose water with a feather & powder
 a little soft sugar upon it & so set it in y^e oven
 half an hower.

113. p. 52.7

114. p. 115

112. p. 115

a little grated 6 eggs 3 of y^e whites 2 spoonfulls
 of sack 2 spoonfulls of rose water a little nutmeg
 & sugar for y^e sauce a little sack & butter
 & sugar

an oysterall Puding ^{114. p. 115}

take half a pint of chere oysterall ^{114. p. 115}
 of milk & set it in a silver chere & fire till it is pretty thick
 let it stand till its almost cold, y^e put to it 8 eggs beat
 4 of y^e whites, & 4 of sack cut very fine a quarter
 of a pint of cream half a pint of cream, a little salt &
 nutmeg, y^e lay it up in a cloth very tite & let it boyle
 2 howers, y^e sauce is sack butter & sugar

add a quarter of sugar in y^e mixing of y^e pudding

A very good Plain Cake

Take 6 lb of flower, 6 lb of butter, 2 lb of sugar, 2 quarts
of cream, 2 quarts of ale yeast, 22 eggs & of y^e whites &
nutmegs, & as much cinnamon & mace half a lb of
suger, & a little salt, first mingle y^e flower, cinnamon
mace, nutmegs & salt together, & then y^e cream &
nutmegs & butter in it, & when tis of y^e size, beat
y^e eggs & put y^e into your flower with y^e rest
of y^e put in your cream, & stir it all one way & when
you have stirred it very well, sett it by y^e fire &
let it stand while y^e oven heats, in which
time or less, it will rise to y^e top of y^e bowl
y^e oven must be almost as hot as for brown bread
bake up y^e lid but look on it & if it browns too
much, lay a sheet of paper on it, it must bake
an hour & a half, it must be baked in a deep
hoop because it will rise very high.

Pray your flower very well before you mix it wth
other things

To Make Good Cottage pudding

Take 3 very large greates, 1 lb of beef suet shred small
eggs 2 lb of chafe of currents 2 lb of an ounce of cinnamon
& as much mace, 1 lb of fine suger, a quart of a pint of
rose water, mix all these together, & work it up in butter
as big as eggs, & stew y^e in clarified butter, y^e put y^e
in your dish & grate a little suger over y^e
in y^e mixing put in a little salt

A very good medicine, used greatly in
Scotland to Cure y^e Scurvy

Take of Scurvy Grass, & Torzell, an equal
quantity, shred them, & boyle them
in broth, or Water Greenwell & eat
it for breakfast, & Supper, till y^e Scorbutick
humour is gone,

A very Good thing, to cure Rheumatick pain
Take Gum Guaiacum one Drasle
Cinnabar of Antimony, in powder half a
Conservae of Rhips, half a Scruple
Syrup of Elder, a sufficient quantity, to
make it into a Bolus

To Bake Herrings & Dissolve y^e bones - see 2 Leaves forward
wash y^m & rub y^m very dry, yⁿ straw y^m all over with
a little salt pepper, lay y^m in a pot very close, fill
not your pot with herrings, but lay some bay leaves
on y^e top & fill it up with vinegar as much as
will keep y^m moist, yⁿ paste y^m up & bake y^m with
brown bread, when they are baked enough, fill up y^e
pot with hot bogd vinegar, you must sometimes
boyle y^e pickle to keep y^m from changing

To Pickle Tongues

To 2 tongues 2 ounces of salt peter
handfull of white salt a q^t of a p^t of coarse sugar
mix all together & rub y^e tongues
lay a weed in y^e pickle, once a day turning y^m
& rubbing y^m with it, before you rub y^e tongues
with y^e salt peter salt is sugar, you must keep
it hot, & when they are rubd what is left
pour over y^m yⁿ hang y^m up a drying

To Make Mango liquor
a quart of y^e best white wine vinegar 2 ounces of
mustard seed bruised 2 ounces of ginger sliced, a large
head of garlick, pickt clean, some salt, mix y^m toge-
ther in an earthen pot, stop it up close & let it
stand a month before you use it

M^{rs} Parberts Rec^d to D^r Hams

Take 6 quarts of Spring water; put to it
 as much ~~white~~ salt, as will bear an egg, &
 put in a lb & half of coarse sugar
 of salt peter; let it boyle, & scum it
 when it is cold, put your hams into it,
 & turn y^e every day, if your hams are large
 you must have a double quantity of pickle
 they may lay in it 6 weeks, or 2 months if large
 instead of Comon salt, use bay salt,

To Cure your Ham

in 2 hams a quart of salt peter & 2 lb of coarse
 sugar, a good handful of white salt, put y^e very
 well with y^e powder in y^e ham all over with
 salt salt peter & sugar let y^e lay a fortnight in
 this pickle, take y^e out & hang y^e in y^e kitchen
 for 6 weeks
 before you rub y^e with pickle, it must be heat hot
 after you have rubbed it all over with it, never allow
 it to get cold, & the more you rub y^e the better
 they will be, & leave all y^e while they are in y^e
 pickle

To Make Gingerbread

M^{rs} P. 145
No. 2. P. 57

To half a peck of flower, 4 lb of treacle one lb of sugar
 a q^t of a lb of ginger, 1 ounce of caraway seed 1 lb
 of butter, some orange & lemon rind shred very fine
 4 eggs half a lb of candied orange & lemon sliced
 put y^e treacle butter & sugar into y^e fire & keep
 y^e stirring till they are melted, y^e mix all your
 other ingredients together in y^e flower, & mix it up
 as quick as you can if it is to light rub y^e hands
 out with a little flower, & make it up in what shape
 you please

95 To Bake Herrings & Dissolve y^e bones
 wash y^m & rub y^m very dry, y^e strow y^m all over
 with a little pepper & salt & nutmeg y^e lay y^m in
 a pot very close & hard, dry till y^e spot fall of
 herrings, but lay a few bay leaves on y^e top, &
 fill it up with nutmeg, y^e Cover your pot with
 thick brown bread past, & bake y^m with brown
 bread, when they are baked enough y^e take y^e
 pot with hot boyld, nutmeg, which will
 do keep y^m from changing
 No. 1. P. 137.
 No. 2. P. 53.
 No. 3. P. 92.

To Pickle Tongues No. 1. P. 141
 No. 2. P. 53.
 No. 3. P. 92.
 To 2 tongues 2 ounces of salt pepper &
 or 3 handfulls of comon salt & of a 2^d
 of very coarse sugar mix it altogether & rub
 y^m very well with it, let y^m lay in it a fortnight

To Make Pancakes No. 1. P. 143.
 No. 2. P. 47.
 No. 3. P. 95.
 Take one pint of Cream 6 eggs 6 spoonfull of
 flower a little nutmeg & sugar fry y^m very thin
 & send in 5 or 6 one upon another

Pickle Sir Hargeon No. 1. P. 147
 No. 2. P. 53.
 No. 3. P. 92.
 To 1 quart of stale beer, 2 quarts of water & large
 full of another of black boyld & altogether & let it
 stand till it is cold, y^e strain it of & put your Hargeon in it

To Make Orange Biskit No. 1. P. 151
 No. 2. P. 53.
 No. 3. P. 92.
 Take y^e oranges as lay y^m in water 3 days, changing y^e water every day
 y^e boyld y^m very tender y^e take y^m & cut out all y^e meat within
 y^e orange & strain it, y^e take y^e rind & dry it, to a pint of pick
 Take 2 y^e in an half of soft sugar beaten, put your pick in &
 some more & beat it a while y^e put in y^e rest of y^e sugar &
 y^e juice y^e you strain out, by little & little at a time, beat it
 well & y^e spread it upon glasses not to thin & set it up y^e
 there a drying when you find y^e not dry cut it in little square
 cakes & lay y^m in your glass till they be dry

To Make a red cake No. 2. P. 59.
 No. 3. P. 17.
 3 p^{ts} of flower a p^t of butter 8 eggs 4 of y^e whites & pint of cream
 with your butter in it, 3 p^{ts} of a pint of good yeast 2 ounces of
 carraways, 4 ounces of dried orange & lemon a little brandy
 make it into a light batter, adding a p^t of sugar & spice
 to y^e taste, put it in a hoop & bake it 2 hours, strow
 2 ounces of sugar carraways at y^e top, y^e rashing of y^e
 oven be over

To Make Jilibaty No. 1. P. 149
 No. 2. P. 59.
 No. 3. P. 95.
 Take a pint of cream half pint of white wine as much sugar one
 pound of y^e pick grated 3 p^{ts} of a p^t of soft sugar, mix all these together
 & put y^m in an earthen pan & beat it all one way with a whisk till
 it is so thick y^e which will stand upright in it, y^e put it into
 glasses you must be sure to beat it all one way wth whisk
 a cut

To Make Elder wine No. P. 103
No. 2. P. 61

Take 20 lb of Maliga raisons pick of the large
trigs & chop y^e raisons, yⁿ put to yⁿ 5 gall
of water, let it stand 10 days, strizing it every
day, yⁿ strain it through a hair, sine spres
yⁿ in your hands to get out all y^e juice,
have in a readyness 6 pints of Elder juice
boile in a jugg in a little of water y^e jug must
be close stopp^d pour y^e Elder Juice cold into wine
& striz it well together, yⁿ put in your Cask,
let it stand 6 weeks or 2 months & bottle it,
if you make more it must stand longer.

Maisteri for a womans breast y^e legs

half an ounce of Spermiety, an ounce of virgin
wax, half an ounce of oyle of sweet almond

For a Cough No. P. 116
No. 2. P. 62

take as much flower of brimstone as will lay on
a shilling, set it up in a new laid egg & ors
morning fasting,

To Make Lager cakes

No. P. 104
No. 2. P. 63

2 lb of flower dry it & sear it very fine, yⁿ take a lb of fine sugar
& sift it, mingle y^e flower & sugar very well, take y^e 2 lb of
if better wash out y^e salt & forced it into lumps with y^e flower
the sugar yⁿ take y^e yolks of 6 eggs & 6 spoonfulls of cream
3 spoonfulls of orange flower water, & half an ounce of carraway
seeds, make it into a past & yⁿ into what shape you please

A Marge Blanch

No. P. 155
No. 2. P. 67

3 spoonfulls of rose flower & half a lb of soft sugar finely beaten
& sifted, mix it, a quart of cream, & beat y^e yolks of eggs into
3 spoonfulls of orange flower water, mix it all together on
a quick fire, till it is as thick as a custard, put it in y^e
dish as set as you can, you must never cease stirring it while
its on y^e fire

A Very Good Tansy

No. 2. P. 45

take a pint of cream & 12 eggs lay out y^e whites, a lb of ap
of sugar, beat y^e yolks of all modes blanched & powdered
green y^e with y^e juice of pomegranate, grate some nutmeg into y^e
egg, set it over a slow fire, & beat it till its pretty thick
& luscious

To Make Cheesecake

No. 2. P. 60

a quart of cream, 7 eggs 3 of y^e whites 6 ounces of curcents a little
salt beat fine, mix it all together, set it over a gentle fire, stirring
it with a spoon till its thick, yⁿ put it into a hair
sieve & let it stand to drain, till its all past cold, yⁿ sweeten
it to your tast stirring in 3 spoonfulls of sack & it is fit to
fill y^e paste

To Make A Strong Gravy Soup

Take a pound of a leg of beef, put to it 2 gallons of clear water, let it stew gently till 3 quarters of it be consumed, put into it 4 or 5 onions & new to your taste with some salt, when it is stewed enough strain it off from the meat, then take a quarter of a pound of fresh butter & burn it black, then take half a pound of raw beef fat in pieces, flower $\frac{1}{2}$ lb & put $\frac{1}{2}$ lb into the burnt butter & fry $\frac{1}{2}$ lb to get out the gravy & for some safety & richness in the same liquor then take some of the broth, brooke kni, 1 onion anchovy, then stir all all these things into your broth with fried forcemeat balls & bread cut in dice & fried

Gromon

To roast a Pigg — Re 2. P. 78
 oyle it & pierce with a spit oyle upon a feather & lay it to a fire & let it roast without wiping it when its all roasted enough wipe it away dry with a fine rag & baste it with butter & salt it all over with salt as thick as it will stick on & let it roast till its enough which must be a quarter of an hour wipe it round & keep as you may eat of the head & the large & the body roasting till it is done, wipe the body very clear from the salt & send it to table, you must wipe the salt of very gently or the skin will crack

No 2. P. 83

To dry Beef
 Take a clo of beef of twenty lb, rub it very well in comen & let it lay in it 3 days, & rub it all over in salt, then a pound of salt & dry it & hang it up in a chimney where you burn wood & weigh it & boyle it as you think enough, & hang it in a chimney again, before you dry it cut the fat off, it will keep half a year you must not hang it to near the fire

To Collier a Buzzard of Madon — Re 2. P. 84
 Take 1/2 mason & pepper salt rasped & yolk of an egg a pint of walnut pectus very fine, mix all these together & spread the spread upon the inside of the mason, yolk hole it up fore a collar & boyle it a power, for the large break of bones & throw it with a bunch of lime & partly some whole pepper & salt, when you take it off the fire scum off the fat & grate in some nutmeg & a mace wallnut & thick it up with butter

To Make Cherry Wine

you must take Morello Cherries, or black garden
gallies, gather 'em dry, & press them out, & to every
gallon of juice, put 3 pound of sugar, mix it
very well together, & put it into a cask, &
let it stand till it has done working, & then
stop it down close, leaving a next pegg open
till fear is up, & then the cask, & when it is
quiet, stop it close, for a time till tis fit to
drink, then bottle it
a fat bright sugar is best for it & will give
it a better body than a fine dry sugar your
very Lisbon I take to be the best to make it wth

Elizabeth Sutton's rise Puding

take a quart of new milk, a q^{ty} of a p^{ty} of rise
ground, a q^{ty} of a p^{ty} of butter, a q^{ty} of a p^{ty} of sugar
& eggs, 3 spoonfulls of starch, & brandy, a little
nutmeg, & salt, put your rise & milk
together, cold, let it boyle till tis as thick as
porridge, then melt your butter & put it
to the rest of your ingredients

A Very good way to Make Saus

Take 2 hams, beat y^e very well on y^e riny side with
a rolling pin, y^e rub y^e all over with ~~Bay~~ salt
& let it lay in it a fortnight y^e take a q^{ty} of a p^{ty}
salt peter 2 lb of coarse sugar 2 lb of coarse
salt, mix all these together, & rub y^e over y^e fire till
they are melted into a pickle, y^e rub your hams
well with it, & what remains powder over y^e hams
lay a fortnight in this pickle, having y^e with y^e same
every day for hang y^e in y^e chimney 6 weeks

To Pickle a goose - No 2. P. 85.

take a goose or jesser him 4 days, y^e season him wth salt
nutmeg & pepper, y^e lay it, & take 2 quarts of vinegar & 2
much water as will cover y^e goose, y^e take half a handfull
of mace & cloves together & half a handfull of pepper-brat
& handfulls of sweet herbs, 3 or 4 bay leaves, 3 onions &
2 pound of garlic, y^e boyle y^e eggs with y^e seasoning
very tender, y^e season all the fat, of y^e liquor, & let y^e
goose lay in y^e liquor 12 days before you eat it turning
it every day

To Ragout Morilles

the morilles being fresh gathered take of y^e roots & wash y^m in many waters, then y^e wrinkles on y^e tops harben in a grate of y^e dirt, y^e hat y^e long wayes & fry y^m in hog's lard, being be very hot when you put in y^e morilles, y^e let y^m drage & put y^m in a fresh pan with gravy, some cherries & parley cut y^e stalks gently & send y^m to table, garnish with lemon, the sauce is what they are stewed in.

To Fry Morilles

prepare y^m as above, & boyle y^m in a litle gravy gently when they begin to be tender, take y^m out of y^e gravy & flower y^m very well, y^e fry y^m in hog's lard, make y^e sauce of y^e gravy they were stewed in, season with salt nutmeg & y^e juice of a lemon.

To Make Fresh Chees & Cream

take a quart of new milk, set it on y^e fire, take a pint of cream & beat in y^e yolks of 2 eggs & 8 whites, put in a very litle salt, & beat it well together & when y^e milk boyle, which must have a stick of cinnamon in y^e half a nutmeg, put in y^e cold cream & eggs stir it all y^e while it is turning, & when it is a thick card, pour it into your basin & sweeten it to y^e taste, & put into it a litle rose water & hang it in a cloth, to drage till it has done dropping, y^e put y^e card into y^e dish till you serve it up, & y^e pour some cold sweetened cream & a litle rose water upon y^e top of it, grate a litle nutmeg likewise on y^e top.

To Rise Puding

boyle half a p^d of rise first in water, y^e in milk till it be very tender, y^e put to it half a pint of cream & 4 eggs, beat half a p^d of an ounce of mace & nutmeg a glass of red wine, half a p^d of orange, half a p^d of custard, 2 ounces of candied lemon & citron, sliced a litle grated white bread, & 3 spoonsfull of flower mix all these together & tis fit to boyle in a cloth.

of some ingredients for an allmone pudding, take y^e rise, put in half a p^d of almonds blached & beat in a stone mortar with rose water.

To Broyle Truffles

the truffe being brought in fresh, wash it well & cut
of y^e rough coat on y^e outside y^e largest are y^e best
for this use y^e cut y^e through a little more y^e
half way, & put pepper & salt into y^e opening
& close it again y^e wrap up each truffe in
wet paper very close, & broyle y^e over a gentle
fire of wood embers, they are enough, which is
when they are very hot quite through turn
as you think they require to be equally done
& y^e serve y^e to table in a silver napkin

To Hew Truffles In Wine

the truffe must be peeled from y^e coat on y^e outside & well was-
hed y^e cut into slices & stew y^e in white wine, salt pepper
& a bay leaf so serve y^e

To Hew y^e another Way

wash y^e & y^e cut y^e in slices, after which fix y^e
a little in a stew pan in logs lard & a little butter when
they are done drain y^e & put y^e in a clean pan with gravy &
a bunch of sweet herbs, salt pepper & nutmeg grated & when
they have stewed a little in this take y^e up & send y^e
to table, garnished with lemon sliced
for sauce the gravy they were stewed in thickened
up with a piece of flower butter.

To Dry Cherries

No 2. P. 89.

Take good mozzarella Cherries & stone y^e weigh y^e & to every
of cherries allow a q^{ty} of a lb of sugar y^e divide your sugar
into 2 parts, & take one part & strew amongst y^e cherries when
you put y^e in your preserving pan, y^e set it on y^e fire & shake y^e
often gently not to break y^e when they have stood so long as y^e
of an hour, set y^e by till next day, y^e set y^e to seale again
& strew on y^e another part of y^e sugar y^e set y^e by again
& do as before, y^e last time you must let y^e stand longer
to seale till you think they are done enough, y^e cut y^e
in a collinder y^e all may drain from y^e, lay y^e upon
plates & strew y^e when they are dry enough turn y^e
put y^e upon fresh plates & when they are dry put y^e
up in dry boxes & set y^e in a dry place

To Hew Winter Pears No 2. P. 94.

pare quarter & take out y^e cores lay y^e cold in a stew pan
put 3 quart parts water & salt rack, a good quantity of sugar
some brown cloves orange flower water strew some sugar on
y^e whilst they are stewing, & continue stirring y^e over
a gentle fire, cover y^e close, & stew y^e an hour & half

Orange Chips No 2. P. 94.

Boyle orange rinds in water very tender drain y^e very dry in a hair-
sieve, when cold take their weight in sugar, put y^e into a well gla-
zed earthen pot, put in a layer of sugar & a layer of chips till
y^e stand in a collinder stirring y^e every day till y^e sugar be all
drawn up by y^e chips, y^e set y^e in a changing dish of coles
not to hot dry y^e & sift a little fine sugar over y^e in
drying

Gooberry Boole

take a quart of Gooberry & boyle y^e. Drain y^e squeeze y^e through a hair sieve, sweeten y^e pulp & put to it 3 spoonfulls of cream or milk & y^e whites of 2 eggs y^e yolks of one & then give them a boyle or 2 boyle y^e pulp & sugar with a little water in it before you put in y^e cream & eggs

To Make Humery

take half a pint of fine raimcall & a quart of water put y^e raimcall into y^e water & let it stand 2 days every other day putting of y^e water & putting fresh at a 4 day star it well together & straine it through a hair sieve, boyle it over a quick fire stirring it all the while at first when it boyle it will be lumpy, you must boyle it till it be smooth againe you need not let be on y^e fire above a quarter of an hower y^e put in dishes for use

To Make Cream Chees

boyle 2 q^{ts} of milk 2 quarts of cream put y^e cream into y^e milk & cool it a little y^e put in y^e rennet, when its come put it into a strainer in a great fat, or mould lay 2 y^e weight upon it when its well drained take it out with a crane dish into a dry cloth, put it into a fat 2 fingers thick lay 6 y^e put it turn y^e 6 times before night, next morning salt it, turn it every 2 howers, next morning lay it in nettle leaves, wipe it gently with a cloth, you may eat it on a fortnight if it grows moldy cleare it with a brash, dont break y^e and

Rustery Brandy No. 2. P. 96

put a gallon of raspberries in a gallon of brandy in a kegsell for a month, draw it off & sweeten it to your taste with life sugar

An Oyster Pie No. 2. P. 98

take a quart of great oysters 1 by one out of their liquor stew y^e in a pewter dish, leaping a little on one side y^e y^e liquor may run on one side take it out with a spoon as it runs, stew y^e till they are very dry & begin to turn brown y^e put in a handfull of crumb of white bread y^e salt & pepper & dry a little, y^e put in a piece of butter, stir it & scrape y^e brown off the bottom of your dish then cut a French rowle like pie, but not through, set it before y^e fire to dry y^e melt butter thick with some of y^e liquor & pour it on y^e hole & lay y^e oysters round it

To Preserve Cherries

take your large kendish cherries before they be over-ripe stone y^e & to every lb of cherries 1 lb & a q^{ty} of sugar; put y^e in y^e pot with half a pint of ice of red currants, & keep out one part of 3 of y^e sugar to shake in as they boyle for if you put in all y^e sugar at first they will be tough, boyle y^e as quick as you can skimming y^e often when the cherries look clear they are enough, so put y^e in pots to keep all y^e year

To Preserve wallnuts green

take a quantity of wallnuts tye y^e in a bagg boyle y^e in milk & water skimming y^e 4 or 5 times till all y^e bitterness is gone & they are tender then take y^e out to pickle y^e putting y^e into cold water to a p^{ty} of wallnuts take a p^{ty} of half of sugar melt y^e & boyle y^e in it a while then take y^e out & if they be too hard boyle y^e some more afterwards & stick one clove in most of your wallnuts y^e put y^e in pots

To Glaze Carps — No 2. P. 98.

scald y^e & rub salt all over y^e throw y^e into water take y^e out, cut a little of y^e fins cut off y^e belly take out all y^e guts in it but y^e rows & melt y^e once with salt not y^e in y^e wash y^e in & outside clean take out y^e gills by y^e head & all y^e & thair wash y^e again if you find y^e cut y^e quite rounder lay y^e in a cloth & dry y^e beat y^e a little & salt y^e if you stey y^e cut y^e by y^e eyes to let out y^e blood white alive, if dead y^e blood is not good for sauce, wash y^e dry & fry y^e rows

To Boyle Carps

put y^e in as much water as will cover y^e a pint of vinegar boyle it put to it a handfull of salt onions & y^e green cut in pieces thine winter savory partly lemon peel shred mace & cloves

Sauce For Carps

stew on y^e fire half a p^{ty} of clarif y^e same quantity of y^e liquor y^e fish was boyled in anchovies washed take y^e bones out & cut y^e small a handfull of herbs redish & green thin put in 3 q^{ty} of a p^{ty} of butter stir it well y^e dish put y^e row on y^e sauce with lemon sliced barberries & lemon

111. To Make Lager-Cakes

take 2 lb of butter to 1 lb of lase sugar & 1/2 yoke of 8 eggs, take a spoonfull of 2 of rose water beat some mace very fine & steep it in rose water yⁿ strain it into y^e eggs & melting your butter mingle it all together & put to it as much fine flower as will wet which will be near a gallon

Caraway Cakes

take for every gallon of flower, 1 lb of sugar half a lb of butter, 4 eggs with y^e whites 1 ounce & a half caraway a q^r of an ounce of mace a q^r of a pint rose water as much sack & very good cream to mix it with & a good half pint of yeast

A Sack Pudding

take a quart of cream 12 eggs 3 q^r of a p^t of sack half a lb of sugar y^e eggs must be well beat & stirring with with y^e sack into a pewter dish over some coals yⁿ put in y^e sugar & keep it stirring let y^e milk be boyled by it self, when it is boyled pour it into your sack, eggs & sugar keeping it still stir after y^e milk is in a good while, yⁿ let it stand over y^e coals covered with a pewter dish till its pretty coole

112. Lobsters Baked No. 2. P. 100

break their shells, take out thair meat cut it in big pieces put it in a pippin with wine butter vinegar salt nutmeg when its thoroughly hot, pover all upon sippets toge^r lobster up with thick butter & anchovies dissolved in chere vinegar, you may put y^e shrimp or oysters perboy to garnish y^e dish with lemon sliced

To Dress Salmon Or Trout No. 2. P. 100

skit y^e aline, cut y^e in pieces put y^e in boiling water when they have boyled in water & salt, put in some vinegar whole pepper half a p^t of clarif^d horse radish lime mace, boyle y^e sauce till they are enough, take some of y^e stock y^e fish was boyled in, melt y^e butter thick, put 1 anchovie y^e send y^e hot to table let front or any other fish lay as little a while in water as possible, when you wash y^e dry y^e very well in a cloth, y^e water must boyl before you put y^e in, they will eat firmer & better

To Pickle Melons No. 2. P. 100.

skit y^e stake and thair seeds, make a strong brine pour it upon y^e ty^e y^e down close let y^e stand 24 hours, yⁿ boyl as much white wine vinegar as will cover y^e when its boyls take y^e of y^e fire & put y^e in an earthen pot dry y^e down close & let y^e stand till cold, yⁿ fill y^e pot with y^e melon with sliced vinegar & y^e of anick mace & y^e put y^e in y^e pot keep y^e in, pour y^e pickle they wear boyl y^e upon y^e ty^e y^e down close

112. may boyl y^e ~~pepper~~ with y^e onions to make it cut
easier

To Keep Cucumbers In Oyle - No. 2. P. 100

Take large cucumbers & cut y^m in thick slices, put to y^m
slices of white large onions, strew y^m with salt &
drain y^m a day in a sieve, y^m put y^m in little pots -
lay a layer of cucumbers, & a layer of onions & onions
of pepper thus spring till your pots are full enough
then fill y^m with salted oyle, tye y^m close down with
leathers, set y^m where shair will be no fire, when you
use them pour vinegar on y^m

To Pickle radish Pods No. 2. P. 101

cut y^e tips off y^e radish pods, before they seed or be
set, lay y^m in half beer half water some salt, & days
y^e pickle must be y^e same as for brans, when you
boyle y^e pickle put in your spice when it has
boyle put in your pods, boyle y^m very quick till
they turn green, y^m pour y^m into your pot cover
y^m up y^e close, if not green enough boyle up y^m
pickle again & pour it hot upon y^m

To How I Killit Of Keall - No. 2. P. 100. 114.

cut thin a fist of keall, rowne, some fat & legg bacon -
searge it with pepper salt whole pepper & all spice -
melt a q^t of a p^d of butter, shake a little flower in it
put in y^e keall cover it with bacon & 4 onions
sliced, set it on a charcole fire, turn it often -
shred y^m very small, pour all y^e fat clear from
y^e keall y^m put in y^e pan & pint of graine & y^m
stirrely shake it up thick, garnish your dish wth
orange or cucumbers

To Draw Graine for sauge No. 2. P. 50

But y^e meat as for steaks, & put it in a stew pan over
a gentle fire, rub y^e bottom of your pan with a new
pickle, bit of butter to keep y^e meat from burning it
must be kept turned & as fast as y^e graine stews
out pour it from y^e meat, or twill y^m up you
may stew it as long as any graine will soure, &
y^m put it into a sauge pan with a bunch of sweet
herbs a crust of bread a large onion sliced &
water enough to cover it, steak it all to pieces y^e
strapp it of & it will doe very well to mix wth
y^e other graine

Take a hundred of walnuts with a handfull of salt shifting
in water 3 or 4 times till all the bitterness is out & last time
let y^e salt soyle y^e walnuts in a coarse cloth just to dry y^e
walnuts in y^e hot sun intend to keep y^e walnuts in y^e strong
closet & make of each 3 pint of an ounce ginger 3 ounces
Mustard 3 ounces garlic 3 ounces black pepper 3 ounces
Mustard 3 ounces cover y^e walnuts with vinegar & half
put your spice & vinegar on while they walnuts are
hot

To Preserve Barberies

Take y^e largest & fairest barberies you can get
wash y^e walnuts in a cloth y^e take some claret & boyle
y^e walnuts till they are soft y^e strain y^e well through a
strainer squeezing y^e juice through it, boyle this
liquor with sugar till it be thick & very sweet
when tis cold put it to your barberies

To Marmalade of quinces

To a pound of sugar take a pound of quinces pare & core y^e
quinces y^e boyle y^e in water till they be soft take y^e
quinces y^e take a pint & half of y^e water y^e put
y^e in y^e put in your sugar & boyle it till all the
liquor is risen y^e put in your quinces coars y^e very
close let y^e boyle till they be of a good colour y^e take
y^e up & break y^e very small y^e put y^e into your sugar
boyle y^e again & put y^e into your pots

A Very Good Cake

Take 1 lb of flower 1 lb of current 1 lb of sugar
1 lb of almonds half a lb of candied lemon & citron
a pint of half a pint of an ounce of mace 2 nutmegs 2
pint of butter which with your hands till it comes
to a cream take 1 quart of cream warmed 22 eggs
but 4 whites beat y^e very well y^e put to y^e
a pint & a half of thick ale yeast half a pint of
brandy each half a pint of a pint of brandy
mix y^e sack eggs brandy cream & yeast all together
y^e strain it into y^e butter keep it well stir all
together till its like a cream y^e mix y^e sugar
flower spice together y^e strain it in by degrees
y^e another keep stirring it till its all well mixed y^e
stir in y^e current & almonds mix y^e very well
y^e just as it goes into y^e oven baill mix in y^e
sweet meats

For y^e firing

Put a pound & a half of double refined sugar & beat up
y^e whites of 12 eggs into a froth & take enough of
y^e froth to cover your cake sugar y^e beat it toget
her all y^e while your cake is basking which
must be 12 hours & a half when its all most
beat enough put in a little more froth
it makes it lighter

To Every gallon of gooseberries 2 gallons of water
 boyle the water 2 hours you must beat y^e gooseberries
 when y^e water is almost cold put y^e gooseberries
 into it let it stand 24 hours then strain it of & put
 to every gallon here a lb of brown suger run it
 through a refining bagg y^e put it in your cask &
 set it in y^e sun 2 months

Salica Green

Take a pint of cream & boyle it y^e take a lb of a
 lb of sweet almond one handfull of stricoch carrells
 blanch'd & well beaten y^e mix y^e in your cream beat
 one egg & put in mixture it to your taste y^e let it
 boyle 2 hours it stand till it is cold y^e put it in
 your drink

Best Paste for a Mercurine

Take 3 lb of flower & 4 eggs & whiter well beaten
 make into paste with cold water rowle in a lb of
 butter & fir fit

A Bitter Mering

Take 12 asses fresh & core y^e scrape y^e fat & put it a mortar
 beat it very fine y^e take 12 eggs beat & put y^e asses grate & rubles
 through, beat all together with glass of milk & melle refine suger pass it
 through a cloth as it is being into y^e extra pour half a lb of melted butter
 over it serve it at hot grate soft suger over it

To 2 lb of tongue 2 lb of suet cut fine 3 lb of caren
 1 lb of butter of suger a good lemon squeezed into it
 with y^e rind of y^e lb of a small orange shred fine
 half a pint of sack half an ounce of cloves &
 mace

To y^e ordinary Pies at Christmas - No 2. 103
 To 5 lb of lean Beef 4 lb of suet 3 lb of butter
 a lb of salt of suger lemon half a pint of
 white wine vinegar a few cloves 3 or 4
 apples cut fine 2 lb of suger

To Make Veniger No 2. P. 121.

To a gallon of water a lb of coarse suger since
 it over y^e fire & scum it once & when it almost
 cold put in 3 or 4 white sugar spread over with
 yet when it works pass it into a vessel & let
 it stand in y^e sun till it is veniger y^e longer
 it is kept y^e bettr it will be

To Fry young Hartichokes

Take your Hartichokes stand & salt boyle y^e till they
 are very tender y^e cut y^e in halves or y^e in 4
 eggs & fry y^e in clarified butter very dry as of
 the fine light brown if you send y^e in plate melt
 some butter & put on y^e dish with y^e they
 are tender to put round a dish of green peas

119. To Make Almond Cakes

Take a lb of almonds & blanch y^m & beat y^m very small with rosewater yⁿ put to y^m a lb of suger & a lb of fine flower & 2 whole eggs & beat y^m while y^e oven is heating, but set your pans as hot as for manchetts & oven which may be as

To Make Macarons

Take a lb of almonds beat y^m very small with rosewater yⁿ put to y^m a lb of suger & y^e whites of 3 eggs & a pint of grains of musk being steeped in 7 spoonfulls of rose water beat y^m well together while y^e oven heats as above

To Make Biskakes

Take a lb of fine suger a lb of fine flower & eggs all y^e whites, half an ounce of capivay seeds, a pint of rose water beat it together & lowers, byer y^e plates before you put on y^e cakes yⁿ strene a little fine flower & suger for y^e to make y^m see let y^e oven be as hot as for manchetts or they wont rise

To Make plant Brage

Take 6 p of beef put 2 gallons of water boyle it till it is wasted to one gallon yⁿ strain of your graine & into an other pot & put in y^e of pines & of reasons & a lb of currents, set it on y^e fire again long enough to plump y^e fruit of take it off & put to it half a pint of sack & 2 p of a pint of strong claret, grate 3 half penny loaves & put in with y^e fruit to thicken it it must be kept well stirred or y^e bread will be lumpy, you must half a lb of suger

To Make a crumb pading

Take a pint of crumbs of brown bread, 6 spoonfulls of cream, a q^t of a lb of sack, half a lb of currents, 2 ounces of suger, 2 or 3 spoonfulls of sack, 2 eggs & 2 whites a little nutmeg, lye it up in a cloth & boyle it as howery

~~To Lett pork to keep a year
for a large hog allow a bushell of salt &
2 trusses & a half of salt peter, & is down close~~

Make Wiggs

Take 6 eggs, a pint of yeast half
a pint of milk, a pint of butter half a pint of sugar
2 ounces of seeds, let it stand half an hour
to rise by the fire covered with a cloth mix y^e
well together make y^e into wiggs take y^e in
quick oven

Rasbery Mash

Take one lb of Rasberries to 2 lb of juice & 2
lb of sugar boyle together among your ear
trays to glass y^e liquor it makes y^e of a
better Coulter

To Preserve Rasberries In Jelly

Take your fairest rasberries before they are black
wash y^e take some of y^e worst of y^e same red currant
boyle y^e in water y^e strain y^e take a lb of this
water a lb of rasberries & 2 lb of sugar put 2
parts of y^e sugar into y^e water boyle it &
strain it clear y^e put in your rasberries stirring
in y^e rest of the sugar as they boyle when they
are enough they will be clear & y^e rasberries
will open pick out all y^e broken ones & y^e
those seeds so put y^e in pots

How To Pickle wallnuts

Take y^e nuts in salt & water 9 days
drifting them every day, y^e wipe y^e very
dry y^e in y^e salt, so a hundred of
nuts allow half an ounce of pepper half
an ounce of ginger a lb of an ounce
of cloves, half a lb of y^e place half a
pint of mustard seed half a pint of
gallion of vinegar & put boyling hot
upon y^e boyle y^e vinegar & so y^e time
put in 5 or 6 shalots ~~Margaret Collier~~
Some say Travy over
the nuts from the vinegar so boyle Radions whole

Take y^e as for a pyc fill y^e insides y^e with
of grated bread, a little of y^e suet of y^e Radions shred
a little lemon piess nutmeg pepper & salt & a little parsley
wet it all with butter to make it into a forcemeat y^e broyle
them upon a charcole fire setting y^e gridiron pretty high
from y^e coles boyle y^e on slowli, keeping y^e turning
it well basting y^e with butter
a lb of a lb of naps, biskits, take y^e in a q^t of a pint of
cream boyle 3 potatoes very tenderly mash y^e very fine put
y^e biskits & eggs q^t of the whites, a little nutmeg & sugar
so y^e y^e of salt, tie it in a cloth & boyle it half
an hour,

To Make Spanish Cream

take a gallon of new milk, from the cow & put it on the fire, when it boyle, pour into it 1 quart of good sweet cream, & take it off the fire directly, & keep it stirring, till it is but lukewarm, then pour it into 2 big glass pans & set it in a tessel, or some cooll place, for 48 hours, y^e take off the top clear from y^e milk, & put it in a pan, put to it one large spoonfull of orange flower water & sugar to your taste, y^e whip it up with a whisk, all one way, & it will soone be very thick, then with a spoon pile it up in the middle of a salnat or dish making it lesser & lesser till it comes to y^e top like a pirimide, it will be a q^r of a yard high you may put round it what you please tart, custards or smaller pirimides or Gellys or whip milibuds,

To Make Raspberry or any other sweet.

Take Jam of raspberry (or any other jam) put it a pint of cream, put to y^m both into a chocolate pot, & mill y^e well together then y^e strain y^e inside of y^e glasses in spots with some of jam if it be coolder, y^e put your cream in & serut it

To Sew a breast of veall whole

bone your veall, make forcemeat & stuff it, lard y^e your veall with bacon & lemon pickle, take half a lb of butter & burn it very black, y^e put y^e veall in & fry it a light brown make your gravie of y^e bones of your veall when your veall is brown enough take it out of y^e butter & clean out your pan, y^e put y^e veall in again with y^e gravie, & then it a lower & a q^r, y^e put to it a q^r of a pint of clarifid butter & flower y^e veall of each side & fry it, garnish y^e dish with forcemeat balls fryed brown, y^e sweet bread fryed & cut in halves & oysters fryed in egg with small bits of bacon,

To Make Tuncery of Pistachio Nuts or allum.

Take 2 calves feet & wash some strong Selly then
beat in ounces of periwinkle kernels, as fine as
possible, with a little milk, y^e put half a pint of
cream to y^e & put y^e to y^e jelly & so y^e is over
y^e fire till tis scalding hot, y^e take it off y^e fire
& strain it & put to it a Spoonfull of orange
Shower water & sugar to y^e taste keep it till
will, its a little cooler then put it in china-
plates & when its quite cold you may cut it
in dice or pipe. sandy biscuits & pile y^e up
to be eat with wine & sugar

if you make it of almonds to this quantity
of jelly you must have a pint of almonds &
when they are finely beaten, with a little milk
put to you have a pint of cream & strain
before you put them to y^e jelly

to roast - orders

a large quantity of large y^e fine part y^e
 a small part after having first y^e in y^e water
 of eggs y^e whole y^e in y^e water of bread y^e water
 times before y^e fire boiling y^e gently with butter
 till y^e crumbs of bread are crisp upon y^e y^e
 serve y^e KEILY LOG

To Ragout Beef for a side Dish

Take some lean tender beef cut in small thin pieces put
it in some gravy with as much Clarif some bones &
more & whole pepper; cover it close & let it stew till it
is very tender, y^e take y^e meat out of the gravy & put
it wth hard butter stew it till fir of a light brown y^e
put to y^e gravy some capers & wallnuts shred fine
if y^e gravy should not prove thick enough stir into
it a little piece of flowerd butter; then put your meat
in again, to garnish it take some fat meat, cut y^e
into dice & fry y^e very dry & brown, & when y^e
meat with y^e gravy is in dish strow it upon y^e top
& garnish it with all sorts of pickles,
if you have mushrooms stew some in your gravy

Dutch Reef

Salt y^e beef with a q^r of a p^d of salt peter as much
corse sugar a p^d of comon salt, let it lay a week
then tye it close in paper & dry it,
you may if you pleas mix y^e salt subacter & sugar
in a pint of claritt & so put it into y^e beef
once a day, it makes it tender & of a fine
color, when you use it scrape it or shane it as thin
as you can & pile it up high in a clay plate
with wax.

The best way to roast a Hair

instead of larding her, wrap her up in a
hogs caul & put her still she is enough
and let her to bake with y^e caul about
which will be crisp as it is to be served in
roasting with a savory pudding in her belly
& venison & gravy sauce
it must be a very large hair that is
trussed about an hour & a q^r

To Scollop Fishers

and some large scollop shells the dearest & holownest
any can, y^e best oysters enough to fill y^e lower
half each shell a moderate quantity of y^e liquor
and a blade of mace, & a very small quantity of
whole pepper y^e put a piece of butter & cover y^e
whole with grated white bread set these on a
grigiron over y^e fire & when they are enough
they are ready as for iron to broil the crumbls
of bread on y^e tips of y^e shells,

A Lemon Puding

take a pint of cream half a pint of milk boild with
a blade of mace, let it stand till tis almost cold y^e
then beat 10 eggs & 4 of the whites as put to y^e
cream, then take a q^r of a lb of raple biscuits
grated, a q^r of a lb of almonds beat very fine
a q^r of a lb of butter melted, 3 lemon peels grated
y^e juice of 6 oranges, a q^r of a lb of fine sugar a
spoonfull of orange flower water mix all these
together, & put y^e in your dish having first
buttered the bottom & put some fine sifted
round y^e top, you must bake it half an hour
till it is not scorched
when you send it to table grate soft sugar
upon it

A Barley Puding

Boyle 3 carits barley tender, wash y^e very well with half
a lb of fresh butter & half a lb of sugar y^e break in 9
eggs, beating out 6 whites, beat all these well together
with 3 or 4 raple biscuits y^e put in half a pint of
such a little rose water & a whole nutmeg grat
ed put some very light puff crust round y^e top
of your dish & bake it a q^r of an hour or half
an hour at farthest, & take care you dont
scorch it butter y^e bottom of y^e dish
eat it with sweet orange

To Broyle Mushrooms

take y^e largest you can get that are white & good
cut off y^e stalks as neell y^e caps sauering out
y^e red gills in the inside, then rub y^e caps with
butter on both sides, & shew peper & salt on y^e
& broyle y^m till they are quite hot through, then
y^m severall times, they will make there own sauce
when they come to be eaten.

Another way

make a pretty thick batter of flower with eggs
beat together with a little salt & peper, so dip
in & fry y^m like tripe, & for sauce, a little white
wine, a little of y^e mushroom gravy thickened
up with butter.

To Dry Mushrooms

gather y^m before y^e gills turn black, which must be
scraped off very clean, y^m wipe y^e caps with a bit
of wet flannel, as soon as they are dry run a string
through y^m & some distance from y^e fire, hang y^m
on & then when they are dry enough, y^m beat
to powder, & put y^m into wide necked bottles and
stoped till you have occasion to use y^m in sauces.

To Coller & Breast of Veall to Eat Cold

Take a fine white breast of veall, cut off the neck
end, then bone it & lay it over a fire with good
potentia, & rowle it up very tight & secure it
with a coarse cloth round it, & bind it round
with coarse tape & lay it on both sides, then baste
it with butter, & take it out & let it lie a little
of an hour, y^e tape of the neck & strings. Then
loose y^e string, & put half a pe of butter in your
stew pan & brown it y^m take some strong green
mushrooms, oysters, & oyster liquor, thick all
these together, with the brown butter, then fry
some balls of forcemeat oysters & the sweet bread
cut in pieces, & dip in egg, when your veall is
brown enough, cut off some thin slices, & lay
round & set your coler upright in the middle of
your dish leaving a skare in it to prevent y^m
falling to pieces, then have ready your balls
oysters & sweet bread, all which lay upon &
between your round slices of the veall so made
y^m dish look full & handsome, & garnish it
with lemon sliced, be shure have a plenty of
sauce.

To Make Mushroom Beshup

Take y^e gills of large Mushrooms put y^e in a skillett
 & put y^e over a gentle fire till they begin to turn
 into water & then frequently stirring y^e till the large buttons
 is as much liquor come from y^e as can be expected, then
 pressing y^e often with a spoon against y^e side of all the juce, y^e
 of y^e shellit, y^e strain of y^e liquor, & put to exche & cool, & till you have steeled y^e mushrooms
 in quart of y^e egg clouts, a dram of mace & they wear taken from, & y^e add y^e liquor of y^e stem
 a pint of strong salt port wine & boyle it all mushrooms, for y^e y^e liquor of y^e stem
 to get, or till you think every quart has lost together with about 20 clouts a dram of mace &
 about half a pint, y^e strain it through a sieve & drachms of white pepper to each quart of liquor
 & let it stand to cool, & when quite cold put which will be fit to use of y^e fire taken it has
 y^e in very dry half pint or pint bottles, & cork them a third part in boyling y^e strain it through
 & very close, for if it takes air it grows mouldy & is good for nothing, but if kept close stoped with
 & good for nothing, but if kept close stoped with will it is quite good y^e bottle is being care y^e
 keep a year or more, a little of it is very rich bottles be quite dry & else it will be mouldy, because
 in sauce, especially where gravy is wanted, for it is very rich, & is a piece of bladder
 you must remember there is no salt in this, so instead of warm water over y^e cork, as else
 what whenever you use it, salt, anchovies or as possible, & set it in a dry place, & it will keep
 other such like preserving things may be used a great while when you stew y^e put y^e in y^e sauce
 with it, & is likewise with y^e mushroom man alone, when they grow tender, they must have more
 gravy in y^e following receipt of there liquor poured from y^e with which you make y^e
 mushroom gravy above mentioned, y^e put to y^e mushrooms, spice whole pepper salt mace, y^e stir y^e
 frequently till they are enough y^e put a little

white wine & thicken up with butter &
 they make an excellent dish, put sifted under

Mushroom Gravy

When you clean y^e mushrooms for broyling & stewing
 & make y^e parings & wash y^e well from y^e dirt, &
 y^e put to y^e gills y^e have been scraped from y^e
 with a very little water, put y^e in
 pan, stir y^e often till you have got out
 y^e liquor from y^e & set it
 to exche & cool, & till you have steeled y^e mushrooms
 they wear taken from, & y^e add y^e liquor of y^e stem
 mushrooms, for y^e y^e liquor of y^e stem
 together with about 20 clouts a dram of mace &
 drachms of white pepper to each quart of liquor
 which will be fit to use of y^e fire taken it has
 a third part in boyling y^e strain it through
 a dry earthen pan & let it stand
 y^e bottle is being care y^e
 it will be mouldy, because
 is a piece of bladder
 over y^e cork, as else
 it will keep
 a great while when you stew y^e put y^e in y^e sauce
 man alone, when they grow tender, they must have more
 of there liquor poured from y^e with which you make y^e
 mushroom gravy above mentioned, y^e put to y^e
 mushrooms, spice whole pepper salt mace, y^e stir y^e
 frequently till they are enough y^e put a little

Go Make y^e Colick ballsome N^o 2. 100

take dry ballsome one ounce, Storax in tears 2 ounces
Benjamin 3 ounces, aloes, Succotrine, Mirk, Osibanum
in tears, roots of ^{hemia} Angelica Flowers of St Johns
wort, of each half an ounce, 1 quart of spirit
of wine, put it all together & put it into a
bottle well stopp'd, which hang all y^e day
Days in y^e sun

The Vertues Of this Ballsome

It is an admirable y^e Colick. taking y^e drops
in a glass of claret, it is also very good
in y^e gout applyed to y^e part affected with a feather
or cotton, for y^e tooth ach it is wonderful, applye
it to y^e tooth with often y^e has been steeped in it
it cures all sorts of ulcers cancers, cuts, the
bitings of mad dogs & venomous creatures
is good to prevent marks of y^e Small Pox by
rubbing y^e pimples as they appear upon y^e
face it is excellent for y^e piles, inflammation
of y^e eyes, pains in y^e stomach & likewise to
prevent y^e tertins taking 5 or 6 drops in hot
white wine,

you must roast a fine goose by a quick fire
an hour & half,

A Good Purge

take half a pound of prunes, 3 q^{ts} of an ounce of
sena, 1 q^{rt} of a pound of coarse sugar, put y^m together
in a crock with water enough to cover y^m
cover y^m wth it in y^e oven & let y^m stand
till they are baked enough, let y^m be cold &
in y^e morning fasting take 8 prunes
& good spoonfulls of y^e liquor, you should
take it 3 mornings together

a good thing to Cure y^e yellow Jaunders,
put 6 pennyworth of saffron into a pint of
white wine, let it steep 24 hours, then take
a tea cup full of it & beet up in it the yolk
of a new laid egg take this quantity every
night & morning till you find your distemp
pers, if you may keep filling up the saffron
with fresh wine, till you find y^e strength goes
up

To Salt Pork to keep a year

For 2 large hogs allow a bushell of salt, rub it
well into it, taking out all the bloody veins
then lay a bed of salt at the bottom of your
box lay your pork upon it be sure to lay
your pork as close & hard in y^e tub as
you can take a q^{ty} of a p^d of saltpetre
it & throw it on your pork

For a sickness in the stomack, & dizziness
in the head

Take 3 drams of Cardus heads y^e same quantity of Car-
rots, bruise them, & put them in a Crock, pour
on them a pint of boyling water, cover it very close
& let it stand 12 hours, then strain it off
take a large Spoon full in the morning, & fast
lower after it, & y^e same quantity when the
stomack is empty in the Evening, & fast as before

138

Index to the Third Volume of Heppington Receipts

A.

A la Mode, Beef. 62.
Almond Biscuits. 8.
Almond Buller. 4.
Almond Cakes. 119.
Almond Flummary. 125.
Artichoke-Pyes. 36.
Artichokes. young. to fry. 118.
Artificial Surgeon. 70.
Artificial Neutrophalia Hams. 72.

B.

Balsam: Cholick. 123.
Balsam Cholick, its Viruses. 133.
Barberries, preserv'd. 115.
Baked Herrings. 92. 95.
Beans. French-pickled. 78.
Beans. Turkey-pickled. 30. 78.
Beef. a la Mode. 62.
Beef. to collar. 52.
Beef. to dry. 100.
Beef. Dutch. 126.
Beef. to intirlay. 18.
Beef. rogood. 126.
Beef. Rump of, studd. 30.
Beef. Spring. Garden. 68.
Biscuits. 119.
Biscuits. Almond. 8.

Biscuits. Orange. 96.
Bish of Fish. 24.
Birch. Wine. 21.
Blanch: Manch. 98.
Boyl'd Chicken. Sauce for. 32.
Brandy: Cherry. Cordial. 8.
Brandy: Raspberry. 108.
Brawn. Pickle for. 11.
Bread. French. 33.
Bread. Fudding. 7.
Boyl'd Carp. 7. 110.
Breast, of Mutton, cellard. 100.
Breast, of Veal, cellard. 130. 130.
Breast, of Veal, cellard, to eat hot. 130.
Breast, of Veal, studd whole. 124.
Breast. a Woman's. Plaister for. 97.
Breath. strong. 70.
Broom: Buds. pickled. 76.
Brown Collage. 78.
Broyl'd Mushrooms. 124.
Broyl'd Pigeons. 122.
Broyl'd Truffles. 105.
Bullocks Cheek, like Venison. 13.
Butter'd Loaf. 14.
Butter'd Lobsters. 112.

C.

Cakes. 8. 10. 17. 22. 24. 88. 90. 96. 98. 110. 116.

Cakes - Almond - 119.
 Cakes - Carraway - 111.
 Cakes, gingerbread - 8.
 Cakes, little fine - 88.
 Cakes - Seed - 17.
 Cakes - Sugar - 90. 111.
 Calves Feet - Pye - 38.
 Calves Foot - Pudding - 42.
 Calves Head, Florendine - 70.
 Calves Head, hash'd.
 Calves Head Pye - 15.
 Capon - Sauce for - 60.
 Carp - to boyle - 7. 110. 111.
 Carp - to cleanse - 110.
 Carp - Sauce for - 110.
 Carp - Stew'd - 16. 44.
 Carraway Cakes - 111.
 Carrot Pudding - 128.
 Cheese - Cream - 108.
 Cheese - fresh - and Cream - 104.
 Cherries - dried - 106.
 Cherry Brandy Cordial - 8.
 Cherries, to preserve - 109.
 Cherry - Wine - 101.
 Cheese - Cakes - 56 - 90.
 Cholick - Balsam - 133.
 Cholick - Balsam - Virtues of - 133.
 Chippis - Orange - 106.
 Chish. Bullocks - like Venison - 13.
 Chicken boyld - Sauce for - 32.

Chicken - Fricasyl'd - 76.
 Chicken - Pye - sweet - 72.
 Cordial, Cherry Brandy - 8.
 Cordial, for old Age - 14.
 Cordial - 48 -
 Cods Head, to dress - 58.
 Cold Hash - 20.
 Collard Breast of Veal - 32.
 Collard Breast of Veal - to eat hot - 130.
 Collard Breast of Mutton - 100.
 Collard Eels - 39. 80.
 Collard Eels - Pickle for - 39.
 Collard Beef - 52.
 Collard Pig - 32.
 Collops, Scotch - 38.
 Cough - to cure - 50 - 97.
 Court - Fritters - 1.
 Cream, and fresh Cheese - 104.
 Cream - Cheese - 108.
 Cream - Lemon - 6.
 Cream - Orange - 6.
 Cream - Raspberry - 124.
 Cream - Ratafia - 117.
 Cream - Spanish - 123.
 Cucumers - to keep in Oyl - 113.
 Cucumers - small - to pickle - 80.
 Cucumers - great - to pickle - 14.
 Cucumers, to pickle like Mangos - 14.
 Custards - 56.

D.
 Drippings of y^e Head - to cure - 135.
 Drink, for the Eyes - 52.
 Dry'd Beef - 100.
 Dry'd Cherries -
 Dry'd Mushrooms - 129.
 Dry'd Tongues - 82.
 Dutch Beef - 126.
 E.
 Eels - to collar - 39.
 Eels, collard - Pickle for - 39. 80.
 Eels, to roast - 3.
 Egg - Pye - 67.
 Elder - Wine - 97.
 Eyes, Drink for - 52.
 F.
 Farc - Meat - to make - 16.
 Farc'd Fish - 78.
 Farc'd Leg of Mutton - 28.
 Farc'd Leg of Veal - 28.
 Fillet of Veal, stew'd - 114.
 Fish - farc'd - 78.
 Fish - a Dish of - 44.
 Fish - to pitch - ooch - 22.
 Florendine - Steak - 34.
 Florendine - 82.
 Florendine - Calves Head - 70.
 Florendine - Puff - Paste for - 117.
 Florendine - Rice - 60.

Florendine - Olive - 54.
 Flummery - Almond - 125.
 Flummery - 107.
 Flummery - Pistachio Nut - 125.
 Fool Gooseberry - 107.
 French Beans - pickled - 70.
 French Bread - 34.
 Fresh Cheese - and Cream - 104.
 Fricasyl'd Chicken - 76.
 Fricasyl'd Mushrooms - 15.
 Fricasyl'd Rabbits - 76.
 Freese - to make - 64.
 Fritters - Court - 1.
 Fry'd Arrichons young - 110.
 Fry'd Morrels - 103.
 Fry'd Oysters - 28.
 G.
 Gilly - Flowers, pickled - 20.
 Ginger - Bread - 94.
 Ginger - Bread - Cakes - 8.
 Gravy - to make - 5. 74. 114.
 Gravy - Mushroom - 132.
 Gravy, strong, soup - 99.
 Goose Pickled - 102.
 Goose - Pye - 15. 34.
 Goose - Pye - Seasoning for - 34.
 Gooseberry Fowl - 107.
 Gooseberry Vinegar - 117.
 Goose - to roast - 134.

Green Plumb. to preserve- 2.
Green Pudding- 68. 82.

H.

Hams- to make- 72. 93. 102.
Hams- artificial Westphalia- 72.
Hare- to pot- 54.
Hare- to roast- 127.
Hare- to stew- 32.
Hart's Horn Jelly- 12.
Hash'd Calves Head- 50.
Hash- cold- 20.
Hash'd Shoulder of Mutton- 56.
Haunch of Venison, to roast- 19.
Head: Calves- Pye- 15.
Head: Leds- to dress- 50.
Head- Dizzyness of- to cure- 135.
Herrings- to bake- 92. 95.

I.

Jack, or Pike- pickled- 36.
Jack, or Pike, to roast- 11.
Jaundice, yellow- 84. for- 134.
Jicing, for a Cake- 116.
Jelly- Hart's horn- 12.
Jelly- Raspberry- 121.
Jelly- Ribbon- 66.
Interlaid Beef- 10.

K.

Ketchup- Mushroom- 131.

L.

Lamb-Sauce for- 32.

Labour- for a Woman in- 42.
Leg of Mutton- farced- 28.
Leg of Veal- farced- 28.
Lemon-Cream- 6.
Lemon- Pudding- 86. 128.
Lent- Pottage- for- 18.
Lid for an Oyster Pye- 9.
Liquor, for Mangoes- 92.
Loafe- Butter'd- 14.
Lobsters- Butter'd- 112.
Lobsters- to roast- 66.

M.

Mange Blanch- 90.
Mangoes- of fr: Cucumers- 14.
Mangoes- Liquor- 92.
Marmalade of Quinces- 115.
Maccarons- 119.
Marrow- Pudding- 20.
Melons- to pickle- 112.
Milk: Rice- 5.
Minced Pies- 67.
Morelles- to fry- 103.
Morelles- to ragoe- 103.
Mushrooms- to broyl- 129.
Mushrooms- to dry- 129.
Mushroom- Gravy- 131.
Mushroom- Ketchup- 132.
Mushrooms- Fricassee- 15.
Mushrooms- pickled- 74.

Mutton- Breast of- to collar- 100.
Mutton- Leg of, farced- 28.
Mutton- Neck of- stew'd- 30.
Mutton- Shoulder of- hash'd- 46.

N.

Neat's Tongue- to roast- 1.
Neck of Mutton, stew'd- 30.
New- Collage- Puddings- 90.

O.

Oatmeal Pudding- 88.
Old- Age- Cordial for- 14.
Olio- 30.
Olive Florendine- 54.
Orange Cream- 6.
Orange Pudding- 84. 86.
Orongado Pye- 70.
Orange Biscuit- 96.
Orange Chippis- 106.
Oyl- Cucumers to keep in it- 113.
Oysters- to fry- 28.
Oyster Loaf- 108.
Oysters- to pickle- 40.
Oyster- Pye- 9.
Oyster- Pye- Lidd for it- 9.
Oysters- to roast- 125.
Oysters- to Scallop- 127.
Oysters- to stew- 28.

P.

Pallate Pyss- 67.

Paste- Puff for a Pasty- 40.
Paste royal- 22.
Paste- white- puff- 60.
Paste- puff for a Florendine- 117.
Pasty- puff Paste for 40.
Pasty- Venison- 19.
Pancakes- 48. 95.
Pear Plumbs- white- to preserve- 4.
Pease- Pottage- 26. 84.
Pears- Winter- to stew- 106.
Pickle for Brawn- 11.
Pickle for collard kels- 39.
Pickle for Sturgeon- 96.
Pickled Broom- Budds- 76.
Pickled French Beans- 78.
Pickled great Cucumers-
Pickled small Cucumers- 80.
Pickled great Cucumers- 14.
Pickled Gilly- Flowers-
Pickled Jack- 36.
Pickled Melons-
Pickled Mushrooms- 74.
Pickled Oysters- 40.
Pickled Pigeons- 74.
Pickled Rabbits- 30.
Pickled Purslane- 80.
Pickled Radish Pods- 113.
Pickled Lampire- 36.
Pickled Surgeon- 96.

Pickled Tongues- 92. 95.
 Pickled Trout- 36.
 Pickled Turkeys- young- 30.
 Pickled Walnuts- 96. 115. 122.
 Pig- collar'd- 32.
 Pig- to roast- 100.
 Pigeons to broyl whole- 122.
 Pigeons, to pickle- 74.
 Pigeons, to pelt- 5.
 Pigeon- Eye- Seasoning for- 32.
 Pike- to roast- 11.
 Pheasant- Sauce for- 64.
 Pistachio- Nut- Plummary- 126.
 Pitch-cooked Fish- 22.
 Plumbs- green- to preserve- 2.
 Plumbs- Pear- white- to preserve- 4.
 Plumb- Pottage- 120.
 Podd- Radish- pickled- 113.
 Pork, salt- to keep a year- 135.
 Posset- Sack- 111.
 Potatoe- Pudding- 122.
 Potatoe- Pyes- 36.
 Pottage- Brown- 78.
 Pottage- Plumb- 120.
 Pottage- for Lent- 88.
 Pottage- Pease- 26- 84.
 Potted Hare- 54.
 Potted Tongues- 40.

Potted Venison- 3.
 Potted Pigeons- 5.
 Pippin- Pudding- 117.
 Plaster- for a Women's Breast- 97.
 Preserv'd green Plumbs- 2.
 Preserv'd white Pear- Plumbs- 4.
 Preserv'd Quinces- 13.
 Preserv'd Cherries- 109.
 Preserv'd Walnuts- green- 109.
 Preserv'd Barberries-
 Pudding- Bread- 1.
 Pudding- Calves- Foot- 42.
 Pudding- Crumb- 120.
 Pudding- green- 60. 82.
 Pudding- 52. 88.
 Pudding- Lemon-
 Pudding- Marrow- 20.
 Puddings- New- College- 90.
 Pudding- Carrot- 128.
 Pudding- Oatmeal- 88.
 Pudding- Orange- 84. 86.
 Pudding- Pippin- 117.
 Pudding- Potatoe- 122.
 Puddings- Oyster- 9.
 Pudding- Quaking- 24.
 Pudding- Rice- 26. 101. 106.
 Puddings- Sheep- 7.
 Puddings- and Pyes- 10.
 Puddings- white- 9.

Puff- Paste- for a Florentine- 117.
 Puff- Paste- for a Pasty- 40.
 Puff- Paste- white- 68.
 Purge- a good one- 134.
 Purslane- pickled- 80.
 Pye- Calves- Head- 15.
 Pye- Artichoke- 36.
 Pye- Calves- Feet- 38.
 Pye- Chicken- sweet-
 Pye- Egg- 67.
 Pye- Goose- 15.
 Pye- Pallate- 67.
 Pye- Orongado- 70.
 Pye- Oyster- 9.
 Pye- Oyster- Lid for it- 9.
 Pye- and Puddings- 10.
 Pye- mince- 67.
 Pye- Murtle- 34.
 Pye- Tongue- 110.
 Quaking Pudding- 24.
 Quince Marmalade- 115.
 Quinces preserv'd white- 13.
 Rabbits- Fricassee'd- 76.
 Rabbits- pickled- 30.
 Radish- Podd- pickled- 113.
 Ragout- 62.
 Ragout Morilles- 103.

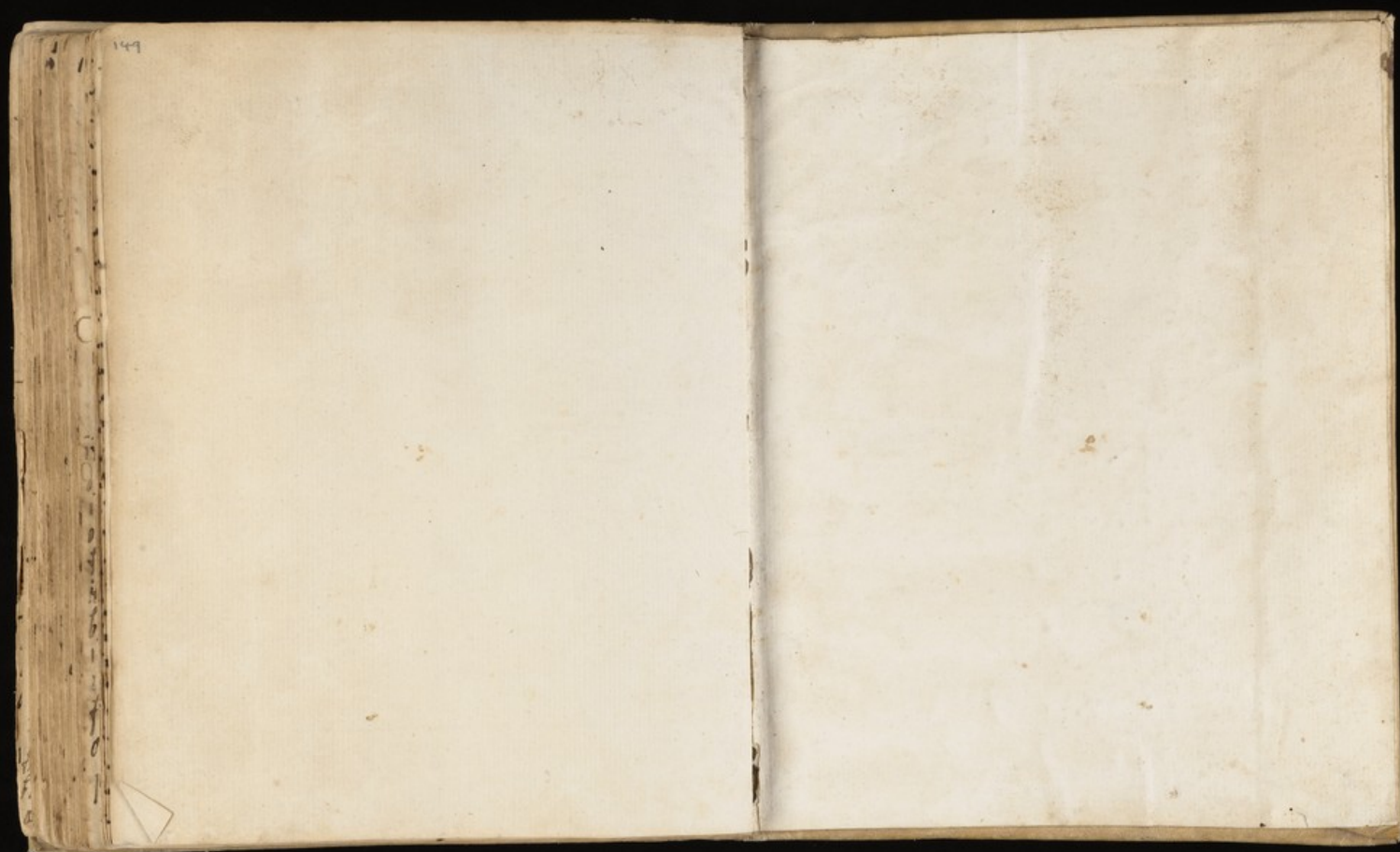
Raisin Wine- 23. 35.
 Raspberry- Brandy- 108.
 Raspberry- Jelly- 121.
 Raspberry- Mash- 121.
 Raspberry- Cream- 124.
 Ratatouille- 117.
 Rheumatick- Pains- Cure for- 91.
 Ribbon- Jellies- 46.
 Rice- Florentine- 60.
 Rice- Milk- 5.
 Rice- Pudding- 26. 101. 106.
 Roast an Eel- 3.
 Roast an Hart- 127.
 Roast a Goose- 134.
 Roast an Haunch of Venison- 19.
 Roast a Lobster- 66.
 Roast a Necks Tongue- 1.
 Roast- Oysters- 125.
 Roast- a Pig- 100.
 Roast- a Pike- 11.
 Royal Pasts- 22.
 Rump of Beef- stird- 30.
 Sack Posset- 111.
 Salt Pork, to keep a year- 135.
 Salmon- to dress- 112.
 Sampire- pickled- 36.
 Sauce- for Carp- 110.
 Sauce- for boyl'd Chicken- 32.

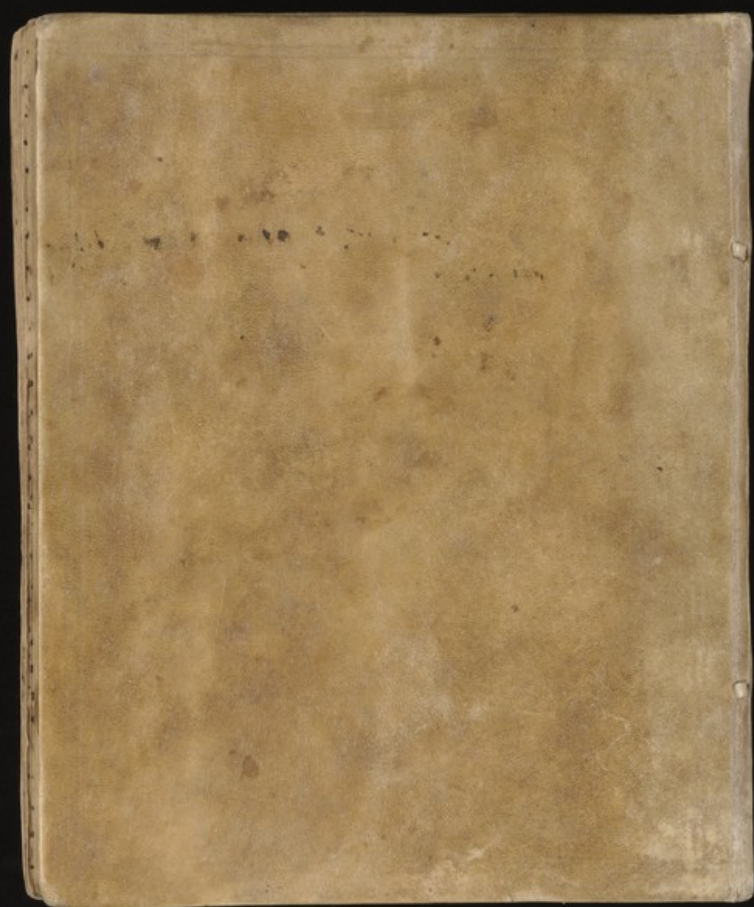
Sauce for a Capon-68.
 Sauce to draw gravy for-114.
 Sauce for Lamb-32.
 Sauce for a Pheasant-64.
 Sauce for a Turkey-48.
 Sauce for Wild Fowl-50.
 Sauce for Woodcocks-66.
 Seasoning for a Goose-Pye-34.
 Seasoning for a Pigeon-Pye-34.
 Seasoning for a Turkey-Pye-34.
 Seasoning for a Venison Pastey-19.
 Scotch Collops-38.
 Scotch Rice for a Scurvy-91.
 Scurvy Scotch R^e for-91.
 Scallops Oysters-127.
 Seeds Cake-17-96.
 Sheep's Puddings-7.
 Shoulder of Mutton, hash'd-46.
 Small Cucumbers pickled-80.
 Spitch-cock'd Fish-22.
 Spring Garden, Breef-68.
 Spanish Cream-123.
 Soup-42, 72, 99.
 Spinach Tart-66.
 Strake Florndine-34.
 Stew'd Carp-16-44.
 Stew'd Hare-30.
 Stew'd Rump of Beef-30.
 Stew'd Neck of Mutton-30.

Stew'd Oysters-28.
 Stew'd Breast of Veal whole-124.
 Stew'd Fillet of Veal-114.
 Stew'd Truffles-105.
 Stew'd Wild Fowl-50.
 Stew'd Winter Peas-106.
 Stomach, Sickness of-R^e for-135.
 Strong Broath-70.
 Strong gravy Soup-99.
 Sturgeon artificial-70.
 Sturgeon to pickle-96.
 Sugar Cakes-90. M.
 Sullibubs-96.
 Sweet Chicken-Pye-72.
 Tansy-98.
 Tart Spinach-66.
 Tongue Mats. to roast-1.
 Tongues dry'd-82.
 Tongues to pickle-92, 95.
 Tongues to pot-48.
 Tongue Pyes-118.
 Trouts to dress-112.
 Trouts to pickle-36.
 Truffles to broyle-105.
 Truffles to stew in Wine-105.
 Turkey-Pye Seasoning for-34.
 Turkey Sauce for-40.
 Turkeys Young to pickle-30.

U.
 Umble-Pye-34.
 V.
 Veal Breast of collar'd-32, 130.
 Veal Breast collar'd, to eat hot-130.
 Veal Breast of stew'd whole-124.
 Veal Fillet of- to stew-114.
 Veal Leg of- far'd-28.
 Venison of a Bullocks Carth-13.
 Venison Haunch of to roast-19.
 Venison-poll'd-3.
 Vinegar to make-118.
 Vinegar Gooseberry-117.
 Venison-seasoned for a Pastey-19.
 Virtues of the Chelish-Balsam-133.
 W.
 Walnuts pickled-86, 116, 122.
 Walnuts preserv'd green-109.
 Westphalia Hams artificial-72.
 White Pear Plumbs to preserve-4.
 White Puddings-9.
 White puff-Paste-68.
 Wings to make-121.
 Wild Fowl Sauce for-40.
 Wild Fowl to stew-50.
 Wine Birch-21.
 Wine Elder-97.
 Wine Cherry-101.
 Wine Raisin-23, 35.

146
 Winter Peas, stew'd-106.
 Woodcocks-Sauce for-66.
 Woman's Breast-Plaster for-97.
 Woman in Labour-42.
 Y.
 Young Artichokes to fry-118.
 Young Turkeys to pickle-30.
 Yellow Sauce-a R^e for-134.





3