

The housewife's directory: being the most complete system of domestic economy ever submitted to public notice ... With copious marketing and other tables / by John Edward Watson.

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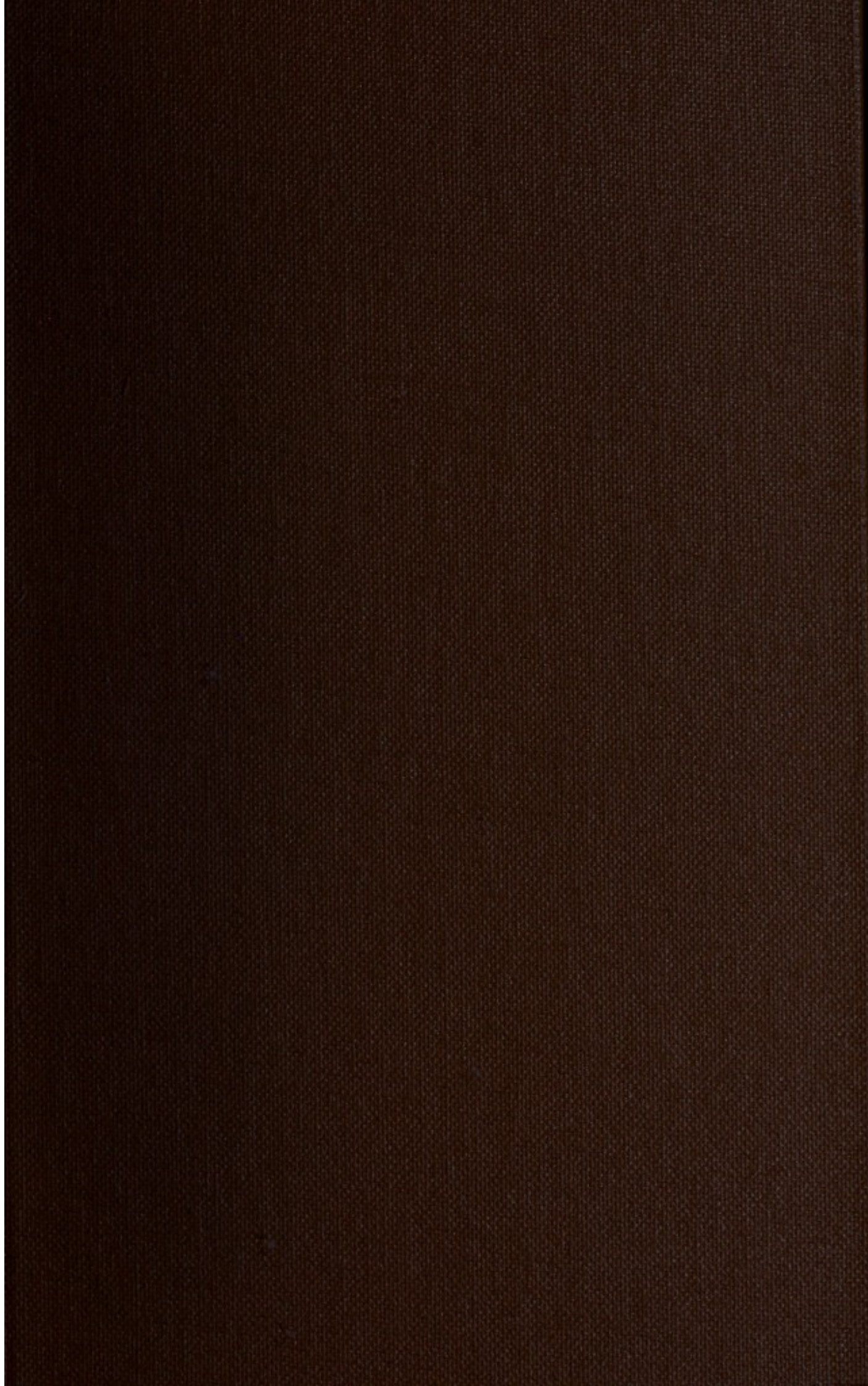
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THE
HOUSEWIFE'S DIRECTORY,
AND
Complete System
OF
DOMESTIC ECONOMY.

THE NEW YORK DIRECTORY

FOR THE YEAR 1880

NEW YORK: PUBLISHED BY J. B. LIPPINCOTT & CO.





Phillips Sculp.

Published April 1825, by W Cole, 10, Newgate Street.

THE
HOUSEWIFE'S DIRECTORY:

BEING

The most Complete System

OF

DOMESTIC ECONOMY

EVER SUBMITTED TO PUBLIC NOTICE.

CONTAINING,

- | | |
|---|---|
| 1. Instructions respecting Diet. | 14. Mode of placing Dishes on the Table. |
| 2. Dishes for each Month. | 15. Pastry and Confectionary. |
| 3. Choice of Butcher's Meat, Fish, Game, and Poultry. | 16. Dishes for Lent and Fridays. |
| 4. To Dress Vegetables. | 17. Bread, Biscuits, &c. |
| 5. Roasting and Boiling. | 18. Pickling and Preserving. |
| 6. To Dress Fish. | 19. Hams, Sausages, &c. |
| 7. Directions for Trussing. | 20. Malt Liquors, Wines, and Cordials. |
| 8. To Dress Poultry. | 21. Useful Family Medicines. |
| 9. The Art of Carving. | 22. Food, &c. for Invalids. |
| 10. Hashing and Mincing. | 23. Cosmetics and Perfumes. |
| 11. Made Dishes. | 24. Management of a Kitchen Garden. |
| 12. Soups, Gravies, &c. | 25. Management of a Dairy, Cattle, and Poultry. |
| 13. Puddings and Pies. | 26. Miscellaneous Receipts. |

WITH COPIOUS

MARKETING AND OTHER TABLES.

BY

JOHN EDWARD WATSON.

"IN the choice of a wife, young men, generally, look upon beauty as the principal requisite; the more prudent ones look out for a fortune; but, were I a young man in middling life, I would say, 'Give me, in preference, a clean, obliging, and prudent housewife; for, when beauty is faded, and fortune diminished, I shall still preserve that which will render my lot superior to that of those whose wives dissipate their income in folly or carelessness.'"—*Lord Chesterfield.*

London:

PRINTED BY AND FOR WILLIAM COLE,

No. 10, NEWGATE STREET.

PROCEEDINGS OF THE

CONFERENCE OF THE

AMERICAN ASSOCIATION OF

UNIVERSITY AND COLLEGE

LIBRARIANS, 1911

HELD AT THE UNIVERSITY OF

CHICAGO, ILL., DECEMBER 1-5,

1911

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PREFACE.

IT will, in all probability, be supposed, at first sight, that the following Work is merely one of those every-day compilations, termed Cookery and Receipt-books, which, though they profess to treat of subjects important to families, are only sources of disappointment and mortification to the purchaser; inasmuch as the Receipts are seldom the result of practice or experience, but merely a collection of undigested facts, huddled together by persons calling themselves Cooks, Butlers, and Confectioners. I pretend not to say but that, in their own particular departments, these men are sufficiently competent to instruct the public, but this ceases to be the case when they pretend to give instructions in Brewing, Distilling, Wine-making, Medicine, and the Management of a Dairy. It was this well-known defect which, in a great measure, directed my attention to the composition of the following work.

Having retired from business about eleven years ago with a competent fortune, I turned my attention to several points of Domestic Economy. I was led to this, partly from my experience in the wine and spirit business which I had left, and partly from a desire that my children should learn those necessary duties, which would qualify them to preside over their own domestic establishments, when marriage should separate them from their parents. I am happy to say, that

the instructions of Mrs. Watson and myself were not thrown away upon our daughters, who are now held up as patterns of careful and economical housewifery by their husbands, and by all other persons who know them.

Due experience of the utility of our instructions in our own family, made us consider, whether other young and married ladies might not be benefitted by them likewise. We accordingly set about committing them to paper, each taking several departments, and the result of our labours I now present to the public. Our statements are the result of experience, and we have no hesitation in affirming, that those families will save much money, and ensure great comfort, who follow our directions.

Before I conclude, I have to state my obligation and gratitude to an old and highly-esteemed professional friend, Dr. Warner, for his very able contributions to this Work; viz. his excellent prescriptions for *Useful Family Medicines*, and his directions for preparing the *Food of Invalids*; also, for his instructions for the cure of *Diseases in Cattle*. Here I publicly express my thanks to him, trusting, that the extended circulation of the Work will be such as to give him that pleasure which all good men feel, when they know that their labours are of use to their fellow-creatures.

J. E. WATSON.

CLAPHAM-RISE, Jan. 14, 1825.

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DOMESTIC ECONOMY.

SECTION I.

INSTRUCTIONS RESPECTING DIET.

IN regulating the quantity and quality of food, no determinate rules can be prescribed; as it is a point which involves the consideration of a number of circumstances; such as the age, sex, strength, size, and habit of different individuals. But in this, as in all other things, the golden rule of mediocrity is what ought to be observed; and though, in general, nature teaches every creature when it has enough, it is more safe to keep within the bounds of safety than to transgress them. For, what we are accustomed to take daily, in ounces and pounds, cannot be a matter of indifference, in respect either of quantity or quality.

When we take food in too great quantity, or of too nourishing a quality, it will either produce inflammatory diseases, such as pleurisy and apoplexy, or, by exhausting the excitability, it will bring on stomach complaints, gout, and all the symptoms of premature old age.

It is well known, that all animal substances have a constant tendency to putrefaction; which, beyond a certain degree, is extremely injurious to health. In this class of unwholesome food must be included diseased cattle, and such as die of themselves, the flesh of which ought never to be eaten. Even the eating of those which die by accident cannot be wholesome, as the blood being mixed with the flesh must increase the tendency to putrefaction.

No animal can be wholesome which does not take sufficient exercise, and is even excluded from the fresh air. Stall cattle are crammed with gross food, by which, indeed, they increase in bulk; but, in proportion, their flesh is unwholesome; and the very smell of it, when brought to table, is offensive to those who know the qualities of good meat.

ARTICLES OF DIET.

It is beyond a doubt, that animal food, as well as vegetables, are intended by Providence for the subsistence of the human species; and a mixture of the two, where neither of them disagrees with the constitution, is certainly the most proper. Animal food in general is more nourishing than vegetables; and when it is not salted, nor hardened by smoking, it is likewise more easy of digestion. On this account, it generally agrees best with delicate and weak constitutions. But a mixture of many kinds of meat at a meal is undoubtedly injurious to the health; both as variety of dishes may tempt to excess, and as a number of meats, very different in their nature, cannot be equally well digested in the same space of time. To eat of one dish only, seems most conformable to nature, and is doubtless the means of producing the most healthy fluids.

The mode of dressing meat has likewise an effect upon its utility and wholesomeness. Flesh that is boiled, is deprived of its nourishing juice, as the gelatinous substance of the meat is extracted into the broth. The latter indeed contains the most nourishing part of it. In the mode of dressing meat by roasting, its juices are less wasted, and as a crust is soon formed on its surface, the nutritive particles are prevented from evaporating. Hence, roasted meat seems likely to yield more nourishment than the same quantity of boiled meat. Stewing is still better calculated to preserve the more substantial parts of the animal food; for, being performed in a close vessel, the juices are neither extracted by water, nor made to evaporate by the heat.

Though appetite for food be the most certain indication that nature requires a supply, yet when irregular, it ought never to be indulged beyond a moderate extent. By slow eating, the stomach suffers a very gradual distention, and the food has sufficient time to be duly prepared by mastication, or chewing in the mouth; and he who observes this simple rule will feel himself satisfied, only after he has received a due proportion of aliment; whilst he who swallows his food *too quickly*, and before it is perfectly chewed, will be apt to imagine he has eaten enough, when the unmasticated provisions merely press on the sides of the stomach; the consequence is that hunger will soon return.

Those who take more exercise in winter than in summer, can also digest more food. But as individuals, leading a sedentary life, usually suffer in winter from a bad state of digestion, owing to want of exercise, they ought in that season to be more sparing of aliment.

Too little aliment weakens the body, and hastens the consumption of the living principle. After long fasting, the breath is foetid; and the body becomes disposed to putrid fevers. When a person has suffered much from extreme hunger, much food ought not to be given him at once; for the stomach being contracted and feeble, cannot digest it. He must be supported with liquid nourishment, in small quantities, and be treated in the manner of a

patient in a putrid or nervous fever. Hence, no animal food of any kind, but vegetables of a mild acid nature, can alone be given with propriety.

With respect to the choice of aliment, those who abound with blood should be sparing in the use of what is highly nourishing, such as fat meat, strong ale, rich wines, and the like. Their diet ought to consist chiefly of the vegetable kind, and their drink ought to be water, cider, perry, or small-beer. People whose solids are weak and relaxed, should avoid every thing that is hard of digestion. A nourishing diet, and sufficient exercise in the open air, are what, in point of health, will most avail them. To use freely a nourishing diet, is improper for those who have a tendency to be fat. They ought likewise to be sparing in the use of malt liquors, and to take a good deal of exercise. Those on the contrary, who are lean, should follow an opposite course. Persons who are troubled with eructations or belchings from the stomach, inclined to putrefaction, ought to live chiefly on acid vegetables; while on the other hand, people whose food is apt to become sour on the stomach, should make the greater part of their diet consist of animal food. Persons afflicted with nervous complaints, or with the gout, ought to avoid all flatulent food, and whatever is hard of digestion; besides, their diet should be spare, and of an opening nature. The age, constitution, and manner of life, are circumstances which merit attention in the choice of proper diet; and sedentary people should live more sparingly than those who are accustomed to much labour. People who are troubled with any complaint, ought to avoid such aliments as have a tendency to increase it. Thus, such as are scorbutic ought not to indulge themselves much in salt provisions; while one who is troubled with the gravel, should be cautious in using too much acid, or food of an astringent kind.

The diet ought not to be too uniform, at least for any considerable time. A person, by long accustoming himself to dine only on boiled chicken, one of the most tender kinds of food, will habituate his stomach to such a standard of action, as to become incapable of digesting any thing stronger. But this is an error not very liable to be fallen into, voluntarily.

REGULARITY OF MEALS.

The diet ought not only to be such as is best adapted to the constitution, but likewise be taken at regular periods, for long fasting is hurtful in every stage of life. In young persons, it vitiates the fluids, as well as prevents the growth of the body. Nor is it much less injurious to those more advanced in life; as the humours, even in the most healthy state, have a constant tendency to acrimony; the prevention of which requires frequent supplies of fresh nourishment. Besides, long fasting is apt to produce wind in the stomach and bowels, and sometimes even giddiness, and faintness, though the strong and healthy suffer less from long fasting than the weak and delicate.

All great and sudden changes in diet are universally dangerous; particularly the transition from a rich and full diet to one that is low and sparing. When, therefore, a change becomes expedient, it ought always to be made by degrees.

The practice is not uncommon to eat a light breakfast, and a heavy supper: but the latter of these is hurtful, often producing apoplexy and always indigestion and nightmare. Where this is not practised, there will generally be found a disposition to make a more hearty breakfast.

It is a disputed point, whether a short sleep after dinner be not useful for promoting digestion; and in several countries the practice certainly is indulged with impunity, if not with evident advantage; besides that it seems to be consistent with the instinct of nature. It is however, only among a certain class that the practice can be used with propriety; and whoever adopts it, ought to confine the indulgence to a short sleep of a few minutes. For, if it be continued longer, there arises more loss, from the increase of insensible perspiration, than can be compensated by all the advantages supposed to accrue to digestion.

Those who use such a custom, which may be allowable to the aged and delicate, ought to place themselves in a reclining, not a horizontal posture; because in the latter situation the stomach presses upon a part of the intestines, and the blood is consequently impelled to the head.

WATER, AND OTHER DRINKS.

The best water is that which is pure, light, and without any particular colour, taste, or smell. Where water cannot be obtained pure from springs, wells, rivers, or lakes, care should be taken to deprive it of its pernicious qualities by boiling and filtering, but most effectually by distillation. Any putrid substances in the water may be corrected by the addition of an acid. Thus, half an ounce of allum in powder will make twelve gallons of corrupted water pure and transparent in two hours, without imparting a sensible degree of astringency. Charcoal powder has also been found of great efficacy in checking the putrid tendency of water. To the same purpose, vinegar and other strong acids are well adapted.

Fermented liquors, to prove advantageous to the health, ought not to be too strong; otherwise they hurt digestion, and weaken, instead of strengthen the body; for when in that state, and drank in large quantity, they inflame the blood, and dispose to a variety of diseases. A certain degree of strength, however, is necessary to adapt them to most constitutions in cold climates. For, if too weak, they produce wind in the bowels, and occasion flatulencies: or if become stale, they turn sour on the stomach, have a pernicious effect on digestion, and prove otherwise hurtful. If fermented liquors, made for sale, were faithfully prepared, as there is too much reason to believe they are not, and were kept to a proper age, they would, used with moderation be a comfortable and

wholesome beverage ; but while they continue to be drank under every circumstance opposite to salubrity, the effects they produce must be more injurious than beneficial to general health.

Persons of a phlegmatic constitution have both less inclination and occasion, to drink, than those of a warm temperament : while the laborious, or those who take much exercise, ought to drink more than the sedentary, and still more in summer than in winter.

To drink immediately before a meal is a practice not to be commended ; because the stomach is thereby stretched, and rendered less fit for performing its office. Besides, the gastric juice is by this means too much diluted ; and digestion, in consequence, is much obstructed. To drink much during a meal is also liable to objection ; the stomach being thus rendered incapable of receiving the due portion of aliment. When the drink is water, a moderate quantity of wine may be used with advantage ; but in those whose stomach and bowels are weak, a mixture of wine and malt liquors is apt to produce flatulence. The mixture of malt liquors and water, likewise produces wind in the bowels.

QUALITIES OF ANIMAL FOOD.

Beef. When this is the flesh of a bullock of middle age, it affords good and strong nourishment, and is particularly well adapted to those who labour, or take much exercise. It will often sit easy upon stomachs that can digest no other kind of food ; and its fat is almost as easily digested as that of veal.

Veal. Is a proper food for persons recovering from indisposition, and may even be given to febrile patients in a very weak state, but it affords less nourishment than the flesh of the same animal in a state of maturity. The fat of it is lighter than that of any other animal, and shows the least disposition to putrescency. Veal is a very suitable food in costive habits ; but of all meat it is the least calculated for removing acidity from the stomach.

Mutton. From the age of four to six years, and fed on dry pasture, is an excellent meat. It is of a middle kind between the firmness of beef and the tenderness of veal. The lean part of mutton, however, is the most nourishing and conducive to health ; the fat being hard of digestion. The head of the sheep, especially when divested of the skin, is very tender ; and the feet, on account of the jelly they contain, are highly nutritive.

Lamb. Is not so nourishing as mutton ; but it is light, and extremely suitable to delicate stomachs.

House-Lamb. Though much esteemed by many, possesses the bad qualities common to the flesh of all animals reared in an unnatural manner.

Pork. Affords rich and substantial nourishment ; and its juices are wholesome when properly fed, and when the animal enjoys pure air and exercise. But the flesh of hogs reared in towns is both hard of digestion and unwholesome. Pork is particularly improper for those who are liable to any foulness of the skin. It is almost proverbial, that a dram is good for promoting its diges-

tion : but this is an erroneous notion ; for though a dram may give a momentary stimulus to the coats of the stomach, it tends to harden the flesh, and of course to make it more indigestible.

Smoked Hams. Are a strong kind of meat, and rather fit for a relish than for diet. It is the quality of all salted meat that the fibres become rigid, and therefore more difficult of digestion ; and when to this is added smoking, the heat of the chimney occasions the salt to concentrate, and the fat between the muscles sometimes becomes rancid.

Bacon. Is also of an indigestible quality, and is apt to turn rancid on weak stomachs ; but for those in health it is an excellent food, especially when used with fowl or veal, or even eaten with peas, cabbages, or cauliflowers.

Goat's Flesh. Is hard and indigestible ; but that of kids is tender, as well as delicious, and affords good nourishment.

Venison. Or the flesh of deer, and that of hares, is of a nourishing quality, but is liable to the inconvenience, that, though much disposed to putrescency of itself, it must be kept for a little time before it becomes tender.

The blood of animals. Is used as an aliment by the common people, but they could not long subsist upon it, unless mixed with oatmeal, &c. ; for it is not very soluble, alone, by the digestive powers of the human stomach, and therefore cannot prove nourishing.

Milk. Is of very different consistence in different animals ; but that of cows being the kind used in diet, is at present the object of our attention. Milk, where it agrees with the stomach, affords excellent nourishment for those who are weak, and cannot digest other aliments. It does not readily become putrid, but it is apt to become sour on the stomach, and thence to produce flatulence, heart-burn, or gripes, and in some constitutions, a looseness. The best milk is from a cow at three or four years of age, about two months after producing a calf. It is lighter, but more watery, than the milk of sheep and goats ; while, on the other hand, it is more thick and heavy than the milk of asses and mares, which are next in consistence to human milk.

On account of the acid which is generated after digestion, milk coagulates in all stomachs ; but the caseous or cheesy part is again dissolved by the digestive juices, and rendered fit for the purposes of nutrition. It is improper to eat acid substances with milk, as these would tend to prevent the due digestion of it.

Cream. Is very nourishing, but, on account of its fatness, is difficult to be digested in weak stomachs. Violent exercise, after eating it, will, in a little time, convert it into butter.

Butter.—Some writers inveigh against the use of butter as universally pernicious ; but they might with equal reason condemn all vegetable oils, which form a considerable part of diet in the southern climates, and seem to have been beneficially intended by nature for that purpose. Butter, like every other oily substance, has doubtless a relaxing quality, and if long retained in the stomach, is liable

to become rancid ; but, if eaten in moderation, it will not produce those effects. It is, however, improper in bilious constitutions. The worst consequence produced by butter, when eaten with bread is, that it obstructs the discharge of the saliva in the act of mastication or chewing ; by which means the food is not so easily digested. To obviate this effect, it would be a commendable practice at breakfast, first to eat some dry bread, and chew it well, till the salivary glands were exhausted, and afterwards to eat it with butter. By these means such a quantity of saliva might be carried into the stomach as would be sufficient for the purpose of digestion.

Cheese. Is likewise reprobated by many as extremely unwholesome. It is doubtless not easy of digestion ; and, when eaten in a great quantity, may overload the stomach ; but if taken sparingly, its tenacity may be dissolved by the digestive juices, and it may yield a wholesome, though not very nourishing chyle. Toasted cheese is agreeable to most palates, but is rendered more indigestible by that process.

Fowls.—The flesh of birds differs in quality according to the food on which they live. Such as feed upon grain and berries afford, in general, good nourishment ; if we except geese and ducks, which are hard of digestion, especially the former. A young hen or chicken is tender and delicate food, and extremely well adapted where the digestive powers are weak. But of all tame fowls, the capon is the most nutritious.

Turkeys, &c.—Turkeys, as well as Guinea or India fowls, afford a substantial nutriment, but are not so easy of digestion as the common domestic fowls. In all birds those parts are the most firm, which are most exercised : in small birds, therefore, the wings, and in the larger kind the legs, are commonly the most difficult of digestion.

Wild Fowl.—The flesh of wild birds, in general, though more easily digested, is less nourishing than that of quadrupeds, as being more dry, on account of their almost constant exercise. Those birds are not wholesome which subsist upon worms, insects, and fishes.

Eggs.—The eggs of birds are a simple and wholesome aliment. Those of the turkey are superior in all the qualifications of food. The white of eggs is dissolved in a warm temperature, but by much heat it is rendered tough and hard. The yolk contains much oil, and is highly nourishing, but has a strong tendency to putrefaction ; on which account, eggs are improper for people of weak stomachs, especially when they are not quite fresh. Eggs boiled hard or fried are difficult of digestion, and are rendered still more indigestible by the addition of butter. All eggs require a sufficient quantity of salt, to promote their solution in the stomach.

Fish.—Though some of these be light and easy of digestion, afford less nourishment than vegetables, or the flesh of quadrupeds, and are, of all the animal tribes, the most disposed to putrefaction.

salt-water fish are, in general, the best; but when salted, though less disposed to putrescency, they become more difficult of digestion. Whittings and flounders are the most easily digested. Acid sauces and pickles, by resisting putrefaction, are a proper addition to fish, both as they retard putrescency, and correct the relaxing tendency of butter, so generally used with this kind of aliment.

Oysters and Cockles. Are eaten both raw and dressed: but in the former state they are preferable, because heat dissipates considerably their nutritious parts, as well as the salt water, which promotes their digestion in the stomach. If not eaten very sparingly, they generally prove laxative.

Mussels and Periwinkles. Are far inferior to oysters, both in point of digestion and nutriment. Sea-mussels are by some supposed to be of a poisonous nature; but, though this opinion is not much countenanced by experience, the safest way is to eat them with vinegar, or some other vegetable acid.

QUALITIES OF BREAD, AND OTHER VEGETABLE SUBSTANCES.

Wheat is the grain chiefly used for the purpose in this country, and is among the most nutritive of all the farinaceous kinds, as it contains a great deal of starch. Bread is very properly eaten with animal food, to correct the disposition to putrescency; but is most expedient with such articles of diet as contain much nourishment in a small bulk, because it then serves to give the stomach a proper degree of expansion. But as it produces a slimy chyle, and disposes to costiveness, it ought not to be eaten in a large quantity. To render bread easy of digestion, it ought to be well fermented and baked; *and it never should be used, till it has stood twenty-four hours after being taken out of the oven*, otherwise, it is apt to occasion various complaints in those who have weak stomachs; such as flatulence, heart-burn, watchfulness, and the like. The custom of eating butter with bread, *hot from the oven*, is compatible only with very strong digestive powers.

Pastry. Especially when hot, has all the disadvantages of hot bread and butter; and even buttered toast, though the bread be stale, is scarcely inferior in its effects on a weak stomach. Dry toast, with butter, is by far the wholesomest breakfast. Brown wheaten bread, in which there is a good deal of rye, though not so nourishing as that made of fine flour, is both palatable and wholesome, but apt to become sour on weak stomachs.

Oats, Barley, and Rice. Oats, when deprived of the husk, and particularly barley, when properly prepared, are each of them softening, and afford wholesome and cooling nourishment. Rice likewise contains a nutritious mucilage, and is less used in this country than it deserves, both on account of its wholesomeness and economical utility. The notion of its being hurtful to the sight is a vulgar error. In some constitutions, it tends to induce costiveness; but this seems to be owing chiefly to flatulence, and may be corrected by the addition of some spice, such as caraways, aniseed, and the like.

Potatoes. Are an agreeable and wholesome food, and yield nearly as much nourishment as any of the roots used in diet. The farinaceous, or mealy kind is, in general, the most easy of digestion; and they are much improved by being toasted or baked. They ought almost always to be eaten with meat, and never without salt. The salt should be boiled with them.

Green Peas and Beans. Boiled in their fresh state, are both agreeable to the taste, and wholesome: being neither so flatulent, nor so difficult of digestion, as in their ripe state; in which they resemble the other leguminous vegetables. French beans possess much the same qualities, but yield a more watery juice, and have a greater disposition to produce flatulence. They ought to be eaten with some spice.

Salads. Being eaten raw, require good digestive powers, especially those of the cooling kind; and the addition of oil and vinegar, though qualified with mustard, hardly renders the free use of them consistent with a weak stomach.

Spinach. Affords a soft lubricating aliment, but contains little nourishment. In weak stomachs, it is apt to produce acidity, and frequently a looseness. To obviate these effects, it ought always to be well beaten, and but little butter mixed with it.

Asparagus. Is a nourishing article in diet, and promotes the secretion of urine; but, in common with the vegetable class, disposes a little to flatulence.

Artichokes. Resemble asparagus in their qualities, but seem to be more nutritive, and less diuretic.

Cabbages. Are some of the most conspicuous plants in the garden. They do not afford much nourishment, but are an agreeable addition to animal food, and not quite so flatulent as the common greens. They are likewise diuretic, and somewhat laxative. Cabbage has a stronger tendency to putrefaction than most other vegetable substances; and, during its putrefying state, sends forth an offensive smell, much resembling that of putrefying animal bodies. So far, however, from promoting a putrid disposition in the human body, it is, on the contrary, a wholesome aliment in the true putrid scurvy.

Turnips. Are a nutritious article of vegetable food, but not very easy of digestion, and are flatulent. This effect is in a good measure obviated, by pressing the water out of them before they are eaten.

Carrots. Contain a considerable quantity of nutritious juice, but are among the most flatulent of vegetable productions.

Parsnips. Are more nourishing, and less flatulent than carrots, which they also exceed in the sweetness of their mucilage. By boiling them in two different waters, they are rendered less flatulent, but their other qualities are thereby diminished in proportion.

Parsley. Is of a stimulating and aromatic nature, well calculated to make agreeable sauces. It is also a gentle diuretic, but preferable in all its qualities, when boiled.

Celery. Affords a root both wholesome and fragrant, but is

difficult of digestion in its raw state. It gives an agreeable taste to soups, as well as renders them diuretic.

Onions, Garlic, and Shallot. Are all of a stimulating nature, by which they assist digestion, dissolve slimy humours, and expel flatulency. They are, however, most suitable to persons of a cold and phlegmatic constitution.

Radishes. Of all kinds, particularly the horse-radish, agree with the three preceding articles, in powerfully dissolving slimy humours. They excite the discharge of air lodged in the intestines.

Apples. Are a wholesome vegetable aliment, and in many cases, medicinal, particularly in diseases of the breast, and complaints arising from phlegm. But, in general, they agree best with the stomach when eaten either roasted or boiled. The more aromatic kinds of apples are the fittest for eating raw.

Pears. Resemble much in their effects the sweet kind of apples, but have more of a laxative quality, and a greater tendency to flatulence.

Cherries. Are in general a wholesome fruit, when they agree with the stomach, and they are beneficial in many diseases, especially those of the putrid kind.

Plums. Are nourishing, and have, besides, an attenuating, as well as a laxative, quality, but are apt to produce flatulence. If eaten fresh, and before they are ripe, especially in large quantities, they occasion colics and other complaints of the bowels.

Peaches. Are not of a very nourishing quality, but they abound in juice, and are serviceable in bilious complaints.

Apricots. Are more pulpy than peaches, but are apt to ferment, and produce acidities in weak stomachs. Where they do not disagree they are cooling, and tend likewise to correct a disposition to putrescency.

Gooseberries and Currants. When ripe, are similar in their qualities to cherries, and when used in a green state, they are agreeably cooling.

Strawberries. Are an agreeable cooling aliment, and are accounted good in cases of gravel.

Nuts and Almonds. Most kinds of nuts, and almonds, from their milky or oily nature, contain a good deal of nourishment; but they require to be well chewed, as they are difficult of digestion. Persons with weak stomachs should not eat them. The worst time at which they can be eaten is after a meal.

Cucumbers. Are cooling, and agreeable to the palate in hot weather; but to prevent them from proving hurtful to the stomach, the juice ought to be squeezed out after they are sliced, and vinegar, pepper, and salt, afterwards added.

QUALITIES OF TEA, COFFEE, &c.

Tea.—By some, the use of this exotic is condemned in terms the most vehement and unqualified, while others have either asserted

its innocence, or gone so far as to ascribe to it, salubrious, and even extraordinary virtues. The truth seems to lie between these extremes: there is, however, an essential difference in the effects of *green tea* and of *black*, or of *bohea*; the former of which is much more apt to affect the nerves of the stomach than the latter, more especially when drank without cream, and likewise without bread and butter. That, taken in a large quantity, or at a later hour than usual, tea often produces watchfulness, is a point that cannot be denied; but if used in moderation, and accompanied with the additions just now mentioned, it does not sensibly discover any hurtful effects, but greatly relieves an oppression of the stomach, and abates a pain of the head. It ought always to be made of a moderate degree of strength: for if too weak, it certainly relaxes the stomach. As it has an astringent taste, which seems not very consistent with a relaxing power, there is ground for ascribing this effect not so much to the herb itself as to the hot water, which, not being impregnated with a sufficient quantity of tea, to correct its own emollient tendency, produces a relaxation, unjustly imputed to some noxious quality of the plant. But tea, like every other commodity, is liable to damage, and when this happens, it may produce effects not necessarily connected with its original qualities.

Coffee.—It is allowed that coffee promotes digestion, and exhilarates the animal spirits; besides which, various other qualities are ascribed to it, such as dispelling flatulency, removing dizziness of the head, attenuating viscid humours, increasing the circulation of the blood, and consequently, perspiration; but, if drank too strong, it affects the nerves, occasions watchfulness, and tremor of the hands; though, in some phlegmatic constitutions, it is apt to produce sleep. Indeed, it is to persons of that habit that coffee is well accommodated: for, to people of a thin and dry habit of body, it seems to be injurious. Turkey coffee is greatly preferable in flavour to that of the West Indies. Drank, only in the quantity of one dish, after dinner to promote digestion, it answers best without either sugar or milk; but, if taken at other times, it should have both: or in the place of the latter, cream rather, which not only improves the beverage, but tends to mitigate the effect of coffee upon the nerves.

Chocolate. Is a nutritive and wholesome composition, if taken in a small quantity, and not repeated too often; but is generally hurtful to the stomachs of those with whom a vegetable diet disagrees. By the addition of vanilla and other ingredients, it is made too heating, and so much affects particular constitutions, as to excite nervous symptoms, especially complaints of the head.

Honey. Is nourishing and wholesome, particularly for persons with coughs, weak lungs, and short breath. It is balsamic, cleansing, and makes the body soluble.

Great care should be taken to get it fresh and pure; it is apt to turn sour by long keeping. In shops, it is frequently adulterated with flour, &c.

Sugar. Used in moderation is nourishing and good, but much of it destroys the appetite, and injures the digestion. Moist sugar is the sweetest, and most opening; refined sugar is of a binding nature. The preparations made of sugar, such as barley-sugar, sugar-candy, &c. are all indigestible and bad, as the good properties of the sugar are destroyed by the process it undergoes in the making them. They are particularly injurious to children, from cloying their delicate stomachs. Young children are, in general, better without much sugar, as it is very apt to turn acid, and disagree with weak stomachs; and the kind of food they take has natural sweetness enough in it, not at all to require it.

Salt. Moderately used, especially with flesh, fish, butter, and cheese, is very beneficial, as it naturally stimulates weak or disordered stomachs, and checks fermentations. But if it be immoderately used, it has a contrary effect. Very little salt should be used with vegetable food of the grain or seed kind; for the less salt that is put to it, the milder, cooler, pleasanter, and easier of digestion it will be. Salt excites the appetite, assists the stomach in digesting crude, phlegmatic substances, is cleansing, and prevents putrefaction; but, if too much used, it heats and dries the blood and natural moisture. It is best for phlegmatic, cold, and moist stomachs; and most injurious to hot, lean, bodies.

Salt-petre. Is particularly bad for bilious persons.

Vinegar. Is cooling, opening, excites the appetite, assists digestion, is good for hot stomachs, resists putrefaction, and therefore, very good against pestilential diseases. Too much use of it injures the nerves, emaciates some constitutions, is hurtful to the breast, and makes people look old and withered, with pale lips.

The best vinegar is that which is made of the best wines. Lemon-juice and verjuice have much the same qualities and effects as vinegar.

The commonest vinegar is least adulterated.

Mustard. Quickens the appetite, warms the stomach, assists in digesting hard meats, and dries up superfluous moisture. It seldom agrees with weak stomachs.

Spices. Cayenne pepper, black pepper, and ginger, may be esteemed the best spices.

Nutmegs, cloves, mace, cinnamon, and allspice, taken in great quantity, are generally productive of indigestion and head-ache to weak persons.

SECTION II.

JOINTS AND DISHES PROPER FOR EACH MONTH IN THE YEAR.

JANUARY.

First course.—Ham and fowls, or capons. Place the ham at the bottom of the table, and the fowls at the top. Leg of lamb and spinach, garnished with the loin, cut in steaks, and fried with savoys or cabbages, and good potatoes; also some carrots, sliced, with gravy and plain melted butter; also a hunting-pudding.

Or—Roasted capons, garnished with sausages; boiled rump of beef; a fore-quarter of lamb and sallad; calf's head, bacon, greens and potatoes, gravy sauce, mince pies; a brown fricasee of lamb, oysters, and mushrooms.

Or—Roasted hare; boiled cod's head; stewed beef, carrots, turnips and potatoes; bacon and chicken; roasted ribs of beef, bread pudding, and brawn.

Or—Turkey and chine. Brisket of beef stewed and served up in soup; Scotch collops; a brace of carp stewed; savoys, potatoes, and mince-pies.

Second course.—Wild fowl; a piece of sturgeon; fricasee of lamb's-stones, sweet-breads, &c.; marrow-pudding; squab pigeons, and asparagus; strong gravy.

Or—A fillet of veal, stuffed and roasted; stewed hare; partridges, (four in a dish;) pig, roasted; and apple-pie.

FEBRUARY.

First course.—A fore-quarter of lamb roasted, sallad, and stewed spinach; gravy-soup; boiled turkey; cod's head and oyster sauce; and spring-pie.

Or—Boiled turbot; Scotch collops, ham, and chickens roasted; or a boiled turkey; neck, loin, or breast of veal roasted; shrimp and oyster sauce, savoys, and plain melted butter.

Second course.—Roasted chickens and asparagus; a dried tongue; a piece of sturgeon; young rabbits roasted, and lobsters.

Or—Roasted partridges and bread sauce, garnished with lemons; fried soles; fricasee rabbits, tarts, and lobsters.

MARCH.

First course.—Boiled knuckle of veal; stewed carp, rump of beef roasted; gravy soup; fricasee of sweetbreads and lamb-stones.

Or—Soup, haunch of doe-venison; salt fish and eggs; roasted chickens; neat's tongue and udder; battalia pie; roasted sirloin of beef, greens, potatoes, and horse-raddish.

Second course.—Ducklings and chickens roasted ; and asparagus ; pike barbacued ; skirret-pie.

APRIL.

First course.—Fresh salmon, and smelts ; fricaseed chickens ; leg of lamb and spinach ; neck of veal roasted ; and calf's head, dressed like turtle.

Or—Soles, garnished with fried smelts ; roasted chicken, with ham and broccoli ; stewed beef ; and fricasee of young rabbits.

Second course.—A green goose roasted, and gravy sauce ; chickens and asparagus ; fore-quarter of lamb roasted ; and roasted lobsters.

MAY.

First course.—Neck of veal boiled ; mackarel and gooseberry sauce : roasted fowls, and neat's tongue ; and a boiled pudding.

Or—Fresh salmon boiled, garnished with fried smelts ; anchovy sauce, and shrimps ; a calf's head, dressed in the same manner as turtle ; chicken pie, and a chine of mutton roasted.

Or—Boiled beef, with greens, carrots, and potatoes ; stewed tench ; a breast of veal made into a ragout ; roasted fowls, bacon, and greens ; a boiled pudding, with fruit.

Second course.—Haunch of venison and gravy sauce ; and currant jelly ; a green goose, with gravy sauce ; collared eels, and lobsters ; tarts.

Or—Roasted leveret, and gravy sauce ; turkey poults roasted, and bread sauce ; young ducks roasted, with gravy sauce ; asparagus, tarts, and custards.

JUNE.

First course.—Mackarel, with green sauce and plain butter ; boiled leg of lamb, and cauliflower ; breast of veal, stewed, with gravy and green peas ; young ducks, roasted, and asparagus.

Or—Haunch of venison, roasted, with gravy sauce, and currant jelly ; stewed soles, garnished with fried smelts. Beans and bacon ; fricasee of rabbits, and a marrow pudding.

Or—Ham, chickens, cabbage, and cauliflowers ; marrow pudding ; boiled salmon, garnished with fried smelts ; lobster sauce, and scraped horse-raddish ; beans and bacon.

Or—Boiled mullets ; lamb-stones, and sweetbreads, ragoued ; venison pasty ; roasted pig ; and such vegetables as may be in season.

Second course.—Pheasant poults, with gravy and bread-sauce ; collared pig ; buttered crabs ; peas, and ducks roasted.

Or—Green geese, roasted, with gravy sauce ; a leveret roasted, with venison sauce ; collared eels, quails roasted, with gravy sauce ; tarts, jellies, and syllabubs.

JULY.

First course.—Boiled turbot, garnished with fried smelts ; a calf's head, dressed after the manner of turtle ; pigeon-pie, and a marrow-pudding.

Or—Fresh salmon boiled, and garnished with sliced lemon, served up with shrimp, and anchovy, or plain butter for sauce; ham and chickens, with cauliflowers; pigeon-pie, and Scotch collops.

Or—Boiled mackarel; boiled fowls, with pork and greens; roasted pigeons, and asparagus; venison-pasty, hunting-pudding; loin of veal roasted, and asparagus.

Second course.—Young ducks roasted; a shoulder of venison roasted, with gravy and currant jelly sauce; pheasant poult roasted, with gravy and bread-sauce; lobsters, garnished with fennel; and potted-beef in slices, garnished with lemon; tarts, custards, jellies, &c.

Or—Roasted hare, with gravy sauce and currant jelly; turkey poult roasted, with gravy and bread-sauce; roasted pigeons, asparagus, and green peas; potted venison, or collared eel.

AUGUST.

First course.—Roasted pig, ham, and chickens, boiled or roasted, with vegetables in season; fresh salmon boiled, with lobster and shrimp-sauce.

Or—Chine of mutton; pigeon-pie; boiled rabbits, smothered in onions; a fricasee of chickens, and a batter-pudding.

Or—Haunch of venison roasted; venison pasty, turbot; a fricasee of chickens, with beans and bacon.

Second course.—Roasted pheasants, with gravy and bread-sauce; boiled pike; hot lobster; potted venison, green peas, tarts, custards, &c.

SEPTEMBER.

First course.—Boiled leg of pork, with pease-pudding; calf's head, dressed like turtle; chine of mutton, with stewed cucumbers; pigeon-pie; and a fricasee of rabbits.

Or—Haunch of venison, with proper sauce; pigeon-pie; turbot, with shrimp, lobster, and anchovy-sauce; knuckle of veal, with bacon and vegetables, and a marrow-pudding.

Or—Boiled rump of beef, with carrots, cauliflowers, &c.; a goose roasted, with gravy and apple-sauce; boiled rabbits, with onion-sauce; skate, with anchovy and shrimp-sauce; and a lamb-pie.

Second course.—Roasted ducks, with gravy and onion-sauce; hot apple-pie; roasted partridges, with gravy-sauce, garnished with lemon; fried soles, with anchovy and shrimp-sauce; lobsters, tarts, &c.

OCTOBER.

First course.—Fowls, roasted or boiled, with ham, greens, and gravy-sauce; cod's head boiled, with oyster, shrimp, and anchovy-sauce; pigeon-pie; Scotch collops, and hunting-pudding.

Or—Roasted turkey, and chine boiled or roasted, with gravy or onion-sauce; ribs of beef roasted; boiled fowls, neat's tongue, and greens.

Or—Haunch of doe-venison roasted, with gravy and sweet

sauce; stewed carp, garnished with spitcock eels; buttock of beef boiled, and greens, carrots, &c.; Scotch collops, and a bread-pudding.

Second course.—Partridges or pheasants roasted, with gravy and bread sauce; a fore-quarter of house-lamb, with sallad; artichoke-pie, chine of salmon boiled, with anchovy and shrimp-sauce; marrow-pudding, or mince pies.

NOVEMBER.

First course.—Leg of pork boiled, with pease-pudding; skate boiled, with shrimp and anchovy-sauce, garnished with fried smelts; a fillet of veal roasted; a boiled hen-turkey, and oyster-sauce.

Or—Boiled fowls, bacon and greens, with melted butter; calf's head, dressed like a turtle; a roasted goose, with rich gravy sauce; ragoued veal, served with mushrooms, in brown sauce, garnished with lemon.

Or—Boiled leg of mutton, mashed turnips, and caper-sauce; ham and roasted fowls; boiled turkey; stewed beef, and vegetables in season.

Second course.—Fresh salmon boiled, with lobster-sauce; wood-cocks roasted; wild ducks, with gravy and claret-sauce; roasted turkey, and a neat's tongue; tarts, &c.

Or—Partridges or pheasants roasted, with gravy and bread-sauce; snipes and larks, with gravy-sauce; a fore-quarter of house-lamb roasted, with sallad; hot apple and mince-pies.

DECEMBER.

First course.—Boiled buttock of beef, with carrots and savoy; a cod's head boiled, garnished with fried smelts; roasted rabbits, and a hare roasted, with rich gravy sauce, and currant-jelly; vegetables, as in season.

Or—Ham, and fowls roasted or boiled, with carrots, cabbages, and cauliflower: fresh salmon boiled, garnished with fried smelts, and served with lobster-sauce; a sirloin of beef roasted, and a hunting-pudding.

Or—Boiled leg of lamb, garnished with loin fried in chops, and with spinach; roasted tongues, and venison sauce; stewed tench; gravy soup; a chine of pork and turkey, with greens, gravy-sauce, and mince-pies.

Second course.—Roasted hare and rich gravy-sauce; capons roasted, garnished with sausages, and served with rich gravy-sauce; wild ducks roasted, bacon, and mince-pies.

N. B. In the foregoing lists, it is supposed that the table is laid out for company. For family-dinners, and where economy is necessary, no more will be necessary than those articles contained between one semicolon and another; or, according to the homely expression, the dinner may consist of a *joint* and a *pudding*.

SECTION III.

CHOICE OF BUTCHER'S MEAT, POULTRY, GAME,
AND FISH.

TO CHOOSE BEEF.

IF it be right *ox-beef*, it will have an open grain; if *young*, a tender and oily smoothness; if rough and spungy, it is *old*, or inclined to be so, except the neck, brisket, and such parts as are very fibrous, which in young meat will be more rough than in other parts.

A carnation, pleasant colour, betokens good spending meat: the *suet* a curious white; yellow is not good. *Cow-beef* is less bound and closer-grained than *ox*; the *fat* whiter, but the lean somewhat paler; if young, the dent made with the finger will rise again in a little time.

Bull-beef is close-grained, deep dusky red, tough in pinching, the fat skinny, hard, and has a rammish, rank smell; and for newness and staleness, this flesh bought fresh has but few signs, the more material is its clamminess, and the rest your smell will inform you. If it be bruised, these places will look more dusky or blacker than the rest.

TO CHOOSE VEAL.

If the bloody vein in the *shoulder* looks blue, or of a bright red, it is new killed; but if black, green, or yellow, it is flabby and stale; if wrapped in wet cloths, smell whether it be musty or not. The *loin* first taints under the kidney; and the flesh, if stale-killed, will be soft and slimy.

The *breast* and *neck* taint first at the upper end, and a dusky, yellow, or green appearance will be perceived; the sweetbread on the breast will likewise be clammy, otherwise, it is fresh and good. The *leg* is known to be new by the stiffness of the joint: if very pliable, and the flesh seems clammy, and has green or yellow specks, it is stale.—The *head* is known as the lamb's.

The flesh of a bull-calf is more red and firm than that of a cow-calf, and the fat more hard and curdled.

TO CHOOSE PORK.

If *young*, the lean will break in pinching between the fingers; and if you nip the skin with your nails, it will make a dent; also, if the fat be soft and pulpy, like lard: if the lean be tough, and the fat flabby and spungy, feeling rough, it is *old*, especially if the rind be stubborn, and you cannot nip it with your nails.

If a *boar*, though young, or a *hog*, gelded at full growth, the flesh will be hard, tough, red, and rank in smell; the fat skinny and

hard; the skin thick and rough, and pinched up, will immediately fall again.

As for old or new-killed, try the legs, hands, and springs, by putting the finger under the bone that comes out; if it be tainted, you will there find it by smelling the finger; besides, the skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little *kernels* in the fat of the pork, like hail-shot, it is *measly*, and dangerous to be eaten.—Pork comes in in the middle of *August*, and holds good till *Lady-day*.

TO CHOOSE BRAWN.

Brawn is known to be old or young by the extraordinary or moderate *thickness of the rind*; the thick is old, the moderate is young. If the rind and fat be tender, it is not boar-brawn, but barrow or sow.

TO CHOOSE HAMS AND BACON.

Put a knife under the bone that sticks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is sweet; if much smeared and dulled, it is tainted or rusted.

Gammons of bacon are tried the same way, and for other parts, try the *fat*; if it be white, oily in feeling, does not break or crumb, it is good; but if the contrary, and the lean has little streaks of yellow, it is *rusty*, or will soon be so.

TO CHOOSE MUTTON.

If it be young, the flesh will pinch tender; if old, it will wrinkle and remain so: if *young*, the fat will easily part from the lean; if *old*, it will stick by strings and skins; if *ram-mutton*, the fat feels spungy, the flesh close-grained and tough, not rising again when dented: if *ewe-mutton*, the flesh is paler than *wether-mutton*, a closer grain and easily parting. If there be a *rot*, the flesh will be pale, and the fat a faint white, inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat.

As to the newness and staleness, the same is to be observed as in lamb.

TO CHOOSE LAMB.

In a *fore-quarter* of lamb, mind the neck-vein: if it be an azure blue, it is new and good; but if greenish or yellow, it is near tainting, if not tainted already.—In the *hinder quarter*, smell under the kidney, and try the knuckle: if you meet with a faint scent, and the knuckle be very pliable, it is stale-killed.—For a *lamb's head*, mind the eyes: if sunk or wrinkled, it is stale; if plump and lively, it is new and sweet. Lamb comes in in *April*, and holds good till the end of *August*.

TO CHOOSE VENISON.

Try the haunches or shoulders, under the bones that come out, with the finger or knife, and as the scent is sweet or rank, it is

new or stale; and the like may be said of the sides in the fleshy parts; if tainted, they will look green in some places, or more than ordinarily black. Look on the hoofs, and if the clefts are very wide and rough, it is *old*; if close and smooth, it is *young*.

The *buck* venison begins in *May*, and is in high season till *All-hallows-day*: the *doe*, from *Michaelmas* to the end of *December*, or sometimes to the end of *January*.

SEASON FOR FISH.

In the *Candlemas* quarter, purchase lobsters, crabs, craw-fish, river craw-fish, and guard-fish; also, mackarel, bream, barbel, roach, shad or alloc, lamprey, eels, dace, bleak, prawns, and horse-mackarel.

The eels that are taken in running water are better than pond-eels: of these, the silver ones are most esteemed.

In the *Midsummer* quarter, purchase turbot, trout, soles, grigs, shafflings and glout, tenes, salmon, dolphin, flying-fish, sheep-head, tollis, both land and sea, sturgeon, skate, chub, lobsters and crabs.

Sturgeon is commonly found in the northern seas; but now-and-then, we find them in our great rivers, the *Thames*, the *Severn*, and the *Tyne*. This fish is of a large size, and will sometimes measure eighteen feet in length. They are much esteemed when fresh, cut in pieces, roasted, baked, or pickled for cold treats. The caviare is esteemed a dainty: it is the spawn of this fish. In the latter end of this quarter, come smelts.

In the *Michaelmas* quarter, purchase cod, haddock, coal-fish, white and pouting hake, ling, tusk, mullet, (red and grey), weaver, gurnet, rocket, herring, sprats, soals, flounders, plaice, dabs, smeare-dabs, eels, chars, skate, thornback, homlyn, kinsen, oysters, scollops, salmon, sea-perch, carp, pike, tench, sea-tench, and fine smelts.

Skate-maids are black, and thornback-maids white. Gray bass comes with the mullet.

There are two sorts of mullets, the sea-mullet and the river-mullet, both equally good.

In the *Christmas* quarter, purchase dory, brill, gudgeons, gollin, smelts, crouch, perch, anchovy, loach, scollops, wilks, periwinkles, cockles, mussels, geare, bearbet, and hallibut.

TO CHOOSE FISH IN GENERAL.

Salmon, pike, trent, carp, tench, grayling, barbel, chub, ruff, eel, whiting, smelt, shad, &c. are known to be new or stale by the colour of their gills, their easiness or hardness to open, the hanging or keeping-up of the fins, the standing-out or sinking of the eyes, and by smelling the gills.

TO CHOOSE STURGEON.

If it cuts without crumbling, and the veins and gristles give a

true blue where they appear, and the flesh a perfect white, then conclude it to be good.

TO CHOOSE COD AND CODLING.

Choose by his thickness towards the head, and the whiteness of his flesh when it is cut : and so of a codling.

TO CHOOSE TURBOT.

This fish is chosen by his thickness and plumpness : and if his belly be of a cream colour, he must spend well. If thin, and his belly be of a bluish white, he will eat very loose.

TO CHOOSE PLAICE AND FLOUNDERS.

If they are stiff, and their eyes be not sunk, or look dull, they are new : the contrary is the case when stale. The best sort of plaice look blue on the belly.

TO CHOOSE SOALS.

These are chosen by their thickness and stiffness. When their bellies are of a cream colour, they spend the firmer.

TO CHOOSE HERRINGS AND MACKAREL

If their gills are of a lively shining redness, their eyes stand full, and the fish is stiff, then they are *new*; but, if dusky and faded, or sinking and wrinkled, and tails very pliable, they are *stale*.

TO CHOOSE SCATE AND THORNBACK.

These are chosen by their thickness ; and the *she* scate is the sweetest, especially if large.

TO CHOOSE LING.

For dried ling, choose that which is thickest in the poll, and the flesh of the brightest yellow.

TO CHOOSE LOBSTERS.

Choose by their weight ; the heaviest are best, if no water be in them ; if new, the tail will pull smart, like a spring ; if full, the middle of the tail will be full of hard, or red-skinned meat. A *cock* lobster is known by the narrow back part of the tail, and the two uppermost fins within his tail are stiff and hard ; but the *hen* is soft, and the back of her tail broader.

TO CHOOSE PRAWNS, SHRIMPS, AND CRAW-FISH.

The two first, if stale, will be very pliable, and will cast a kind of decaying smell ; their colour will be fading, and they themselves slimy : the latter will be pliable in their claws and joints, their red colour blackish and dusk, and they will have an ill smell under their throats ; otherwise, all of them are good.

TO CHOOSE PICKLED SALMON.

If the flesh feels oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

TO CHOOSE PICKLED AND RED HERRINGS.

For the first, open the back to the bone, and if the flesh be white, flakey, and oily, and the bone white, or a bright red, they are good. If the latter carry a good gloss, part well from the bone, and smell well, then conclude them to be good.

SEASONS FOR POULTRY AND GAME.

In *January*, kill hen-turkeys, capons, pullets with eggs, fowls, chickens, hares, all sorts of wild-fowl, tame rabbits, and tame pigeons.

In *February*, kill turkeys, and pullets with eggs, capons, fowls, small chickens, hares, all sorts of wild-fowl, (which in this month begins to decline,) tame and wild pigeons, tame rabbits, green geese, young ducklings, and turkey-poults.

In *March*, this month kill the same as in the preceding. Wild fowl now goes quite out.

In *April, May, and June*, kill pullets, spring-fowls, chickens, pigeons, young wild rabbits, leverets, young geese, ducklings, and turkey-poults.

In *July and August*, kill the same; with young partridges, pheasants, and wild ducks, called flappers, or moulters.

In *September, October, November, and December*, kill all sorts of fowl, both wild and tame, that are in season: the three last constitute the full season for all wild fowl.

TO CHOOSE COMMON FOWLS.

If young, *cock's* spurs are short and dubbed; but take particular notice they are not pared or scraped; if old, he will have an open vent; but if new, a close hard vent. And so of a *hen*, for newness or staleness; if old, her legs and comb are rough; if young, smooth.

TO CHOOSE A CAPON.

If it be young, his spurs are short, and his legs smooth: if a true capon, a fat vein will be seen on the side of his breast, the comb will be pale, and the belly and rump will be thick: if new, the capon will have a hard close vent; if stale, a loose open vent.

TO CHOOSE A GOOSE.

If the bill be yellow, and she has but a few hairs, she is young; but if full of hairs, and the bill and foot red, she is old; if new, limber-footed; if stale, dry-footed. And so of a wild bran-goose.

TO CHOOSE TURKEYS.

If the *cock* be young, his legs will be black and smooth, and his spurs short: if stale, his eyes will be sunk in his head, and the

feet dry; if new, the eyes lively, and the feet pliable. Observe the like by the *hens*; and moreover, if the hen be with egg, she will have a soft open vent; if not, a hard close vent. Turkey-poults are known in the same way, their age cannot deceive you.

TO CHOOSE WILD AND TAME DUCKS.

The duck, when fat, is hard and thick on the belly; if not, thin and lean; if new, limber-footed; if stale, dry-footed. A true wild duck has a red foot, smaller than the tame one.

TO CHOOSE DOVES, PIGEONS, &c.

To know the *turtle-dove*, look for a blue ring round his neck, and the rest mostly white. The *stock-dove* is bigger; and the *ring-dove* is less than the stock-dove. The *dove-house pigeons*, when old, are red-legged; if new and fat, they will be full and fat in the vent, and are limber-footed; but if stale, she will have a flabby and green vent. The same signs stand good in regard to the *green or grey plover*, *fieldfare*, *blackbird*, *thrush*, *larks*, &c.

TO CHOOSE PHEASANTS.

The *cock*, when young, has dubbed spurs; when old, sharp small spurs; if new, a fat vent, if stale, an open flabby one. The *hen*, if young, has smooth legs, and her flesh is of a curious grain; if with egg, she will have a soft open vent; if not, a close one. For newness or staleness, the same as the cock.

TO CHOOSE HARES AND RABBITS.

Hare will be white and stiff, if new and clean-killed; if stale, the flesh is black in most parts, and the body limber: if the cleft in her lips spread much, and her claws wide and ragged, she is old; on the contrary, young: if young, the ears will tear like brown paper; if old, they will be dry and tough. To know a true *leveret*, feel on the fore-leg, near the foot, and if there is a small bone or knob, it is right: if not, it is a hare; for the rest, observe as in a hare. A *rabbit*, if stale, will be limber and slimy; if new, white and stiff: if old, her claws are long and rough, the wool mottled with grey hairs; if young, the claws and wool are smooth.

TO CHOOSE PARTRIDGES.

The bill white, and the legs blue, shew age; for, if young, the bill is black, and the legs yellow; if new, there is a fast vent; if stale, a green and open one. If the crops be full, and they have fed on green wheat, they may taint there; for this, smell the mouth.

TO CHOOSE WOODCOCKS AND SNIPES.

The *woodcock*, if fat, is thick and hard; if new, limber-footed; when stale, dry-footed; or if their noses are snotty, and their throats muddy and moorish, they are not good. A *snipe*, if fat, has a fat vein on the side, under the wing, and in the vent feels thick. For the rest, the same as the woodcock.

TO CHOOSE EGGS.

Hold the great end of the egg to your tongue ; if it feels warm, it is new ; if cold, bad ; and so in proportion to the heat or cold, is the goodness of the egg. Another way to know is to put the egg in a pan of cold water, the fresher the egg, the sooner it will fall to the bottom ; if rotten, it will swim at the top. This is a sure way not to be deceived.

TO CHOOSE BUTTER.

When you buy butter, trust not to that which may be good in external appearance, but try in the *middle*, and if your smell and taste be good, you cannot be deceived.

TO CHOOSE CHEESE.

Cheese is to be chosen by its moist and smooth coat ; if old cheese be rough coated, rugged, or dry at top, beware of little worms or *mites* ; if be over full of holes, moist or spongy, it is subject to *maggots* ; if soft or perished places appear on the outside, try how deep it goes, the greater part may be hidden.

SECTION IV.

TO DRESS VEGETABLES.

ALWAYS be careful that greens are nicely picked and washed. Lay them in a clean pan to prevent sand or dust, which is apt to hang round wooden vessels. Boil all greens in a saucepan by themselves, with a great deal of water. Boil no meat with them, for that discolours them.

Most people spoil garden things by overboiling them. All things that are green should have a little crispness ; for if they are over-boiled, they neither have any sweetness or beauty.

TO DRESS POTATOES.

Boil them in as little water as you can, without burning the saucepan. Cover close, and when the skin begins to crack they are done enough. Drain all the water out, and let them stand covered for a minute or two ; then peel them, lay them in a plate, and pour melted butter over them. The best way to do them is, when they are peeled, to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them in a saucepan with some good beef dripping, cover them close, and shake the saucepan often, for fear of burning to the bottom. When they are of a fine brown, and crisp, take them up in a plate, but put them into another for fear of the fat. Serve with butter in a boat.

TO DRESS ASPARAGUS.

Scrape all the stalks very carefully till they look white, then cut the stalks even alike, throw them in water, and have ready a stewpan boiling. Put in some salt, and tie the asparagus in little bundles. Let the water keep boiling, and when they are a little tender, take them up. If you boil them too much, they lose both colour and taste. Now cut the round of a small loaf, about half an inch thick, toast it brown on both sides, dip it in the asparagus liquor, and lay it in the dish; pour a little butter over the toast, then lay the asparagus on it all round the dish, with the white tops outward. Do not pour butter over the asparagus, for that makes it greasy to the fingers, but have butter in a bason, and send it to table.

TO DRESS CABBAGES, &c.

Cabbage, and all sorts of young sprouts, must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom, they are done enough: then take them off, before they lose their colour. Always throw salt in the water before you put greens in. Send young sprouts to table just as they are: but cabbage is best chopped, and put in a saucepan with a good piece of butter, stirring it for five or six minutes, till the butter is all melted; then send it to table.

TO DRESS TURNIPS.

These eat best boiled in the pot; when done enough, take them out, and put them in a pan, mash them with butter and a little salt, and send them to table. But they may be done thus:—pare turnips and cut them into dice, as large as the top of the finger; put them into a clean saucepan, and cover them with water. When done enough, throw them into a sieve to drain, and put them in a saucepan with a good piece of butter; stir them over the fire five or six minutes, and then send them to table.

TO DRESS CAULIFLOWERS.

Cut the cauliflower stalks off, leave a little green on, and boil them in spring water and salt. About fifteen minutes will do them. Now take them out and drain them, and send them up whole in a dish, with some melted butter in a cup.

TO DRESS BROCOLI.

Strip all the little branches off till you come to the top one, then with a knife peel off the hard outside skin, which is on the stalks and little branches, and throw them in water. Have a stewpan of water with salt in it; when it boils, put in the brocoli. When the stalks are tender, it is done enough: then send it to table, with a piece of toasted bread, soaked in the water it is boiled in, under it, the same way as asparagus; also butter in a cup. The French eat oil and vinegar with it.

TO DRESS FRENCH BEANS.

First string them, then cut them in two, and again across ; but if to be done nicely, cut the beans in four, and then across, which is eight pieces. Now lay them in water and salt, and when the pan boils, put in some salt and the beans. When they are tender, they are done enough, but take care they do not lose their fine green. Lay them in a plate, and serve butter in a cup.

TO DRESS PARSNIPS.

These should be boiled in a great deal of water ; and when they are soft, (which may be known by running a fork into them,) take them up, and carefully scrape the dirt off. Then with a knife scrape them fine, throwing away all the sticky parts, and send them up in a dish with melted butter.

TO DRESS ARTICHOKEs.

Wring off the stalks, and put them in the water cold, with the tops downwards, that all the dust and sand may boil out. When the water boils, an hour and a half will do them.

TO DRESS CARROTS.

Let them be scraped clean ; and when they are done enough, rub them in a clean cloth, then slice them into a plate, and pour some melted butter over them. If they are young spring carrots, half an hour will boil them ; if large, they will take an hour ; but old Sandwich carrots will take two hours.

TO DRESS SPINACH.

Pick it clean, and wash it in five or six waters ; then put it in a saucepan that will just hold it, and throw over a little salt and cover the pan close. Do not put any water in, but shake the pan often. Now put the saucepan on a clear fire. As soon as the greens are shrunk and fallen to the bottom, and the liquor which comes out boils up, they are done enough. Now throw them in a clean sieve to drain, and give them a gentle squeeze. Lay them in a plate, and put no butter on them, but put it in a cup.

SECTION V.

ROASTING AND BOILING.

For roasting, the cook must order her fire according to what she is to dress. If any thing little or thin, then a brisk little fire, that it may be done quick and nice. If a very large joint, be sure that a good fire is laid to cake : let it be clear at the bottom, and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir it up.

The spit ought to be kept very clean, and ought to be rubbed with nothing but sand and water. Wipe it with a dry cloth. Oil, brick-dust, &c. will spoil the meat.

TO ROAST PORK.

Pork must be well done, or it is apt to surfeit. When you roast a loin, take a sharp penknife and cut the skin across, to make the crackling eat the better. Roast a leg of pork thus: take a knife and score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt; or cut a hole under the twist, and put the sage, &c. there, and skewer it up. Roast it crisp, because people like the rind crisp, which they call crackling. Make apple sauce, and send up in a boat: then have a little drawn gravy to put in the dish. This is called a mock goose. The spring, or hand of pork, if young, roasted like a pig, eats very well, otherwise it is better boiled. The spare-rib should be basted with a bit of butter, a little flour, and some sage shred small: never make any sauce to it but apple. The best way to dress pork griskins is to roast them, baste them with a little butter and sage, and pepper and salt. Few eat any thing with these but mustard.

Pork must be well done. To every pound allow a quarter of an hour: for example, a joint of twelve pounds weight will require three hours, and so on. If it be a thin piece of that weight, two hours will roast it.

TO ROAST VEAL.

Be careful to roast veal of a fine brown colour; if a large joint, have a good fire; if small, a little brisk fire. If a fillet or loin, be sure to paper the fat, that you lose as little of that as possible: lay it at some distance from the fire, till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter; and when it is near done enough, baste it again, and drudge it with a little flour. The breast must be roasted with the caul on till it is done enough; skewer the sweet bread on the back side of the breast. When it is nigh done enough, take off the caul, baste it, and drudge it with a little flour. Veal takes much about the same time in roasting as pork.

TO ROAST BEEF.

Paper the top, and baste it well, while roasting, with its own dripping, and throw a handful of salt on it. When you see the smoke draw to the fire, it is near enough: take off the paper, baste it well, and drudge it with a little flour to make a fine froth. Never salt roast meat before you lay it to the fire, for it draws out the gravy. If you would keep it a few days before you dress it, dry it with a cloth, and hang it where the air will come to it. When you take up the meat, garnish the dish with horse-radish.

To roast a piece of beef of ten pounds, will take an hour and a half, at a good fire. Twenty pounds weight will take three hours if it be a thick piece; but if a thin piece of twenty pounds weight, two hours and a half will do it; and so on according to the weight of the meat, more or less. In frosty weather, the beef will take half an hour longer.

TO ROAST MUTTON AND LAMB.

In roasting mutton, the loin, haunch, and saddle, must be done as beef; but all other parts of mutton and lamb must be roasted with a quick clear fire, and without paper; baste it when you lay it down; and just before you take it up, drudge it with a little flour; but be sure not to use too much, for that takes away all the fine taste of the meat. Some chuse to skin a loin of mutton, and roast it brown without paper; be sure always to take the skin off a breast of mutton.

A leg of mutton of six pounds will take an hour at a quick fire; if frosty weather, an hour and a quarter: nine pounds, an hour and a half: a leg of twelve pounds will take two hours; if frosty, two hours and a half. A large saddle of mutton three hours, because of papering it; a small saddle will take an hour and a half; and so on, according to the size: a breast half an hour, at a quick fire; a neck, if large, an hour, if very small better than half an hour; a shoulder much the same time as a leg. A large fore-quarter of house-lamb will take an hour and a half to roast; a small one, an hour. If a leg, three quarters of an hour; a neck, a breast, or shoulder, three quarters of an hour; if very small, half an hour will do.

TO ROAST VENISON.

Spit a haunch of venison, and butter well four sheets of paper, two of which put on the haunch; then make a paste with flour, butter, and water; roll it out half as big as the haunch, and put it over the fat part; then put the other two sheets of paper on, and tie them with pack thread; lay it to a brisk fire, and baste it well all the time of roasting. If a large haunch of twenty-four pounds, it will take three hours and a half, unless there is a very large fire; then three hours will do: smaller in proportion.

TO ROAST MUTTON VENISON-FASHION.

Take a hind quarter of fat mutton, and cut the leg like a

haunch; lay it in a pan with the backside of it down; pour a bottle of red wine over it, and let it lie twenty-four hours: spit it, and baste it with the same liquor and butter, all the time it is roasting at a quick fire. An hour and a half will do it. Have good gravy in a cup, and sweet sauce in another. A good fat neck of mutton eats finely done in this manner.

SAUCES FOR VENISON.

Use either of these sauces for venison: currant jelly warmed; —or half a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or half a pint of vinegar, and a quarter of a pound of sugar, simmered to syrup.

TO DRESS A HAUNCH OF MUTTON.

Hang it up for a fortnight, and dress it as directed for a haunch of venison.

TO KEEP VENISON OR HARE SWEET.

If venison be very sweet, only dry it with a cloth, and hang it where the air comes freely. If to be kept any time, dry it well with clean cloths, rub it all over with beaten ginger, and hang it in an airy place, and it will keep a great while. If it stinks or is musty, take lukewarm water, and wash it clean; then fresh milk and water lukewarm, and wash it again; then dry it in clean cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it, you need only wipe it with a clean cloth, and paper it as before mentioned. Never do any thing else to venison, for all other things spoil it, and take away the fine flavour. A hare may be managed just in the same way.

TO BAKE A PIG.

If you cannot roast a pig, lay it in a dish, flour it all over well, and rub it over with butter, butter the dish you lay it in, and put it in the oven. When it is done enough, draw it out to the oven's mouth and rub it over with a buttery cloth; then put it in the oven again till it is dry. Now take it out and lay it in a dish. Cut it up, take a little veal gravy; and having taken off the fat in the dish it was baked in, there will be some good gravy at the bottom; put that to it with a little piece of butter rolled in flour; boil it up, and put it in the dish with the brains and sage in the belly. Some like a pig brought whole to table, then you are only to put what sauce you like in the dish.

TO ROAST A PIG.

Spit a pig, and lay it to the fire, which must be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay the pig down, take a little sage shred small, a piece of butter as big as a walnut, and pepper and salt; put them in the pig, and sew it up with coarse thread; flour it well over, and keep flouring it till the eyes drop out, or you find the crackling

hard. Be sure to save all the gravy that comes out of it, by setting basons or pans under the pig in the dripping pan, as soon as the gravy begins to run. When the pig is done enough, stir the fire up; then take a coarse cloth, with about a quarter of a pound of butter in it, and rub the pig over till the crackling is crisp, then take it up. Lay it in a dish, and with a sharp knife cut off the head, then cut the pig in two, before you draw out the spit. Cut the ears off the head, and lay them at each end; cut the under jaw in two, and lay the parts on each side: melt some good butter, take the gravy you saved, and put in it, boil it, and pour it in the dish with the brains bruised fine, and the sage mixed together, and then send it to table.

If just killed, a pig will require an hour to roast; if killed the day before, an hour and a quarter. If a very large one, an hour and a half. But the best way to judge is when the eyes drop out, and the skin is grown very hard; then rub it with a coarse cloth, with a good piece of butter rolled in it, till the crackling is crisp, and of a light brown colour.

ANOTHER WAY.

Chop sage and onions very fine, a few crumbs of bread, a little butter, pepper and salt, and roll all up together; put it in the belly, and sew it up: before you lay down the pig, rub it all over with sweet oil. When done, take a dry cloth, and wipe it, then put it in a dish, cut it up, and send it to table with the sauce as above.

SAUCES FOR A PIG.

There are several ways of making sauce for a pig. Some do not like sage, only a crust of bread, but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some like bread sauce in a bason, made thus:—take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it about five or six minutes, then pour the water off, take out the spice, and beat up the bread with a good piece of butter. Some like a few currants boiled in it, a glass of wine, and a little sugar. Others take half a pint of beef gravy, and the gravy which comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together, then they take the brains of the pig, and bruise them fine, and they put these with the sage in the pig, and pour it in the dish. When you have not gravy enough with the butter for sauce, take half a pint of veal gravy, and add to it; or stew pettitoes, and take as much of that liquor as will do for sauce mixed with the other.

TO ROAST A HARE.

Make a pudding thus:—take a quarter of a pound of beef-suet, as much crumb of bread, a handful of parsley, chopped fine, sweet herbs of all sorts, such as basil, marjoram, winter-savory, and a little thyme, chopped very fine, a little nutmeg grated, lemon peel

cut fine, pepper and salt ; then chop the liver fine, and put it in with two eggs, mix it and put it in the belly. Now truss, and sew or skewer it up ; spit it, and lay it to the fire, which must be a good one. Put three pints of milk and half a pound of fresh butter in the dripping pan ; baste it well with this all the time it is roasting, and when the hare has soaked up the whole, it is done enough.

SAUCES FOR HARE.

Put a pint of cream and half a pound of fresh butter in a sauce-pan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick ; then take up the hare, and pour the sauce in a dish. Another way to make sauce for a hare, is to make good gravy, thickened with a little butter rolled in flour, and pour it in the dish. Leave the butter out if you do not like it, and have currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus—take half a pint of red wine, a quarter of a pound of sugar, and set them over a slow fire to simmer for a quarter of an hour. You may do half the quantity, and put it in a sauce-boat or bason.

TO ROAST RABBITS.

Baste them with good butter, and drudge them with a little flour. Half an hour will do them at a quick clear fire : and if they are small, twenty minutes will be sufficient. Take the liver, with a little bunch of parsley ; boil these, and then chop them very fine together. Melt some butter, and put half the liver and parsley into the butter ; pour it in the dish, and garnish the dish with the other half. Let the rabbits be done of a fine light brown colour.

TO ROAST A RABBIT HARE-FASHION.

Lard a rabbit with bacon ; stuff and roast it as you do a hare. It eats very nicely with gravy sauce. If you do not lard it, use white sauce.

TO ROAST A TONGUE OR UDDER.

Parboil it first, then roast it, stick eight or ten cloves about it, baste it with butter, and have gravy and sweet sauce. An udder eats very deliciously done the same way.

TO BROIL CHOPS AND RUMP STEAKS.

Have a very clear brisk fire, and let the gridiron be very clean ; put it on the fire, and take a chafing-dish, with a few hot coals out of the fire. Put the dish on it which is to lay the steaks on ; then take steaks half an inch thick, put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and having cut it fine, put it in a dish. Do not turn the steak till the one side is done ; then when you turn the other side there will soon be a fine gravy lie on the top of the steak, which you must be careful not to lose. When the

steaks are done enough, take them carefully off into the dish, that none of the gravy be lost: have ready a hot dish and cover, and carry them hot to table. Chops may be done in the same way.

If you have pickles or horse-radish with steaks, never garnish the dish, because the garnish will be dry and the steaks or chops cold; lay those things on little plates, and carry to table. The great nicety is to have them hot and full of gravy.

As to mutton and pork steaks, you must keep them turning quick on the gridiron, and have the dish ready over a chafing-dish of hot coals, and carry them to table covered hot.

When you broil fowls or pigeons, always take care that the fire is clear; and never baste any thing on the gridiron, for it only makes it smoked and burnt.

TO MELT BUTTER, &c.

In melting butter you must be very careful: let the saucepan be well tinned: take a spoonful of water, and a little flour and butter. Be sure to keep shaking the pan one way, for fear it should turn to oil: when melted, let it boil and it will be smooth and fine. A silver pan is best.

The best way to keep meat hot, if done before company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus you may keep meat hot a long time, and it is better than over-roasting and spoiling it. The steam of the water keeps it hot, and does not draw the gravy out; whereas if you set a dish of meat any time over a chafing-dish of coals, it will dry up all the gravy, and spoil the meat.

DIRECTIONS FOR BOILING.

For all sorts of boiled meats, allow a quarter of an hour to every pound: be sure the pot is very clean, and skim it well, for every thing will have a scum rise; and if it boils down, it makes the meat black. *All sorts of fresh meat are to be put in when the water boils, but salt meat when the water is cold.*

TO BOIL FOWLS AND HOUSE-LAMB.

Boil fowls and house-lamb in a pot by themselves, in a good deal of water; and if any scum arises, take it off. They will be sweeter and whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large one in twenty minutes, a good fowl in half an hour, a little turkey or goose in an hour, and a large turkey in an hour and a half.

TO BOIL PICKLED PORK.

Be sure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil it too long, it will go to jelly.

TO BOIL A HAM.

Put a ham in the copper whilst the water is cold; be careful that it boils slowly. A ham of twenty pounds takes four hours and a half, larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking; but an old ham must be soaked sixteen hours, in a large tub of soft water.

BEANS AND BACON.

Boil these separately, for the bacon would, otherwise, spoil the colour of the beans. For the beans, throw some salt into the water, and likewise, some parsley nicely picked. When the beans are done enough, which you will know by their tenderness, throw them into a cullender to drain.

Now take up the bacon and skin it; then throw some bread-raspings over the top, and with a red-hot iron brown the top of the bacon, or set it before the fire to brown. Now lay the beans in the dish, and place the bacon upon them in the middle. Send this dish to table with parsley and butter in a bason.

TO BOIL A TONGUE.

Put a tongue, if soft, in a pot over night, and do not let it boil till about three hours before dinner, then boil all these hours: if fresh out of the pickle, two hours and a half, and put it in when the water boils.

SECTION VI.

TO DRESS FISH.

In frying of fish, always observe to dry it well in a clean cloth. Then beat up the yolks of two or three eggs, according to the quantity of fish. Now take a small pastry-brush, and put the egg on; shake crumbs of bread and flour (mixed) over the fish, and then fry it. Let the stew-pan you fry fish in be very nice and clean, and put in as much beef-dripping, or hog's lard, as will almost cover it, and be sure it boils before you put it in. Let it fry quick, and let it be of a fine light brown, but not too dark a colour. Have the fish-slice ready, and if there is occasion turn it: when it is done enough, take it up, and lay a coarse cloth on a dish, on which lay the fish, to drain all the grease from it. If you fry parsley, do it quickly, and take great care to whip it out of the pan as soon as it is crisp, or it will lose its fine colour. Take great care, also, that the dripping be very nice and clean.

Some like fish in batter: for this, beat an egg fine, and dip the fish in, just as you are going to put it in the pan. As good a batter

as any, is a little ale and flour beaten up, just as you are ready for it, and dip the fish before frying.

With all boiled fish, you should put a good deal of salt and horse-radish in the water, except mackerel, with which put salt and mint, parsley and fennel, which chop to put in the butter; some like scalded gooseberries with them. Be sure to boil the fish well; but take great care they do not break.

TO BOIL A TURBOT.

Lay it in a good deal of salt and water for an hour or two, and if it is not quite sweet, shift the water five or six times; first having put a good deal of salt in the mouth and belly.

In the mean time, set on a fish-kettle with spring water and salt, a little vinegar, and a piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it in the kettle, and let it be well boiled, but take great care it is not too much done. When done enough, take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain; in the mean time, melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy-liquor; then give it a boil, and pour it in basons. This is the best sauce. Now lay the fish in the dish, and garnish with scraped horse-radish and lemon.

TO DRESS A PIKE.

Gut it and make it very clean, then turn it round with the tail in the mouth, lay it in a little dish, cut toasts three-corner ways, fill the middle with them, flour it, and stick pieces of butter all over; then throw a little more flour, and send it to the oven: or it will do better in a tin oven before the fire, as you can baste it. When it is done, lay it in a dish, and have ready melted butter, with anchovies dissolved in it, and a few oysters or shrimps; and if there is any liquor in the dish it was baked in, add it to the sauce. Pour the sauce in the dish. Garnish with toast about the fish, and lemon about the dish. There should be a pudding in the belly made thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, chopped fine; and if you have none, get either a piece of the liver of a cod, or the roe of any fish, and mix them all together with a raw egg and a good piece of butter; roll it up and put it into the fish's belly before you bake it. A haddock likewise done this way eats very well.

TO DRESS FLAT FISH.

In dressing all sorts of flat fish, take great care in the *boiling* of them; be sure to have them done enough, but do not let them be broke; mind to put a good deal of salt in, and horse-raddish in the water: let the fish be well drained, and cut the fins off. When you *fry* them, let them be well drained in a cloth, and floured, and fry them of a light brown, either in oil or butter. If there be any

water in the dish with the boiled fish, take it out with a sponge. As to fried fish, a coarse cloth is the best thing to drain it on.

TO ROAST FRESH STURGEON.

Lay a piece of fresh sturgeon, of about eight or ten pounds, in water and salt six or eight hours, with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; then with a little flour; and grate a nutmeg all over it, with a little mace and pepper beaten fine; throw salt over it, and likewise a few sweet herbs dried and powdered fine, and crumbs of bread; then keep basting a little, and drudging with crumbs of bread, and with what falls from it, till it is done enough. In the mean time, prepare the following sauce: take a pint of water, an anchovy, a little piece of lemon-peel, an onion, a bundle of sweet herbs, mace, cloves, whole pepper (black and white,) piece of horse-radish. Cover these close, let them boil a quarter of an hour, then strain it, and put it in the saucepan again. Now pour in a pint of white wine, about a dozen oysters and the liquor, two spoonfuls of catchup, two of walnut-pickle, the inside of a crab bruised fine, or lobster, shrimps, or prawns, a piece of butter rolled in flour, and a spoonful of mushroom-pickle, or juice of lemon. Boil altogether; when the fish is done enough, lay it in a dish, and pour the sauce over. Garnish with fried toasts and lemons.

TO BOIL STURGEON.

Clean the sturgeon, and prepare as much liquor as will just boil it. To two quarts of water, a pint of vinegar, a stick of horse-radish, two or three bits of lemon-peel, some whole pepper, and a bay-leaf, add a small handful of salt. Boil the fish in this, and serve it with the following sauce:—melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or craw-fish, a little catchup, and lemon-juice; give it a boil, drain the fish well, and lay it in a dish. Garnish with fried oysters, sliced lemon, and scraped horse-radish, and pour the sauce in boats or basons.

TO DRESS A BRACE OF CARP.

Put a piece of butter in a stew-pan, melt it, and put in a large spoonful of flour; keep it stirring till it is smooth, and then put in a pint of gravy, and a pint of red port or claret, a little horse-radish scraped, eight cloves, four blades of mace, and a dozen corns of allspice. Tie these in a linen rag. Then add a bundle of sweet herbs, half a lemon, three anchovies, a little onion chopped fine. Season with pepper, salt, and cayenne-pepper. Stew it for half an hour, and then strain it through a sieve into the pan in which you intend to put the fish. Let the carp be well cleaned and scaled, put them in with the sauce, and stew them gently for half an hour; then turn them, and stew them fifteen minutes longer. Put in with the fish some truffles and morels scalded, pickled mushrooms, an artichoke-bottom, and about a dozen large

oysters; then squeeze in the juice of half a lemon, and stew it five minutes. Now put the carp in a dish, and pour all the sauce over. Garnish with fried sippets, and the roe of the fish, done thus:—beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, pepper, salt, and a little anchovy-liquor; have ready a pan of beef-dripping boiling, drop the roe in, fry it of a light brown, and put it round the dish, with oysters fried in batter, and scraped horse-radish. Stick the fried sippets in the fish.

TO FRY CARP AND TENCH.

First scale and gut them, wash them clean, lay them in a cloth to dry, then flour and fry them of a light brown. Fry toast, three-corner-ways, and likewise the roes; when the fish is done, lay them on a coarse cloth to drain. Let the sauce be butter and anchovies, with the juice of lemon. Lay the carp in the dish, the roes on each side, and garnish with fried toast and lemon. Tench may be dressed the same way.

TO BAKE COD'S HEAD.

Butter the pan you intend to bake it in, make the head very clean, lay it in the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and a little piece of horse-radish. Flour the head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings all over that; then send it to the oven. When it is done enough, take it out of the dish, and lay it carefully in the dish in which you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time, quickly pour all the liquor out of the dish it was baked in, into a saucepan, set it on the fire to boil three or four minutes, then strain it, and put to it a gill of red wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, (but first strained,) a spoonful of mushroom-pickle, a quarter of a pound of butter rolled in flour, and stir all together till it is thick and boils; pour this in the dish, and have ready, toast cut three-corner-ways, and fried crisp. Stick pieces about the head and mouth, and lay the rest round the dish. Garnish with lemon, notched horse-radish, and parsley, crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot.

TO BOIL A COD'S HEAD.

Set a fish-kettle on the fire, with water enough to boil it, a good handful of salt, a pint of vinegar, a bundle of sweet herbs, and a piece of horse-radish: let it boil a quarter of an hour, then put in the head, and when you are sure it is done enough, lift up the fish-plate with the fish on it, set it across the kettle to drain, and then lay it in a dish, with the liver on one side. Garnish with le-

mon, and horse-radish scraped. Serve with melted butter, made with a little of the fish-liquor, an anchovy, and oysters.

TO STEW COD.

Cut cod in slices an inch thick, lay them in the bottom of a large stew-pan; season with nutmeg, beaten pepper, and salt, a bundle of sweet herbs, an onion, half a pint of white wine, and a quarter of a pint of water; cover close, and let it simmer softly for five or six minutes, then squeeze in the juice of a lemon, put in a few oysters and the liquor strained, and a blade or two of mace; cover close, and let it stew softly, shaking the pan often. When it is done enough, take out the sweet herbs and onion, and dish it up; pour the sauce over, and garnish with lemon.

TO DRESS SMALL FISH.

Smelts, roach, &c. should be fried dry, and of a fine brown, and be eaten with nothing but plain butter. Garnish with lemon.

TO BROIL SALMON.

Cut fresh salmon in thick pieces, flour and broil them, lay them in a dish, and serve with plain melted butter in a cup.

TO BROIL CRIMP COD, SALMON, &c.

Flour the fish, and have a quick, clear fire. Set the gridiron high, and broil it of a fine brown. Then lay it in a dish, and for sauce have good melted butter. Take a lobster, bruise the spawn in the butter, cut the meat small, put all together in melted butter, make it hot, and pour it into the dish, or into basons. Garnish with horse-radish and lemon.

TO BROIL MACKEREL.

Clean them, split them down the back, season with pepper and salt, mint, parsley, and fennel, chopped fine, and flour them: broil of a light brown, then put them on a dish and strainer. Garnish with parsley. The sauce is fennel and butter, in a boat.

TO BROIL MACKEREL WHOLE.

Cut off the heads, gut and wash them clean, pull out the roe at the neck-end, boil it, then bruise it with a spoon. Now beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, little thyme, some parsley boiled and chopped fine, a little pepper and salt, and a few crumbs of bread. Mix all these together, and fill the mackerel. Flour it well, and broil it nicely. Let the sauce be plain butter, with a little catchup or walnut-pickle.

STEWED EELS.

Clean eels, put them in a saucepan, with a blade or two of mace, and a crust of bread. Put just water enough to cover them close, and let them stew softly; when they are done enough, dish them

up with the broth, and have plain melted butter and parsley in a cup, to eat with them. The broth will be very good, and it is fit for weakly and consumptive constitutions.

TO FRY HERRINGS.

Clean them as above, and fry them in butter. Have ready a good many onions peeled and cut thin; fry of a light brown with the herrings: lay the herrings in a dish, and the onions round, with butter and mustard in a cup. Do them with a quick fire.

TO BROIL HERRINGS.

Scale and gut them, cut off their heads, wash them clean, dry them in a cloth, flour and broil them; take the heads and mash them, boil them in small beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, strain it; thicken it with butter and flour, and a good deal of mustard. Lay the fish in a dish, and pour the sauce into a bason; or use plain melted butter and mustard.

TO BROIL HADDOCKS.

Scale, gut, and wash them clean; do not rip open their bellies, but take the guts out with the gills; dry them in a clean cloth very well; and if there be any roe or liver, take it out, but put it in again; flour them well, and have a clear, good fire. Let the gridiron be hot and clean, lay them on, and turn them two or three times for fear of sticking; then let one side be done enough, and turn the other side. When that is done, lay them in a dish, and have plain butter in a cup, or anchovy and butter. They eat finely salted a day or two before you dress them, and hung up to dry; or boiled, with egg-sauce.

TO FRY LAMPREYS.

Bleed them and save the blood, then wash them in hot water to take off the slime, and cut them to pieces. Fry them in a little fresh butter, not quite done enough, and then pour out the fat, put in a little white wine, give the pan a shake round. Season with whole pepper, nutmeg, salt, sweet herbs, and a bay-leaf; put in a few capers, a good piece of butter rolled in flour, and the blood: give the pan a shake round often, and cover them close. When they are done enough, take them out, strain the sauce, then give them a boil quick, squeeze in a lemon, and pour it over the fish. Garnish with lemon.

TO BROIL EELS.

Take a large eel, skin and make it clean; then open the belly, and cut it in four pieces. Now take the tail-end, strip off the flesh, beat it in a mortar, season it with a little beaten mace, grated nutmeg, pepper and salt, parsley and thyme, lemon-peel, and an equal quantity of crumbs of bread. Roll it in a piece of butter; then mix it again with the yolk of an egg, roll it up, and fill three

pieces of belly with it. Now cut the skin of the eel, wrap the pieces in, and sew up the skin. Broil them well, have butter and an anchovy for sauce, with the juice of lemon.

TO FRY EELS.

Make them very clean, cut them in pieces, season with pepper and salt, flour them, and fry them in butter. Let the sauce be plain butter melted, with the juice of a lemon. Be sure they be well drained from the fat before you lay them in the dish.

TO BROIL COD-SOUNDS.

First, lay them in hot water a few minutes; take them out, and rub them well with salt to take off the skin and black dirt, then they will look white; then put them in water and give them a boil. Now take them out, and flour them well, pepper and salt them, and broil them. When they are done enough, lay them in the dish, and pour melted butter and mustard over them. Be sure to broil them whole.

TO BOIL SOLES.

'Take three quarts of spring water, and a handful of salt; let it boil; then put in the soles and boil them gently for ten minutes. Now dish them up in a clean napkin, with anchovy or shrimp-sauce in boats.

TO CRIMP SCATE.

Cut it in long slips cross-ways, about an inch broad, and put it in spring water and salt as above; then have spring water and salt boiling. Put it in, and boil it fifteen minutes. Use shrimp-sauce with it.

DUTCH WAY OF CRIMPING COD.

Take a gallon of pump-water, a pound of salt, and mix well together, take the cod whilst alive, and cut it in slices of one inch and a half thick, throw it in the salt and water for half an hour; then take it out and dry it well with a clean cloth, flour it and broil it; or have a stew-pan, with some pump-water and salt boiling; then put in the fish, and boil it quick for five minutes; send with it oyster, anchovy, shrimp, or what sauce may be most agreeable. Garnish with horse-radish and green parsley.

TO DRESS SALT FISH.

Old ling, which is the best sort of salt fish, is to be laid in water twelve hours, then lay it twelve hours on a board, and twelve hours more in water. When you boil it, put it in the water cold; if it is good, it will take fifteen minutes boiling softly. Now boil parsnips tender, scrape them, and put them in a sauce-pan; put to them some milk, stir them till thick, then stir in a good piece of butter, and a little salt; when they are done enough, lay them in a plate, the fish by itself, (dry,) and butter and hard eggs chopped, in a basin.

Scotch haddocks are to lay in water all night. You may boil or broil them. If you broil, you must split them in two. Garnish with hard eggs and parsnips.

TO DRESS A CRAB.

Having taken out the meat, and cleansed it from the skin, put it in a stew-pan, with half a pint of white wine, a little nutmeg, pepper, and salt, over a slow fire. Throw in a few crumbs of bread, beat up the yolk of an egg with a spoonful of vinegar, throw it in, then shake the saucepan round a minute, and serve it on a plate.

SCOLLOPED OYSTERS.

Put oysters into scollop-shells, and set them on a gridiron over a good clear fire; let them stew till they are done enough, then have ready some crumbs of bread rubbed in a clean napkin, fill the shells, and set them before a good fire, and baste them well with butter. Let them be of a fine brown colour, keeping them turning, to be brown all over alike. A tin oven does them best before the fire. They eat much the best done this way, though many people stew oysters first in a saucepan, with a blade of mace, thickened with a piece of butter, and fill the shells, and then cover them with crumbs, and brown them with a hot iron: but the bread has not the fine taste of the former.

STEWED SCOLLOPS.

Boil them well in salt and water, then take them out and stew them in a little of the liquor, a little white wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and dish them up.

TO ROAST LOBSTERS.

Boil the lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup.

FINE DISH OF LOBSTERS.

Take three lobsters, boil the largest as above, and froth it before the fire. Boil the other two, and butter them. Take the two body-shells, heat them and fill them with the buttered meat. Lay the large one in the middle, the two shells on each side, and the two great claws of the middle lobster at each end; and the four pieces of chine of the two lobsters boiled and laid at each end.

TO STEW MUSSELS.

Wash them very clean from the sand in two or three waters, put them in a stew-pan, cover them close, and let them stew till all the shells are opened: then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there is, you must throw away the mussel; some only pick out the crab, and eat the mussel. When you have

picked them all clean, put them in a saucepan; and to a quart of the mussels, put half a pint of the liquor, strained through a sieve. Now put in a blade or two of mace, and a piece of butter, the size of a walnut, rolled in flour. Let them stew; then toast bread brown, and lay it round the dish in three-cornered pieces. Pour in the mussels, and send them to the table hot.

TO STEW PRAWNS, SHRIMPS, AND CRAW-FISH.

Pick out the tails and lay them by, so as to be about two quarts; then take the bodies, give them a bruise, and put them in a pint of white wine, with a blade of mace; let them stew a quarter of an hour, stir them together, and strain them; then wash out the saucepan, put to it the strained liquor and tails; grate a small nutmeg in, add a little salt and a quarter of a pound of butter rolled in flour. Now shake all together; cut a pretty thin toast round a quartern loaf, toast it brown on both sides, cut it in six pieces, lay it close together in the bottom of a dish, and pour the fish and sauce over it. Send it to table hot. If it be craw-fish or prawns, garnish the dish with some of the biggest claws laid thick round. Water will do in the room of wine, only add a spoonful of vinegar.

TO MAKE OYSTER-SAUCE.

Take half a pint of oysters, and simmer them till they are plump, strain the liquor from them through a sieve, wash the oysters clean, and beard them; put them in a stew-pan, and pour the liquor over, but mind you do not pour the sediment with the liquor; add a blade of mace, a quarter of a lemon, a spoonful of anchovy-liquor, and a little bit of horse-radish; also, a little butter rolled in flour, half a pound of butter melted, and boil it up gently for ten minutes. Now take out the horse-radish, the mace, and lemon, squeeze the juice of the lemon in the sauce, toss it up a little, then put it into the boats or basins.

TO MAKE LOBSTER-SAUCE.

Take a fine hen-lobster, take out all the spawn and bruise it in a mortar very fine, with a little butter; take all the meat out of the claws and tail, and cut it in small square pieces; put the spawn and meat in a stew-pan, with a spoonful of anchovy-liquor and a spoonful of catchup, a blade of mace, a piece of a stick of horse-radish, half a lemon, a gill of gravy, and a little butter rolled in flour, just enough to thicken it; then put in half a pound of butter nicely melted, and boil it gently up for six or seven minutes. Now take out the horse-radish, mace, and lemon, and squeeze the juice of the lemon in the sauce; just simmer it up, and then put it in the boats.

TO MAKE ANCHOVY-SAUCE.

Take a pint of gravy, an anchovy, a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add a little juice of lemon, catchup, red wine, and walnut-liquor, according to taste.

Plain butter, melted thick, with a spoonful of walnut-pickle, or catchup, is also a good sauce.

TO MAKE SHRIMP-SAUCE.

Take half a pint of shrimps, wash them very clean, put them in a stew-pan, with a spoonful of anchovy liquor, and a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon; toss it up, and put it in the cups or boats.

SECTION VII.

DIRECTIONS FOR TRUSSING POULTRY, &c.

IN London every article is generally trussed by the poulterer of whom it is bought; but it, nevertheless, frequently happens, that, either from inexperience or negligence of the servants, and want of knowledge in the cook, the article appears on the table with disgrace. In the country, however, there are generally no poulterers, and consequently families are under the necessity of killing and trussing their own poultry. To be prepared, therefore, for this business, attention to the following general rules will be found useful.

Be careful that all the stubs are perfectly taken out; and when you draw any kind of poultry, avoid breaking the gall, for should that happen, no means can be used to take away that bitterness, which will totally destroy the natural and proper taste of the article dressed. Great care should likewise be taken that you do not break the gut joining to the gizzard; for, should this happen, the inside will be gritty, and the whole spoiled. These are to be attended to as general matters.

TO TRUSS TURKIES.

Having properly picked the bird, break the leg bone close to the foot, and draw out the strings from the thigh, for which purpose hang it on a hook fastened in the wall. Cut off the neck close to the back; but be careful to leave the crop skin sufficiently long to turn over the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with the middle finger. Then cut off the vent, and take out the gut. Pull out the gizzard with a crooked, sharp-pointed iron wire, and the liver will soon follow; but be careful not to break the gall. Wipe the inside perfectly clean with a wet cloth; having done which, cut the breast-bone through on each side close to the back, and draw the

legs close to the crop. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat.

If the turkey is to be trussed for *boiling*, cut the legs off; then put the middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but be careful first to open the gizzard and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places.

If the turkey is to be *roasted*, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the legs and body. On the other side, put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close above the pinions, another skewer through the body of the bird.

Turkey-poults must be trussed as follows: take the neck from the head and body, but do not remove the neck skin. They are drawn in the same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails. It is very common to lard them on the breast. The liver and gizzard may or may not be used, as may happen to be preferred.

TO TRUSS COMMON FOWLS.

When you have properly picked the fowls, cut off the neck close to the back. Then take out the crop, and with the middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin.

If the fowl is to be *boiled*, cut off the nails of the feet, and tuck them down close to the legs. Put your finger into the inside and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body; and then do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinions, turn the points on the back, and tie a string over the tops of the legs to keep them in their proper places.

If the fowl is to be *roasted*, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the

skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman; do the same on the other side, and then put another through the skin of the feet. Do not forget to cut off the nails of the feet.

TO TRUSS CHICKENS.

With respect to picking and drawing, they must be done in the same manner as fowls. If they are to be *boiled*, cut off the nails, give the sinews a nitch on each side of the joint, put the feet in at the vent, and then peel the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the legs close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back.

If the chickens are to be *roasted*, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg and through the body, and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them under the pinions, turn the points on the back, and pull the breast skin over the neck.

TO TRUSS GEESE AND DUCKS.

Having picked and stubbed the goose clean, cut the feet off at the joint, and the pinion off at the first joint. Then cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat and tie a knot at the end. With the middle finger loosen the liver and other matters at the breast end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the soul. Wipe it out clean with a wet cloth, and beat the breast bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as by that means it will much better keep in the seasoning.

Ducks are trussed in the same manner, except that the feet must be left on, and turned close to the legs.

TO TRUSS PIGEONS.

When picked, take off the neck close to the back, then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave the liver, for a pigeon has no gall.

If they are to be *roasted*, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the

pinion, put a skewer through the pinions, legs and body, and with the handle of the knife break the breast flat. Clean the gizzard, put it under one of the pinions, and turn the points on the back.

If you intend to make a *pie* of them, cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be *stewed or boiled*, they must be done in the same manner.

TO TRUSS PHEASANTS, PARTRIDGES, &c.

Having picked them very clean, cut a slit at the back of the neck, take out the crop, and loosen the liver and gut the breast with the fore finger; then cut off the vent and draw them. Cut off the pinion at the first joint, and wipe out the inside with the pinion you have cut off. Beat the breast-bone flat with a rolling-pin, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion, twist the head, and put it on the end of the skewer, with the bill fronting the breast. Put another skewer into the sidesman, and put the legs close on each side of the apron, and then run the skewer through all. If you wish the cock pheasant to have a handsome appearance on the table, leave the beautiful feathers on the head, and cover them gently with paper to prevent their being injured by the heat of the fire. You may likewise save the long feathers in the tail to stick in the rump when roasted. If they are for *boiling*, put the legs in the same manner as in trussing a fowl.

All kinds of *moor-game* must be trussed in the same manner.

TO TRUSS WILD FOWL.

Having picked them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinions at the first joint, then cut a slit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer in the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. First cut off the vent, and then put the rump through it. These directions are to be followed in trussing every kind of wild fowl.

TO TRUSS WOODCOCKS AND SNIPES.

All these birds are remarkably tender to pick, especially if they should not happen to be quite fresh, the greatest care must be taken in handling them; for even the heat of the hand will sometimes take off the skin, which will totally destroy the beauty of the bird. Having picked them clean, cut the pinions in the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the

pinions, and run it through the thighs, body, and the other pinion. —Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. *These birds must never be drawn.*

TO TRUSS LARKS.

When you have picked them properly, cut off their heads, and the pinions of the first joint. Beat the breast-bone flat, and turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies. Tie the skewer fast to the spit when you put them down to roast.

Wheat ears, and other small birds, must be done in the same manner.

TO TRUSS HARES, FAWNS, AND RABBITS.

Having cut off the fore legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; take care to leave the ears on, but mind to skin them. Take out the liver, lights, &c. and be sure to draw the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through, to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. A young fawn must be trussed just in the same manner, except that the ears must be cut off.

Rabbits must be cased much in the same manner as hares, only observing to cut off the ears close to the head. Cut open the vent, and slit the legs about an inch up on each side of the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer into the hind leg, then into the fore leg, and through the body. Bring the head round, and put it on the skewer. If you want to roast two together, truss them at full length with six skewers run through them both, so that they may be properly fastened on the spit.

SECTION VIII.

POULTRY.

TO ROAST GEESE AND DUCKS.

TAKE sage, wash and pick it clean, and an onion; chop them fine, with pepper and salt, and put them in the belly; let the goose be clean picked, and wiped dry with a cloth, inside and out; put it down to the fire, and roast it brown: one hour will roast a large goose; three quarters of an hour a small one. Serve it in a dish with brown gravy, apple sauce in a boat, and some gravy in another. Ducks are dressed in the same way. For wild ducks, teal, widgeons, and other wild fowl, use only pepper and salt, with gravy in the dish.

STEWED GIBLETS.

Let them be scalded and picked, cut the pinions, head, neck and legs in two, and the gizzards in four pieces; wash them clean, and put them in a stewpan, with three pounds of scrag of veal; just covering them with water. After letting them boil up, take the scum clean off; then add three onions, two turnips, one carrot, a little thyme and parsley, and stew them till they are tender, strain them through a sieve, wash the giblets clean with warm water out of the herbs, &c., then take a piece of butter as big as a large walnut, put it in a stewpan, melt it, and put in a large spoonful of flour, stirring it till it is smooth; then put in the broth and giblets, stew them for a quarter of an hour, season with salt or add a gill of Lisbon; and just before you serve them up, chop a handful of green parsley, and put it in; give them a boil up, and serve them in a tureen or soup dish.

Three pair will make a handsome tureen full.

TO ROAST A TURKEY.

Loosen the skin of the breast, and fill it with force-meat, made as follows:—Take a quarter of a pound of beef suet, crumbs of bread, a little lemon-peel, an anchovy, some nutmeg, pepper, parsley, and thyme. Chop and beat them all well together, mix them with the yolk of an egg, and stuff up the breast. Now roast the turkey of a fine brown, and baste it well, but be sure to pin white paper on the breast till it is near done enough, which will be in an hour.

You must have good gravy in the dish, and bread sauce made thus: take a good piece of crumb, put in a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper. Boil it up five or six times, then with a spoon take out the spice, and pour off the water; then beat up the bread with a good piece of butter and a little salt. Put the sauce into boats, and garnish with lemon.

Another sauce is to take half a pint of oysters, strain the liquor, and put the oysters with the liquor in a saucepan, with a blade or two of mace, let them just lump, pour in a glass of white wine, let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up by itself, with good gravy in the dish, for every body does not like oyster-sauce. This makes a nice side dish for supper, or a corner dish of a table for dinner. If you chafe it in a dish, add half a pint of gravy to it, and boil it up together.

TO STEW A TURKEY BROWN.

Take a turkey after it is nicely picked and drawn, fill the skin of the breast with force-meat, and put an anchovy, a shalot, and thyme in the belly; lard the breast with bacon; then put a piece of butter in the stewpan, flour the turkey, and fry it just of a fine brown; then take it out, and put it in a deep stewpan, or a little pot that will just hold it, and put in as much gravy as will barely cover it, also a glass of white wine, some whole pepper, mace, two or three cloves, and a little bundle of sweet herbs. Cover it close, and stew it for an hour, then take up the turkey, and keep it hot, covered by the fire. Boil the sauce to about a pint, strain it off, add the yolks of two eggs, and a piece of butter rolled in flour; stir it till it is thick, and then lay the turkey in the dish, and pour the sauce over it. You may have ready some little French loaves, about the size of an egg, cut off the tops, and take out the crumbs, then fry them of a fine brown, fill them with stewed oysters, lay them round the dish, and garnish with lemon.

TO BOIL A DUCK OR A RABBIT WITH ONIONS.

Boil a duck or a rabbit in a good deal of water; be sure to skim the water, for there will always rise a scum, which, if it boils down will discolour the fowls. They will take about half an hour boiling. For sauce, onions must be peeled, and thrown in water as you peel them, then cut them in thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them in a clean sieve to drain, chop them small, and put them in a saucepan, shake in a little flour, put in two or three spoonsful of cream, a good piece of butter, stew all together over the fire till they are thick and fine, lay the duck or rabbit in the dish, and pour the sauce all over. If a rabbit, cut off the head; cut it in two, and lay it on each side the dish.

For a duck make the following sauce: take a large onion, cut it small, half a handful of parsley clean washed and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravy, a piece of butter rolled in a little flour, add a little juice of lemon, pepper and salt; stew all together for half an hour, then add two spoonsful of red wine. Lay the duck in the dish, and pour the sauce over it.

TO BOIL PIGEONS.

Boil them by themselves for fifteen minutes, and then boil a handsome square piece of bacon, and lay it in the middle: stew spinach to lay round, and lay the pigeons on the spinach. Garnish with parsley laid in a plate before the fire to crisp. Or, lay one pigeon in the middle, and the rest round, and the spinach between each pigeon, and a slice of bacon on each pigeon. Garnish with slices of bacon, and melted butter in a cup.

TO STEW PIGEONS

Season pigeons with pepper and salt, a few cloves and mace and sweet herbs; wrap this seasoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roast them; put them in a stewpan with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bundle of sweet herbs, and a small onion; stew them gently till they are done enough; then take the pigeons out, and strain the liquor through a sieve; skim it, and thicken it in the pan, put in the pigeons, with pickled mushrooms and oysters; stew it five minutes, and put the sauce over.

TO JUG PIGEONS.

Pull, crop, and draw pigeons, but do not wash them; save the livers, and put them in scalding water, set them on the fire for a minute or two; then take them out, and mince them small, bruising them with the back of a spoon; mix them with a little pepper, salt, grated nutmeg, and lemon peel shred very fine, chopped parsley, and two yolks of hard eggs; bruise them as you do the liver, and put as much suet as liver, shaved fine, and as much grated bread. Work them all together with raw eggs, and roll it in fresh butter. Put a piece of this in the crops and bellies, and sew up the necks and vents; then dip the pigeons in water, and season with pepper and salt as for a pie, put them in the jug, with a piece of celery, stop them close, and set them in a kettle of cold water. First cover them close, and lay a tile on the top jug, and let it boil three hours; then take them out of the jug, and lay them in a dish, take out the celery, put in a piece of butter rolled in flour, shake it till it is thick, and pour it on the pigeons. Garnish with lemon.

TO ROAST PHEASANTS.

Pick and draw the pheasants, singe them; lard one with bacon, but not the other; spit them, roast them fine, and paper them all over the breast; when they are just done, flour and baste them with a little nice butter, and let them have a fine white froth: then take them up, and pour good gravy in the dish, and bread or poverroy sauce in plates.

TO BOIL A PHEASANT.

Take a fine pheasant, boil it in a good deal of water; half

an hour will do a small one, and three quarters of an hour a large one. Let the sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheasant, and pour the sauce over. Garnish with lemon.

FORCE MEAT FOR A FOWL.

Take a good fowl, pick and draw it, slit the skin down the back, and take the flesh from the bones, mince it very small, and mix it with one pound of beef suet shred fine, a pint of large oysters chopped, two anchovies, a shalot, a little grated bread, and sweet herbs; shred all this well, mix them together, and make it up with the yolks of eggs; turn all these ingredients on the bones again, draw the skin over, and sew up the back, and either boil the fowl in a bladder an hour and a quarter, or roast; then stew more oysters in gravy, bruise in a little of the force-meat, mix it up with a little fresh butter, and a very little flour; then give it a boil, lay the fowl in a dish, and pour the sauce over it. Garnish with lemon.

TO BROIL CHICKENS.

Slit them down the back and season with pepper and salt, lay them on a very clear fire, and at a distance. Let the inside lie next the fire till it is above half done: then turn it, and take great care the fleshy side does not burn, and let them be of a fine brown colour. Let the sauce be good gravy, with mushrooms, and garnish with lemon and the livers broiled, the gizzards cut, slashed, and broiled with pepper and salt.

TO ROAST FOWLS.

The fire must be quick and clear when you lay the fowls down. If the fire should be smoky and bad, this, or any other poultry or game, will not eat near so sweet, nor look so beautiful to the eye. Baste the fowls frequently with butter. A large one will take three quarters of an hour to be done well, and a middling one half an hour. Very small chickens will require only twenty minutes. Wild ducks and teal require from twenty to twenty-five minutes, and pigeons and larks only twenty.

TO ROAST OR BROIL A PIGEON.

Mix together some parsley shred fine, a piece of butter of the size of a walnut, and a little pepper and salt. Now tie the neck end tight, and tie a string round the legs and rump, and fasten the other end to the chimney-piece. Baste with butter, and when they are done lay them in a dish, and they will swim with gravy.

When you broil them, do them in the same manner, and take care that the fire is clear, and set the gridiron high, that they may not burn. Have a little parsley and butter in a cup. You may likewise split and broil them with a little pepper and salt; and you may roast them only with parsley and butter in a dish.

CHICKENS WITH TONGUES.

Take six small chickens, boiled very white, six hogs' tongues, boiled and peeled, a cauliflower boiled in milk and water, whole, and a good deal of spinach boiled green; then lay the cauliflower in the middle, the chickens close all around, and the tongues round them with the roots outward, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted, and lay a piece on each of the tongues.

DUCK WITH GREEN PEAS.

Put a deep stewpan over the fire, with a piece of fresh butter; singe the duck, and flour it, turn it in the pan for two or three minutes, and pour out the fat, but let the duck remain in the pan: put to it a pint of good gravy, a pint of peas, two lettuces cut small, a bundle of sweet herbs, and a little pepper and salt, then cover them close, and let them stew for half an hour. Now and then give the pan a shake; when they are just done, grate in a little nutmeg, and a little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream; shake it altogether for three or four minutes, take out the sweet herbs, lay the duck in a dish, and pour the sauce over it. Garnish with mint chopped fine.

TO ROAST PARTRIDGES.

Let them be nicely roasted, but not too much; baste them gently with a little butter, and drudge with flour, sprinkle a little salt on, and froth them nicely up. Now have good gravy in a dish, with bread sauce in a boat, made thus:—take a handful or two of crumbs of bread, put in a pint of milk, or more, a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all up; then take the onion out, and beat it well with a spoon. Take sauce in a boat, made thus: chop four shalots fine, a gill of good gravy, a spoonful of vinegar, a little pepper and salt; boil them up one minute, then put it in a boat.

TO ROAST SNIPES OR WOODCOCKS.

Spit them on a small bird-spit, flour and baste them with a piece of butter, have ready a slice of bread toasted brown, lay it in a dish, and set it under the snipes for the trail to drop on; when they are done enough, take them up, and lay them on a toast; have ready, for two snipes, a quarter of a pint of good gravy and butter; pour it in a dish, and set it over a chaffing dish for two or three minutes. Garnish with lemon, and send up to table.

TO DRESS PLOVERS.

For two plovers, take two artichoke bottoms boiled, chesnuts roasted and blanched, some skirrets boiled, cut all very small. Mix these with marrow or beef suet, the yolks of two hard eggs, and chop all together. Season with pepper, salt, nutmeg, and

sweet herbs. Fill the bodies of the plovers with this stuffing, lay them in a saucepan and put to them a pint of gravy, a glass of white wine, a blade or two of mace, some roasted chesnuts blanchd, and artichoke-bottoms cut in quarters, two or three yolks of eggs, and a little lemon juice. Cover close, and let them stew an hour softly. If the sauce is not thick enough, put a piece of butter rolled in flour, and shake it round. When it is thick, take up the plovers, and pour the sauce over them. Garnish with roasted chesnuts. Plovers may be roasted as woodcocks, with a toast under them, and served up with gravy and butter.

MUSHROOM SAUCE FOR WHITE FOWLS.

Take a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stewpan, with a little butter, a blade of mace, and some salt; stew it gently for an hour, then add a pint of cream, and the yolks of two eggs beaten well, and keep stirring it till it boils up; then squeeze half a lemon, put it over the fowls, or turkeys, or in basins, or in a dish, with a piece of French bread first buttered, then toasted brown, and just dip it in boiling water; put this in the dish, and the mushrooms over.

MUSHROOM SAUCE FOR BOILED FOWLS.

Stir half a pint of cream, and a quarter of a pound of butter together, one way, till it is thick; then add a spoonful of mushroom pickle, pickled mushrooms, or fresh mushrooms. Garnish only with lemon.

CELERY SAUCE FOR FOWLS AND GAME.

Take a large bunch of celery, wash and pare it clean, cut it in small thin bits, and boil it softly in a little water till it is tender; then add some beaten mace, nutmeg, pepper, and salt, thickened with a piece of butter rolled in flour; then boil it up, and pour it in a dish.

You may make it with cream, thus; boil celery as above, and add mace, nutmeg, a piece of butter as big as a walnut, rolled in flour, and half a pint of cream; boil all together.

EGG SAUCE FOR ROASTED CHICKENS.

Melt butter thick and fine, chop two or three hard boiled eggs fine, put them in a basin, pour the butter over them, and have good gravy in the dish.

SECTION IX.

THE ART OF CARVING.

THE carving-knife should be large, but light, and the edge very sharp. In using it, no great personal strength is required, as constant practice will render it an easy task to carve the most difficult joints; more depending on address than force. In order to prevent trouble, however, joints of mutton, veal, lamb, &c. should be divided by the butcher, when they may be easily cut through, and fine slices of meat taken off from between every two bones.

The more fleshy joints are to be cut in smooth slices; and in joints of beef and mutton, the knife should always be passed down the bone by those who wish to carve with propriety, and great attention should be paid to help every person to a portion of the best parts. Fish should be carefully helped, because, if the flakes are broken, the beauty of it is entirely lost; for which reason, a proper fish-slicer should be used, and a part of the roe, liver, &c. sent to each individual. The heads of cod, salmon, carp, the fins of turbot, and sounds of cod, are esteemed as delicacies, and, of course, some should be sent to each person in company, which denotes an attentive degree of politeness. In carving ducks, geese, turkeys, or wild fowl, cut the slices down from pinion to pinion, without making wings, by which you will gain more prime pieces; but you need only do this when the party is large.

NAMES OF THE SEVERAL JOINTS WHICH ARE SERVED UP TO TABLE.

Mutton.

- | | |
|------------------------|-----------------------------|
| 1 The leg. | 5 The neck, scrag-end. |
| 2 ——— loin, best end. | 6 ——— whole neck. |
| 3 ——— loin, chump-end. | 7 ——— breast. |
| 4 ——— neck, best end. | 8 ——— saddle, or two loins. |

*Beef.**Hind-quarter.*

- 1 The sirloin.
- 2 ——— buttock.
- 3 ——— mouse-buttock.
- 4 ——— veiny-piece.
- 5 ——— rump.
- 6 ——— edge-bone.
- 7 ——— thick flank.
- 8 ——— thin flank.
- 9 ——— leg.
- 10 ——— fore-rib, five ribs.

Fore-quarter.

- 11 The middle-rib, four ribs.
- 12 ——— chuck, three ribs.
- 13 ——— shoulder, or leg of mutton piece.
- 14 ——— brisket.
- 15 ——— clod.
- 16 ——— neck, or sticking-piece.
- 17 ——— shin.
- 18 ——— cheek.

Veal.

- | | | |
|-----------------------|---|----------------------------|
| 1 The loin, best end. | } | 6 The neck, best end. |
| 2 ——— chump-end. | | 7 ——— neck, scrag-end. |
| 3 ——— fillet. | | 8 ——— blade-bone. |
| 4 ——— hind-knuckle. | | 9 ——— breast, brisket-end. |
| 5 ——— fore-knuckle. | | 10 ——— breast, best end. |

Pork.

- | | | |
|-------------------------|---|------------------|
| 1 The spare-sib. | } | 5 The hind-loin. |
| 2 ——— hand. | | 6 ——— leg. |
| 3 ——— belly, or spring. | | 7 ——— chine. |
| 4 ——— fore-loin. | | |

Venison.

- | | | |
|---------------|---|-----------------|
| 1 The haunch. | } | 3 The shoulder. |
| 2 ——— neck. | | 4 ——— breast. |

TO CARVE A COD'S HEAD.

Fish is easily carved. This dish, in its proper season, is esteemed a delicacy; when served up, it should be cut with a fish-slicer, and it should be remembered, that the parts about the back-bone and the shoulders are generally accounted the best. Cut a piece quite off down to the bone, observing with each piece to help a part of the sound. There are several delicate parts about the head; the jelly part lies about the jaw-bone, and is by some esteemed very fine, and the firm parts will be found within the head.

A SIRLOIN OF BEEF.

Begin carving a sirloin of beef either at the end, or by cutting into the middle; cut the slices thin, and close down to the bone, observing to give some of the soft fat with each slice. Many persons prefer the outside; it is, therefore, polite to inquire which they will take.

A ROUND OF BEEF.

This excellent dish must be cut in thin slices, and very smooth, with a sharp knife, observing to help each person to a portion of the fat, also cut in thin, smooth slices: as nothing has a worse appearance than fat when hacked. Observe, also, that a thick slice should be cut off the meat, before you begin to help your friends, as the boiling water renders the outside vapid, and of course, unfit for the guests.

AN EDGE-BONE OF BEEF.

Take off a slice three quarters of an inch thick, all the length, and then help the company; the soft marrow-like fat is situated at the back of the bone below, the solid fat will be duly portioned with each slice you cut. The skewer with which the meat is held together while boiling, should be removed before the meat is

brought to table, as nothing can be more unpleasant than to meet with a skewer when carving; but as some articles require one to be left in, a silver skewer should invariably be employed for that purpose.

A LEG OF MUTTON.

Wether mutton is esteemed the best, and may be known by a lump of fat at the edge of the broadest part; the best slices are situated in the centre; when you carve, put the knife in there, and cut thin, smooth slices. As the outside is rarely fat enough, cut some from the side of the broad end, in neat slices. Some persons prefer the knuckle, the question should therefore be always asked; on the back of the leg there are several fine slices, for which purpose turn it up, and cut the meat out lengthwise. The cramp-bone is generally esteemed a delicacy; to cut it out, take hold of the shank with your left hand, and cut down to the thigh-bone, then pass the knife under the cramp-bone.

A SHOULDER OF MUTTON.

Cut in to the bone, but observe the blade-bone cannot be cut across. The prime part of the fat lies in the outer edge, and must be thinly and smoothly sliced. When the company is large, and it becomes necessary to have more meat than can be cut as above directed, some very fine slices may be cut out on each side of the blade-bone.

A SADDLE OF MUTTON.

Take the slices from the tail to the end, commencing close to the back-bone; let them be long, thin, and smooth; a portion of fat to each slice must be taken from the sides.

A FORE-QUARTER OF LAMB.

Divide the shoulder from the breast and ribs, by passing the knife under, observing not to cut the meat too much off the bones. When the lamb is large, put the shoulder in another dish, and squeeze half a lemon over it, and the same over the breast and ribs, with a little pepper and salt, then divide the gristly part from the ribs, and help agreeably to the taste of the guests.

A CALF'S HEAD.

Cut out slices, observing to pass the knife close into the bone; at the thick part of the neck is situated the sweet-bread, off which you should carve a slice with the other part, that the guests may have a portion of each. If the eye is preferred, (which is frequently the case,) take it out, cut it in two, and send one half to the person who prefers it; on removing the jaw-bone, some lean will be found. The palate, generally esteemed a peculiar delicacy, is placed under the head: this should be divided into small portions, and a part helped to each person.

A FILLET OF VEAL.

The bone being taken out, renders the helping of this piece very easy. Many persons prefer the outside,—ask this; and if so, help them to it, otherwise, cut it off, and then continue to take off thin smooth slices; observing to take from the flap, (into which you must cut deep,) a portion of stuffing to every slice, as likewise a small bit of fat. Lemon should invariably be served with this joint.

A BREAST OF VEAL.

This joint is composed of two parts, the ribs and brisket, the latter is thickest, and has much gristle, the division of which you may easily discern. At this part you must enter the knife, and cut through it, which will separate the ribs and brisket; then proceed to help the guests to whatever part they chance to prefer.

A ROAST FIG.

This is generally divided by the cook before it is served up. First, divide the shoulder from the body on one side, and then the leg, the ribs are next to be separated in two or three parts, and an ear or jaw presented with them, together with a sufficiency of proper sauce. The ribs are commonly thought to be the finest parts; but as this must depend on taste, the question should be asked.

HAUNCH OF VENISON.

Pass the knife down to the bone, which will let out the gravy, then turn the broadest end of the joint towards you, and put in the knife, cutting as deep as possible to the end of the haunch; let the slices be thin and smooth; you will find most fat on the flat side, which, with the gravy, is greatly esteemed, and must be properly divided among the guests.

HAUNCH OF MUTTON.

This consists of the leg and part of the loin, cut so as to resemble a haunch of venison, and must be carved in the same manner.

A HAM.

The best method of helping ham is to begin in the middle, by cutting long slices through the thick fat. When made use of for pies, the meat should be cut from the under side, after taking off a thick slice.

A GOOSE.

Separate the apron, and pour a glass of port wine into the body and a little ready-mixed mustard, then cut the whole breast in long slices, but remove them only as you help them; separate the leg from the body by putting the fork into the small end of the bone, pressing it to the body, and having passed the knife, turn the leg back. To take off the wing, put the fork into the small end of the pinion, and press it close to the body; then put in the knife, and divide the joint down. Practice alone can render

persons expert at this; when you have thus taken off the leg and wing on one side, do the same by the other, if it be necessary, which will not be the case unless the company is large: by the wing there are two side bones, which may be taken off, as may the back and lower side bones, but the breast and the thighs, divided from the drum-sticks, afford the finest and most delicate pieces.

FOWLS.

The legs of a boiled fowl are bent inwards, and tucked in the belly; but the skewers must be removed before it is sent to table. To carve a fowl, take it on your plate, and as you separate the joints, place them on the dish; cut the wing off, observing only to divide the joint with your knife; then lift the pinion with your fork, and draw the wings towards the legs, which will separate the fleshy part more effectually than by cutting it. To separate the leg, slip the knife between the leg and the body, and cut to the bone; then, with the fork, turn the leg back, and the joint will give way; when the wings and legs are in this manner removed, take off the merry thought, and the neck-bones; the next thing is to divide the breast from the body, by cutting through the tender ribs, close to the breast, entirely down to the tail; then lay the back upwards, put your knife into the bone half way from the neck to the rump, and on raising the lower end, it will readily separate. The breast and wings are the most delicate parts; however, the best way is to consult the taste of the guests, by asking which part they prefer.

A PHEASANT.

The skewers must be taken out before the bird is served, then fix your fork in the middle of the breast, divide it, then separate the leg from the body; then cut off the wing on the same side; do the same by the other side, and then slice the breast which you had previously divided; take off the merry-thought, by passing the knife under it towards the neck. Divide the other parts as in a fowl. The breast, wings, and merry-thought, are commonly accounted to be the most delicate parts, but the leg has the finest flavour.

A HARE.

Pass the point of the knife under the shoulder and cut all the way down to the rump on one side of the back-bone, then repeat the same operation on the other side, which will divide the hare into three parts; then cut the back into four pieces, which, with the legs, is esteemed to be the most delicate part; the shoulder must be taken off in a circular line; this done, help the guests, observing to send each person some gravy and stuffing; the head should be divided into two parts, many persons being partial to it. Rabbits are generall carved in the same manner, only observing to cut the back in two pieces instead of four.

A PARTRIDGE.

The skewers must be taken out before it is sent to table, and it is then to be carved in the same manner as a fowl. The wings, breast, and merry-thought, are the prime parts.

PIGEONS.

These should be divided right in half, either lengthways or across, and half helped to each person.

SECTION X.

HASHING AND MINCING.

HASHED TURKEY.

Cut the flesh into pieces, and take off all the skin, otherwise it will give the gravy a greasy disagreeable taste. Put it into a stew-pan with a pint of gravy, a tea-spoonful of lemon-pickle, a slice of the end of a lemon, and a little beaten mace. Let it boil about six or seven minutes, and then put it into the dish. Thicken the gravy with flower and butter, mix the yolks of two eggs with a spoonful of thick cream, put it into the gravy, and shake it over the fire till it is quite hot, but do not let it boil; then strain it, and pour it over the turkey. Lay sippets round, serve it up, and garnish with lemon and parsley.

Another way.

Cut the remains of a roasted turkey into pieces, and put them into a stew-pan with a glass of white wine, chopped parsley, shalots, mushrooms, truffles, salt, and pepper, and about half a pint of broth. Let it boil half an hour, which will be sufficient to do it; then add a pounded anchovy, and squeeze a lemon in. Skim the fat clear from the sauce, then pour the whole into the dish, over sippets made of toasted bread cut thin. Garnish with sliced lemon.

MINCED VEAL.

First cut the veal into thin slices, and then into small bits. Put it into a saucepan with half a pint of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea-spoonful of lemon-pickle, and a large spoonful of cream. Keep shaking it over the fire till it boils, have sippets of bread ready in the dish, and then pour the whole over them. Garnish with sliced lemon.

HASHED MUTTON.

Cut the meat into small pieces, as thin as possible; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there is just enough for sauce; then strain it, and put it into a saucepan, with a piece of butter rolled in flour; then put in the meat, and when it is quite hot it is done enough. Season with pepper and salt. Have ready some thin bread toasted brown and cut three-corner-ways, lay them in the dish, and pour over the hash. Garnish with pickles and horse-raddish.

TO HASH A CALF'S HEAD.

Wash the head as clean as possible, and boil it a quarter of an hour. When cold, cut the meat, and the tongue, into thin broad slices, and put them into a stew-pan, with a quart of good gravy. When it has stewed three quarters of an hour, put in an anchovy, a little beaten mace, cayenne pepper, two spoonfuls of lemon-pickle, the same quantity of walnut-catchup, half an ounce of truffles and morels, a slice or two of lemon, some sweet herbs, and a glass of white wine. Now mix a quarter of a pound of butter with some flour, and put it in a few minutes before the meat is done.

In the mean time put the brains into hot water, and beat them fine in a basin; then add two eggs, a spoonful of flour, a bit of lemon-peel shred fine, and a little parsley, thyme, and sage chopped small. Beat them all well together, and stew in a little pepper and salt; then drop them in little cakes into a pan with boiling lard; fry them of a light brown, and lay them on a sieve to drain. Now take the hash out of the pan with a fish-slice, and lay it in the dish. Strain the gravy over it, and lay upon it a few mushrooms, force-meat balls, the yolks of two eggs boiled hard, and the brain-cakes. Garnish with sliced lemon and pickles.

If the company is so large that there should be a necessity for dressing the whole head, in order to make a pleasing variety, do the other half thus:—When it is parboiled, hack it cross-and-cross with a knife, and grate some nutmeg all over it. Take the yolks of two eggs, a little salt and pepper, a few sweet herbs, some crumbs of bread, and a little lemon-peel chopped very fine. Strew this over the head, and then put it in a deep dish before a good fire. Baste it with butter, and keep the dish turning till all the parts are equally brown. Then take it up, and lay it on the hash. Blanch half of the tongue, and lay it on a soup-plate; boil the brains with a little sage and parsley, chop them fine, and mix them with some melted butter, and a spoonful of cream, make it quite hot, then pour it over the tongue, and serve it up with the head. The mode of doing this half is usually termed *grilling*.

HASHED HARE.

Cut the hare into small pieces, and if you have any of the pudding left, rub it small and put to it a gill of red wine, the same

quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, and a quarter of a pound of butter rolled in flour. Put these altogether in a saucepan, and set it over a slow fire, shaking it at times that the whole may be equally heated. When it is thoroughly hot, (for you must not let any kind of hash boil, as it will harden the meat) take out the onion, lay sippets in and round the dish, pour in the hash, and serve it hot to table.

HASHED FOWL.

Cut up the fowl as for eating, then put it into a stew-pan with half a pint of gravy, a tea-spoonful of lemon-pickle, a little cat-chup, and a slice of lemon. Thicken it with flour and butter; and just before you dish it up, put in a spoonful of good cream. Lay sippets in the dish, and pour the hash over them.

HASHED CHICKEN.

Cut a cold chicken into pieces, and if you have no gravy, make a little with the long bones, onion, spice, &c. Flour the chicken, and put it into the gravy, with white pepper, salt, nutmeg, and grated lemon. When it boils, stir in an egg, and mix it with a little cream. As soon as it is thoroughly hot, squeeze in a little lemon-juice, then put the whole into a dish, strew over it some crumbs of bread, brown them with a salamander, and then serve it up hot to table.

HASHED WILD DUCK.

Cut up the duck in the usual manner, then put it into a pan with a spoonful of good gravy, the same of red wine, and an onion sliced very thin. When it has boiled two or three minutes, lay the duck in the dish, and pour the gravy over it. You may add a tea-spoonful of caper-liquor, or a little browning if required.

PARTRIDGES OR WOODCOCKS.

Having cut them up in the usual manner as when first brought to the table, work the entrails very fine with the back of a spoon, put in a spoonful of red wine, the same of water, and half a spoonful of vinegar; cut an onion in slices, and put it into rings; roll a little butter in flour, put them all into the pan, and shake it over the fire till it boils; then put in the bird, and when it is thoroughly hot, lay it in the dish, with sippets round it. Strain the juice over the bird, and lay the onions in rings.

SECTION XI.

MADE DISHES.

DIRECTIONS FOR MADE DISHES.

LET the stewpans or saucepans, and covers, be very clean, free from sand, and well tinned. Take care that all the *white sauces* have a little tartness, and be very smooth, and of a fine thickness; and all the time any white sauce is over the fire, keep stirring it one way. Take care that no fat swims at the top of brown sauce, but that it be all smooth alike, and about as thick as good cream, and not to taste of one thing more than another. As to pepper and salt, season to taste, but do not put in too much, for that will take away the fine flavour of every thing. Into most made-dishes, put, according to taste, mushrooms pickled, dried, fresh, or powdered; also, truffles, morels, cock's combs stewed, or ox-palates cut in small bits; likewise, artichoke-bottoms, asparagus-tops, the yolks of hard eggs, force-meat balls, &c. The best things to give a tartness are, mushroom-pickle, white walnut-pickle, elder-vinegar, or lemon-juice.

TO DRESS SWEETBREADS.

Do not put any water or gravy in the stewpan, but put veal and bacon over the sweetbreads, and season as here directed; cover close, put fire over as well as under, and when they are done, take out the sweetbreads. Now put in a ladleful of gravy, boil and strain it, skim off the fat, let it boil till it jellies, then put in the sweetbreads to glaze. Then lay essence of ham in the dish, and the sweetbreads on it; or, make a rich gravy with mushrooms, truffles and morels, a glass of white wine, and two spoonsful of catchup. Garnish with cock's combs forced, and stewed in the gravy.

There are many ways of dressing sweetbreads: you may lard them with thin slips of bacon, and roast them, with what sauce you please; or you may cut them in thin slices, flour and fry them. Serve them with fried parsley, and either butter or gravy. Garnish with lemon.

PIG'S PETTYTOES.

Put pettytoes in a saucepan with half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and shake flour on them. Let the feet boil till they are tender, then take them out, and strain the liquor, put all together, with a little salt, and a piece of butter as big as a walnut, shake the saucepan often, let it simmer five or six minutes, then cut toasted

sippets, and lay round the dish; lay the mince-meat and sauce in the middle, with the pettytoes split round it. You may add the juice of half a lemon, or a little vinegar.

FRICASEE OF LAMB-STONES AND SWEETBREADS.

Have ready lamb-stones blanched, parboiled, and sliced, and flour two or three sweetbreads; if very thick, cut them in two. Add the yolks of six hard eggs whole; a few pistachio-nut kernels, and a few large oysters: fry these all of a fine brown, then pour out all the butter, add a pint of gravy, the lamb-stones, some asparagus-tops an inch long, grated nutmeg, pepper and salt, two shalots shred small, and a glass of white wine. Stew all together for ten minutes, then add the yolks of three eggs beaten fine, with a little white wine, and a little beaten mace; stir all together till it is of a proper thickness, and then dish it up. Garnish with lemon.

TO FRICASEE NEAT'S TONGUES.

Boil neat's-tongues tender, peel and cut them in thin slices, and fry them in fresh butter; then pour out the butter, put in as much gravy as you want for sauce, a bundle of sweet herbs, an onion, pepper and salt, and a blade or two of mace, with a glass of white wine, and simmer all together half an hour. Now take out the tongue, and strain the gravy, put it with the tongue in the stew-pan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, then shake all together for four or five minutes, dish it up, and send it to table.

TO MAKE BROWN FRICASEE.

Skin rabbits or chickens, then cut them in small pieces, and rub them over with yolks of eggs. Have ready grated bread, a little beaten mace and grated nutmeg, mixed together, and then roll them in it. Now put a little butter in a stew-pan, and when it is melted put in the meat. Fry it of a fine brown, and take care they do not stick to the bottom of the pan; pour the butter from them, and put in half a pint of brown gravy, a glass of white wine, a few mushrooms, or two spoonsful of the pickle, a little salt, if wanted, and a piece of butter rolled in flour. When it is of a proper thickness, dish it up, and send it to table.

TO MAKE WHITE FRICASEE.

Cut two chickens in small pieces, put them in warm water to draw out the blood, then in some good veal broth, or a little boiling water, and stew them gently with a bundle of sweet herbs, and a blade of mace, till they are tender; then take out the sweet herbs, add a little flour and butter boiled together to thicken it, then add half a pint of cream, and the yolk of an egg beaten fine; with some pickled mushrooms. Keep stirring it till it boils up, then add the juice of half a lemon, stir it well to keep it from curdling, then put it in a dish. Garnish with lemon. Rabbits, lamb, veal, or tripe, may be dressed the same way.

FRICASEE OF PIGEONS.

Cut eight pigeons, new killed, in small pieces, and put them in a stew-pan, with a pint of claret and a pint of water. Season with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, and a piece of butter rolled in a very little flour; cover close, and let them stew till there is just enough for sauce; and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs; keep them stirring for fear of turning to curds, and when the sauce is fine and thick, shake all together. Now put the meat in the dish, pour the sauce over it, and have ready slices of bacon toasted, and fried oysters; throw the oysters all over, and lay the bacon round. Garnish with lemon.

LAMB RAGOUT.

Take a fore-quarter of lamb, cut the knuckle-bone off, lard it with thin bits of bacon, flour it, fry it of a fine brown, and put it in an earthen pot or stew-pan. Put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little white pepper, cover close, and let it stew pretty fast for half an hour, then pour the liquor all out, and strain it. Keep the lamb hot in the pot till the sauce is ready. Now take half a pint of oysters, flour them, fry them brown, drain out all the fat clean, and skim all the fat off the gravy; then pour it in the oysters, put in an anchovy and two spoonsful of either red or white wine; boil all together till there is just enough for sauce, add fresh mushrooms, and some pickled ones, with a spoonful of the pickle, or the juice of half a lemon. Lay the lamb in the dish, and pour the sauce over it. Garnish with lemon.

NECK OF VEAL RAGOUT.

Cut a neck of veal in steaks, flatten them with a rolling-pin, lard them with bacon, season with salt, pepper, cloves, and mace, lemon-peel, and thyme, and dip them in the yolks of eggs. Now make a sheet of strong cap-paper up at the four corners, in the form of a dripping-pan; pin up the corners, butter the paper, and also the gridiron, and set it over a charcoal fire. Put in the meat; let it do leisurely, and keep it basting and turning to keep in the gravy. When it is done enough, have ready half a pint of strong gravy, season it high, put in mushrooms and pickles, force-meat balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of the dish; serve it up. If for a brown ragout, put in red wine; if white, white wine, with the yolks of eggs beat up with two or three spoonsful of cream.

LEG OF MUTTON RAGOUT.

Take all the skin and fat off, cut it very thin the right way of the grain, then butter the stew-pan, and shake flour in it: slice

half a lemon and half an onion, cut them small, with a little bundle of sweet herbs, and a blade of mace. Put altogether with the meat in the pan, stir it a minute or two, then put in six spoonsful of gravy, and have ready an anchovy minced small; mix it with butter and flour, stir it altogether for six minutes, and then dish it up.

TO MAKE A-LA-MODE BEEF

Take a small buttock of beef, or leg of mutton-piece, also a dozen cloves, eight blades of mace, and some allspice beaten fine; chop a large handful of parsley, and all sorts of herbs, fine; cut bacon as for beef a-la-daub, and put it in the spice and herbs, with some pepper and salt, and thrust a large skewer through the beef; put it in a pot, and cover it with water. Now chop four large onions, and four blades of garlic very fine, six bay-leaves, and a handful of champignons; put all in the pot, with a pint of porter or ale, and half a pint of red wine; cover the pot close, and stew for six hours, according to the size of the piece; if a large piece, eight hours. Then take it out, put it in a dish, cover it close, and keep it hot. Now take the gravy, and skim all the fat off, strain it through a sieve, pick out the champignons, and put them in the gravy; season with cayenne pepper and salt, and boil it fifteen minutes; then put the beef in a soup-dish, and the gravy over it, or cut it in thin slices, and pour the liquor over it; or put it in a deep dish, with all the gravy in another: when cold, cut it in slices, and put some of the gravy round it, which will be of the consistence of strong jelly.

TO MAKE FORCE-MEAT BALLS.

Force-meat balls are a great addition to all made-dishes; they are made thus:—Cut half a pound of veal, and half a pound of suet, fine, and beat them in a marble mortar or wooden bowl; have a few sweet herbs shred fine, dried mace beaten fine, a small nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and little long pieces; roll them in flour, and fry them brown. If they are for white sauce, put a little water in a saucepan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for this sauce.

TO USE TRUFFLES AND MORELS.

Wash half an ounce of truffles and morels, in warm water, to get the sand and dirt out, then simmer them in two or three spoonsful of water for a few minutes, and put them with the liquor in the sauce. They thicken both sauce and soup, and give it a fine flavour.

TO HASH MUTTON, &c. LIKE VENISON.

Cut it thin, boil the bones, and strain the liquor, where there is just enough for the hash. Now, to a quarter of a pint of gravy,

put a large spoonful of red wine, an onion peeled and chopped fine, a little lemon-peel shred fine, a piece of butter as big as a walnut, rolled in flour. Put these in a saucepan with the meat, shake it together, and when it is thoroughly hot, pour it in a dish. Hash beef in the same way.

TO TOSS UP COLD VEAL.

Cut the veal in little thin bits, put milk enough to it for sauce, grate in a little nutmeg, a little salt, and a little piece of butter rolled in flour. Now, to half a pint of milk, add the yolks of two eggs well beaten, and a spoonful of mushroom-pickle; stir all together till it is thick, then pour it in a dish, and garnish with lemon.

Cold fowls skimmed, and done this way, eat well; or the best end of a cold breast of veal, first fry it, drain it from the fat, then pour the above sauce to it.

TO STEW LAMB'S OR CALF'S HEAD.

Wash and pick it very clean, lay it in water for an hour, take out the brains, and with a sharp pen-knife carefully take out the bones and tongue, but be careful you do not break the meat; then take out the two eyes. Now take two pounds of veal and two of beef-suet, a little thyme, a good piece of lemon-peel minced, a nutmeg grated, and two anchovies; chop all well together. Then grate two stale rolls, and mix all together with the yolks of four eggs: save enough of this meat to make twenty balls. Now take half a pint of fresh mushrooms clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles, and mix them together; but first stew the oysters, and put to it two quarts of gravy, with a blade or two of mace. It will be proper to tie the head with packthread, cover close, and let it stew two hours. In the mean time beat up the brains with lemon-peel cut fine, a little parsley chopped, half a nutmeg grated, and the yolk of an egg; have dripping boiling, fry half the brains in little cakes, and fry the balls, and keep them hot by the fire. Now take half an ounce of truffles and morels, then strain the gravy that the head was stewed in, put truffles and morels to it with the liquor, and a few mushrooms, then boil all together, put in the rest of the brains that are not fried, stew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon.

TO STEW NEAT'S TONGUES.

Stew two tongues in water just to cover them, for two hours, then peel them, put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, mace, cloves, and whole pepper, tied in a muslin rag, also a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together softly over a slow fire for two hours, then take out the spice and sweet herbs and

send it to table. You may leave out the turnips and carrots, or boil them by themselves, and lay them in a dish, just according to taste.

TO STEW A RUMP OF BEEF.

Having boiled it till it is little more than half done, take it up, and peel off the skin : then take salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory, sweet-marjoram, all chopped fine and mixed, and stuff them in great holes made in the fat and lean, spread the rest over it, with the yolks of two eggs ; save the gravy that runs out, put to it a pint of claret, and put the meat in a deep pan, then pour the liquor in, cover close, and bake it two hours. Now put it in the dish, pour the liquor over it, and send it to table.

TO STEW RUMP-STEAKS.

Pepper rump-steaks, and salt them, lay them in a stew-pan, pour in half a pint of water, a blade or two of mace, two or three cloves, a bundle of sweet herbs, an anchovy, a piece of butter rolled in flour, a glass of white wine, and an onion. Cover close, and let them stew softly till they are tender ; then take out the steaks, flour them, fry them in fresh butter, and pour away all the fat, strain the sauce they were stewed in, and pour it in the pan ; toss it all up together till the sauce is hot and thick. If you add a quarter of a pint of oysters, it will make it the better. Lay the steaks in the dish, and pour the sauce over them. Garnish with any pickle that may be preferred.

TO STEW A KNUCKLE OF VEAL.

Be sure to let the pot or saucepan be clean, lay at the bottom four wooden skewers, wash and clean the knuckle very well, lay it in the pot with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water. Cover close, make it boil, then only let it simmer for two hours, and when it is done enough, take it up, lay it in a dish, and strain the broth over it.

TO STEW TRIPE.

Cut it as you do for frying, and set on some water in a saucepan, with two or three onions cut in slices, and some salt. When it boils, put in the tripe. Ten minutes will do. Send it to table with the liquor in the dish, and the onions. Have butter and mustard in a cup.

TO STEW OX PALATES.

Put them in cold water, and let them stew softly over a slow fire till they are tender, then take off the two skins, cut them in pieces, and put them either in a made-dish, or soup ; with cocks' combs and artichoke-bottoms, cut small. Garnish the dishes with lemon and sweet-breads stewed.

TO DRESS SCOTCH COLLOPS.

Cut a piece of fillet of veal in pieces, as big as a crown-piece, but very thin, and shake a little flour over them: then melt a little butter in a frying-pan and put in the collops, which fry quick till they are brown; then lay them in a dish. Now have ready a good ragout made thus:—melt a little butter in a stew-pan, then add a large spoonful of flour, stir it about till it is smooth, and then put in a pint of good brown gravy; season it with pepper and salt, pour in a small glass of white wine, some veal sweet-breads, force-meat balls, truffles and morels, ox-palates, and mushrooms; stew them gently for half an hour, add the juice of half a lemon, put the whole over the collops, and garnish with rashers of bacon.

WHITE COLLOPS.

Cut the veal the same as for Scotch collops; throw them into a stew-pan; put boiling water over them, and stir them about, then strain them off. Now take a pint of good veal broth, and thicken it; add a bundle of sweet herbs, with some mace; and likewise, put sweet-bread, force-meat balls, and fresh mushrooms. If no fresh are to be had, use pickled ones washed in warm water, and stew them fifteen minutes; add the yolk of an egg and a half, and a pint of cream; beat the whole well together with some nutmeg grated, and keep stirring till it boils up; add the juice of a quarter of a lemon, then put it in a dish. Garnish with lemon.

BEEF COLLOPS.

Take rump-steaks, or any tender piece cut like Scotch collops, only larger, hack them a little with a knife, and flour them; put butter in a stew-pan, and melt it, then put in the collops, and fry them quick for two minutes. Then put in a pint of gravy, a little butter rolled in flour, and season with pepper and salt. Now cut four pickled cucumbers in thin slices, half a walnut, a few capers, a little onion shred fine, and stew them for five minutes, then put them in a hot dish, and send them to table. Half a glass of white wine may be put into it.

COLLOPS AND EGGS.

Cut either bacon, pickled beef, or hung-mutton, in thin slices, broil them nicely, lay them in a dish before the fire. Now have ready a stew-pan of water boiling, break as many eggs as you have collops, one-by-one in a cup, and pour them in the stew-pan. When the whites of the eggs begin to harden, and all look of a clear white, take them up one by one with an egg slice, and lay them on the collops.

TO FRY COLD VEAL.

Cut it in pieces about as thick as half-a-crown, and as long as you please, dip them in the yolk of eggs, and then in crumbs of bread, with sweet herbs and shred lemon-peel in it; now grate a little nutmeg over them, and fry them in fresh butter. The butter

MADE DISHES.

must be hot, just enough to fry them in: in the mean time, make gravy of the bone of the veal. When the meat is fried, take it out with a fork, and lay it in a dish before the fire; then shake flour in the pan, and stir it round, and put in a little gravy; also, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

TO FRY TRIPE.

Cut tripe in long pieces of about three inches wide, and all the breadth of the double; put it in small-beer batter, or yolks of eggs: have a large pan of fat, and fry it brown, then take it out, and put it to drain: dish it up with plain butter.

TO FRY RUMP STEAKS.

Pepper and salt rump-steaks, and fry them in a little butter very quick and brown; now take them out, and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy. If there is no gravy, put half a pint of hot water in the pan, with a little butter rolled in flour, pepper and salt, and two or three shalots chopped fine; boil them in the pan for two minutes, then put it over the steaks, and send them to table.

TO FRY A LOIN OF LAMB.

Cut the loin in chops, rub it over on both sides with the yolk of an egg, and sprinkle bread-crumbs, a little parsley, thyme, marjoram, and winter-savory, chopped fine, and a little lemon-peel chopped fine. Fry in butter, of a nice light brown, and send it up in a dish by itself. Garnish with a good deal of fried parsley.

TO FRY SAUSAGES.

Take half a pound of sausages, and six apples, slice four as thick as a crown, cut the other two in quarters, fry them with the sausages of a fine light brown colour; lay the sausages in the dish, and the apples round. Garnish with the quartered apples.

Stewed cabbage, and sausages fried, is likewise a good dish; then heat cold pease-pudding in the pan, lay it in a dish, and the sausages round; heaping the pudding in the middle, and laying the sausages round thick up, edge-ways, and one in the middle at length.

TO FORCE A SIRLOIN OF BEEF.

When it is quite roasted, take it up, and lay it in the dish, with the inside uppermost; then, with a sharp knife lift up the skin, hack and cut the inside very fine, shake pepper and salt over it, with two shalots, cover it with the skin, and send it to table. You may add red wine, or vinegar, as may be preferred.

TO ROAST A LEG OF MUTTON WITH OYSTERS.

Stuff a leg, about two or three days killed, over with oysters, and roast it. Garnish with horse-radish.

BAKED MUTTON CHOPS.

Cut a loin or neck of mutton in chops, put pepper and salt over them, butter a dish, and lay in the steaks. Now take a quart of milk, six eggs beaten up fine, and four spoonsful of flour; beat the flour and eggs in a little milk first, and then put the rest to it; then put in a little beaten ginger, and a little salt. Pour this over the steaks, and send it to the oven; an hour and a half will bake it.

TO BOIL A HAUNCH OR NECK OF VENISON.

Lay the venison in salt for a week, then boil it in a cloth well floured; and for every pound of venison allow a quarter of an hour for boiling. For sauce, boil cauliflowers, pulled into little sprigs, in milk and water, some fine white cabbages, turnips cut in dice, with beet-root cut in long narrow pieces, about an inch and a half long, and half an inch thick: lay a sprig of cauliflower, add some of the turnips mashed with some cream, and also a little butter; let cabbage be boiled, and then beat in a saucepan with a piece of butter and salt, lay that next the cauliflower, then the turnips, then cabbage, and so on, till the dish is full; place the beet-root here-and-there, according to fancy; it looks very pretty, and is a fine dish. Have a little melted in a cup.

A leg of mutton cut venison-fashion, and dressed the same way, is a nice dish; or a fine neck, with the scrag cut off. This eats well boiled or hashed, with gravy and sweet sauce, the next day.

TO ROAST TRIPE.

Cut tripe in two square pieces, somewhat long: have a forcemeat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, lemon-peel, and the yolks of eggs, mixed together; spread it on the fat-side of the tripe, and lay the other fat side next it; roll it as light as you can, and tie it with packthread; spit it, roast it, and baste it with butter; when done, lay it on a dish; and for sauce, melt butter, and add what drops from the tripe. Boil it together, and garnish with raspings of bread.

TO BOIL RABBITS.

Truss them, and boil them quick and white; then put them in a dish, with onion-sauce over them, made thus:—peel as many onions as will cover them; boil them tender, strain them off, squeeze them very dry, and chop them fine. Then put them in a stew-pan, with a piece of butter, half a pint of cream, a little salt, and shake in a little flour; stir them well over a gentle fire, till the butter is melted. Now put them over the rabbits:—or, use a sauce made thus: blanch the livers, and chop them very fine, with some parsley blanched and chopped; mix them with melted butter, and put it over.

TO JUG A HARE.

Cut the hare in small pieces, lard them here-and-there with little slips of bacon, season with some pepper and salt, put them in an

earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs. Now cover the jug close that nothing may get in, then set it in a pot of boiling water, and three hours will do it. Now turn it out in the dish, and take out the onion and sweet herbs, and send it to table hot.

TO BOIL A LEG OF LAMB.

Let the leg be boiled very white. An hour will do it. Cut a loin in steaks, dip them in a few crumbs of bread and egg, fry them nice and brown. Now boil a good deal of spinach, and lay it in the dish; put the leg in the middle, and lay the loin round it; cut an orange in four, and garnish the dish, and have butter in a cup. Some like the spinach boiled, then drained, and put in a saucepan with a piece of butter, and stewed.

TO DRESS A LAMB'S HEAD.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross-and-cross, grate some nutmeg over it, and lay it in a dish before a good fire; then grate some crumbs of bread, sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw flour over it, and just as it is done do the same. Take half the liver, the lights, the heart, and tongue, chop them very small, with six or eight spoonsful of gravy or water; first shake some flour over the meat, and stir it together, then put in the gravy or water, a piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish: simmer all together a few minutes, and add half a spoonful of vinegar, pour it in a dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

TO BAKE A CALF'S OR SHEEP'S HEAD.

Pick the head, and wash it clean; then take an earthen dish large enough to lay the head in, and rub a little piece of butter over it; then lay some long iron skewers across the top of the dish, and put the head on; skewer up the meat in the middle that it may not lie on the dish, then grate nutmeg all over it, a few sweet herbs shred small, crumbs of bread, a little lemon-peel cut fine, and then flour it all over. Now stick pieces of butter in the eyes, and all over the head, and flour it again. Let it be well baked, and of a fine brown; you may throw pepper and salt over it, and put in the dish a piece of beef cut small, a bundle of sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with sage. When the head is done enough, lay it in a dish, and set it to the fire to keep warm, then stir all together in the dish, and boil it in a saucepan; strain it off, put it in the saucepan again, add a piece of butter rolled in flour, the sage in the brains chopped fine, a spoonful of catchup, and two

spoonsful of red wine; boil them together, take the brains, beat them well, and mix them with the sauce; pour it in the dish, and send it to table. You must bake the tongue with the head, and do not cut it out. It will appear the handsomer.

SECTION XII.

SOUPS, GRAVIES, &c.

RULES FOR MAKING SOUPS AND BROTHS.

Take great care that the pots, saucepans and covers, are very clean, and free from grease and sand, and that they be well tinned, for fear of giving the broths and soups any brassy taste. If you have time to stew softly, the soup will both have a finer flavour, and the meat will be tenderer. But, when you make soups or broths for present use, if it is to be done softly, do not put more water than you intend to have soup or broth; and if you have the convenience of an earthen pan or pipkin, set it on wood embers till it boils, then skim it, and put in the seasoning; cover close and set it on embers, so that it may do softly for some time, and the meat and broths will be delicious. In all broths and soups, one article ought not to taste more than another; but the taste of all be equal. Be sure that all the greens and herbs which are used be well cleaned, washed, and picked.

STRONG BROTH FOR SOUP AND GRAVY.

Boil a shin of beef, a knuckle of veal, and a scrag of mutton, in five gallons of water; skim it clean, and season with six large onions, four leeks, four heads of celery, two carrots, two turnips, a bundle of sweet herbs, six cloves, a dozen corns of allspice, and salt; skim it very clean, and let it stew gently for hours; strain it off, and put it by for use.

When you want a very strong gravy, take a slice of bacon, lay it in a stewpan; also a pound of beef, cut thin, laid on the bacon; slice in a piece of carrot, an onion sliced, a crust of bread, a few sweet herbs, a little mace, cloves, nutmeg, whole pepper, and an anchovy; cover and set it on a slow fire five or six minutes, and pour in a quart of the above gravy; cover close, and let it boil till half is wasted. This will be a rich high brown sauce for fish, fowl, or ragout.

GREEN PEASE SOUP.

Take a gallon of water, make it boil; put in six onions, four turnips, two carrots, two heads of celery cut in slices, some cloves, four blades of mace, four cabbage-lettuces cut small; stew them

for an hour ; strain it off, and put in two quarts of old green peas, boil them in the liquor till tender ; then beat or bruise them, and mix them up with the broth, rub them through a cloth, and put it in a clean pot, and boil it up fifteen minutes ; season with pepper and salt ; then put the soup in a tureen, with small dices of bread toasted very hard and brown.

PEASE SOUP FOR WINTER.

Take about four pounds of lean beef, cut it in small pieces, and a pound of lean bacon, or pickled pork, set it on the fire with two gallons of water, let it boil, and skim it well. Then put in six onions, two turnips, one carrot, and four heads of celery cut small, twelve corns of allspice, and put in a quart of split pease, boil it gently for three hours, strain them through a sieve, and rub the pease well through. Now put the soup in a clean pot, and put in dried mint rubbed to powder ; cut the white of four heads of celery, and two turnips in dices, and boil them in a quart of water for fifteen minutes ; strain them off, and put them in the soup : then take a dozen of small rashers of bacon fried, and put them in the soup, and season with pepper and salt. Boil the whole up for fifteen minutes, then put it in a tureen, with dices of bread fried crisp.

The liquor of a boiled leg of pork makes excellent pease soup.

SCOTCH BROTH.

Chop leg of beef in pieces, and boil it in three gallons of water, with a piece of carrot and a crust of bread, till it is half boiled away. Now strain it off, and put it in the pot again with half a pound of barley, four or five heads of celery, washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marigolds. Boil the whole for an hour. Now take a cock, capon, or large fowl, clean picked and washed, and put it in the pot ; boil it till the broth is good, season it with salt, and send it to table with the fowl in the middle. This broth is very good without the fowl. Take out the onion and sweet herbs before you send it to table.

Some make this broth with sheep's head instead of a leg of beef, and it is very good : but you must chop the head to pieces.

TO MAKE BEEF BROTH.

Take a leg of beef, crack the bone in two or three parts, wash it clean, put it in a pot with a gallon of water, skim it, put in two or three blades of mace, a bundle of parsley, and a crust of bread, boil it till the beef is tender, and likewise the sinews. Toast bread, and cut it in dice, put it in a tureen ; lay in the meat, and pour on the soup.

TO MAKE MUTTON BROTH.

Cut a neck of mutton of six pounds in two, boil the scrag in a gallon of water, skim it well, put in a bundle of sweet herbs, an

onion, and a good crust of bread. Let it boil an hour, then put in the other part of the mutton, a turnip or two, dried marigolds, a few chives chopped fine, and a little parsley chopped small. Put these in a quarter of an hour before the broth is done. Season it with salt, or put in a quarter of a pound of barley or rice at first. Some like it thickened with oatmeal, and others with bread. others season with mace, instead of sweet herbs and onion.

MUTTON OR VEAL GRAVY.

Cut and hack veal well, set it on the fire with water, sweet herbs, mace, and pepper. Let it boil till it is as good as required, then strain it off.

STRONG FISH GRAVY.

Take two or three eels, or any other fish, skin or scale them, gut and wash them from grit, cut them in little pieces, put them in a saucepan. Cover them with water, a little crust of bread toasted brown, a blade or two of mace, and some whole pepper, a few sweet herbs, and a little bit of lemon peel. Let it boil till it is rich and good, then have ready a piece of butter, according to the gravy; if a pint, as big as a walnut. Melt it in the saucepan, shake in a little flour, and toss it about till it is brown, and strain in the gravy. Let it boil a few minutes.

GRAVY FOR TURKEY, FOWL, OR RAGOUT.

Take a pound of lean beef, cut and hack it well, then flour it, put a piece of butter as big as a hen's egg in a stewpan; when it is melted, put in the beef, fry it on all sides a little brown, then pour in three pints of boiling water, a bundle of sweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a bit of carrot, and a piece of crust toasted brown. Now cover close, and let it boil till there is about a pint or less; season with salt, and strain it off.

GRAVY FOR WHITE SAUCE.

Take a pound of veal, cut it in small pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

SECTION XIII.

PUDDINGS AND PIES.

GENERAL RULES FOR MAKING PUDDINGS, &c.

IN boiled puddings, take great care the bag or cloth be very clean, (*not soapy*,) but dipped in hot water, and well floured. If a bread pudding, tie it loose; if a batter pudding, tie it close; and be sure the water boils when you put it in; and you should move it in the pot now and then, for fear of sticking. When you make a batter pudding, first mix the flour well with a little milk, then put in the ingredients by degrees, and it will be smooth and not have lumps; but for a plain batter pudding, the best way is to strain it through a coarse hair sieve, that it may neither have lumps, nor the treadings of the eggs; and for all other puddings, strain the eggs when they are beaten. If you boil them in bowls, or dishes, butter the inside before you put in the batter; and for all baked puddings, butter the pan or dish before the pudding is put in.

BOILED APPLE AND PEAR PUDDING.

Make a good puff paste, roll it out half an inch thick, pare the apples, and core enough to fill the crust; close it up, and tie it in a cloth, and boil it,—if a small pudding, for two hours; if a large one, for three or four hours. When it is done, turn it into the dish, cut a piece of crust out of the top, butter and sugar it to your palate; lay on the crust, and send it to table hot. A *pear pudding* is made the same way. Thus, likewise, you may make a damson pudding, or any sort of plumbs, apricots, cherries, or mulberries. They are all very fine.

BAKED APPLE PUDDING.

Pare twelve large pippins, take out the cores, and put them in a saucepan, with four or five spoonsful of water; boil them till they are soft and thick; now beat them well, stir in a pound of loaf sugar, the juice of three lemons, the peel of two lemons cut thin, and beat fine in a mortar, the yolks of eight eggs beat: mix all together, and bake it in a slack oven; when it is nearly done, throw over a little fine sugar. Bake it in puff paste, as you do other puddings.

APRICOT PUDDING.

Coddle six large apricots very tender, break them small, sweeten to your taste. When they are cold, add six eggs, with only two whites well beaten; mix them well together with a pint of good cream, lay a puff paste all over the dish, and pour in the ingredients. Bake it half an hour; do not let the oven be too hot; when it is done enough, throw a little fine sugar over it, and send it to table hot.

PLUM PUDDING, BOILED.

Use a pound of suet cut in pieces, not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a tea-spoonful of beaten ginger, a pound of flour, and a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it very thick. Boil it five hours.

YORKSHIRE PUDDING.

Make up a quart of milk, four eggs, and a little salt, into a thick batter with flour, like pancake batter. Have a good piece of meat at the fire: take a stewpan, and put some dripping in, set it on the fire; when it boils, pour in the pudding; let it bake on the fire till nigh done enough; then turn a plate upside down in the dripping-pan, that the dripping may not be blacked; set the stewpan on it, under the meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it brown. When the meat is done and sent to table, drain the fat from the pudding, and set it on the fire to dry a little; then slide it as dry as possible into a dish; melt butter, and pour it in a cup, and set it in the middle of the pudding. The gravy of the meat eats well with this pudding.

TO MAKE MARROW PUDDING.

Put a quart of cream and milk, and a quarter of a pound of Naples biscuit, on the fire in a stewpan, and boil them up; take the yolks of eight eggs, the whites of four beaten very fine, a little sugar, some marrow chopped, a small glass of brandy, and a little orange-flower-water; mix all well together, and put them on the fire, keep stirring till it is thick, and let it get cold. Now have a dish rimmed with puff-paste, put the composition in, sprinkle currants that have been well washed in cold water, and rubbed clean in a cloth; also marrow cut in slices, and some candied lemon, orange and citron, cut in shreds, and send it to the oven; three quarters of an hour will bake it.

SUET PUDDING, BOILED.

Use a quart of milk, eight spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of ground ginger, a tea-spoonful of salt; mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk and suet. Let the batter be thick, and boil for two hours.

SUET DUMPLINGS.

Use a pint of milk, four eggs, a pound of suet, a pound of currants, two tea-spoonfuls of salt, three of ginger: first take half the milk, and mix it like a thick batter, then put the eggs, the salt, and ginger, and the rest of the milk by degrees, with the

suet and currants, and flour, to make it like a light paste. When the water boils, roll the mixture into pieces as big as a turkey's egg, with a little flour; then flat them and throw them in boiling water. Move them softly, that they do not stick together; keep the water boiling half an hour, and they will be done enough.

BEEF STEAK PUDDING.

Make a good crust, of suet shred fine with flour, and mix it with cold water: season with a little salt, and make it pretty stiff. Let the steaks be well seasoned with pepper and salt; make it up as you do an apple pudding; tie it in a cloth, and put it in the water boiling. If it be large, it will take five hours; if small, three hours. This is likewise the best crust for an apple pudding.

BREAD AND BUTTER PUDDING.

Cut a twopenny loaf in thin slices, as bread and butter, as you do for tea. Butter a dish, and as you cut them lay the slices all over it, then strew a few currants, clean washed and picked, then a row of bread and butter, then a few currants, and so on till the bread and butter is all in; then take a pint of milk, beat up four eggs, a little salt, and half a nutmeg, grated. Now mix all together with sugar to your taste; pour this over the bread, and bake it half an hour.

CREAM PUDDING.

Boil a quart of cream, with a blade of mace and half a nutmeg grated; let it cool, and beat up eight eggs, and three whites; strain them well, and mix a spoonful of flour with them, also a quarter of a pound of almonds blanched and beaten fine, with a spoonful of orange-flower or rose-water: then by degrees mix in the cream, and beat all well together; take a thick cloth, wet it and flour it well, pour in the mixture, tie it close, and boil it half an hour.

Let the water boil fast; when it is done, turn it into the dish; pour melted butter over, with a little sack, and throw fine sugar all over.

APPLE DUMPLINGS.

Make a good puff-paste; pare some large apples, cut them in quarters, to take out the cores very nicely; take a piece of crust, and roll it round, enough for one apple; if they are big, they will not look pretty, so roll the crust round each apple, and make them round with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and shake flour over it: tie each dumpling by itself, and put them in the water boiling, which keep boiling all the time; and if the crust is light and good, and the apples not too large, half an hour will do them; but if the apples be large, they will take an hour's boiling. When they are done enough, take them up, and lay them in a dish; throw fine sugar over them, and send them to table. Have fresh butter

melted in a cup, and fine beaten sugar in a saucer, which are to be used according to taste.

POTATOE PUDDING.

Boil two pounds of potatoes, and beat them well in a mortar with half a pound of melted butter. Boil it half an hour, pour melted butter over it, with a glass of white wine, or the juice of a Seville orange, and throw sugar over it and the dish.

SAGO PUDDING.

Let half a pound of sago be washed in three or four hot waters, put it to a quart of newmilk, and let it boil together till it is thick; stir it carefully, (for it is apt to burn,) put in a stick of cinnamon when you set it on the fire; when it is boiled take it out. Now stir in half a pound of fresh butter, then pour it into a pan, and beat up nine eggs, with five of the whites, and four spoonsful of sack; stir all together, and sweeten to your taste. Then put in a quarter of a pound of currants, washed and rubbed, and plumped in two spoonsful of sack and two of rose-water; mix all together, stir it over a slow fire till it is thick, lay a puff paste over a dish, pour in the ingredients, and bake it.

MILLET PUDDING.

Wash and pick clean half a pound of millet-seed, put to it half a pound of sugar, a whole nutmeg grated, and three quarts of milk. When you have mixed all well together, break half a pound of fresh butter in the dish, pour it in, and bake it.

ALMOND PUDDING.

Beat a pound of sweet-almonds as small as possible, with three spoonsful of rose-water, and a gill of white wine. Mix in half a pound of fresh butter melted, five yolks of eggs and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three of crumbs of bread. It will take half an hour boiling.

CUSTARD PUDDING.

Take a pint of cream, out of which take two or three spoonsful and mix with a spoonful of fine flour; set the rest to boil. When it is boiled, take it off, and stir in the cold cream and flour well; when cold, beat up five yolks and two whites of eggs, and stir in a little salt and nutmeg, and two or three spoonsful of sack; sweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it, and boil it half an hour. When it is done enough, untie the cloth, turn the pudding in a dish, and pour melted butter over it.

BREAD PUDDING.

Cut off all the crust of a twopenny loaf, and slice it thin in a quart of milk, set it over a chafing-dish of coals till the bread has

soaked up the milk, then put in a piece of butter, stir it round, let it stand till cold ; or boil the milk, pour over the bread, and cover close, which does fully as well ; then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg, salt and sugar, if you chuse it. Mix all well together, and boil it one hour.

BAKED BREAD PUDDING.

Take the crumb of a twopenny loaf, as much flour, the yolks of four eggs and two whites, a tea-spoonful of ginger, half a pound of raisins stoned, half a pound of currants, clean washed and picked, a little salt. Mix first the bread and flour, ginger, salt, and sugar, according to taste, then the eggs, and as much milk as will make it like a good batter, then the fruit ; butter the dish, pour it in, and bake it.

PLAIN BAKED PUDDING.

Boil a quart of milk, and put three bay leaves in it. When it has boiled a little, with flour make it into a hasty-pudding, with a little salt ; take it off the fire, and stir in half a pound of butter and a quarter of a pound of sugar ; beat up twelve eggs and half the whites. Now stir all well together, lay a puff-paste all over the dish, and pour in your stuff. Half an hour will bake it.

BATTER PUDDING.

Take a quart of milk, beat up six eggs, half the whites, mix as above, six spoonfuls of flour, a tea-spoonful of salt, and one of ground ginger : mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, for a change, and half a pound of prunes or currants.

BATTER PUDDING WITHOUT EGGS.

Take a quart of milk, mix six spoonfuls of flour with a little of the milk first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron ; mix all together, and boil it an hour. You may add fruit as you think proper.

BAKED RICE PUDDING.

To half a pound of rice put three quarts of milk ; stir in half a pound of sugar, grate in a small nutmeg, and break in half a pound of fresh butter ; butter a dish, pour it in, and bake it. You may add a quarter of a pound of currants for a change. If you boil the rice and milk, and then stir in the sugar, you may bake it before the fire, or in a tin oven. You may add eggs, but it will be good without.

BOILED RICE PUDDING.

Get a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it stirring constantly, that it may not clot nor burn. When it is of a good thickness, take it off,

and pour it in an earthen pan; stir in half a pound of butter very smooth, and half a pint of cream or new milk, sweeten to your palate, grate in half a nutmeg, and the rind of a lemon. Beat up the yolks of six eggs and two whites, mix all well together; boil it in small basins. When done, turn them into a dish, pour melted butter over, with a little sack, and throw sugar all over.

CHEAP BAKED RICE PUDDING.

Boil a quarter of a pound of rice, in a quart of new milk, and stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool, then stir in well a quarter of a pound of butter; sugar to your palate; grate a nutmeg, butter the dish, pour it in, and bake it.

CHEAP BOILED RICE PUDDING.

Tie a quarter of a pound of rice, and half a pound of raisins, stoned, in a cloth. Give the rice a great deal of room to swell. Boil it two hours; when it is done enough, turn it into the dish, and pour melted butter and sugar over it, with a little nutmeg.

QUAKING PUDDING.

Mix with a pint of cream, six eggs, and half the whites beaten well; grate a little nutmeg in, add a little salt, and a little rose-water, if it be agreeable; grate in half the crumb of a penny roll, or a spoonful of flour, first mixed with a little of the cream, or a spoonful of the flour of rice. Butter a cloth well, and flour it; then put in the mixture, tie it not too close, and boil it for half an hour. Be sure the water boils before you put it in.

PRUNE PUDDING.

Use a quart of milk. Beat six eggs, half the whites, in half a pint of the milk, and four spoonsful of flour, with a little salt, and two spoonsful of beaten ginger; then by degrees mix in all the milk, and a pound of prunes, tie it in a cloth, boil it an hour, melt butter and pour over it. Damsons eat well done this way in the room of prunes.

HARD DUMPLINGS.

Mix flour and water with a little salt, like paste, roll it in balls as big as a turkey's egg, roll them in a little flour, have the water boiling, throw them in, and half an hour will boil them. They are best boiled with a good piece of beef. You may add for change, a few currants. Have melted butter in a cup to pour over them.

NORFOLK DUMPLINGS.

Take half a pint of milk, two eggs, a little salt, and make it into a batter with flour. Have ready a clean saucepan of water boiling, into which drop the batter. Be sure the water boils fast, and two or three minutes will boil them; then throw them into a sieve to

drain the water away ; then turn them into a dish, and stir a lump of fresh butter amongst them ; eat them hot.

YEAST DUMPLINGS.

Make a light dough as for bread, with flour, water, salt, and yeast, cover with a cloth, and set it before the fire for half an hour ; then have a saucepan of water on the fire, and when it boils, take the dough and make it into round balls, as big as a hen's egg ; then flat them with your hand, and put them in the boiling water ; a few minutes boils them. Take great care they do not fall to the bottom of the pot or saucepan, for then they will be heavy ; and be sure to keep the water boiling all the time. When they are done enough, (which will be in ten minutes or less,) take them up, lay them in a dish, and have melted butter in a cup. As good a way as any to save trouble, is to send to the baker's for half a quartern of dough, (which will make a great many,) and then you have only to boil it in small pieces as above.

PASTE FOR TARTS.

Mix one pound of flour and three quarters of a pound of butter up together, and beat with a rolling-pin.

PUFF-PASTE.

Rub a pound of butter in a quarter of a peck of flour very fine, make it up in a light paste with cold water, just stiff enough to work it up ; then roll it about as thick as a crown-piece, put a layer of butter all over, sprinkle on a little flour, double it up, and roll it out again ; double it, and roll it out seven or eight times ; then it is fit for all sorts of pies and tarts that require a puff-paste.

CRUST FOR GREAT PIES.

To a peck of flour add the yolks of three eggs ; boil some water, and put in half a pound of fried suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust ; work it up well and roll it out.

DRIPPING CRUST.

Take a pound and a half of best beef dripping, boil it in water, strain it, let it stand till cold, and take off the hard fat : scrape it, boil it four or five times, then work it well up into three pounds of flour, and make it into paste with cold water. If worked well, it makes a very fine crust.

CRUST FOR CUSTARDS.

Mix together half a pound of flour, six ounces of butter, the yolks of two eggs, and three spoonsful of cream ; let them stand a quarter of an hour, then work it up and down, and roll it very thin.

PASTE FOR CRACKLING CRUST.

Blanch four handfuls of almonds, and throw them in water, then dry them in a cloth, and pound them very fine with a little orange-flower water, and the white of an egg. When they are well pounded, pass them through a coarse hair-sieve to clear them from all the lumps or clots; then spread it on a dish till it is very pliable; let it stand for a while, then roll out a piece for the under-crust, and dry it in the oven on a pie-pan, while other pastry works are making, as knots, cyphers, &c. for garnishing the pies.

TARTS.

If you bake in tin patties, butter them, and put a little crust all over, because of the taking them out; if in china or glass, put no crust but the top one. Lay fine sugar at the bottom, then plums, cherries, or any other sort of fruit, and sugar at top; put on the lids, and bake them in a slack oven. Mince-pies must be baked in tin-patties, because of taking them out, and puff-paste is best for them. For sweet tarts, the beaten crust is best.

Apple, pear, and apricot tarts, are made thus: pare them, cut them into quarters, and core them; cut the quarters across again, set them on in a saucepan, with just as much water as will barely cover them; let them simmer on a slow fire till the fruit is tender; put a good piece of lemon-peel in the water with the fruit, then have the patties ready. Lay fine sugar at bottom, then the fruit, and a little sugar at top. Pour over each tart a tea-spoonful of lemon juice, and three tea-spoonsful of the liquor they were boiled in; put on the lid, and bake them in a slack oven. Apricots do the same way, only do not use lemon.

As to preserved tarts, only lay in the preserved fruit, and put a thin crust at top, and let them be baked as little as possible; but if you would make them very nice, have a large patty, of the size you would have the tart. Make the sugar crust, roll it as thick as a halfpenny; then butter the patties, and cover it. Shape the upper crust on a hollow mould on purpose, of the size of the patty, and mark it with a marking-iron in whatever shape you please, to be hollow and open to see the fruit through; then bake the crust in a very slack oven, not to discolour it, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please; lay on the lid, and it is done; therefore, if the tart is not eaten, your sweetmeat is not the worse, and it looks genteel.

MINCE PIES.

Shred three pounds of suet very fine, then stone and chop two pounds of raisins, and have two pounds of currants nicely picked, washed, rubbed and dried at the fire; half an hundred of fine pippins, pared, cored, and chopped small: half a pound of fine sugar, pounded; a quarter of an ounce of mace, the same of cloves, two large nutmegs, all beaten fine. Put all together into a great pan, and mix it well with half a pint of brandy, and half a pint

of sack: put it down close in a stone pot, and it will keep good four months. When you make the pies, take a little dish, something bigger than a soup-plate, lay a thin crust all over it, lay a thin layer of meat, and then a thin layer of citrons, cut very thin; then a layer of mince-meat, and a layer of orange-peel, cut thin, over that a little meat, squeeze half the juice of a Seville orange or lemon, lay on the crust, and bake it nicely. These pies eat finely when cold. If you make them in little patties, mix the meat and sweetmeats accordingly. If you chuse meat in the pies, par-boil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sirloin of beef boiled.

APPLE AND PEAR PIE.

Make a puff-paste crust, lay some round the sides of the dish, pare and quarter the apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for the pie, mince a little lemon-peel fine, throw it over, and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of the apples, and the rest of the sugar. Sweeten according to taste, and squeeze in a little more lemon. Boil the peelings of the apples and the cores in a little water, with some sugar and a blade of mace; strain it and boil till there is but very little; pour this in the pie, put on the upper crust and bake it. Put in a little quince or marmalade if you like it.

In the same way, make a *pear pie*, but do not put in any quince. You may butter these when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar; put it over a slow fire, and keep stirring it till it just boils up, take off the lid and pour in the cream.

Cut the crust in little three-corner pieces, stick about the pie, and send it to table.

CHERRY PIE, PLUM PIE, &c.

Make a good crust, lay a little round the sides of the dish, throw sugar at the bottom; and lay in the fruit and sugar at top; a few red currants do well with them; put on the lid, and bake it in a slack oven.

Make a *plum pie* and also a *gooseberry pie* the same way. If you would have it red, let it stand a good while in the oven after the bread is drawn. A custard is very good with the gooseberry pie.

BEEF-STEAK PIE.

Take fine rump-steaks, beat them with a rolling-pin, then season with pepper and salt. Make a crust, lay in the steaks, fill the dish, and pour in some water, put on the crust, and bake it well.

MUTTON PIE.

Pare the skin and fat off the inside of a loin of mutton, cut it

in chops, season it well with pepper and salt to your taste. Lay it in the crust, and pour in as much water as will almost fill the dish; put on the crust, and bake it well.

SAVORY LAMB OR VEAL PIE.

Make a good puff-paste crust, cut the meat in pieces, season it with pepper, salt, mace, cloves, and nutmeg, finely beaten; lay it into the crust with a few lamb-stones and sweet breads seasoned as the meat is; also oysters and force-meat balls, hard yolks of eggs, and tops of asparagus two inches long, first boiled green; put butter all over the pie, put on the lid, and set it in a quick oven for an hour and a half, and have the liquor ready, made thus:—take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg; mix all together with the yolks of two or three eggs, and keep stirring it one way all the time. When it boils, pour it into your pie; and put on the lid again. Send it hot to table.

GOOSE PIE.

Half a peck of flour will make the walls of a goose pie, made as in receipts for crust. Raise the crust just big enough to hold a large goose; first have a pickled dried tongue boiled tender enough to peel, cut off the root: bone a goose and a large fowl; then take half a quarter of an ounce of mace beaten fine, a large tea-spoonful of beaten pepper, three tea-spoonsful of salt, mix all together, season the fowl and goose with it, lay the fowl in the goose, the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. This pie is delicious, hot or cold, and will keep a great while. A slice of this pie cut down across, makes a pretty side-dish for supper.

DUCK PIE.

Make a puff-paste crust; then scald two ducks, and make them clean; cut off the feet, the pinions, the neck, and head, picked and scalded clean, with the gizzards, livers and hearts; pick out all the fat of the inside; lay a crust over the dish, season the ducks with pepper and salt, inside and out, lay them in the dish, and the giblets at each end, *seasoned*; put in as much water as will almost fill the pie, lay on the crust, and bake it, but not too much.

GIBLET PIE.

Take two pair of giblets nicely cleaned, put all but the livers in a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion; cover them close, and stew them softly till they are tender; then have a good crust ready, cover the dish, lay a fine rump-steak at the bottom, seasoned with pepper and salt; lay in the giblets with the livers, and strain the liquor they were stewed in. Season it with pepper and salt, and pour it into the pie; put on the lid, and bake it for an hour and a half.

HAM AND FOWL PIE.

Take some cold boiled ham, and slice it about half an inch thick, make a good thick crust over the dish, and lay a layer of ham, shake a little pepper over it, then take a large young fowl, picked, gutted, washed, and singed; put a little pepper and salt in the belly, rub a very little salt on the outside; lay the fowl on the ham; boil some eggs hard, put in the yolks, and cover with ham, then shake some pepper on, and put on the crust. Bake it well; have ready when it comes out of the oven, some rich beef-gravy enough to fill the pie: lay on the crust, and send it to table hot. A fresh ham will not be so tender; the best way is to boil the ham one day, and bring it to table, and the next day make a pie of it. It does better than an unboiled ham. If you put two large fowls in, they will make a fine pie; but that must be according to the company. The larger the pie, the finer the meat eats. The crust must be the same that is made for a venison-pasty. Pour a little strong gravy in the pie when you make it, just to bake the meat, and fill it up when it comes out of the oven. Some truffles and morels boiled and put into the pie is a great addition, also some fresh or dried mushrooms.

CHICKEN PIE.

Make a puff-paste crust; then cut two chickens in pieces, season with pepper and salt, and a little beaten mace; then lay a force-meat, made as follows, round the side of the dish. Take half a pound of veal, half a pound of suet, beat them quite fine in a marble mortar, with as many crumbs of bread; season it with a little pepper and salt, an anchovy with the liquor, cut to pieces, a little lemon peel cut very fine, and shred small, and a very little thyme. Mix all together with the yolk of an egg, and make some into balls, (about twelve,) the rest lay round the dish. Now, lay in one chicken over the bottom of the dish; and take two sweetbreads, cut them into five or six pieces, lay them all over, season with pepper and salt, strew over half an ounce of truffles and morels, two or three artichoke-bottoms cut to pieces, a few cockscombs, a palate boiled tender, and cut to pieces; then lay on the other chicken, put half a pint of water in, and cover the pie; bake it well, and when it comes out of the oven, fill it with good gravy, lay on the crust, and send it to table.

PIGEON PIE.

Make a puff-paste crust, cover the dish, let the pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt, in their bellies; lay them in a pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and a beef-steak in the middle; put in as much water as will almost fill the dish, lay on the top-crust, and bake it well. The French fill the pigeons with a very high force-meat, and lay force-meat balls

round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels, and season high.

A VENISON PASTY.

Take a neck and breast of venison, bone it, season it with pepper and salt to your palate. Cut the breast in two or three pieces; but do not cut the fat off the neck if you can avoid it. Lay in the breast and neck end first, and the best end of the neck on the top, that the fat may be whole; make a puff paste crust, let it be very thick on the sides, a good bottom crust, and thick at top: cover the dish, lay in the venison, put in half a pound of butter, a quarter of a pint of water, close the pasty, and let it be baked two hours in a very quick oven.

In the mean time, set on the bones of the venison in two quarts of water, two or three little blades of mace, an onion, a little piece of crust baked crisp and brown, a little whole pepper; cover it close, and let it boil softly over a slow fire till above half is wasted, then strain it. When the pasty comes out of the oven, lift up the lid, and pour in the gravy. When the venison is not fat enough, take the fat of a loin of mutton, steeped in a little rape vinegar and wine twenty-four hours, lay it on the top of the venison, and close the pasty. It is wrong of some people to think that venison cannot be baked enough, and who first bake it in a false crust, and then in the pasty; by this time the fine *flavour* is gone. If you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper; it will thus keep good for a fortnight; but be sure there be no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke-warm water, and dry it. Bake the pasty in a quick oven; if it is large, it will take three hours; then the venison will be tender, and have all the fine flavour. The shoulder makes an excellent pasty, boned and made as above, with the mutton fat.

EEL PIE.

Make a good crust; clean, gut, and wash the eels well, cut them in pieces half as long as the finger; season them with pepper, salt, and a little beaten mace, according to taste, either high or low. Fill the dish with eels, and put in as much water as it will hold; put on the cover, and bake it well.

LOBSTER PIE.

Boil two or three lobsters, take the meat out of the tails whole, cut them in four pieces long ways, also take out all the spawn and the meat of the claws; beat it well in a mortar; season with pepper, salt, two spoonsful of vinegar, and a little anchovy liquor; melt half a pound of fresh butter, and stir all together with the crumbs of a penny roll, rubbed fine and the yolks of two eggs. Put

a fine puff paste in the dish, lay in the tails and the rest of the meat over them : now put on the top, and bake in a slow oven.

SALMON PIE.

Make a good crust, cleanse a piece of salmon well, and season it with salt, mace and nutmeg ; lay a piece of butter at the bottom of the dish and lay the salmon in. Melt butter according to the size of the pie. Now boil a lobster, pick out all the flesh, chop it small, bruise the body, mix it well with the butter, which must be very good ; pour it over the salmon, put on the lid, and bake it well.

FLOUNDER PIE.

Gut some flounders, wash them clean, dry them in a cloth, then just boil them, cut off the fish clean from the bones, lay a crust over the dish, and a little fresh butter at the bottom, and on the fish ; season with pepper and salt. Boil the bones in the water in which the fish was boiled, with a small bit of horse-raddish, some parsley, and a little bit of lemon peel, and a crust of bread. Boil it till there is just enough liquor for the pie, then strain it, and put it in : put on the top crust, and bake it.

SECTION XIV.

MODE OF PLACING DISHES ON THE TABLE.

SOUP, broth, or fish, should always be put at the head of the table : if there is none of these, a boiled dish is put at top, where there is both boiled and roasted.

If there is but *one* principal dish, it goes to the head of the table.

If *two*, put one at top and the other at the bottom.

If *three*, the principal one to the head, and the two smallest to stand opposite each other, near the foot.

If *four*, the biggest to the head, and the next biggest to the foot, and the two smallest dishes on the sides.

If *five*, you are to put the smallest in the middle, the other four opposite.

If *six*, you are to put the top and bottom as before, the two small ones opposite for side dishes.

If *seven*, you are to put three dishes down the middle of the table, and four others opposite to each other round the centre dish.

If *eight*, put four dishes down the middle, and the remaining four two on each side, at equal distances.

If *nine* dishes, put them in three equal lines, observing to put the proper dishes at the head and bottom of the table.

If *ten* dishes, put four down the centre, and one on each side, opposite to the vacancy between the two central dishes; or four down the middle, and three on each side; each opposite to the vacancy of the middle dishes.

If *twelve* dishes, place them in three rows of four each; or six down the middle and three at equal distances on each side.

If more than the above number of dishes are required, the manner of laying them on the table must in a great measure depend on the taste of the dresser.

Desserts are placed in the same manner;—if you have an ornamental frame for desserts, or a bouquet, or any other ornament for your dinner table, invariably place these in the middle of the table.

SECTION XV.

PASTRY AND CONFECTIONARY.

TO MAKE RASPBERRY JAM.

WEIGH equal quantities of fruit and loaf sugar, put the fruit into the preserving pan, boil and break it, stir it continually, and let it boil quickly; when most of the juice is wasted, add the sugar, and simmer thirty minutes.

TO MAKE ORANGE MARMALADE.

Cut and squeeze Seville oranges, according to the quantity you propose to make; then cut out the pulp, leaving the rind very thin, now shred the rind quite fine, and boil it till tender. Then boil the pulp soft, and rub it through a fine hair sieve; now mix the juice, pulp, and chips together; and to every pound add one pint of clarified sugar. Boil the sugar till it snaps, then add the other ingredients. Let them boil ten minutes, and put it into pots.

QUINCE MARMALADE.

Quarter the quinces; boil them till very tender, and press them through a fine hair sieve; to every pound of pulp, take one pound of powdered lump sugar; let it boil to the consistence of raspberry jam; then put it into pots.

APPLE MARMALADE.

Scald them till they pulp from the core, then take an equal

weight of sugar in large lumps, dip them in water, and boil till it can be well skimmed, and becomes a thick syrup, then throw in the pulp, and let it simmer fifteen minutes over a quick fire.

A little grated lemon peel will improve it.

TO PRESERVE STRAWBERRIES AND RASPBERRIES WHOLE.

Take of the pine, or China strawberries, as many as the preserving pan will conveniently do at once; cleanse them from the stalk and lay them in the pan; then boil clarified sugar till it snaps, and pour upon them as much as will cover them. Then boil them several minutes and let them stand till the next day, then drain them from the syrup. Next boil the syrup, adding as much clarified sugar as will cover them; boil them till it blows; then put in the strawberries, boil them again for five minutes, let them stand till cold, and then put them in the jars.

Raspberries may be done in the same way.

TO PRESERVE GOOSEBERRIES GREEN.

Take the gooseberries in the same state as for bottling, making a slight opening at the small end; make some water scalding hot, put the gooseberries into it, take them off the fire and cover them with common white paper, let them stand in the same water two days; then put them in the preserving pan and cover them with clarified sugar. Let them stand four or five days, and then put them on the fire and give them a gentle boil. The next day, drain them from the sugar, put them in the jars, and boil the sugar till it blows, adding as much as will cover them; and they are fit for immediate use.

TO MAKE CURRANT JELLY.

Strip off the fruit, and put it in a jug, which put in a kettle of water, and let it boil one hour, then throw the currants into a fine sieve, and press out all the juice, to every pint of which add one pound of loaf sugar. Put this in a pan over a clear fire, and stir it till it becomes a jelly, observing to skim it carefully. When done, pour it into glasses, and when cold, lay some brandied-paper on the top: then cover with white paper.

Black currant jelly is made the same way.

TO MAKE HARTSHORN JELLY.

Put half a pound of hartshorn-shavings into three quarts of water, and boil it over a gentle fire in an earthen pan, till two parts are wasted, and strain off the remaining liquor. Then add the following ingredients: viz. six ounces of white sugar-candy in powder, a quarter of a pint of mountain wine, and one ounce of lemon-juice, then boil it all together over a gentle fire to the consistence of a jelly.

TO MAKE BLANCMANGE.

Sweeten equal quantities of clear hartshorn and calves-feet

jelly, add some orange-flower and rose-water, a little white wine, and the juice of an orange; then blanch some sweet almonds, and pound them well, adding gradually a little rose-water. Add as much of this to the blancmange as will turn it white; strain it well, stir all together till it becomes a jelly; then pour it in the mould to cool.

TO MAKE GOOSEBERRY-FOOL.

Put the gooseberries, mixed with Lisbon sugar, in a jar on a stove, with a gill of water; when soft, pass it through a cullender; then have ready a sufficiency of milk and cream, or in lieu of the latter an egg, boiled together, but cold before used, sweeten it well, and stir in the fruit gradually.

Apples may be done in the same manner.

TO MAKE RATAFIA CREAM.

Boil a quart of cream with six laurel or nectarine leaves, and strain it; when cold, add the yolks of six eggs beaten and strained, sugar, and a gill of brandy; stir the whole *quick* into it, then scald till sufficiently thick, and observe to stir continually till done.

LEMON OR ORANGE CREAM.

Put a quart of thick cream on the fire, observing to stir it continually, and let it simmer; sweeten with the *finest* white sugar, and keep it stirring till it is pretty cool. Then add the juice of one lemon, with the peel squeezed in, to give it a fine bitter taste. Stir it till cold, after which stir it up high to bring a froth.

This cream should be made early in the morning, to be ready for dinner.

TO MAKE SNOW CREAM.

To a quart of cream add the whites of three eggs well beaten, a little sweet wine, and sugar to taste; whip it to a froth, and serve in a dish.

TO MAKE CAKE TRIFLE.

Bake a rice-cake in a mould; when cold, cut it round a little way from the edge with a sharp knife, observing not to perforate the bottom; put in a rich custard, and some raspberry jam, and then put on a high whipped mixture.

GOOSEBERRY OR APPLE TRIFLE.

Scald a sufficient quantity of fruit, and pass it through a sieve, add sugar agreeable to taste, and make a thick layer of this at the bottom of the dish. Now mix a pint of milk, a pint of cream, and the yolks of two eggs; and scald it over the fire, observing to stir it. Then add a small quantity of sugar, and let it get cold; and lay it over the apples or gooseberries with a spoon. Now put on the whole a whipped mixture made the day before.

If you use apples, add the rind of a lemon grated.

TO MAKE JUNKETS.

Put a pint of new milk and half a pint of cream together warm, with a spoonful of rennet, and cover with a cloth wrung out of cold water. Now gather the curd, put it in rushes till the whey has run out, and serve it either with or without cream, with sugar and nutmeg.

TO MAKE EVERLASTING SYLLABUBS.

Use three quarts of thick cream, a quart of Rhenish wine, a pint of sack, six lemons, two pounds of the best loaf sugar, which must be well beaten, sifted, and put to the cream. Now, grate off the yellow rind of six lemons, put that in, and squeeze the juice of six lemons into the wine; then put all together, beat well with a spoon, and fill the glasses.

TO MAKE SNOW-BALLS.

Swell rice in milk, strain it, and lay it round some cored apples, put a bit of cinnamon, lemon peel, and a clove, in each; then tie them up in a cloth, and boil them well: eat with melted butter and sugar.

COLOURINGS FOR ICES, JELLIES, CREAMS, &c.

A tincture made by pouring hot water over some sliced beet-root will give a beautiful red. Or, boil a small quantity of cochineal finely powdered, with a drachm of cream of tartar, to half a pint of water; to which add, when boiling, a very little bit of alum.

For white, use almond paste or cream.

For yellow, tincture of saffron.

For green, the expressed juice of spinach leaves.

TO CLARIFY SUGAR.

Break the sugar into large lumps, and to every pound, put half a pint of water. Set it over the fire with the white of an egg well whipt, and let it boil. Skim it occasionally, and when ready to run over, check it with a little cold water; when it rises again, take it off the fire, and set it by in the pan for twenty minutes, then take the skum gently off, and pour the syrup into a vessel.

TO MAKE ICEING FOR CAKES.

Put double refined loaf sugar, sifted fine, as much as will be sufficient for the cake or cakes to be iced, in an earthen pan; and add whites of eggs till it is pretty soft, then beat it well, adding a little lemon juice till you can just taste the acid, and lay it on the cake with a knife.

FROTH TO SET ON CREAM, CUSTARDS, &c.

Sweeten a pound of the pulp of damsons, add to it the whites of eight eggs well beaten, and beat the whole till it will stand as high as you choose.

TO PREPARE ICE FOR ICEING.

Break four pounds of ice almost to powder, and throw two handfuls of salt amongst it. (Do this in the coldest part of the house.) The ice and salt being in a bucket, put the prepared cream into an ice-pot, and cover it. Immerse *it* in the ice, and draw *that* round the pot. In a few minutes, put a spoon in, and stir it well, moving the ice round the edges to the centre.

TO MAKE ICED WATER.

Rub some sugar on lemon or orange peel to give a flavour to the water, then squeeze the juice on its own peel, and add a sufficiency of sugar and water, strain the whole, and put it in the ice-pot.

Or the water may be mixed with the strained juice of any kind of fruit, agreeable to taste.

TO PRESERVE GREEN GAGES.

Take the gages a little under ripe; prick them well all over with a small fork, and put them in cold water as you do them. Then put them on the fire and scald them till they are soft, taking care not to let the water boil. Now let them stand in the water in which they were scalded three days; then drain them, and put them in the preserving pan; and cover them with hot clarified sugar. Put them on the fire; give them a gentle boil; let them stand two days: then drain them; boil the syrup till it blows, adding as much clarified sugar as may be necessary; put them on the fire; let them be gently boiled and stand two days; then drain the syrup, put the gages in jars, boil the syrup till it blows, and pour it hot upon them.

FINE SWEETMEAT FOR TARTS.

Cut four pounds of ripe apricots, and take out the stones, blanch the kernels and put them to the fruit, add to it six pounds of green gage plums, and five pounds of lump sugar. Let the whole simmer till the fruit be a clear jam. Remember, it must not boil, and it must be well skimmed. When done, pour it into small pots.

TO MAKE DAMSON CHEESE.

Bake the fruit in a stone jar, pour off some of the juice, and to every four pounds of fruit, weigh one pound of sugar. Put the fruit over the fire in a pan, let it boil quickly till it begins to look dry, take out the stones, and add the sugar; stir it well in, and simmer two hours *slowly*, then boil it quickly thirty minutes, till the sides of the pan are candied, then pour the jam into potting pans.

TO PRESERVE APRICOTS.

Take the apricots before they are quite ripe; push out the stones, and put the apricots on a slow fire. Scald them till soft, and take

them out of the water with the skummer as soon as they are ready. Now put them in cold water, drain and lay them singly in the preserving pan; boil clarified sugar till it blows; and pour as much over as will cover them. Then put them on the fire and let them boil gently about two or three minutes, and let them stand four days. Now drain the syrup from them; boil till it blows strong, adding as much clarified sugar as is necessary to cover them. When cold, put them in jars.

TO PRESERVE GOOSEBERRIES.

Pick full grown, but not ripe gooseberries, strip them, and put them into wide-mouthed bottles: cork them gently with new soft corks, and put them in an oven, from which the bread has been drawn, and let them stand till nearly a quarter shrunk, then take them out, and beat the corks in tight, cut them off level with the bottle, and rosin them down close. Set them in a dry place to keep.

TO PRESERVE MORILLA CHERRIES.

Take as much clarified sugar as will cover the cherries to be preserved; boil till it blows, then put in the cherries, let them boil briskly two minutes, take the skum off them, let them stand till the next day, and drain them. Boil the syrup till it blows; then put in the cherries, and as soon as they boil, take them off. When cold put them into jars.

TO PRESERVE EGG PLUMS.

Use them not too ripe; prick and scald them as green gages, taking care to have a very slow fire; let them stand in the water in which they were scalded till next day; then drain and put them in the preserving pan. Reduce the clarified sugar by adding a pint of water to every quart; put in as much as will cover them, and put them on a slow fire. Simmer them very gently for five minutes, let them stand four days, and then drain them. Boil the syrup till it blows, gently pour it on them, and let them stand six days; then drain them, put them in the jars, boil the syrup till it blows strong, adding clarified sugar sufficient to cover them.

TO PRESERVE DAMSONS.

Boil three pounds of sugar with six pounds of damsons, over a slow fire, till the juice adheres to the fruit. Pour it into small jars, and when cold, cover with paper and leather.

TO MAKE RASPBERRY CAKES.

Take any quantity of fruit, weigh and boil it, and when mashed, and the liquor is wasted, add as much sugar as was equal in weight to the raw fruit. Mix it very well off the fire, till the whole is dissolved, then lay it on plates, and dry it in the sun. When the top part dries, cut it off into small cakes, and turn them on a fresh plate. When dry, put the whole in boxes with layers of paper.

TO SCALD CODLINS.

Wrap each in a vine leaf, and pack them close in a saucepan; when full, pour as much water in as will cover them, set them over a fire, and let them simmer slowly, till done enough to take the skin off when cold.

Serve with cream, or custard, and powdered sugar; some of the latter should be strewed over them.

TO MAKE SHORT CRUST.

Take one pound of flour, and twelve ounces of butter, rub them together, and mix into a stiff paste, with as little water as possible; now beat it well, and roll it thin; bake in a moderate oven.

TO MAKE RAISED CRUST.

Put eight ounces of butter into a saucepan with water, and when it boils, add as much flour as may be sufficient, knead it till smooth; then put it under a pan to soak till nearly cold, when it is fit to be used for custards or tarts.

TO MAKE CHEESE CAKES.

Take two quarts of new milk, set it as for cheese, and gently turn the whey from it; then break the curd in a mortar, put to it the yolks of three and the whites of two eggs; sweeten to taste, and add some nutmeg, rose-water, and sack, then mix the whole together. Now make a pint of cream, over the fire, into a hasty-pudding, then mix all the ingredients well together; fill the patty-pans, and put them immediately into the oven; when they rise well up they are done enough.

RICE CHEESE CAKES.

Take eight ounces of ground rice, and boil it in two quarts of milk, with a little whole cinnamon, till it be of a good thickness, then pour it into a pan, and add six ounces of fresh butter; let the whole stand covered till cold, and then put in six eggs, (omitting the whites), and eight ounces of currants, with some nutmeg and sugar, according to taste.

TO MAKE QUEEN CAKES.

Beat a pound of butter, and mix it with four well beaten eggs, a pound of dried flour, the same quantity of powdered lump sugar, and the grated rind of two lemons; now beat the whole together for a minute, with a silver spoon. Put the mixture into patty pans, half full, and bake them for twenty minutes.

TO MAKE BUNS.

Use two pounds of flour, a pint of ale yeast, with a little sack in it, and three eggs beaten: knead all together with a little warm milk, nutmeg, and salt, and lay it before the fire till it rises very

light, then knead in a pound of fresh butter, a pound of rough carraway comfits, and bake them in a quick oven in what shape you please, on floured paper.

THE FLOATING ISLAND.

Sweeten a pint of thick cream with *fine* sugar, grate in the peel of one lemon, and add a gill of sweet white wine, whisk the mixture well till you have raised a froth; then pour a pint of thick cream into a china dish. Now slice a French roll thin, and lay it over the cream as lightly as possible; then a layer of clear calves-feet jelly, or currant jelly. Now, whip up the cream, and lay on the froth as high as possible, and what remains pour into the bottom of the dish. Garnish the rim with sweet-meats.

CALF'S FOOT JELLY.

Boil two calves feet in a gallon of water till it comes down to a quart; strain it, let it stand till cold, skim off the fat, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly in a saucepan, with a pint of mountain wine, half a pound of loaf sugar, and the juice of four large lemons. Now beat up six or eight whites of eggs with a whisk, then put them in a saucepan, and stir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, and pour it in. It will run through quick, therefore pour it in again till it runs clear, then have ready a large china basin, with the lemon peels cut as thin as possible, let the jelly run into that basin, and the peels will both give it a fine amber colour and also a flavour: with a clean silver spoon fill the glasses.

PLAIN CUSTARDS.

Sweeten a quart of new milk to your taste, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, stir them into the milk, and bake in china basins, or put the mixture in a deep china dish; or have a kettle of water boiling, set the cups in, let the water come above half way, but do not let it boil too fast, for fear of its getting into the cups. You may add a little rose-water.

TO MAKE FINE TART PASTE.

Take of flour, loaf sugar, and butter, a pound each, work it up together, but do not roll it; then beat it well with a rolling pin for half an hour, folding it up and beating it out again. Now roll out little pieces, as required for your tarts.

TO MAKE RHUBARB TARTS.

Peel and slice the rhubarb nicely, sweeten it to taste, and make as for a gooseberry tart.

Rhubarb tarts are very delicious.

TO MAKE PUMPKIN PIE.

Peel off the skin of the pumpkin, then cut it in small pieces,

steam it till soft, without water, unless you have no steamer, in that case put not more than two spoonsful. Now mash it very smooth and fine, and while warm, stir in two spoonsful of fresh butter, the yolks of eight or ten eggs well beaten, one nutmeg, some rose-water, and a spoonful or two of ginger. Add as much milk as will make it of a middling thickness, bake with puff-paste at the bottom.

TO MAKE RATIFIA CAKES.

Take eight ounces of bitter almonds, blanch and beat them fine, while beating them add the whites of eight eggs, (one at a time,) and mix it up with sifted sugar to a light paste. Now roll the cakes, and lay them on wafer-paper, or tin plates, make the paste so light as to be able to take it up with a spoon, then bake in a quick oven.

TO MAKE POUND CAKE.

Take of flour, butter, and powdered sugar, one pound each, eight yolks and four whites of eggs, and as many carraway seeds as you think proper; first beat up the butter to a cream, observing to beat it one way, then gradually beat in the eggs, sugar, and flour; bake it in a warm oven for an hour and a quarter. It must be placed in a tin, covered at the bottom and sides with buttered paper.

TO MAKE A PLUM-CAKE.

Take a pound and a half of flour, a little ale yeast, half a pint of milk, eight ounces of sugar, the same quantity of butter, and a small portion of allspice; make it into a dough before you add the plums, of which put in as many as you please.

TO MAKE CARRAWAY CAKES.

To two pounds of flour add the same quantity of fresh butter, six spoonsful of yeast, eight of rose-water, the yolks of six eggs, carraway seeds to taste, and eight ounces of powdered sugar. Knead all into a paste, shape according to fancy, and bake it sufficiently.

TO MAKE GINGERBREAD.

Use three pounds of treacle, four beaten eggs, a pound of brown sugar, two ounces of finely powdered ginger; and of cloves, mace, and nutmegs, a quarter of an ounce each; of fine coriander and carraway seeds, one ounce each, and four pounds of melted butter. Mix the whole together, and add as much flour as will knead it into a very stiff paste, roll it out, cut it into what form you please, and bake in a very quick oven.

TO MAKE MACAROONS.

Blanch half a pound of almonds, and throw them into cold water; now dry them in a cloth, pound them in a mortar, and moisten them with the white of an egg. Then take eight ounces of powdered sugar, the whites of two eggs, and a little

milk, and beat the whole well together. Shape the macaroons round upon *thin paper* with a spoon, and bake them on tin plates.

TO MAKE SPUNGE CAKES.

Weigh fifteen eggs, add their weight in *very fine* sugar, and that of *nine*, in flour. Beat the yolks with the flour, and the whites alone, to a very stiff froth. Then by degrees mix the whites and the flour with the other ingredients, and beat them forty minutes. Bake in a quick oven for about an hour and ten minutes.

SECTION XVI.

DISHES FOR LENT AND FRIDAYS.

TO MAKE PANCAKES.

In a quart of milk, beat six or eight eggs, leaving half the whites out; mix it well till the batter is of a fine thickness. Mix the flour first with a little milk, then add the rest by degrees; put in two spoonful of beaten ginger, a glass of brandy and a little salt. Now stir all together, clean the stewpan well, put in a piece of butter as big as a walnut, then pour in a ladleful of batter, moving the pan round that the batter may run all over the pan. Now shake the pan, and when you think one side is done enough, toss it; if you cannot, turn it cleverly; and when both sides are done, lay it in a dish before the fire; and so do the rest. Take care they are perfectly dry; before they are sent to table, strew a little sugar over them.

TO MAKE APPLE-FRITTERS.

Beat the yolks of eight eggs, and the whites of four, well together, and strain them into a pan; then take a quart of cream, make it as hot as you can bear your finger in it; put to it a quarter of a pint of sack, three quarters of a pint of ale, and make a posset of it. When cool, put it to the eggs, beating it well together; then put in nutmeg, ginger, salt, and flour, to your liking. The batter should be pretty thick, then put in pippins, sliced or scraped, and fry them quick.

TO MAKE RICE-MILK.

Boil half a pound of rice in a quart of water, with a little cinnamon, till the water is all wasted; take great care it does not burn; then add three pints of milk, and the yolk of an egg beaten up. Keep stirring, and when it boils take it up. Sweeten to your taste.

TO MAKE RICE SOUP.

Into two quarts of water put a pound of rice, a little cinnamon : cover close, and let it simmer very softly till the rice is quite tender ; take out the cinnamon ; then sweeten ; grate half a nutmeg, and let it stand till it is cold ; then beat up the yolks of three eggs with half a pint of white wine, mix them well, then stir them into the rice, set them on a slow fire, and keep stirring all the time to prevent curdling. When it is of a good thickness, and boils, take it up. Keep stirring it till you put it into the dish.

TO MAKE HASTY PUDDING.

Boil a quart of milk, with four bay leaves, set it on the fire to boil, beat up the yolks of two eggs, and stir in a little salt. Beat up two or three spoonful of milk with the eggs, and stir in the milk, then with a wooden spoon in one hand, and flour in the other, stir it in till it is of a good thickness. Let it boil and keep it stirring, then pour it in a dish, and stick pieces of butter here and there. Omit the egg if you do not like it ; but it is a great addition to the pudding ; and a little piece of butter stirred in the milk makes it eat short and fine. Take out the bay-leaves before you put in the flour.

TO MAKE PLUM-PORRIDGE.

Use a gallon of water, half a pound of barley, a quarter of a pound of raisins clean washed, a quarter of a pound of currants washed and picked. Boil till above half the water is wasted, with two or three blades of mace ; then sweeten, and add half a pint of white wine.

TO SOUSE MACKEREL.

Wash them clean, gut them, and boil them in salt and water till they are done enough ; take them out, lay them in a clean pan, cover them with the liquor, add a little vinegar ; and when sent to table, lay fennel over them.

TO PICKLE OR BAKE HERRINGS.

Scale and wash them clean, cut off the heads, take out the roes ; or wash them clean and put them in again. Season with a little mace and cloves beaten fine, a very little beaten pepper and salt. Now lay them in a deep pan, put two or three bay leaves between each layer, and put in half vinegar and half water, or rape vinegar. Cover it close with a brown paper, and send it to the oven : let it stand till cold. In the same way do sprats. Some use only allspice, but that is not so good.

TO COLLAR EELS.

Scour an eel well with salt, wipe it clean ; then cut it down the back. Now take out the bone, cut the head and tail off ; put the yolk of an egg over ; then take four cloves, two blades of mace,

half a nutmeg beaten fine, a little pepper and salt, some chopped parsley, and sweet herbs chopped fine; mix them all together, and sprinkle over it, roll the eel up very tight, and tie it in a cloth. Now put on water enough to boil it, and put in an onion, some cloves and mace, and four bay leaves; boil it up with the bones, head and tail, for half an hour, with a little vinegar and salt; then take out the bones, &c. and put in the eels; boil them, if large, two hours; less in proportion: when done, put them to cool; then take them out of the liquor and cloth, and cut them in slices or send them whole to table, with raw parsley under and over.

STEWED SPINACH AND EGGS.

Pick and wash spinach clean, put it in a saucepan, with a little salt; cover it close, shake the pan often; when it is tender, and whilst green, after throwing it into a sieve to drain, lay it in the dish. In the mean time, have a stewpan of water boiling, break as many eggs into cups as are to be poached. When the water boils put in the eggs, have an egg-slice ready to take them out, lay them on the spinach, and garnish the dish with orange cut in quarters, with melted butter in a cup.

TO MAKE A TANSEY.

Take a pint of cream, and half a pint of blanched almonds, beaten fine with rose and orange-flower water, stir them together over a slow fire; when it boils take it off, and let it stand till cold, then beat in ten eggs, grate in a small nutmeg, four Naples biscuits, and a little bread; sweeten to taste, and if it is too thick, put in more cream and the juice of spinach to make it green; stir it well together, and either fry or bake it. If you fry it, do one first, and then with a dish turn the other.

TO MAKE PEASE-PORRIDGE.

To a quart of green pease, add a quart of water, a bundle of dried mint, and a little salt. Let them boil till the pease are quite tender; then put in some ground pepper, a piece of butter as big as a walnut, rolled in flour, stir it all together, and boil a few minutes; then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it up.

TO MAKE ORANGE-FOOL.

Take the juice of six oranges, and six eggs well beaten, a pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all together, and keep stirring over a slow fire till it is thick, then add a bit of butter, and keep stirring till cold, and dish it up.

TO STEW PEARS.

Pare six pears, and quarter them, or do them whole; lay them in a deep earthen-pot, with a few cloves, a piece of lemon peel, a gill of red wine, and a quarter of a pound of fine sugar. If the

pears are very large, put in half a pound of sugar, and half a pint of red wine; cover close with brown paper, and bake them till they are done enough. Serve them hot or cold. They will be very good with water instead of wine.

TO BAKE APPLES WHOLE.

Put apples in an earthen pan, with a few cloves, a little lemon peel, some coarse sugar, a glass of red wine; put them into a quick oven, and they will take an hour baking.—

N. B. For other Lent dishes, see the articles *Fish* and *Confectionary*.

SECTION XVII.

BREAD, BISCUITS, &c.

TO MAKE COMMON BREAD.

PUT a bushel of good flour into a trough, mix with it two gallons of warm water, and three pints of good yeast, and stir it well with the hands till it becomes tough. Let it rise, and then add another two gallons of warm water and a pound of salt, work it well and cover it with a cloth; then begin to warm the oven, and by the time it is ready, the dough will also be ready; make the loaves about five or six pounds each; clean the oven, and put in the bread, then shut it close and bake three hours.

N. B. The water in summer should be milk warm, in winter rather warmer.

TO MAKE FRENCH BREAD, AND FRENCH ROLLS

With a peck of fine flour, mix the yolks of twelve and the whites of eight eggs, beaten and strained; also a quart of good yeast not bitter with hops, and some salt, and as much warm milk as will make the whole into a thin light dough; stir it well, but do not knead it. Have ready several wooden dishes, holding about a quart or three pints each, divide the dough among them, and set it to rise; then turn them out of the bowls into a quick oven. When done, rasp them.

French rolls are made by rubbing an ounce of butter into every pound of flour; one beaten egg, a little yeast, and a sufficiency of milk to make a moderately stiff dough; beat, but do not knead it. Let it rise, and bake on tins; when done, rasp.

RICE AND WHEATEN BREAD.

Simmer two pounds of rice in a gallon of water till it becomes perfectly soft. When it is of due warmth, mix it well with eight pounds of flour, with yeast and salt as for other bread. When well kneaded, set it to rise before the fire. Bake as for other bread.

TO MAKE POTATOE BREAD.

Boil six pounds of potatoes, work them with four ounces of butter, and as much milk as will cause them to pass through a cullender; take a pint of good yeast and the same quantity of warm water, mix it with the potatoes, and pour the whole on ten pounds of flour; add salt as usual. Knead it well; and, if necessary, add more milk and warm water; then let it stand before the fire about an hour, to rise. Bake as for common bread.

TO MAKE FINE ROLLS.

Warm a bit of butter in half a pint of milk, add to it two spoonsful of small beer yeast, and some salt; with the above ingredients mix two pounds of flour. Let it rise an hour, and knead it well; form the rolls, and bake them in a quick oven.

TO MAKE YORKSHIRE CAKES.

Beat three pounds of flour, a pint and a half of warm milk, four spoonsful of yeast, and four eggs, well together, and let it rise; then form the cakes, and let them rise on the tins before you bake, which must be in a slow oven.

Five ounces of butter may be warmed in the milk, if agreeable.

TO MAKE MUFFINS.

Take four pounds of flour, four eggs, a quarter of a pound of butter melted in a quart of milk, and ten spoonsful of good yeast. Mix the whole, and beat it well; then set it to rise three or four hours. Bake on an iron plate, and when done on one side, turn them. Toast before the fire, divide them, and butter before eating.

TO MAKE HARD BISCUITS.

Warm half a pound of butter in as much skimmed milk as will make four pounds of flour into a very stiff paste. Beat it with a rolling-pin, and work it perfectly smooth. Roll it pretty thin, and cut out the biscuits. Prick them full of holes, and bake them, for which purpose six or eight minutes will be sufficient.

SECTION XVIII.

PICKLING AND PRESERVING.

RULES FOR PICKLING.

Always use stone jars for all sorts of pickles that require hot pickle to them; for these not only last longer, but keep the pickle better; as vinegar and salt will penetrate through all earthen vessels; stone and glass being the only vessels to keep pickles in. Be sure never to put the hands in to take pickles out, as it will soon spoil them. The best method is to use a wooden spoon, full of little holes, to take the pickles out with.

RED CABBAGE.

Slice the cabbage cross-ways: put it on an earthen dish, and sprinkle a handful of salt over it, cover it with another dish, and let it stand twenty-four hours; put it in a cullender to drain, and lay it in a jar. Now take white wine vinegar enough to cover it, a little cloves, mace, and allspice, and put them in whole, with one pennyworth of cochineal bruised fine; Then boil it up, and put it over hot or cold: if hot, cover it close with a cloth till cold, then tie it over with leather.

TO PICKLE NASTURTIUMS.

Pick them when young, on a warm day, and put them in a jar of old vinegar, which has been taken from green pickles, or onions, and boiled afresh; or boil some fresh vinegar with salt and spice, and when cold, put in the nasturtiums.

GHERKINS AND FRENCH BEANS.

Put five hundred gherkins in a large earthen pan of spring water and salt, put to every gallon of water two pounds of salt; wash the gherkins out in two hours, and put them to drain, let them be dry, and put them in a jar; in the mean time, put into a tinned pan a gallon of the best white wine vinegar, half an ounce of cloves and mace, an ounce of allspice, an ounce of mustard-seed, a stick of horse-radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt. Boil the whole and put it over the gherkins, and cover close down, letting them stand twenty-four hours; then put them in the pot, and simmer them over the stove, then put them in a jar, and cover them close down till cold; and tie them over with a bladder, and leather over that. Put them in a cold dry place. Mind always to keep pickles tied down close, and take them out with a wooden spoon.

TO PICKLE MUSHROOMS.

Take button mushrooms, rub them, and clean them with flannel and salt; now throw some salt over them, and lay them in a stew-pan with mace and pepper. While the liquor comes out, shake them well, and continue to do so till the whole is dried into them again; then pour in as much vinegar as will cover them; warm them on the fire and turn them into a jar. Prepared in this manner, mushrooms will keep two years, and are very excellent.

LARGE CUCUMBERS IN SLICES.

Slice large cucumbers before they are too ripe, of the thickness of crown pieces, in a pewter dish; and to every dozen of cucumbers slice two large onions thin, and so on till you have filled the dish, with a handful of salt between every row. Then cover them with another pewter dish, and let them stand twenty-four hours, put them in a cullender, and let them drain well. Now put them in a jar, cover them over with white wine vinegar, and let them stand four hours. Then pour the vinegar from them and boil it with a little salt: now put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, then pour the boiling vinegar on. Cover close, and when they are cold, tie them down. They will be fit to eat in two or three days.

ONIONS.

Take onions when they are dry enough to lay up for winter, the smaller they are the better; put them in a pot, and cover them with spring water, with a handful of salt. Let them boil up, then strain them off, and take three coats off. Now put them on a cloth, and let two persons take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in bottles, with some blades of mace and cloves, and a nutmeg cut in pieces: have distilled white wine vinegar, ready boiled up with a little salt, and put it over the onions; when they are cold, cork them close, and tie a bladder and leather over it.

WALNUTS.

Take large full-grown nuts, before they are hard, lay them in salt and water two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three days; now take them out of the water, and put them in a pickling jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay leaves, and a stick of horse-radish; then fill the jar, and pour boiling vinegar over them. Cover them with a plate, and when cold, tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up the vinegar again, and skim it; when cold, pour it over the walnuts. If you

pickle a great many walnuts, and eat them fast, make pickle for a hundred or two, the rest keep in a strong brine of salt and water, boiled till it will bear an egg, and as the pot empties, fill them up with those in the salt and water. Take care they are covered with pickle.

BEEF-ROOT.

Set a pot of spring water on the fire, when it boils put in the beets; and boil them till tender; take them out, and with a knife take off all the outside, cut them in pieces according to fancy; put them in a jar, and cover them with cold vinegar, and tie them down close: when you use it, take it out of the pickle, and cut it in fanciful shapes. Put it in a little dish with pickle; or use it for sallads, as a garnish.

INDIAN PICKLE.

Divide the heads of cauliflowers into pieces, and add some slices of the inside of the stalk, put to them two white cabbages, cut into pieces, with inside slices of carrots, onions, and turnips. Boil a strong brine, simmer the pickles in it two minutes, drain them, let them dry over an oven till they are shrivelled up, then put them into a jar, and prepare the following pickle:—To four quarts of vinegar, add two ounces of flour of mustard, two ounces of long pepper, two ounces of ginger, four ounces of horse-radish, and a few shalots. Boil the whole and pour it on the pickles while hot; when perfectly cold, tie them down, and if necessary, add more vinegar afterwards; and in a month they will be excellent.

LEMON PICKLE.

Cut twelve lemons, each into six pieces, put on them two pounds of salt, eight or nine cloves of garlick, with mace, nutmeg, cayenne pepper and allspice, half an ounce of each; also a quarter of a pound of flour of mustard. To these ingredients, add one gallon of good vinegar; boil the whole for half an hour, then put it in a jar, and set it by for eight weeks, observing to stir it well every day. After which, pour it into small bottles, and close them very well.

TO PICKLE SALMON.

Clean the fish carefully, boil it gently till done, and then take it up; strain the liquor, adding bay leaves, pepper corns, and salt; boil again, and when cold add vinegar, and pour over the fish.

ANCHOVIES AND SPRATS.

To a peck of sprats or anchovies, take two pounds of common salt, a quarter of a pound of bay salt, four of salt-petre, two ounces of prunella salt, and a small quantity of cochineal. Pound all in a mortar, put them into an earthen pan, a row of sprats, then a layer of the compound, and so on alternately to the top. Press them hard down, cover them close, let them stand for six months, and they will be fit for use. Take particular care that the sprats

are very fresh, and do not wash or wipe them, but take them just as they come out of the water.

SMELTS.

Gut and clean them, then lay them in a pan in rows, and add ginger, nutmeg, mace, sliced lemon, powdered bay leaves, and salt. Let the pickle be red wine, vinegar, cochineal, and saltpetre.

OYSTERS, COCKLES, AND MUSSELS.

Take one hundred of the best and freshest oysters, and be careful to save the liquor in a pan as they are opened. Cut off the black verge, saving the rest, and put them into their own liquor; then put all the liquor and oysters into a kettle, stew them about half an hour on a gentle fire, and do them very slowly, skimming them as the skum rises; then take them off, take out the oysters, and strain the liquor through a fine cloth; put in the oysters again, take out a pint of the liquor when hot, and add to it a quarter of an ounce of mace, and the same of cloves. Just boil it and put it to the oysters, and stir up the spices well among them; then put in a tea-spoonful of salt, half a pint of the best white wine vinegar, and a quarter of an ounce of whole pepper. Let them stand till cold, and put the oysters into stone jars, cover them close with a bladder and leather, but be sure they are quite cold before they are covered up. In the same way do cockles and mussels, with this difference only, that there is not any thing to be picked off cockles; and, as they are small, the above ingredients will be sufficient for a quart of mussels, but take great care to pick out the crabs under the tongues of the mussels, and the little weed which grows at the root of the tongue. Cockles and mussels must be washed in several waters to clean them from the grit. Put them in a stewpan by themselves, cover them close, and when open, pick them out of the shells.

SECTION XIX.

HAMS, SAUSAGES, &c.

TO CURE PORK HAMS.

Cut a fine ham off a fat hind-quarter of pork. Now mix together two ounces of saltpetre, a pound of coarse sugar, a pound of common salt, and two ounces of salprunella. Let the ham lie a month in this pickle, turning and basting it every day; then hang it in wood-smoke in a dry place, so as no heat comes to it. If you keep them long, hang them a month or two in a damp place,

so as they may be mouldy, which will make them cut fine and short. Never lay them in water till you boil them, and then boil them in a copper. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours will boil it; if small, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and sift raspings over. Hold a red-hot fire shovel over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish; then lay in the ham, and with the finger make figures round the edge of the dish.

This pickle does finely for tongues afterwards, to lie in it a fortnight, and then hung in wood-smoke a fortnight, or they may be boiled out of the pickle.

TO CURE MUTTON HAMS.

Cut a hind-quarter of mutton, like a ham; then take an ounce of saltpetre, a pound of coarse sugar, a pound of common salt; mix them and rub the ham, lay it in a hollow tray with the skin downwards, baste it every day for a fortnight, then roll it in sawdust, and hang it in wood-smoke for a fortnight; now boil it, and hang it in a dry place, and cut it out in rashers. It does not eat well boiled, but eats finely broiled.

PORK SAUSAGES.

Take three pounds of pork, fat and lean together, without skin or gristles, chop it as fine as possible, season with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine, about three spoonsful; mix the whole well together. In the mean time have the guts nicely cleaned, and fill them; or put them down in a pot, then roll them of what size you please, and fry them. Beef likewise makes good sausages.

BLACK PUDDINGS.

Before killing a hog, boil a peck of grits for half an hour, then drain them, and put them into a clean tub or large pan; then kill the hog, and save two quarts of the blood, and keep stirring it till quite cold; now mix it with grits, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, and the same quantity of mace and nutmeg together, dry it, beat it well, and mix in. Now take a little winter-savory, sweet-marjoram, and thyme, penny-royal stripped off the stalks, and chopped fine, just enough to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it in dice, scrape and wash the gut clean, then tie one end, and begin to fill them; mix in the fat as you fill them; be sure to put in a deal of fat, fill the skins three parts full and tie the other end. Prick them with a pin, and put them in a kettle of boiling water. Boil them softly an hour; take them out, and lay them on clean straw.

TO PICKLE PORK.

Bone the pork, cut it into pieces of a size fit to lie in a tub or pan, rub the pieces well with saltpetre, then take two parts of common salt, and two of bay salt, and rub every piece well; now put a layer of common salt on the bottom of the vessel, and cover every piece with common salt, laying them one on another as close as you can, and filling the hollow places in the sides with salt. As the salt melts on the top, strew on more; lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Keep it close covered; it will keep the whole year.

PICKLE FOR PORK WHICH IS TO BE EATEN SOON.

Boil together two gallons of pump water, one pound of bay salt, one pound of coarse sugar, and six ounces of saltpetre, and skim it when cold. Cut the pork in what pieces you please, lay it down close, and pour the liquor over it. Lay a weight on it to keep it down, and cover it close from the air, and it will be fit to use in a week. If you find the pickle begins to spoil, boil and skim it, and when cold, pour it on the pork.

TO COLLAR BEEF.

Take a piece of thin flank of beef, and bone it; cut the skin off, salt it with two ounces of saltpetre, two ounces of sal-prunella, and two of bay salt; half a pound of coarse sugar, and two pounds of white salt; beat the hard salts fine, and mix all together, turn it every day, and rub it with the brine well for eight days; then take it out of the pickle, wash and wipe it dry. Then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beaten fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, with sweet herbs chopped fine; sprinkle it on the beef, and roll it up tight, put a coarse cloth round, and tie it tight with tape. Boil it in a large copper of water; if a large collar, six hours; if a small one, five hours: take it out, and put it in a press till cold; if you have no press, put it between two boards, and place a large weight on it till it is cold; then take it out of the cloth, and cut it into slices. Garnish with raw parsley.

SECTION XX.

MALT LIQUORS, WINES, AND CORDIALS.

TIME FOR BREWING.

The month of March is generally considered as one of the principal seasons for brewing malt liquor for long keeping; and the reason is, because the air at that time of the year is in general temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preservation and good keeping. Very cold, as well as very hot weather, prevent the free fermentation or working of liquors; so that, if you brew in very cold weather, unless you use some means to warm the cellar while new beer is working, it will never clear itself in the manner you wish, and the same misfortune will arise if, in very hot weather, the cellar is not put into a temperate state; the consequence of all which will be that such drink will be muddy and sour, and perhaps, in such a degree, as to be past recovery. Such accidents often happen, even in the proper season for brewing, and that owing to the badness of the cellar; for when they are dug in springy grounds, or are subject to damps in the winter, the liquor will chill, and become vapid or flat. When cellars are of this nature, it is advisable to brew in March, rather than in October; for you may keep the cellars temperate in summer, but cannot warm them in winter. Thus the beer brewed in March will have due time to settle and adjust itself before the cold can do it any material injury.

All cellars for keeping liquor should be formed in such a manner, that no external air can get into them; for the variation of the air abroad, were there free admission of it into the cellars, would cause as many alterations in the liquors, and would thereby keep them in so unsettled a state, as to render them unfit for drinking. A constant temperate air digests and softens malt liquors; so that they taste quite soft and smooth to the palate; but in cellars which are unequal, by letting in heats and colds, the liquor will be apt to sustain very material injury.

THE WATER.

It has evidently appeared from repeated experience, that the water best in quality for brewing is river-water, such as is soft, and has received those benefits which naturally arise from the air and sun; for this easily penetrates into the grain, and extracts its virtues. On the contrary, hard waters bind the malt, so that its virtue is not freely communicated to the liquor. There are some who hold it as a maxim, that all water that will mix with soap is fit for brewing, which is the case with most river water;

and it has been frequently experienced, that when the same quantity of malt has been used to a barrel of river water as to a barrel of spring-water, the brewing from the former has excelled the other in strength above five degrees in twelve months keeping.

TO FIT UP A BREWHOUSE.

Provide a copper holding full two-thirds of the quantity proposed to be brewed, with a gauge-stick to determine the number of gallons in the copper. A mash tub, or tun, adapted to contain two-thirds of the quantity proposed to be brewed, and one or two tuns of equal size to ferment the wort. Three or four shallow coolers; one or two wooden bowls; a thermometer: half a dozen casks of different sizes; a large funnel; two or three clean pails, and a hand pump; the whole costing from ten to twenty pounds.

This proceeds on the supposition of two mashes for ale; but if only one mash is adapted for ale, with a view of making the table beer better, then the copper and mash tun should hold one-third more than the quantity to be brewed.

The expenses of brewing depend on the price of malt and hops, and on the proposed strength of the article. One quarter of good malt, and eight pounds of good hops, ought to make two barrels of good ale and one of table beer.

THE MALT.

Malt should be used within two or three days after it is ground, but in the London brew-houses, it is generally ground one day and used the next. A quarter of malt ground, should yield nine bushels, and sometimes ten. Crushing mills or iron rollers, have lately been used in preference to stones, which makes considerable grit with the malt. On a small scale, malt may be broken by wooden rollers, by the hand.

To determine the qualities of the malt.—First, examine well if it has a round body, breaks soft, is full of flour all its length, smells well, and has a thin skin; next chew some of it, and if sweet and mellow, then it is good. If hard and steely, and retains something of a barley nature, it has not been rightly made, and will weigh heavier than that which has been properly malted.

Secondly, take a glass nearly full of water; put in some malt, and if it swims, it is good, but if any sinks to the bottom then it is not true malt.

Pale malt is the slowest and least dried, producing more wort than high-dried malt, and of better quality.—Amber malt, or that between pale and brown, produces a flavour much admired in many malt liquors. Brown malt loses much of its nutritious qualities, but confers a peculiar flavour desired by many palates. Roasted malt after the manner of coffee, is used by the London brewers to give colour and flavour to porter, which in the first instance has been made from pale malt.

PROPORTION BETWEEN THE LIQUOR BOILED AND THE BEER
BREWED.

From a single quarter, two barrels of liquor will produce but one barrel of wort. Three barrels will produce one barrel three quarters. Four barrels will produce two barrels and a half. Five barrels will produce three barrels and a quarter. Six barrels will produce four barrels. Eight barrels will produce five barrels and a half, and ten barrels will produce seven barrels, and so in proportion for other quantities.

HOW TO CHOOSE HOPS.

Rub them between the fingers or the palms of the hands, and if good, a rich glutinous substance will be felt, with a fragrant smell, and a fine yellow dust will appear. The best colour is a fine olive green, but if too green, and the seeds are small and shrivelled, they have been picked too soon and will be deficient in flavour. If of a dusty brown colour, they were picked too late, and should not be chosen. When a year old, they are considered as losing one-fourth in strength. The best and dearest is the Farnham hop; East Kents are the next, but those of Sussex and Worcestershire are not so strong.

YEAST.

The yeast of strong beer is preferable to that from small beer, and it should be fresh and good. The quantity should be diminished with the temperature at which the worts are tunned, and less in summer than in winter. For strong beer, a quart of yeast per quarter will be sufficient at 58°, but less when the worts are higher, and when the weather is hot. If estimated by the more accurate criterion of weight, 1½ lbs. should be used for a barrel of strong beer, and 1¼ lbs. for a barrel of small beer. If the fermentation does not commence, add a little more yeast, and rouse the worts for some time. But if they get cold and the fermentation is slow, fill a bottle with hot water and put it into the tun.

THE FERMENTATION OR WORKING.

In cold weather small beer should be tunned at 70°, keeping-beer at 56°, and strong beer at 54°. In mild weather at 50° for each sort. The fermentation will increase the heat 10 degrees.

A proportion of the yeast should be added to the first wort as soon as it is let down from the coolers, and the remainder as soon as the second wort is let down.

The commencement of fermentation is indicated by a line of small bubbles round the sides of the tun, which in a short time extends over the surface. A crusty head follows, and then a fine rocky one, followed by a light frothy head. In the last stage, the head assumes a yeasty appearance, and the colour is yellow or brown, the smell of the tun becoming strongly vinous. As soon as this head begins to fall, the tun should be skimmed, and the skimming continued every two hours till no more yeast appears ;

this closes the operation, and it should then be put into casks, or, in technical language, cleansed. A minute attention to every stage of this process is necessary to secure fine flavoured, and brilliant beverage. Should the fermentation be unusually slow, it should be accelerated by stirring or rousing the whole. After the first skimming, a small quantity of salt and flour, well mixed, should be stirred in the tun. The fermentation will proceed in the casks, to encourage which, the bung-hole should be placed a little aside, and the casks kept full, by being filled up from time to time with old beer. When this fermentation has ceased, the casks may be bunged up.

To hasten the fermentation.—Spread some flour with the hand over the surface and it will form a crust, and keep the worts warm;—or, throw in an ounce or two of powdered ginger;—or, fill a bottle with boiling water, and sink it in the wort;—or, heat a small quantity of the wort, and throw it into the rest;—or, beat up the whites of two eggs with some brandy, and throw it into the tun or cask;—or, tie up some bran in a coarse thin cloth and put it into the vat; and above all things do not disturb the wort, as fermentation will not commence during any agitation of the wort.

To check a too rapid fermentation.—Mix some cold raw wort in the tun, or divide the whole between two tuns, where, by being in a smaller body, the energy of the fermentation of the whole will be divided. Also, open the doors and windows of the brew-house; but, if it still frets, sprinkle some cold water over it; or, if it frets in the cask, put in a mixture of a quarter of a pound of sugar, with a handful of salt, to the hogshead.

ALE AND PORTER FROM SUGAR AND MALT.

To every quarter of malt take 100 pounds of brown sugar, and in the result, it will be found that the sugar is equal to the malt. The quarter of malt is to be brewed with the same proportions, as though it were two quarters; and sugar is to be put into the tun, and the first wort let down upon it, rousing the whole well together.

The other wort is then to be let down, and the fermentation, and other processes carried on as in the brewing of malt.

TABLE BEER FROM SUGAR.

To four pounds of coarse brown sugar, add ten gallons of water, then put in three ounces of hops, and let the whole boil for three quarters of an hour, and work it as usual. It should be kept a week or ten days before it is tapped, when it will improve daily afterwards, within a moderate time of consumption.

TABLE BEER FROM TREACLE.

Another method, and for a smaller quantity, is, to put a pound of treacle to eight quarts of boiling water: add two bay-leaves,

and a quarter of an ounce of ginger in powder. Boil the whole for fifteen minutes, then let it become cool, and work it with yeast.

MR. COBBET'S PLAN FOR BREWING ALE AND BEER.

"The utensils," says Mr. Cobbet, "are first, a *copper*, costing 5l. that will contain at least, 40 gallons.

"Second, a *mashing tub*, costing 30s. to contain 60 gallons; for the malt is to be in this along with the water. It must be a little broader at top than at bottom, and not quite so deep as it is wide across the bottom. In the middle of the bottom there is a hole about two inches over, to draw the wort off. Into this hole goes a stick a foot or two longer than the tub is high. This stick is to be about two inches through, and tapered for about eight inches upwards, at the end that goes into the hole, which at last it fills up as closely as a cork. Before any thing else is put into the tub, lay a little bundle of fine birch about half the bulk of a birch broom, and well tied at both ends. This being laid over the hole (to keep back the grains as the wort goes out) put the tapered end of the stick down through it into the hole, and thus cork the hole up. Then have something of weight sufficient to keep the birch steady at the bottom of the tub, with a hole through it to slip down the stick; the best thing for this purpose will be a *lead collar* for the stick, with a hole large enough, and it should weigh three or four pounds."

Third, an *underback*, or shallow tub, costing 25s. to go under the mash-tub for the wort to run into when drawn from the grains.

Fourth, a *tun-tub*, that will contain 30 gallons, to put the ale into to work, the mash-tub serving as a tun-tub for the small beer. Besides these, a couple of coolers, or shallow tubs, about a foot deep; or, if there are four it may be as well, in order to effect the cooling more quickly; the whole costing 25s.

The Process of brewing the ale, is to begin by filling the copper with water, and next by making the water boil. Then put into the mashing-tub water sufficient to stir and separate the malt. The degree of heat that the water is to be at, before the malt is put in, is *one hundred and seventy degrees* by the thermometer; but, without one, take this rule: when you can, looking down into the tub, see your face clearly in the water, the water is hot enough. Now put in the malt and stir it well in the water. In this state it should continue for about a quarter of an hour. In the meanwhile fill up the copper, and make it boil; and then put in boiling water sufficient to give eighteen gallons of ale.

When the proper quantity of water is in, stir the malt again well and cover the mashing-tub over with sacks, and there let the mash stand for two hours; then draw off the wort. The mashing-tub is placed on a couple of stools, so as to be able to put the underback under it, to receive the wort, as it comes out of the hole. When the underback is put in its place, let out the wort by pulling up the stick that corks the hole. But, observe, this

stick (which goes six or eight inches through the hole) must be raised by degrees, and the wort must be let out slowly, in order to keep back the sediment. So that it is necessary to have something to keep the stick up at the point where it is to be raised, and fixed at for the time. To do this the simplest thing is a stick across the mashing-tun.

As the ale-wort is drawn off into the small under-back, lade it out of that into the tun-tub; put the wort into the copper, and add a pound and a half of good hops, well rubbed and separated as they are put in. Now make the copper boil, and keep it with the lid off, at a good brisk boil for a full hour, or an hour and a half. When the boiling is done, put the liquor into the coolers; but strain out the hops in a small clothes-basket or wicker basket. Now set the coolers in the most convenient place, in doors or out of doors, as most convenient.

The next stage is the tun-tub, where the liquor is set to work. A great point is, the degree of heat that the liquor is to be at, when it is set to work. The proper heat is seventy degrees; so that a thermometer makes this matter sure. In the country they determine the degree of heat by merely putting a finger into the liquor.

When cooled to the proper heat, put it into the tun-tub, and put in about half a pint of good yeast. But the yeast should first be put into half a gallon of the liquor, and mixed well: stirring in with the yeast a handful of wheat or rye-flour. This mixture is then to be poured out clean into the tun-tub, and the mass of the liquor agitated well, till the yeast be well mixed with the whole. When the liquor is thus properly put into the tun-tub and set a working, cover over the top, by laying a sack or two across it.

The tun-tub, should stand in a place neither too warm nor too cold. Any cool place in summer, and any warm place in winter; and if the weather be *very cold*, some cloths and sacks should be put round the tun-tub while the beer is working. In about six or eight hours a frothy head will rise upon the liquor; and it will keep rising, more or less slowly, for 48 hours. The best way is to take off the froth, at the end of about 24 hours, with a common skimmer, and in 12 hours take it off again, and so on, till the liquor has *done working*, and sends up no more yeast. Then it is *beer*; and, when it is *quite cold*, (for *ale* or *strong beer*,) put it into the *cask* by means of a *funnel*. It must be cold before this is done, or it will be *foxed*; that is, have a rank and disagreeable taste.

The cask should *lean a little on one side* when filling it, because the beer will *work again*, and send more yeast out of the bung-hole. Something will *go off in this working*, which may continue for two or three days, so that when the beer is putting in the cask, a *gallon or two should be left*, to keep filling up with as the working produces emptiness. At last, when the working is completely over, block the cask up to its level. Put in a handful of *fresh*

hops ; fill the cask quite full and bung it tight, with a bit of *coarse linen* round the bung.

When the cask is *empty*, great care must be taken to cork it *tightly up*, so that no air gets in; for, if so, the cask is *moulded* and *spoiled for ever*.

For the small beer, thirty-six gallons of the boiling water are to go into the mashing-tub; the grains are to be well stirred up, as before: the mashing tub is to be covered over, and the mash is to stand in that state for *an hour*; then draw it off, into the tun tub.

By this time the copper will be *empty* again, by putting the ale liquor to cool. Now put the small beer wort *into the copper* with the hops used before, and with *half a pound of fresh hops* added to them; and boil this liquor briskly for *an hour*.

Take the grains and the sediment clean out of the mashing tub, put the birch twigs in again, and put down the stick as before. Put the basket over, and take the liquor from the copper (putting the fire out first) and pour it into the mashing tub through the basket. Take the basket away, throw the hops to the dunghill, and leave the small beer liquor *to cool in the mashing-tub*.

Here it is to remain to be *set to working*; only *more yeast* will be wanted *in proportion*; and there should be for 36 gallons of small-beer, three half pints of good yeast.

Proceed now as with the ale, only, in the case of the small beer, it should be put into cask, not *quite cold*; but a *little warm*; or else it will not work in the barrel, which it ought to do. It will not work so strongly nor so long as ale; and may be put into the barrel much sooner; in general the next day after it is brewed.

All the utensils should be well cleaned and put away as soon as they are done with.

NOTTINGHAM ALE.

The first copperful of boiling water is to be put into the mash-tub, there to lie a quarter of an hour, till the steam is far spent; or, as soon as the hot water is put in, throw into it a pail or two of cold water, which will bring it at once to a proper temperature; then let three bushels of malt run leisurely into it, and stir or mash all the while, but no more than just to keep the malt from clotting or balling; when that is done, put one bushel of dry malt at the top, and let it stand covered two hours, or till the next copperful of water is boiled, then lade over the malt, three hand-bowlsful at a time. These run off at the cock or tap by a very small stream before more is put on, which again must be returned into the mash-tub till it comes off exceedingly fine. This slow way takes sixteen hours in brewing four bushels of malt. Between the ladings, put cold water into the copper to boil, while the other is running off; by this means the copper is kept up nearly full, and the cock is kept running to the end of the brewing. Only twenty-one gallons must be saved of the first wort,

which is reserved in a tub, wherein four ounces of hops are put, and then it is to be set by.

For the second wort there are twenty gallons of water in the copper boiling, which must be laded over in the same manner as the former, but no cold water need be mixed. When half of this is run out into a tub, it must be directly put into the copper with half of the first wort, strained through the brewing-sieve, as it lies on a small loose wooden frame over the copper, in order to keep those hops that were first put in to preserve it, which is to make the first copper twenty-one gallons. Then upon its beginning to boil, put in a pound of hops in one or two canvass bags, somewhat larger than will just contain the hops, that an allowance may be given for their swell; this boil very briskly for half an hour, when take the hops out and continue boiling the wort by itself till it breaks into particles a little ragged; it is then done, and must be dispersed into the cooling tubs very shallow. Put the remainder of the first and second wort together, and boil it in the same manner, and with the same quantity of fresh hops as the first.

By this method of brewing, ale may be made as strong or as small as is thought fit, and so may the small beer that comes after.

ESSEX ALE.

Procure two mashing-tubs, one that will mash 4 bushels, and the other 2, and a copper that holds half a hogshead. The water, when boiled, is put into the largest tub, and a pail of cold water immediately on that: then put the malt in by a hand-bowlful at a time, stirring it all the while, and so on in a greater quantity by degrees; (for the danger of balling is mostly at first) till at last half a bushel of dry malt is left for a top-cover: thus let it stand three hours. In the meanwhile, another copper of water is directly heated, and put as before into the other mash-tub, for mashing 2 bushels of malt, which stands that time. Then after the wort of the four bushels is run off, let that also of the two bushels spend, and lade it over the four bushels, the cock running all the while, and it will make in all a copper and a half of wort, which is boiled at twice; that is, when the first copper has boiled an hour, or till it breaks into large flakes, then take half out, and put the remaining raw wort to it, and boil it about half an hour till it is broke. Now, while the two worts are running off, a copper of water nearly scalding hot is made ready, and put over the goods or grains of both tubs; after an hour's standing the cock is turned, and this second wort is boiled away, and put over the grains of both tubs to stand an hour; when off, it is put into the copper and boiled again, and then serves hot, instead of the first water for mashing four bushels of fresh malt; after it has again lain three hours, and is spent off, it is boiled; but while in the mash-tub, a copper of water is heated to put over the goods or grains which stands an hour, and is then boiled for small beer.

And thus may be brewed 10 bushels of malt with 2 pounds and a half of hops for the whole.

WELCH ALE.

Take 3 quarters of the best pale malt, 25 lbs. of hops, 7 lbs. of sugar, $\frac{3}{4}$ lb. grains of paradise. Turn on the first liquor at 178°. Mash for an hour and a half, and stand two hours. Turn on second liquor at 190°, and stand two hours. Boil an hour and a half, and put in the sugar just before turning into the colours. Pitch the tun at 62° and put in the liquorice root. Cleanse at 80°, using salt and flour.

After the second mash, turn on for table beer at 150°. Mash three quarters of an hour, and stand two hours.

WINDSOR ALE.

Take 5 quarters of the best pale malt, $\frac{1}{2}$ cwt. of hops, 8 lbs. of honey, 1 lb. of coriander seed, $\frac{1}{2}$ lb. of grains of paradise, $\frac{1}{2}$ lb. of orange peel, and 2 $\frac{1}{2}$ lbs. of ground liquorice root.

The hops should be of the best kind, and soaked all night in cold liquor. Turn on at 180°; mash thoroughly an hour and a quarter, and stand an hour. Boil one hour.

Turn on second liquor at 195° and stand three quarters of an hour. Boil three hours.

Turn on third liquor at 165°; mash three quarters of an hour, and stand the same. Pitch the tun at 60° and cleanse it at 80° on the third day. Skim as soon as a close yeasty head appears, until no yeast arises. Half a pound of hops per quarter should be roused in, and the whole left to settle. Also rouse in six ounces of salt, half a pound of flour, six ounces of ground ginger, and six ounces of ground carraway seed.

The drugs above-mentioned are forbidden, under the penalty of two hundred pounds, and the forfeiture of all utensils; but of course private families are at liberty to use whatever they please. Nothing but malt and hops are permitted to public brewers, except the colouring extract; and druggists who sell to brewers are subject to a penalty of five hundred pounds.

Windsor ale yields about 2 $\frac{1}{2}$ barrels to the quarter

BURTON ALE.

Of this strong ale, only a barrel and a half is drawn from a quarter, at 110° for the first mash, and 190° for the second, followed by a gyle of table-beer. It is tunned at 58°, and cleansed at 72°. The Burton brewers use the finest pale malt, and grind it a day or two before being used. They employ Kentish hops, from six to eight pounds per quarter.

DORCHESTER ALE.

Boil the water, and let it stand till the face can be seen in it; then put the malt in by degrees, and stir it; let it stand two hours; then turn on the proper complement. Boil the wort and hops

thirty minutes; cool it as soon as possible, stirring it so that the bottoms may be mingled; then set it in the gyle-tun, until it gathers a head, which must be skimmed off; then put in the yeast, and work it till the head falls; then cleanse it, keeping the cask filled up so long as it will work.

The malts used are 1-3d pale and 2-3ds amber, with 6 or 7 lbs. of hops to the quarter. By the thermometer the heat of the first liquor is 170° , and of the second 180° , and the produce is 2 barrels per quarter.

CHEAP BEER.

Pour ten gallons of boiling water upon 1 peck of malt in a tub, stir it about well with a stick, let it stand about half an hour, and then draw off the wort: pour 10 gallons more of boiling water upon the malt, letting it remain another half hour, stirring it occasionally, then draw it off and put it to the former wort: when this is done, mix 4 ounces of hops with it, and boil it well; then strain the hops from it, and when the wort becomes milk-warm, put some yeast to it to make it ferment: when the fermentation is nearly over, put the liquor into a cask, and as soon as the fermentation has perfectly subsided, bung it close down—the beer is then fit for use.

YORKSHIRE OAT ALE.

Grind a quart of oat malt, made with the white sort, and dried with coke, and mash with forty-four gallons of cold soft water, let it stand twelve hours; then allow it to spend in a fine small stream, and put two pounds of fine pale hops, well rubbed between the hands, into it; let it infuse, cold, for three hours, then strain and tun it: put yeast to it, and it will work briskly for about two days; then stop it up, and in ten days it will be fit to bottle. It drinks very smooth, brisk, and pleasant, and looks like white wine, but will not keep.

BRAN BEER.

Good fresh table beer may be made with sound wheat bran, at the rate of 2d. per gallon, beer measure, estimating the price of bran at 4s. per cwt., and the saccharine density of the wort extracted, at 16lbs. per barrel; but the use of the instrument called saccharometer, in domestic practice, is not necessary, the process in brewing with wheat bran being sufficiently known to every good housewife, especially to those of labourers in husbandry, as well as that for this purpose nothing of apparatus is needful, but such as ought to be in common use with every cottager in the country.

A few pounds per barrel of treacle, or the coarsest Muscovado sugar, would be a cheap improvement as to strength, which, indeed, might be increased to any degree required.

TO FINE BEER.

To fine beer, should it be requisite, take an ounce of isinglass, cut small, and boil it in three quarts of beer, till completely dis-

solved; let it stand till quite cold, then put it into a cask, and stir it well with a stick or whisk; the beer so fined should be tapped soon, because the isinglass is apt to make it flat as well as fine.

TO CURE FOXING IN MALT LIQUORS.

Foxing, sometimes called bucking, is a disease of malt fermentation which taints the beer. It arises from dirty utensils; putting the separate worts together in vessels not too deep; using bad malt; by turning on the liquors at too great heats, and brewing in too hot weather. It renders the beer ropy and viscid, like treacle, and it soon turns sour. When there is danger of foxing, a handful of hops should be thrown into the raw worts while they are drawn off, and before they are boiled, as foxing generally takes place, when, from a scantiness of utensils, the worts are obliged to be kept some time before they are boiled. When there is a want of shallow coolers, it is a good precaution to put some fresh hops into the worts, and work them with the yeast. If the brewing foxes in the tun while working, hops should then be put into it, and they will tend to restore it, and extra care ought to be taken to prevent the lees being transferred to the barrels. To cure this, some persons sift quick-lime into the tun when the brewing appears to be foxed. If care is not taken to cleanse and scald the vessels after foxing, subsequent brewings may become tainted.

Others cut a handful of hyssop small, and mix it with a handful of salt, and put it into the cask: they then stir and stop close.

Or, infuse a handful of hops and a little salt of tartar, in boiling water; when cold, strain the liquor off, and pour it into the cask, which stop close.

Or, mix an ounce of allum with 2 oz. of mustard-seed, and 1 oz. of ginger; stir them in the sack, and stop close.

TO SWEETEN MUSTY CASKS.

Make a strong lie of ash, beech, or other hard-wood ashes, and pour it, boiling hot, into the bung-hole, repeating it as often as there is occasion.

Or, fill the cask with boiling water, and then put into it some pieces of unslacked stone-lime, then bung it down, and let it remain until almost cold, when turn it out.

Or, mix bay-salt with boiling water, and pour it into the cask, which bung down, and leave it to soak.

Or, unhead the cask, scrub it out, head it again; put some powdered charcoal into the bung-hole, and two quarts of a mixture of oil of vitriol and cold water. Then bung it tight, and roll and turn the cask for some time. Afterwards wash it well, and drain it dry.

TO PRESERVE BREWING UTENSILS.

In cleaning them before being put away, avoid the use of soap, or any greasy material, and use only a brush and scalding water,

being particularly careful not to leave any yeast or furr on the sides.

To prevent their being tainted, take wood ashes and boil them to a strong lie, which spread over the bottoms of the vessels scalding, and then with the broom scrub the sides and other parts.

Or, take bay-salt and spread it over the coolers, and strew some on their wet sides, turning in scalding water and scrubbing with a broom.

Or, throw some stone-lime into water in the vessel, and scrub over the bottom and sides, washing afterwards with clean water.

TO ENLIVEN DEAD BEER.

Boil some water and sugar, or water and treacle, together, and when cold, add some new yeast; this will restore dead beer, or ripen bottled beer in 24 hours; and it will also make worts work in the tun, if they are sluggish.

Or, boil, for every gallon of the liquor, 3 oz. of sugar in water; when cold, add a little yeast, and put the fermenting mixture into the flat beer, whether it be a full cask or the bottom of the cask.

Or, beer may often be restored, which has become flat or stale, by rolling and shaking the casks for a considerable time, which will create such a new fermentation as to render it necessary to open a vent-peg to prevent the cask from bursting.

TO RESTORE MUSTY BEER.

Run it through some hops that have been boiled in strong wort, and afterwards work it with double the quantity of new malt liquor: or if the fault is in the cask, draw it off into a sweet cask, and having boiled $\frac{1}{2}$ lb. of brown sugar in a quart of water, add a spoonful or two of yeast before it is quite cold, and when the mixture ferments, pour it into the cask.

TO RECOVER THICK, SOUR MALT LIQUOR.

Make strong hop tea with boiling water and salt of tartar, and pour it into the cask.

Or, rack the cask into two casks of equal size, and fill them up with new beer.

Old beer may be renewed by racking one cask into two, and filling them from a new brewing, and in three weeks it will be a fine article.

TO PRESERVE YEAST.

Common ale yeast may be kept fresh and fit for use several months by the following method; Put a quantity of it into a close canvass bag, and gently squeeze out the moisture in a screw-press till the remaining matter be as firm and stiff as clay. In this state it may be close packed up in a tight cask for securing it from the air; and will keep fresh, sound, and fit for use, for a long time.

Another method is to stir a quantity of yeast and work it well with a wisk, till it seems liquid and thin. Then get a large wooden

dish or tub, clean and dry, and with a soft brush lay on a thin layer of yeast, turning the mouth downwards, to prevent its getting dust, but so that the air may come to it to dry it. When that coat or crust is sufficiently dried, lay on another, which serve in the same manner, and continue putting on others as they dry, till two or three inches thick, which will be useful on many occasions. But be sure the yeast in the vessel be dry before more be laid on. When wanted for use, cut a piece out, lay it in warm water, stir it together, and it will be fit for use. If for brewing, take a handful of birch tied together, dip it into the yeast, and hang it to dry, taking care to keep it free from dust. When the beer is fit to set to work, throw in one of these, and it will work as well as fresh yeast. Whip it about in the wort and then let it lie. When the beer works well take out the broom, dry it again, and it will do for the next brewing.

TO MAKE CIDER.

After the apples are gathered from the trees, they are ground, either by means of a common pressing stone, with a circular trough, or by a cider mill, which is either driven by the hand, or by horse power. When the pulp is thus reduced to a great degree of fineness, it is conveyed to the cider press, where it is formed by pressure into a kind of cake, which is called the *cheese*.

The juice, after being strained in a coarse hair sieve, is then put either into open vats or close casks, and the pressed pulp is either thrown away, or made to yield a weak liquor called washings.

After the liquor has undergone the proper fermentation in these close vessels, which may be known by its appearing tolerably clear, and having a vinous sharpness upon the tongue, any farther fermentation must be stopped by racking off the pure part into open vessels, exposed for a day or two in a cool situation. After this the liquor must again be put into casks, and kept in a cool place during winter. The proper time for racking may always be known by the brightness of the liquor, the discharge of the fixed air, and the appearance of a thick crust formed of fragments of the reduced pulp. The liquor should always be racked off anew, as often as a hissing noise is heard, or as it extinguishes a candle held to the bung-hole.

When a favourable fermentation has taken place, nothing more is required than to fill up the vessels every two or three weeks, to supply the waste by fermentation. In the beginning of March, the liquor will be bright and pure, and fit for final racking, which should be done in fair weather. When the bottles are filled, they should be set by uncorked till morning, when the corks must be driven in tightly, secured by wire or twine and melted rosin, or any similar substance.

About six sacks, or twenty-four bushels of apples, are used for a hogshead of sixty-three gallons. If the weather is warm, it will

be necessary to carry on the process in the shade, in the open air, and by every means to keep it as cool as possible.

In nine months, cask cider will be in condition for bottling or drinking; if it continues thick, use some isinglass finings, and if at any time it ferments and threatens acidity, the cure is to rack it and leave the head and sediment.

TO MAKE PERRY.

Perry is made after the same manner as cider, only from pears, which must be quite dry. The best pears for this purpose are such as are least fit for eating, and the redder they are the better.

TO MANAGE ALE IN THE CELLAR.

In general, nothing more is necessary than to keep it well stopped in a cool cellar, looking occasionally to see that there is no leakage, and to open the vent-holes, if any oozings appear between the staves of the stacks; but connoisseurs in malt liquor may adopt some of the following means: leave the cock-hole of an upright cask, or the vent-hole of a horizontal one, open for 2 or 3 months; then rack off into another cask with 1 or 2 pounds of new hops, and closely bung and stop down.

Or, leave the vent-holes open a month; then stop, and about a month before tapping, draw off a little, and mix it with 1 or 2 pounds of new hops, which having poured into the cask, it is again closely stopped.

Or, salt may be used with the hops, as it always gives beer the flavour of age.

TO MANAGE CIDER AND PERRY.

To fine and improve the flavour of one hogshead, take a gallon of good French brandy, with half an ounce of cochineal, one pound of alum, and three pounds of sugar-candy; bruise them all well in a mortar, and infuse them in the brandy for a day or two; then mix the whole with the cider, and stop it close for five or six months. After which, if fine, bottle it off.

Cider and perry, when bottled in hot weather, should be left a day or two uncorked, that it may get flat; but if too flat in the cask, and soon wanted for use, put into each bottle a small lump or two of sugar-candy, four or five raisins of the sun, or a small piece of raw beef; any of which will much improve the liquor, and make it brisker.

Cider should be well corked and waxed, and packed upright in a cool place. A few bottles may always be kept in a warmer place to ripen and be ready for use.

TO BOTTLE MALT LIQUOR.

It should be ripe, and not too young. Cork loose at first, and afterwards firm. For a day or two, keep the bottles in cold water, or in a cold place: or throw some cold water over them. Steep

the corks in scalding water, to make them more elastic. Lay the bottles on their sides. When it is desired that the liquor should ripen soon, keep the bottles in a warmer place. October beer should not be bottled till Midsummer; nor March beer till Christmas. If the ale is flat, or stale, put 3 horse-beans, or 3 raisins into each bottle, and to prevent the bottles bursting, make a hole in the middle of the cork with an awl; or put into each bottle, one or two pepper corns. If it is desired to ripen quick, boil some coarse sugar in water, and when cold, ferment it with yeast. Then put 3 or 4 spoonsful of it, with two cloves, and if kept in a warm place, it will be ripe the next day. When the ale is sour, put into it a little syrup of capillaire, and ferment it with yeast; when settled, bottle it, and put a clove or two with a small lump of sugar into each bottle. It is also useful to put 2 or 3 pieces of chalk, or some powdered chalk, into the barrel before bottling.

TO RENDER BOTTLED BEER RIPE.

The following method is employed in Paris, by some venders of bottled beer, to render it what they term ripe.---It is merely by adding to each bottle 3 or 4 drops of yeast, and a lump of sugar, of the size of a large nutmeg. In the course of twenty-four hours, by this addition, stale or flat beer is rendered most agreeably brisk. In consequence of the fermentative process that takes place in it, a small deposit follows, and on this account the bottles should be kept in an erect position. By this means white wine may likewise be rendered brisk.

TO BOTTLE TABLE BEER.

As soon as a cask of table beer is received into the house, it is usually drawn off into quart *stone* bottles, with a lump of white sugar in each, and securely corked. In three days it becomes brisk, is equal in strength to table ale, remarkably pleasant, very wholesome, and will keep many months.

GOOSEBERRY WINE.

When the weather is dry, gather gooseberries about the time they are half ripe; pick them clean, put the quantity of a peck into a convenient vessel, and bruise them with a piece of wood, taking as much care as possible to keep the seeds whole. Now having put the pulp into a canvass bag, press out all the juice; and to every gallon of the gooseberries add about three pounds of fine loaf-sugar: mix the whole together by stirring it with a stick, and as soon as the sugar is quite dissolved, pour it into a convenient cask, which will hold it exactly. If the quantity be about eight or nine gallons, let it stand a fortnight; if twenty gallons, forty days, and so on in proportion; taking care the place you set it in be cool. After standing the proper time, draw it off from the lees, and put it into another clean vessel of equal size, or into the same, after pouring the lees out, and making it clean; let a cask of ten

or twelve gallons stand for about three months, and twenty gallons for five months, after which it will be fit for bottling off.

RED CURRANT WINE.

Gather the currants in dry weather, put them into a pan and bruise them with a wooden pestle; let them stand about 20 hours, after which strain through a sieve; add 3lbs. of fine powdered sugar to each 4 quarts of the liquor, and after shaking it well, fill the vessel and put a quart of good brandy to every 7 gallons. In 4 weeks, if it does not prove quite clear, draw it off into another vessel, and let it stand, previous to bottling off, about ten days.

RASPBERRY WINE.

Gather the raspberries when ripe, husk them and bruise them; then strain them through a bag into jars or other vessels. Boil the juice, and to every gallon put a pound and a half of lump sugar. Now add whites of eggs, and let the whole boil for fifteen minutes; skimming it, as the froth rises. When cool and settled, decant the liquor into a cask, adding yeast to make it ferment. When this has taken place, add a pint of white wine, or half a pint of proof spirit to each gallon contained in the cask, and hang a bag in it containing an ounce of bruised mace. In three months, if kept in a cool place, it will be very excellent and delicious wine.

BRITISH CHAMPAIGNE.

Take gooseberries before they are ripe, crush them with a mallet in a wooden bowl, and to every gallon of fruit put a gallon of water; let it stand two days, stirring it well; squeeze the mixture well with the hands through a hop-sieve; then measure the liquor, and to every gallon put 3½lbs. of loaf-sugar; mix it well in the tub, and let it stand one day: put a bottle of the best brandy into the cask; which leave open five or six weeks, taking off the scum as it rises; then make it up, and let it stand one year in the barrel before it is bottled.

The proportion of brandy to be used for this liquor, is one pint to 7 gallons.

COMPOUND WINE.

An excellent family wine may be made of equal parts of red, white, and black currants, ripe cherries, and raspberries, well bruised, and mixed with soft water, in the proportion of 4lbs. of fruit to 1 gallon of water. When strained and pressed, 3lbs. of moist sugar are to be added to each gallon of liquid. After standing open for three days, during which it is to be stirred frequently, it is to be put into a barrel, and left for a fortnight to work, when a ninth part of brandy is to be added, and the whole bunged down. In a few months it will be a most excellent wine.

ELDER WINE.

Pick the berries when quite ripe, put them into a stone jar, and

set them in an oven, or in a kettle of boiling water, till the jar is hot through, then take them out, and strain them through a coarse sieve; squeeze the berries, and put the juice into a clean kettle. To every quart of juice put a pound of fine Lisbon sugar; let it boil, and skim it well. When clear and fine, pour it into a cask. To every ten gallons of wine add an ounce of isinglass dissolved in cider, one quart of brandy, and six whole eggs. Close it up, let it stand six months, and then bottle it.

MULBERRY WINE.

On a dry day, gather mulberries, when they are just changed from redness to a shining black; spread them thinly on a fine cloth, or on a floor or table, for twenty-four hours; and then press them. Boil a gallon of water with each gallon of juice; putting to every gallon of water, an ounce of cinnamon bark, and six ounces of sugar-candy finely powdered. Skim and strain the water when it is taken off and settled, and put to it the mulberry juice. Now add to every gallon of the mixture a pint of white or Rhenish wine. Let the whole stand in a cask to ferment, for five or six days. When settled, draw it off into bottles, and keep it cool.

ENGLISH PORT WINE.

Take 6 gallons of good cider, $1\frac{1}{2}$ gallons of port wine, $1\frac{1}{2}$ gallons of the juice of elder-berries, 3 quarts of brandy, and $1\frac{1}{2}$ ounces of cochineal. This will produce nine gallons and a half.

Bruise the cochineal very fine, and put it with the brandy into a stone bottle; let it remain at least a fortnight, shaking it well once or twice every day; at the end of that time procure the cider, and put five gallons into a nine gallon cask, add to it the elder juice and port wine, then the brandy and cochineal. Take the remaining gallon of cider to rinse out the bottle that contained the brandy; and lastly, pour it into the cask, and bung it down very close, and in six weeks it will be ready for bottling.

It is, however, sometimes not quite so fine as could be wished; in that case add two ounces of isinglass, and let it remain a fortnight or three weeks longer, when it will be perfectly bright; it would not be amiss, perhaps, if the quantity of isinglass mentioned was added to the wine before it was bunged down, it will tend very considerably to improve the body of the wine. If it should not appear sufficiently rough flavoured, add an ounce, or an ounce and a half of roche-alum, which will, in most cases, impart a sufficient astringency.

After it is bottled it must be packed in as cool a place as possible. It will be fit for using in a few months; but if kept longer, it will be greatly improved.

IMITATION OF CYPRUS WINE.

To ten gallons of water, put ten quarts of the juice of white elder-berries, pressed gently from the berries by the hand, and passed through a sieve, without bruising the seeds; add to every

gallon of liquor three pounds of Lisbon sugar, and to the whole quantity two ounces of ginger sliced, and one ounce of cloves.—Boil this nearly an hour, taking off the scum as it rises, and pour the whole, to cool, in an open tub, and work it with ale yeast, spread upon a toast of bread, for three days. Then turn it into a vessel that will just hold it, adding about a pound and a half of bruised raisins, to lay in the liquor till drawn off, which should not be done till the wine is fine. This wine is so much like the fine rich wine brought from the island of Cyprus, in colour, taste, and flavour, that it has deceived the best judges.

MORELLA WINE.

Cleanse from the stalks sixty pounds of Morella cherries, and bruise them so that the stones shall be broken. Now press out the juice, and mix it with 6 gallons of sherry wine, and 4 gallons of warm water. Having grossly powdered separate ounces of nutmeg, cinnamon, and mace, hang them separately, in small bags, in the cask containing the mixture. Bung it down, and in a few weeks it will become a deliciously flavoured wine.

CHERRY WINE.

Take cherries, nearly ripe, of any red sort, clear them of the stalks and stones, then put them into a glazed earthen vessel, and squeeze them to a pulp. Let them remain in this state for 12 hours to ferment; then put them into a linen cloth, not too fine, and press out the juice with a pressing board, or any other convenient instrument. Now let the liquor stand till the scum rises, and with a ladle or skimmer take it clean off; then pour the clearer part, by inclination, into a cask, where, to each gallon put a pound of the best loaf sugar, and let it ferment for seven or eight days. Draw it off, when clear, into lesser casks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe.

DAMSON WINE.

Take a considerable quantity of damsons and common plums inclining to ripeness: slit them in halves, so that the stones may be taken out, then mash them gently, and add a little water and honey. Add to every gallon of the pulp a gallon of spring water, with a few bay-leaves and cloves; boil the mixture, and add as much sugar as will well sweeten it; skim off the froth, and let it cool. Now press the fruit, squeezing out the liquid part; strain all through a fine strainer, and put the water and juice together in a cask. Having allowed the whole to stand and ferment for three or four days, fine it with white sugar, flour, and whites of eggs; draw it off into bottles, then cork it well. In twelve days it will be ripe, and will taste like weak Port, having the flavour of Canary.

PARSNIP WINE.

To 12 pounds of parsnips, cut in slices, add 4 gallons of water; boil them till they become quite soft. Squeeze the liquor well out

of loaf sugar. Boil the whole three quarters of an hour, and when it is nearly cold, add a little yeast. Let it stand for ten days in a tub, stirring it every day from the bottom, then put it into a cask for twelve months : as it works over, fill it up every day.

PEACH AND APRICOT WINE.

Take peaches, nectarines, &c. pare them, and take the stones out ; then slice them thin, and pour over them from a gallon to two gallons of water, and a quart of white wine. Place the whole on a fire to simmer gently for a considerable time, till the sliced fruit becomes soft ; pour off the liquid part into another vessel containing more peaches, that have been sliced but not heated ; let them stand for twelve hours, then pour out the liquid part, and press what remains through a fine hair bag. Let the whole be now put into a cask to ferment ; add of loaf sugar, a pound and a half to each gallon. Boil well, an ounce of beaten cloves in a quart of white wine, and add it to the above.

Apricot wine may be made by only bruising the fruit and pouring the hot liquor over it. This wine does not require so much sweetening. To give it a curious flavour, boil an ounce of mace, and half an ounce of nutmegs, in a quart of white wine, and when the wine is fermenting pour the liquid in hot. In about twenty days, or a month, these wines will be fit for bottling.

GRAPE WINE.

To every gallon of ripe grapes put a gallon of soft water, bruise the grapes, let them stand a week without stirring, and draw the liquor off fine ; to every gallon of wine put three pounds of lump sugar ; put the whole into a vessel, but do not stop it till it has done hissing, then stop it close, and in six months it will be fit for bottling.

A better wine, though smaller in quantity, will be made by leaving out the water, and diminishing the quantity of sugar. Water is necessary, only, where the juice is so scanty, or so thick, as in cowslip, balm, or black currant wine, that it could not be used without it.

RAISIN WINE EQUAL TO SHERRY.

Let the raisins be well washed and picked from the stalks ; to every pound thus prepared and chopped, add one quart of water, which has been boiled and has stood till it is cold. Let the whole stand in the vessel for a month, being frequently stirred. Now let the raisins be taken from the cask, and let the liquor be closely stopped in the vessel. In the course of a month let it be racked into another vessel, leaving all the sediment behind, which must be repeated till it becomes fine, when add to every ten gallons six pounds of fine sugar, and one dozen of Seville oranges, the rinds being pared very thin, and infused in two quarts of brandy, which should be added to the liquor at its last racking. Let the whole stand three months in the cask, when it will be fit for bottling ; it should remain in the bottle for a twelvemonth.

To give it the flavour of Madeira, when it is in the cask, put in

a couple of green citrons, and let them remain till the wine is bottled.

MEAD.

Fermented mead is made in the proportion of 1 pound of honey to 3 pints of water; or by boiling over a moderate fire, to two-thirds of the quantity, three parts water and one part honey. The liquor is then skimmed and casked, care being taken to keep the cask full while fermenting. During the fermenting process, the cask is left unstopped and exposed to the sun, or in a warm room, until the working cease. The cask is then bunged, and a few months in the cellar renders it fit for use. Mead is rendered more vinous and pleasant, by the addition of cut raisins, or other fruits, boiled after the rate of half a pound of raisins to six pounds of honey, with a toasted crust of bread, an ounce of salt of tartar in a glass of brandy, being added to the liquor when casked; to which some add five or six drops of the essence of cinnamon; others, pieces of lemon peel with various syrups.

COWSLIP MEAD.

Cowslip mead is made in this manner: to 15 gallons of water put 30 pounds of honey, and boil it till 1 gallon be wasted. Skim it, take it off the fire, and have ready 16 lemons cut in halves. Take a gallon of the liquor, and put it to the lemons. Put the rest of the liquor into a tub, with 7 pecks of cowslips, and let them stand all night. Then put in the liquor with the lemons, 8 spoonful of new yeast, and a handful of sweet-briar. Stir them all well together, and let it work three or four days. Then strain it, put it into the cask, and after it has stood six months, bottle it off.

AMERICAN MEAD.

Put a quantity of the comb, from which honey has been drained, in a tub, and add a barrel of cider, immediately from the press; this mixture stir, and leave for one night. It is then strained before fermentation; and honey added, until the specific gravity of the liquor is sufficient to bear an egg. It is then put into a barrel; and after the fermentation is commenced, the cask is filled every day, for three or four days, that the froth may work out of the bung-hole. When the fermentation moderates, put the bung in loosely, lest stopping it tight might cause the cask to burst. At the end of five or six weeks, the liquor is to be drawn off into a tub, and the whites of eight eggs, well beaten up, with a pint of clean sand, is to be put into it: then add a gallon of cider spirit; and after mixing the whole together, return it into the cask, which is to be well cleaned, bunged tight, and placed in a proper situation for racking off, when fine. In the month of April following, draw it off into kegs, for use; and it will be equal to almost any foreign wine.

TURNIP WINE.

Pare and slice a number of turnips, put them into a cider press,

and press out all the juice. To every gallon of the juice, add three pounds of lump sugar; have a vessel ready large enough to hold the juice, and put half a pint of brandy to every gallon. Pour in the juice, and lay something over the bung for a week, to see if it works; if it does, do not bung it down till it has done working; then stop it close for three months, and draw it off into another vessel. When it is fine bottle it off.

This is an excellent wine for gouty habits, and is much recommended in such cases in lieu of any other wine.

BALM WINE.

Take 40 pounds of sugar and 9 gallons of water, boil it gently for 2 hours, skim it well, and put it into a tub to cool. Take two pounds and a half of the tops of balm, bruise them, and put them into a barrel, with a little new yeast; and when the liquor is cold pour it on the balm. Stir it well together, and let it stand 24 hours, stirring it often. Then close it up, and let it stand six weeks. Then rack it off and put a lump of sugar into every bottle. Cork it well, and it will be better the second year than the first.

CHEAP AND WHOLESOME CLARET.

Take a quart of fine draft Devonshire cider, and an equal quantity of good port. Mix them, and shake them. Bottle them, and let them stand for a month. The best judge will not be able to distinguish them from good Bordeaux.

GILLIFLOWER WINE.

To three gallons of water put six pounds of the best powder sugar, boil the sugar and water together for the space of half an hour, keep skimming it as the scum rises; let it stand to cool, beat up three ounces of syrup of betony with a large spoonful of ale yeast, put it into the liquor, and brew it well together; then having a peck of gilliflowers, cut from the stalks, put them into the liquor, let them infuse and work together three days, covered with a cloth; strain it, and put it into a cask, and let it settle for three or four weeks; then bottle it.

GINGER WINE.

To seven gallons of water put 19 pounds of clayed sugar, and boil it for half an hour, taking off the scum as it rises; then take a small quantity of the liquor, and add to it 9 ounces of the best ginger bruised. Now put it altogether, and when nearly cold, chop 9 pounds of raisins, very small, and put them into a 9 gallon cask (beer measure,) with 1 ounce of isinglass. Slice 4 lemons into the cask, taking out all the seeds, and pour the liquor over them, with half a pint of fresh yeast. Leave it unstopped for three weeks, and in about three months it will be fit for bottling.

There will be 1 gallon of the sugar and water more than the cask will hold at first: this must be kept to fill up, as the liquor

works off, as it is necessary that the cask should be kept full, till it has done working. The raisins should be two-thirds Malaga, and one-third Muscadell. Spring and autumn are the best seasons for making this wine.

TO MANAGE WINES.

Wines will diminish, therefore the cask must be kept filled up with some of the same wine, or some other that is as good or better.

They must at all times be kept in a cool cellar, if not, they will ferment. If wines are kept in a warm cellar, an acetous fermentation will soon commence, and the result consequently will be vinegar. The more a wine frets and ferments, the more it parts with its strength and goodness: when wines are found to work improperly in the cellar, the vent-peg must be taken out for a week or two.

If any wine ferments, after being perfected, draw off a quart and boil it, and pour it hot into the cask, add a pint or a quart of brandy, and bung up a day or two after.

Or, draw off the wine, and fumigate the cask, with one ounce of flour of brimstone, and half an ounce of cinnamon, in powder. Mix the two together, and tie them up in a rag. Turn the bung-hole of the cask downwards, place the rag under the bung-hole, and set fire to it, so that the gas ascends into the cask. As soon as it is burnt out, fill up the cask with wine, and bung it up tight.

TO REMOVE A MUSTY TASTE IN WINE.

Put into the cask three or four sticks of charcoal, and bung up the cask tight. In a month after take them out. Or, cut two ripe medlars, put them in a gauze bag, and suspend them from the bung-hole into the wine, and bung up the cask air-tight. A month after take them out, and bung up the cask again.—Or, mix half a pound of bruised mustard-seed, with a pint or more of brandy, and stir it up in the wine; and two days after bung up the cask.

TO CLARIFY WINES.

Boil a pint of skimmed milk; when cold mix with it an ounce of chalk in fine powder, pour it into the cask, and roll it ten minutes. The following day bung up the wine, and rack it off as soon as fine.

TO FINE RED WINES.

Take whites of eggs beat up to a froth, and mix in the same manner as in white wines.

TO FINE WHITE WINES.

Take an ounce of isinglass, beat it into thin shreds with a hammer, and dissolve it, by boiling it in a pint of water; this, when cold, becomes a stiff jelly. Whisk up some of this jelly into a froth with a little of the wine intended to be fined, then stir it well among the rest in the cask, and bung it down tight; by this means the wine will become bright in eight or ten days.

TO FINE A HOGSHEAD OF CLARET.

Take the whites and shells of six fresh eggs, and proceed as with port finings. Claret requires to be kept warm in saw-dust when bottled.

TO RESTORE FLAT WINES.

Flat wines may be restored by one pound of jar raisins, one pound of honey, and half a pint of spirit of wine, beaten up in a mortar with some of the wine, and then put the contents into the cask.

TO CORRECT SHARP AND TART WINES.

Mix 1 oz. of calcined gypsum, in powder, and 2 pounds of honey, in 1 quart of brandy; pour the mixture into the wine, and stir it so as not to disturb the lees; fill up the cask, and the following day bung it up: rack this wine as soon as fine.

TO IMPROVE POOR WINE.

Poor wine may be improved by being racked off, and returned into the cask again; and then putting into the wine about a pound of jar or box raisins, bruised, and a quart of brandy.

Or, put to the wine two pounds of honey, and a pint or two of brandy. The honey and brandy to be first mixed together.

Or, draw off three or four quarts of such wine, and fill the cask up with strong wine.

TO CLEAR FOUL OR ROPY WINES.

Take half an ounce of chalk in powder, half an ounce of burnt alum, the white of an egg, and one pint of spring water. Beat the whole up in a mortar, and pour it into the wine; after which, roll the cask ten minutes; and then place it on the stand, leaving the bung out for a few days. As soon as the wine is fine, rack it off.

RULES FOR DISTILLATION.

1. Plants and their parts ought to be fresh gathered. When they are directed fresh, such only must be employed; but some are allowed to be used dry, as being easily procured in this state at all times of the year, though rather more elegant waters might be obtained from them whilst green.

2. Having bruised the subjects a little, pour thereon thrice its quantity of spring water.

This quantity is to be diminished or increased, according as the plants are more or less juicy than ordinary.

When fresh and juicy herbs are to be distilled, thrice their weight of water will be fully sufficient, but dry ones require a much larger quantity.

In general, there should be so much water, that after all intended to be distilled has come over, there may be liquor enough to prevent the matter from burning to the still.

3. Formerly, some vegetables were slightly fermented with the addition of yeast, previous to the distillation.

4. If any drops of oil swim on the surface of the water, they are to be carefully taken off.

5. That the waters may be kept the better, about one twentieth part of their weight of proof spirit may be added to each, after they are distilled.

STILLS FOR SIMPLE WATERS.

The instruments chiefly used in the distillation of simple waters are of two kinds, commonly called the hot still, or alembic, and the cold still. The waters drawn by the cold still from plants are much more fragrant, and more fully impregnated with their virtues than those drawn by the hot still, or alembic.

The method is this :—A pewter body is suspended in the body of the alembic, and the head of the still fitted to the pewter body. Into this body the ingredients to be distilled are put, the alembic filled with water, the still-head luted to the pewter body, and the nose luted to the worm of the refrigeratory or worm. The same intention will be answered by putting the ingredients into a glass alembic, and placing it in a bath-heat, or *balneum mariæ*.

The cold still is much the best adapted to draw off the virtues of simples, which are valued for their fine flavour when green, which is subject to be lost in drying; for when we want to extract from plants a spirit so light and volatile, as not to subsist in open air any longer than while the plant continues in its growth, it is certainly the best method to remove the plant from its native soil, into some proper instrument, where, as it dies, these volatile parts can be collected and preserved. And such an instrument is what we call the cold still, where the drying of the plant or flower is only forwarded by a moderate warmth, and all that rises is collected and preserved.

SIMPLE SPEARMINT WATER.

Take of spearmint leaves, fresh, any quantity; water, three times as much. Distil as long as the liquor which comes over has a considerable taste or smell of the mint.

Or, take spearmint leaves, dried, $1\frac{1}{2}$ lbs., water, as much as is sufficient to prevent burning. Draw off by distillation 1 gallon.

PEPPERMINT WATER.

Take of the herb of peppermint, dried, $1\frac{1}{2}$ lbs., water, as much as is sufficient to prevent burning; distil off a gallon. This has been known to allay sickness when nothing else would succeed and is used in flatulent colics. A wine-glassful may be taken and often repeated.

CINNAMON WATER.

Take of bruised cinnamon, 1 lb., water, 2 gallons, simmer in a still for half an hour, put what comes over into the still again when cold, strain through flannel.

ROSE WATER

Take of the leaves of fresh damask roses, with the heels cut off

6 lbs., water, as much as to prevent burning. Distil off a gallon. These distilled waters should be drawn from dried herbs, because the fresh cannot be got at all times in the year. Whenever the fresh are used, the weights must be increased; but whether the fresh or dry are made use of, it is left to the judgment of the operator to vary the weight, according as the plants are in greater or less perfection, owing to the season in which they grow, or where collected.

HUNGARY WATER.

The original receipt for preparing this invaluable lotion, is written in letters of gold in the hand writing of Elizabeth, queen of Hungary.

Take of aqua vitæ, four times distilled, 3 parts, the tops and flowers of rosemary, 2 parts. To be put together in a close-stopped vessel, and allowed to stand in a warm place, during fifty hours, then to be distilled in an alembic, and of this, once every week, 1 drachm to be taken in the morning, either in the food or drink, and every morning the face and the diseased limb to be washed with it.

LAVENDER WATER.

Take 5 gallons of the best wine spirit, pour it into a copper still, placed in a hot water bath, over a clear but steady fire; put to it 1 pound of the largest and freshest lavender flowers, after having separated them from all stalks and green leaves, which give the lavender water a woody and faint smell. Put no water into the still; close all the junctures well, and let the spirits and flowers stand in a state of digestion for 24 hours; and then, with a gentle fire, draw off 4, or at most $4\frac{1}{2}$ gallons only, which, as soon as distilled, are to be poured into a copper vessel, for keeping. Wooden vessels and cans are to be avoided, as the best parts of the oil and of the spirits will be absorbed by them, and consequently lost.

When the above quantity has stood 4 or 5 hours, put to it 2 ounces of true English oil of lavender. Mix the whole well in the jar, by drawing out one or two gallons, and then returning them. Repeat this ten or twelve times, then stop the vessel up close, and do not disturb it for a month at least.

LAVENDER WATER FOR IMMEDIATE USE.

Mix with 1 gallon of proof spirit, $1\frac{1}{4}$ ounce of true English oil of lavender, which is all that will properly combine with the spirit, without injuring the colour by rendering it muddy. When the spirit and the oil are properly mixed, they are to be put into glass bottles, which are to be well stopped, and ought to be shaken before used.

COMMON DISTILLED WATER.

Take of water 10 gallons, and distil. Throw away the first $\frac{1}{2}$ gallon, and draw off 4 gallons, which keep in glass or stone-ware. Distilled water is used as a diet drink in cancerous diseases, and should be used in making medicine, when the salts contained in common water would decompose them.

TO MAKE MALT SPIRITS.

Mix 12 quarters of barley grist, ground low, and 4 quarters of coarse ground pale malt, with 150 barrels of water, at about 170 degrees of Fahrenheit. Take out 6 barrels of the wort, and add to this 2 store of fresh porter yeast, and when the remaining wort is cooled down to 55 degrees, add 2 quarters more malt, previously mixed with six barrels of warm water; stir the whole well together, and put it to ferment along with the reserved yeasted wort: this wash will be found to weigh, by the saccharometer, from 28 to 32lbs. per barrel, more than water.—In the course of 10 days the yeast head will fall quite flat, and the wash will have a vinous smell and taste, and not weigh more than from 2 to 4lbs. per barrel, more than water. Some now put 4lbs. of common salt, and 6lbs. of flour, and in three or four days put it into the still, previously stirring it well together. Every six gallons of this wash will produce one gallon of spirit, at from 1 to 10 over proof; or 18 gallons of spirit from each quarter of grain.

TO MAKE BRITISH BRANDY.

To 20 gallons of clean rectified spirit, put 6 ounces of sweet spirit of nitre, 6 ounces of cassia buds ground, 6 ounces of bitter almond meal, (the cassia and almond meal to be mixed together before they are put to the spirits,) half an ounce of sliced orris root, and 6 prune stones, pounded; agitate the whole well together, two or three times a day, for three days: let them settle, then pour in 1 quart of the best wine vinegar, and add to every 4 gallons 1 gallon of foreign brandy.

TO IMITATE JAMAICA RUM.

To imitate Jamaica rum, it is necessary to procure some of the tops, or other parts of the sugar canes, and to put them in a still, in the proportion of a pound weight to two gallons of pure flavourless spirit, and one gallon of pure water. The distillation may be carried on by a brisk heat, provided there is a quantity of common salt, (in the proportion of an ounce to each gallon of liquid in the still,) to prevent the mucilaginous matter from arising with the spirit. The product, when rectified, and coloured by burnt sugar, will possess every character of excellent rum.

An excellent flavour may be given to it by putting into the cask some pine-apple rinds. The longer rum is kept, the more valuable it becomes. If your rum wants a head, whisk some clarified honey with a little of the liquor, and pour the whole into the cask. Three pounds of honey is sufficient for sixty gallons.

ENGLISH GENEVA.

The best English geneva is made as follows: Take of juniper berries 3lbs., proof spirit 10 gallons, water 4 ditto. Draw off by a gentle fire till the feints begin to rise, and make up to the required strength with clear water.

BRANDY SHRUB.

Take 8 oz. of citric acid, 1 gallon of porter, 3 gallons of raisin wine, 2 quarts of orange flower water, 7 gallons of good brandy, 5 ditto of water. This will produce 16 gallons.

First, dissolve the citric acid in the water, then add to it the brandy: next, mix the raisin wine, porter, and orange flower water together; and lastly, mix the whole: and in a week or ten days it will be ready for drinking, and of a very mellow flavour.

RUM SHRUB.

Leave out the brandy and porter, and add 1 gallon more raisin wine, 6 lbs. of honey, and 10 gallons of good flavoured rum.

USQUEBAUGH.

Usquebaugh is a strong compound liquor, chiefly taken by way of dram; it is made in the highest perfection at Drogheda, in Ireland. The following are the ingredients, and the proportions in which they are to be used. Take of best brandy one gallon, raisins stoned 1 lb. cinnamon, cloves, nutmeg, and cardamoms, each 1 oz. crushed in a mortar, saffron half an ounce, rind of 1 Seville orange, and brown sugar candy 1 lb. Shake these well every day, for at least fourteen days, and it will, at the expiration of that time, be ready to be fined for use.

CREME DES BARBADES.

Take 2 dozen middling sized lemons, 6 large citrons, loaf sugar 28 lbs. fresh balm leaves $\frac{1}{2}$ lb. spirits of wine $2\frac{1}{2}$ gallons, water $3\frac{1}{2}$ ditto. This will produce about 7 gallons, full measure. Cut the lemons and citrons in thin slices, and put them into a cask; pour upon them the spirit of wine, bung down close, and let it stand ten days or a fortnight; then break the sugar, and boil it for half an hour in the three gallons and a half of water, skimming it frequently; then chop the balm leaves, put them into a large pan, and pour upon them the boiling liquor, and let it stand till quite cold; then strain it through a lawn sleeve, and put it to the spirits, &c. in the cask; bung down close, and in a fortnight draw it off; strain it through a jelly bag, and let it remain to fine, then bottle it.

CHERRY BRANDY.

Take 72 pounds of cherries, half red and half black—mash or squeeze them to pieces with the hands, and add to them three gallons of brandy, letting them steep for 24 hours—then put the mashed cherries and liquor into a canvass bag, a little at a time, and press it as long as it will run. Sweeten it with loaf sugar, and let it stand a month—then bottle it off, putting a lump of loaf sugar into every bottle.

BLACK CHERRY BRANDY.

Stone eight pounds of black cherries, and put on them a gallon of brandy. Bruise the stones in a mortar, and then add them to the brandy. Cover them close, and let them stand a month or six weeks. Then pour it clear from the sediment, and bottle it. Morello cherries, managed in this manner, make a fine rich cordial.

RASPBERRY BRANDY.

Raspberry brandy is infused nearly after the same manner as cherry brandy, and drawn off, with about the same addition of brandy to what is drawn off from the first, second, and third infusion, and dulcified accordingly, first making it of a bright deep colour; omitting cinnamon and cloves in the first, but not in the second and third infusion. The second infusion will be somewhat paler than the first, and must be heightened in colour, by adding cherry brandy about a quart, with ten or more gallons of raspberry brandy; and one third infusion will require more cherry brandy to colour it. It may be flavoured with the juice of the elderberry.

PRINCE'S CORDIAL.

Take of cherry brandy, of currant wine, and orange wine, each a quart, one gallon of spirits, half an ounce of mace, a quarter of an ounce of cloves, and half an ounce of cinnamon, the same weight of coriander seeds, the same of carraway, five drops of the oil of orange, and the same of the essence of lemon, with two pounds of loaf sugar; measure the whole, and make it up to twelve quarts, with water. Steep the spice and seeds in the spirits six days, having previously bruised them; colour with burnt sugar.

QUEEN'S CORDIAL.

For three gallons of spirits, take two pennyweights of the oil of mint, one of oil of carraway, an ounce of coriander seeds, and the same of carraway seeds, half an ounce of cassia, half an ounce of mace, a pint of spirits of wine, and two pounds of lump sugar, add water to taste. Observe the spice, seeds, and cassia, must be steeped in the spirits and well shaken daily. Fine with alum only.

CLOVE CORDIAL.

Take of cloves bruised 4 lbs. pimento or allspice $\frac{1}{2}$ lb. proof spirit 16 gallons. Digest the mixture twelve hours in a gentle heat, and then draw off 15 gallons with a pretty brisk fire. The water may be coloured red, either by a strong tincture of cochineal, alkanet, or corn poppy-flowers. It may be dulcified at pleasure with double refined sugar.

CINNAMON CORDIAL.

Take 2 pennyweights of oil of cassia, dissolved with sugar and spirit of wine, $1\frac{1}{2}$ gallons, at 1 in 6; cardamom seeds, husked, 1 ounce; orange and lemon peel dried, of each 1 oz. Fine with $\frac{1}{2}$ a

pint of alum water ; sweeten with loaf sugar, not exceeding 2lbs. and make up 2 gallons measure with the water in which the sugar is dissolved. Colour with burnt sugar.

ANISEED CORDIAL.

Take of aniseed, bruised, 2 lbs. proof spirit $12\frac{1}{2}$ gallons, water 1 gallon. Draw off ten gallons with a moderate fire. This water should never be reduced below proof ; because the large quantity of oil with which it is impregnated, will render the goods milky and foul when brought down below proof. But if there is a necessity for doing this, their transparency may be restored by filtration.

NOYEAU.

Take $1\frac{1}{2}$ gallons of French brandy, 1 in 5 ; 6 oz. of the best French prunes, 2 oz. of celery, 3 oz. of the kernels of apricots, nectarines, and peaches, and 1 oz. of bitter almonds, all gently bruised, essence of orange peel, and essence of lemon peel, of each 2 pennyweights, half a pound of loaf sugar. Let the whole stand ten days or a fortnight ; then draw off, and add to the clear noyveau as much rose water as will make it up to two gallons.

ENGLISH NOYEAU OR COMMON RATAFIA.

Blanch and bruise half a pound of bitter almonds, put them into a quart of cold water, and let them stand two hours, then add six pints of the juice of white currants, six pounds of fine lump sugar, the peels of six lemons grated, and ten gallons of white brandy ; stir them well together, and let them stand three days, then strain it through a jelly bag, and bottle it off. Two quarts of fresh brandy put on the dregs, will, after standing three days, make an excellent liquor for giving a flavour to puddings, &c.

TO MAKE CAPILLAIRE.

Take fourteen pounds of lump sugar, and seven of moist, mix eight well beaten eggs with the sugar, and boil it in four gallons of water, continuing to skim it till no more scum appears. Strain it through a coarse bag, and add three pennyweights of the essence of lemon ; then bottle it in small bottles for use.

TO MAKE VINEGAR.

Mix cider and honey, in the preparation of 1 lb. of honey to a gallon of cider, and let it stand in a vessel for some months, and vinegar will be produced so powerful, that water must be mixed with it for common use.

ANOTHER METHOD.

To every gallon of water put 1 lb. of coarse Lisbon sugar ; let the mixture be boiled, and skimmed as long as any scum arises. Then let it be poured into proper vessels ; and when it is as cool as beer, when worked, let a toast, rubbed over with yeast, be put

to it. Let it work about 24 hours, and then put it into an iron hooped cask, fixed either near a constant fire, or where the summer sun shines the greater part of the day; in this situation it should not be closely stopped up; but a tile, or something similar, should be laid on the bung hole, to keep out the dust and insects. At the end of about three months (sometimes less) it will be clear and fit for use, and may be bottled off. The longer it is kept, after it is bottled, the better it will be. If the vessel containing the liquor is to be exposed to the sun's heat, the best time to begin making it is in the month of April.

WINE VINEGAR.

Take any sort of wine that has gone through fermentation, and put it into a cask that has had vinegar in it; then take some of the fruit or stalks of which the wine has been made, and put them wet into an open-headed cask in the sun, with a coarse cloth over the top of it, for six days—after which put them in the vinegar, and stir it well about—then put it in a warm place, if in winter, or if in summer, put it in a yard in the sun, with a slate over the bung. When the vinegar is sour enough and fine, rack it off into a clean sour cask, and bung it up; then put it in the cellar for use. Those wines that contain the most mucilage are fittest for the purpose.

The lees of pricked wine are also a very proper ingredient in vinegar.

PRIMROSE VINEGAR.

To 15 quarts of water put 6 lbs of brown sugar; let it boil ten minutes, and take off the scum; pour on it half a peck of primroses; before it is quite cold, put in a little fresh yeast, and let it work in a warm place all night; put it in a barrel in the kitchen, and when done working, close the barrel, still keeping it in a warm place.

VINEGAR FROM THE REFUSE OF BEE-HIVES.

When honey is extracted from the combs, by means of pressure, take the whole mass, break and separate it, and into each tub or vessel, put one part of combs and two of water; place them in the sun, or in a warm place, and cover them with cloths. Fermentation takes place in a few days, and continues from 8 to 12 days, according to the higher or lower temperature of the situation in which the operation is carried on. During the fermentation, stir the matter from time to time, and press it down with the hands, that it may be perfectly soaked. When the fermentation is over, put the matter to drain upon sieves or strainers. At the bottom of the vessels will be found a yellow liquor, which must be thrown away, because it would soon contract a disagreeable smell, which it would communicate to the vinegar. Then wash the tubs, put into them the water separated from the other matter; it immediately begins to turn sour; when the tubs must be again covered with cloths, and kept moderately warm. A pellicle, or skin, is

formed on their surface, beneath which the vinegar acquires strength; in a month's time it begins to be sharp; it must be left standing a little longer, and then put into a cask, of which the bung hole is left open. It may then be used like any other vinegar.

SECTION XXI.

USEFUL FAMILY MEDICINES.

TO MAKE STEER'S OPODELDOC.

Dissolve 1 lb. of white soap, and half a pound of yellow ditto, in a pint and a half of distilled water. Then dissolve 2 ounces of camphor, half an ounce of oil of rosemary, and three drachms of oil of origanum, (wild marjoram) in a pint and a half of spirits of wine. Now mix both solutions, and then add an ounce and a half of water of hartshorn or ammonia. This mixture is an excellent liniment for allaying the inflammation of sprains, bruises, &c.

TO MAKE GALL OPODELDOC

Dissolve 2 oz. of camphor, and 2 oz. of Castille soap, in half a pint of spirit of wine, in a wine-bottle. Then add 1 oz of laudanum, and 1 oz. of water of ammonia. Now fill up the bottle with bullock's gall, previously made hot, and shake well. This is a well-known domestic liniment for bruises and sprains.

TO MAKE RIGA BALSAM.

Mix together, 4 ounces of spirit of wine, 1 drachm of Friar's balsam, and 2 do. of tincture of saffron. This balsam is used for sprains and bruises.

TO MAKE EAU-DE-LUCE.

Ten or twelve grains of white soap are dissolved in four ounces of rectified spirit of wine; after which the solution is strained. A drachm of rectified oil of amber is then added, and the whole filtered: with this solution should be mixed such a proportion of the strongest volatile spirit of ammonia, in a clear glass bottle, as will, when sufficiently shaken, produce a beautiful milk white liquor. If a kind of cream should settle on the surface, it will be requisite to add a small quantity of the spirituous solution of soap. Those who may wish to have this liquor water perfumed, may use lavender or Hungary water, instead of the spirit of wine.

This composition is, however, seldom obtained in a genuine state when purchased at the shops. Its use, as an external remedy, is very extensive; for it has not only been employed for curing the bites of vipers, wasps, bees, gnats, ants, and other insects, but also for burns, and even the bite of a mad dog, though not always with uniform success. Besides, it affords one of the safest stimulants in cases of suffocation from mephitic vapours, and in that state of apoplexy which is termed serous, as likewise after excessive intoxication, and in all those paralytic complaints where the vessels of the skin or the muscular fibre require to be excited into action.

DECOCTION FOR FOMENTATIONS.

Take of the leaves of southernwood, dried, tops of sea-wormwood ditto, camomile flowers ditto, each 1 oz. bay-leaves ditto, half an ounce, and distilled water, 6 pints. Boil them a little, and strain. In making this decoction the aromatic substances should not be added until the decoction is nearly completed, for otherwise their flavour would be entirely dissipated.

Fomentations are applied externally, and as warm as the patient can conveniently bear, in the following manner: Two flannel cloths are dipped into the heated liquor, one of which is wrung as dry as the necessary speed will admit, then immediately applied to the part affected. The flannel lies on, until the heat begins to go off, and the other is in readiness to apply at the instant in which the first is removed:—thus these flannels are alternately applied, so as to keep the affected part constantly warm. This is continued fifteen or twenty minutes, and repeated two or three times a day, or as often as occasion may require. The degree of heat should never exceed that of producing a pleasing sensation; great heat sometimes produces effects very opposite to that intended by the use of the fomentation.

ANODYNE FOMENTATION.

Take two poppy heads, boil them in a quart of milk, and use this as a fomentation. It is excellent in inflamed eyes, also to relieve the pain of inflammation from a blister or other cause

TO MAKE MUSTARD CATAPLASM.

Take of mustard-seed powdered half a pound, crumbs of bread, half ditto, with vinegar as much as is sufficient. Mix, and make a cataplasm.

Cataplasms of this kind are commonly known by the name of *sinapisms*. They were formerly frequently prepared in a more complicated state, containing garlic, black soap, and other similar articles; but the above simple form will answer every purpose which they are capable of accomplishing. They are employed only as *stimulants*: they often inflame the part, and raise *blisters*, but not so perfectly as cantharides. They are frequently applied

to the soles of the feet, in the low state of acute diseases, for *raising the pulse* and relieving the head. The chief advantage they have depends on the suddenness of their action.

TO MAKE ITCH OINTMENT.

Take of powdered white hellebore, 2 drachms, flowers of sulphur, 1 ounce, essence of lemon, 1 ounce, and hogs' lard, 2 ounces. Make it into an ointment. Smear all the joints for three nights with this, wash it off in the morning with soap and water. Repeat the smearing three times at the interval of two days, and the most inveterate itch is certain to disappear. It will be well, at the same time, to take night and morning, a tea-spoonful of an electuary of flowers of sulphur mixed with honey or treacle.

FOR SCALD HEAD, RING-WORM, &c.

The following ointment for scald head, ring-worm, and tetters, has uniformly succeeded in speedily effecting a cure: Take of sub-acetate of copper (in very fine powder), half a drachm, prepared calomel, 1 drachm, and fresh spermaceti ointment, 1 ounce; mix well together. To be rubbed over the parts affected every night and morning. This ointment is also very efficacious in cases of foul and languid ulcers.

BASILICON, OR YELLOW OINTMENT.

Take of yellow resin, 1 lb., yellow wax, 1 ditto, and olive oil, 1 pint. Melt the rosin and wax with a gentle heat; then add the oil, and strain the mixture while yet warm. This plaister is employed for the dressing of *broken chilblains*, and other sores that require stimulating.

USEFUL PROPERTIES OF STAVESACRE.

Stavesacre is chiefly employed, in external applications, for some kinds of cutaneous eruptions, and for destroying lice and other insects; inasmuch that from this virtue it has received its name in different languages. The fine powder is put into the hair each night, and combed out the following morning. It is safe, and much used after a long sickness.

TO MAKE TURNERS' CERATE.

This ointment is known by the vulgar name of Turners' Cerate, as curing the wounds of Turners. It is generally used for broken *chilblains*. Take of prepared calamine, yellow wax, each half a pound, and olive oil, 1 pint. Melt the wax with the oil, and as soon as they begin to thicken, sprinkle in the prepared calamine and keep it stirring till the cerate is cool.

TO MAKE SIMPLE OINTMENT.

Take of olive oil, 5 ounces, and white wax, 2 ounces. This and the following are useful emollient ointments for *softening the skin*, and healing chaps.

TO MAKE SPERMACETI OINTMENT.

Take of spermaceti, 6 drachms, white wax, 2 ditto, and olive oil, 3 ounces. Melt all together over a gentle fire, stirring briskly without intermission, till the ointment becomes cold.

TO REMOVE CHILBLAINS.

Take an ounce of white copperas, dissolved in a quart of water, and occasionally apply it to the affected parts. This will ultimately remove the most obstinate blains.—N.B. This application must be used before they break, otherwise it will do injury.

ANOTHER METHOD.

Crude sal ammoniac one ounce, vinegar half a pint; dissolve and bathe the part, if not yet broken, two or three times a day. If sal ammoniac is not at hand, alum or common salt will do, but not so effectually. If the chilblains are of long continuance and obstinate, touch them with equal parts of liquid opodeldoc and tincture of Spanish flies, or rather less of the latter. If the chilblains break, poultice or dress them with basilicon, and add turpentine if necessary.

TO MAKE LIP SALVE.

Melt together, 2½ oz. of white wax, 3 oz. of spermaceti, 7 oz. of oil of almonds, 1 drachm of balsam of Peru, and 1½ oz. of alkanet root wrapped up in a linen bag. Pour the salve into small gallipots or boxes, and cover with bladder and white leather.

BURGUNDY PITCH PLASTER.

Take of Burgundy pitch, 2lbs. labdanum, 1lb. yellow resin, and yellow wax, each 4 oz. and of expressed oil of mace, 1 oz. To the pitch, resin, and wax, melted together, add first the labdanum, and then the oil of mace.

After a long continued *cough* in the winter, a Burgundy pitch plaster should be put over the breast-bone.

TO MAKE COURT PLASTER.

Bruise a sufficient quantity of fish glue, and let it soak for 24 hours in a little warm water; expose it to heat over the fire, to dissipate the greater part of the water, and supply its place by colourless brandy, which will mix the gelatine of the glue. Strain the whole through a piece of open linen: on cooling, it will form a trembling jelly.

Now extend a piece of black silk on a wooden frame, and fix it in that position by means of tacks, or pack-thread. Then, with a brush made of badger's hair, apply the glue, after it has been exposed to a gentle heat, to render it liquid. When this stratum is dry, which will soon be the case, apply a second, and then a third, if necessary, to give the plaster a certain thickness; as soon as the whole is dry, cover it with two or three strata of a strong tincture of balsam of Peru.

This is the real English court plaster: it is pliable, and never breaks, characters which distinguish it from so many other preparations sold under the same name.

It is generally used to cover slight abrasions and excoriations of the skin. When used for small cuts, from sharp instruments, bring the lips of the wound together, and lay over it a piece of goldbeater's skin; then fix this by means of a piece of court plaster. The wound will generally heal without further trouble.

TO MAKE ADHESIVE PLASTER.

Take of common, or litharge plaster, 5 parts, and white resin, 1 part; melt them together, and spread the liquid compound thin, on strips of linen, by means of a spatula, or table-knife.

This plaster is very adhesive, and is used for keeping on other dressing, &c.

TO MAKE CERUSSA OINTMENT.

Take of ointment of white wax, 1 lb. cerussa, or white lead reduced to fine powder, 2 ounces. Form them into an ointment, by melting over a gentle fire.

This is an useful, cooling, desiccative ointment, chiefly employed as a dressing for *burns*.

TO MAKE AROMATIC TINCTURE

Take of cinnamon, bruised, lesser cardamom seeds, each 1 oz. long pepper, in powder, 2 drachms, and diluted spirit of wine 2½ lbs. Digest for seven days, and filter through paper.

This is a very warm aromatic, but too hot to be given without dilution. A tea-spoonful or two may be taken in wine, or any other convenient vehicle, in *languors*, *weakness of the stomach*, *flatulencies*, and other similar complaints.

TO MAKE GODFREY'S CORDIAL.

Dissolve half an ounce of opium, and 1 drachm of oil of sassafras, in two ounces of spirit of wine. Now mix 4 lbs. of treacle, with 1 gallon of boiling water, and when cold, mix both solutions. This is generally used to soothe the *pains of children*, &c.

TO MAKE COMPOUND TINCTURE OF RHUBARB.

Take of rhubarb, sliced, 2 oz. liquorice root, bruised, half an ounce, powdered ginger, saffron, each 2 drachms; distilled water, 1 pint, and proof spirit of wine, 12 oz. by measure. Digest for 14

days, and strain. Dose, half an ounce as an *aperient*, or one ounce in violent diarrhoea.

TO MAKE BALSAM OF HONEY, OR BALSAM OF TOLU.

Take of balsam of tolu, 2 oz. gum storax, 2 drachms, opium, 2 ditto, honey, 8 oz. Dissolve these in a quart of spirit of wine.

This balsam is exceedingly useful in allaying the irritation of cough. The dose is one or two tea-spoonsful in a little tea, or warm water.

TO MAKE COMPOUND TINCTURE OF SENNA, OR DAFFY'S ELIXIR.

Take of senna leaves, 2 oz. jalap root, 1 oz. coriander seeds, half an ounce, and proof spirit, 2½ pints. Digest for seven days, and to the strained liquor add 4 ounces of sugar-candy.

This tincture is an useful *carminative* and *cathartic*, especially to those who have accustomed themselves to the use of spirituous liquors; it often relieves *flatulent complaints* and *colics*, where the common cordials have little effect: the dose is from 1 to 2 ounces. It is a very useful addition to castor oil, in order to take off its mawkish taste.

TO MAKE FRIAR'S BALSAM.

Take of benzoin, 3 oz. purified storax, 2 oz. balsam of tolu, 1 oz. socotrine aloes, half an ounce, and rectified spirit of wine, 2 pints. Digest for seven days, and filter.

This preparation may be considered the same as *Wade's Balsam*, *Jesuit's Drops*, &c. The dose is a tea-spoonful in some warm water four times a day, in *consumptions* and *spitting of blood*. It is useful, also, when applied on lint, to *recent wounds*, and serves the purposes of a scab, but must not be soon removed. A few drops poured upon sugar, immediately allays spitting of blood.

TO PREPARE SPIRIT OF LAVENDER.

From 2 pounds of the flowering spikes of lavender, this spirit is to be formed. It is used as an analeptic perfume; also, taken inwardly, in case of *fainting*, from a drachm to half an ounce.

TO PREPARE HUXHAM'S TINCTURE OF BARK.

Take of Peruvian bark, powdered, 2 oz. the peel of Seville oranges, dried, 1½ ditto, Virginian snake root, bruised, 3 drachms, saffron, 1 ditto, cochineal, powdered, 2 scruples, and proof spirit, 20 oz. Digest for 14 days, and strain.

As a *corroborant* and *stomachic*, it is given in doses of two or three drachms; but when employed for the cure of *intermittent fevers*, it must be taken to a greater extent.

TO MAKE IPECACUAN WINE.

Take of the root of ipecacuanha bruised 2 oz. and Spanish white wine, 2 pints. Digest for ten days, and strain. This wine is a very mild and safe *emetic*, and nearly equally serviceable in *dysen-*

teries, with the ipecacuanha in substance; this root yielding nearly all its virtues to the Spanish white wine. The common dose is an ounce, more or less, according to the age and strength of the patient.

TO MAKE WHITE PECTORAL LOZENGES.

Take of fine sugar, 1lb. gum arabic, 4 oz. starch, 1 oz. and flowers of benzoin, $\frac{3}{4}$ drachm.

Having beat them all in a powder, make them into a proper mass with rose-water, so as to form lozenges.

These compositions are very agreeable pectorals, and may be used at pleasure. They are calculated for softening *acrimonious humours*, and allaying the *tickling in the throat* which provokes coughing.

TO MAKE BLACK PECTORAL LOZENGES.

Take of extract of liquorice, gum arabic, each 4 oz. and white sugar, 8 oz. Dissolve them in warm water, and strain: then evaporate the mixture over a gentle fire till it be of a proper consistence for being formed into lozenges, which are to be cut out of any shape.

TO MAKE COMPOUND ALOETIC PILLS.

Take of hepatic aloes, 1 oz. ginger powder, 1 drachm, soap, $\frac{1}{2}$ oz. and essential oil of peppermint, $\frac{1}{2}$ a drachm.

Let the aloes and the ginger be rubbed well together, then add the soap and the oil so as to form a mass.

These pills may be advantageously used for obviating the *habitual costiveness* of sedentary persons. The dose is from 10 to 15 grains.

TO MAKE AROMATIC POWDER.

Take of cinnaomon bark, 1 oz. lesser cardamom seeds, freed from husks, ginger, and long pepper, each 1 oz.

Rub them together to a powder, and preserve in a well-stopped phial.

This combination of aromatics is stimulant and carminative, and may be used to promote *digestion*, and dispel wind in cold *phlegmatic habits* and decayed constitutions; but it is more generally employed to give warmth to other compositions. The dose is from 10 grains to 1 scruple, given in the form of bolus, or diffused in water.

TO MAKE SYRUP OF SQUILLS.

Take of vinegar of squills, 2lbs. and double refined sugar, in powder, 3lbs. Dissolve the sugar with a gentle heat, so as to form a syrup.

This syrup is used chiefly in doses of a spoonful or two for *promoting expectoration*, which it does very powerfully. It is also given as an *emetic* to children.

TO MAKE SYRUP OF POPPIES.

Take of the heads of white poppies, dried, 3½lbs. double refined sugar, 6lbs. and distilled water, 8 gallons.

Slice and bruise the heads, then boil them in the water to three gallons, and press out the decoction. Reduce this, by boiling, to about 4 pints, and strain it while hot through a sieve, then through a thin woollen cloth, and set it aside for 12 hours, that the grounds may subside. Boil the liquor poured off from the grounds to 3 pints, and dissolve the sugar in it, that it may be made a syrup.

This syrup, impregnated with the narcotic matter of the poppy head, is given to *children* in doses of 2 or 3 drachms, and to adults of from ½ an ounce to 1 ounce and upwards, for *easing pain, procuring rest*, and answering the other intentions of *mild operations*. Particular care is requisite in its preparation, that it may be always made, as nearly as possible, of the same strength.

TO MAKE SYRUP OF GINGER.

Take of ginger, bruised, 4 oz. and boiling distilled water, 3 pints. Macerate 4 hours, and strain the liquor; then add double refined sugar, and make into a syrup.

This syrup promotes the circulation through the extreme vessels; it is to be given in *torpid and phlegmatic habits*, where the *stomach* is subject to be loaded with *slime*, and the bowels distended with *flatulency*.

Dyspeptic patients, from hard drinking, and those subject to *flatulency and gout*, have been known to receive considerable benefit by the use of ginger tea, taking two or three cupsful for breakfast, suiting it to their palate.

TO MAKE SYRUP OF VIOLETS.

Take of fresh flowers of the violet, 1lb. and boiling distilled water, 3 pints. Macerate for 25 hours, and strain the liquor through a cloth, without pressing, and add double refined sugar, to make the syrup.

This is an agreeable *laxative medicine* for young children.

TO MAKE HONEY OF ROSES.

Take of dried red rose-buds, 4 oz. boiling distilled water, 3 pints, and clarified honey, 5lbs. Macerate the rose-leaves in the water for six hours; then mix the honey with the strained liquor, and boil the mixture to the thickness of a syrup.

This preparation is not unfrequently used as a mild, cooling detergent, particularly in gargles for *ulcerations and inflammation of the mouth and tonsils*. The rose buds should be hastily dried, that they may the better preserve their astringency.

DECOCTION OF SARSAPARILLA.

Take of sarsaparilla root, cut and bruised, 6 oz. the bark of *sassafras* root, the shavings of *guaiacum* wood, liquorice root, each

1 oz. the bark of mezereon root, 3 drachms, and distilled water, 10 pints. Digest with a gentle heat for six hours, then boil down the liquor to one half, (or five pints) adding the bark of the mezereon root towards the end of boiling. Strain off the liquor. The dose is the same as the last, and for the same purposes.

This decoction is of very great use in *purifying the blood*, and resolving obstructions in scorbutic and scrofulous cases, also in *cutaneous eruptions*, and many other diseases. *Obstinate swellings*, that had resisted the effect of other remedies for above twelve months, have been cured by drinking a quart of decoction of this kind, daily, for some weeks. Decoctions of sarsaparilla ought to be made fresh, every day, for they very soon become quite foetid, and unfit for use, sometimes in less than twenty-four hours, in warm weather.

MILD PURGATIVE FOR INFANTS.

Take of manna, 1 oz. mucilage of gum arabic, oil of almonds, and syrup of lemons, each 2 drachms. Of this mixture give a tea-spoonful to a child at bed-time.

MILD APERIENT DRAUGHT.

Take senna leaves an ounce and a half, ginger sliced 1 drachm, and boiling water, 1 pint. Macerate for an hour, and strain the liquor.

Two or three tea-spoonsful of Epsom salts dissolved in a wine-glassful of warm water, with 3 table-spoonsful of the above infusion of senna, and a tea-spoonful of tincture of senna, or cardamoms, will act as a mild aperient. It should be taken early in the morning, and a plentiful supply of tea, afterwards, at breakfast.

TO PREPARE JUICE OF SCURVY GRASS.

Take of juice of garden scurvy-grass, 2 pints, brook lime, water-cresses, each 1 pint, and Seville oranges, 20 oz. by measure. Mix them, and, after the fæces have subsided, pour off the liquor, or strain it.

This composition is of considerable use for the purposes expressed in the name: the orange-juice is an excellent assistant to the scurvy-grass, and other acrid anti-scorbutics, which, when thus mixed, have been found, from experience, to produce much better effects than when employed by themselves. They may be taken in doses, from an ounce or two to a quarter of a pint, two or three times a day; they generally increase the *urinary secretions*, and sometimes induce a laxative habit.

We have the testimony of its great use in *scurvy*, not only by physicians, but navigators, as Anson, Linscoten, Maaertens, Egede, and others. Forster found it in abundance in the South Sea islands.

TO MAKE CHALK MIXTURE.

Take of prepared chalk, 1 oz. refined sugar, $\frac{1}{2}$ an oz. and mucilage of gum arabic, 2 oz. Rub them together, and then add by

degrees, water, 2 pints, and spirituous cinnamon water, 2 ounces.

This is a very useful remedy in diseases arising from, or accompanied with, *acidity in the stomach*, &c. It is frequently employed in *diarrhæa* proceeding from that cause. The dose of this medicine requires no nicety. It may be taken to the extent of a pint or two in the course of a day.

EMETIC DRAUGHT.

Take of ipecacuanha wine, 7 drachms, antimonial wine, 1 ditto, syrup of violets, 1 ditto, and rose-water, 3 ditto. Make into a draught to be taken at 8 in the evening; or for an infant, give a tea-spoonful every five minutes until it operates, and half of it for a child of 10 or 12 years. It has no taste.

GUM-ARABIC EMULSION.

Take of gum-arabic, in powder, 2 drachms, sweet almonds, blanched, double refined sugar, each $\frac{1}{2}$ drachm, and decoction of barley, 1 pint. Dissolve the gum in the warm decoction; and when it is almost cold, pour it upon the almonds, previously well beaten with the sugar, and at the same time triturate them together, so as to form an emulsion, and then filter.

The almonds are blanched by infusing them in boiling water, and peeling them. The success of the preparation depends upon beating the almonds to a smooth pulp, and triturating them with each portion of the watery fluid, so as to form an uniform mixture before another portion be added.

Great care should be taken that the almonds have not become rancid by keeping, which not only renders the emulsion extremely unpleasant, but likewise gives it injurious qualities.

This emulsion is principally used for diluting and correcting *acrimonious humours*; particularly in *heat of urine and stranguries*. It is to be drank frequently in the quantity of half a pint, or more, at a time.

TO MAKE COUGH MIXTURE.

Mix 1 drachm of powdered spermaceti with the yolks of two eggs; then add 1 drachm of tincture of opium, and 5 oz. of water.

To be taken in the quantity of one wine glassful when the cough is troublesome.

MIXTURE FOR CHRONIC COUGH.

The following is very serviceable in common obstinate coughs, unattended with fever. Take of tincture of tolu, 3 drachms, elixir of paregoric, $\frac{1}{2}$ oz. and tincture of squills, 1 drachm. Two tea-spoonful to be taken in a tumbler of barley-water going to bed, and when the cough is troublesome.

MIXTURE FOR RECENT COUGH.

Put a large tea-cupful of linseed, with $\frac{1}{4}$ lb. of sun raisins, and 2 ounces of stick liquorice, into 2 quarts of soft water, and let it simmer over a slow fire till reduced to 1 quart: add to it $\frac{1}{4}$ lb. of

pounded sugar-candy, a table-spoonful of old rum, and a table-spoonful of the best white wine vinegar, or lemon juice. The rum and vinegar should be added as the decoction is taken; for, if they are put in at first, the whole soon becomes flat, and less efficacious. The dose is half a pint, made warm, on going to bed; and a little may be taken whenever the cough is troublesome. The worst cold is generally cured by this remedy in two or three days; and, if taken in time, is considered infallible.

FOR ALLAYING COUGH, AND PROCURING REST.

Mix together a dessert spoonful of syrup of poppies, and 15 drops of antimonial wine. To be taken at a draught, with or without a little warm water, either at bed-time or in the middle of the night. Half this quantity may be given to a child under the same circumstances.

FOR RECENT COUGH, OR COLD IN THE HEAD.

Take of laudanum, 25 drops, sweet spirit of nitre, 1 drachm, antimonial wine, 40 drops, and water, $\frac{1}{2}$ ounce. To be mixed and taken at bed-time, the patient drinking freely afterwards of warm water-gruel, barley-water, or whey. In common colds, and recent cough, the above will often remove the complaint; but if it be attended with much pain, or soreness of the chest, or difficulty of breathing, 12 or 14 ounces of blood should be lost previously.

TO MAKE ALMOND MILK.

Take of sweet almonds, blanched, $1\frac{1}{2}$ oz. double refined sugar, $\frac{3}{4}$ oz. and distilled water, $2\frac{1}{2}$ pints. Beat the almonds with the sugar; then rubbing them together, add by degrees the water, and strain the liquor. Almost any quantity may be taken as a frequent drink to soften *coughs*, and to assuage *urinary disorders*.

FOR COUGHS IN AGED PERSONS.

In the coughs of aged persons, or in cases where there are large accumulations of purulent or viscid matter, with feeble expectoration, the following mixture will be found highly beneficial:—Pour gradually 2 drachms of nitric acid, diluted in $\frac{1}{2}$ a pint of water, on 2 drachms of gum ammoniac, and triturate them in a glass mortar, until the gum is dissolved. A table spoonful to be taken, in sweetened water, every two or three hours.

EXTEMPORANEOUS EFFERVESCING DRAUGHT.

Pulverise 1 ounce of citric acid, and divide it into 24 parts, which are to be put into separate small papers (blue paper will be the best, as the acid will be thus known from the alkaline salt, which we shall presently notice). Pulverise, also, 1 ounce of the sub-carbonate of soda, and divide it into 24 like packages, in *white* paper. When the draught is to be prepared, put the carbonate into a tumbler, half filled with spring or filtered water: when

this is completely dissolved, add the acid, which will immediately cause an effervescing discharge of carbonic acid. During this effervescence swallow the draught; it will be found very refreshing in warm weather.

This draught is not purely carbonated water, for it holds a quantity of *citrate of soda* in solution. This, however, is far from being unpleasant.

A similar preparation may be made by using tartaric acid instead of the citric. Here there will be a discharge of carbonic acid gas, and a solution of *tartrate of soda*.

TO PREPARE SEDLITZ POWDERS.

Take of Rochelle salt, 1 drachm, carbonate of soda, 25 grains, and tartaric acid, 20 ditto. Dissolve the two first in a tumbler of water, then add the latter, and swallow without loss of time.

CHALYBEATE DRAUGHT.

Prepare a bottle nearly filled with water, impregnated by carbonic acid gas from carbonate of lime and sulphuric acid. Into this pour, suddenly, some iron filings; shake the bottle well. A good deal of the iron will be dissolved by the carbonic acid, and more will remain oxidated at the bottom. If this water is drank, the pleasing taste of the carbonic acid will be gone, but there will be a *chalybeate one in its stead*; the same as that in all waters impregnated by iron.

What is called common *soda water*, from the pump, will answer the above purpose equally well; but in this case, the filings must be put into the bottle *before* the carbonated water, otherwise, its well-known unmanageable nature will prevent it, after bottling.

TO PREPARE A SALINE DRAUGHT.

Triturate in a mortar 15 grains of borax, and $\frac{1}{4}$ drachm of cream of tartar, with 10 drachms of almond milk. Then add a drachm of syrup, and the same quantity of cinnamon water. This mixture will be found useful in *fever* and *irritation of the stomach*; and in almost all cases where saline draughts are prescribed. When the stomach is so irritable as to eject this and other medicines 10 drops of laudanum may be added to the draught.

TO MAKE TOAST AND WATER.

Cut a slice of fine and stale loaf bread, very thin, and let it be carefully toasted on both sides, until browned all over, but not blackened or burned. Put the toast into a deep stone or china jug, and pour over it, from the tea-kettle, as much boiling water as required to make into drink. Cover the jug with a saucer or plate, and let the drink become quite cold; it will then be fit for use. Toast and water is peculiarly grateful to the stomach, and excellent for carrying off the effects of any excess in drinking. It is a most excellent drink at meals.

REMEDY FOR HEARTBURN.

This complaint is an uneasy sensation in the stomach, with anxiety, a heat more or less violent, and sometimes attended with oppression, faintness, an inclination to vomit, or a plentiful discharge of clear lymph, like saliva.

It may arise from various causes; such as wind, sharp humours, and worms gnawing the coats of the stomach; also from acrid and pungent food; likewise from rheumatic and gouty humours, or surfeits, and from too free a use of tea.

The diet should be of a light animal kind; the drink, brandy and water, toast and water, Bristol water; no vegetables should be allowed; very little bread, and that well toasted.

If heartburn has arisen from acidity in the stomach, it will be necessary, after a gentle emetic, to take 2 table spoonsful of the following mixture three times a day.

Three drachms of magnesia, 1 scruple of rhubarb, in powder, 1 ounce of cinnamon water, $\frac{1}{2}$ a drachm of spirit of lavender, and 4 ounces of distilled water.

RULES FOR GIVING DOSES OF MEDICINE.

The following table of the gradations of doses of medicines for *different ages*, will in general be found pretty correct, and ought never to be deviated from, except by professional advice.

If at the age of *manhood* the dose be *one drachm*, the proportions will be at

From 14 to 21 years,	2 scruples,
7 .. 14	half a drachm,
4 .. 7	1 scruple,
4	15 grains,
3	half a scruple,
2	8 grains,
1	5 grains,
6 months ..	3 grains,
3 ..	2 grains,
1 ..	1 grain.

MODE OF APPLYING LEECHES.

In the applying of leeches to any part of the human body, success is rendered more certain by previously drying them, or allowing them to creep over a dry cloth. To attract them, the part should be moistened with cream, sugar, or blood, and if this should be insufficient, the leech may be cooled by touching it with a cloth dipped in cold water. The escape of leeches from the part is to be prevented by covering them with a wine-glass or tumbler.

TO REMOVE WARTS AND CORNS.

Nitrate of silver, (lunar caustic) cures those troublesome excrescences, called warts and corns, in an extremely simple and harmless manner.

The method of using it is, to dip the end of the caustic in a little water, and to rub it over the wart or corn. In the course of a few times, by so doing, they will be gone. Sal-ammoniac is likewise a very useful remedy.

TO PREVENT BAD TOE NAILS.

Never cut the nails below the level of the end of the toe; nor ever suffer them to grow much beyond that level. If they grow in at the side, scrape them on the top, and cut them often, both there and at the opposite corner.

TO PREVENT CORNS.

Wear easy shoes; frequently bathing the feet in luke-warm water, with a little salt or potash dissolved in it. The corn itself may be completely destroyed by rubbing it daily with a little caustic solution of potash, till a soft and flexible skin is formed.

TO REMOVE CORNS BY CUTTING.

If the corn has attained a large size, removal by cutting or by ligature will be proper; if it hangs by a small neck, the latter method is preferable. It is done by tying a silk thread round the corn, and on its removal next day, tying another still tighter, and so on till completely removed. When the base is broad, a cautious dissection of the corn from the surrounding parts, by means of a sharp knife or razor, is necessary. This is done by paring gently, until the whole is removed. In all cases of cutting corns, the feet ought to be previously washed, as in case of making a wound in the toe, great danger may result from want of cleanliness in this respect. Mortification has in some instances been the effect of such neglect.

TO CLEANSE FOUL TEETH.

The teeth sometimes become *yellow* or *black* without any adventitious matter being observed on them; at other times they become foul, and give a taint to the breath, in consequence of the natural mucus of the mouth, or part of the food remaining too long about them. The most frequent cause of foul teeth is the substance called *tartar*, which seems to be a deposition from the saliva, and with which the teeth are often almost entirely incrustated. When this substance is allowed to remain, it insinuates itself between the gums and the teeth, and then gets down upon the jaw in such a manner as to loosen the teeth. This, indeed, is by far the most common cause of loose teeth; and when they have been long covered with this, or with any other matter, it is seldom they can be cleaned without the assistance of instruments. But when once they are cleaned, they may generally be kept so, by rubbing them with a thin piece of soft wood made into a kind of brush, and dipped into distilled vinegar; after which the mouth is to be washed with common water.

REMEDIES FOR DISEASES OF THE TEETH.

If hollow or decayed, apply compound tincture of benjamin, on cotton, to the part; or pills with camphor and opium; or chew the roots of pellitory of Spain. Or, take the inside of a nut gall, and put a small piece into the hollow tooth, which is to be removed and replaced by another bit, about every half hour, as long as white matter comes away with the piece taken out. This has been found not only a temporary but a permanent cure. Or, take a clean tobacco-pipe, place the bowl of it in the fire till red hot, put two or three pinches of henbane-seed into the bowl, over which put the broad part of a common funnel, the tube of the funnel against the tooth affected, so that the smoke arising from the seed may enter. As often as the pipe gets cold heat it afresh, and put in more seed; continue this for about a quarter of an hour, and the pain, if not allayed immediately, will soon cease. This is a certain cure (or at least a relief for some years) for the tooth-ache.

TO MAKE EYE SNUFF.

Grind and mix well in a marble mortar five grains of sulphate of mercury, and forty grains of the powder of liquorice root. A pinch of this now and then, that is, not exceeding once or twice a day, will cause considerable discharge from the nose, and give great relief in inflammation of the eyes.

SECTION XXII.

FOOD, &c. FOR INVALIDS.

DECOCTION OF MARSHMALLOWS.

Take of marshmallow roots, bruised, four ounces, sun-raisins, stoned, two ounces, and water seven pints. Boil down to five pints; strain the decoction, and after the grounds have subsided, pour off the clear liquor.

Marshmallow roots contain nothing soluble in water, except mucilage, which is very abundant in them. This decoction is therefore to be considered merely as an emollient, rendered more pleasant by the acidulous sweetness of the raisins. Decoctions of this plant have been found exceedingly useful in catarrhs from a thin rheum, in diseases of the kidneys, calculous disorders, and in many other cases. They must not be made too thick and viscid by too long boiling or infusion; for then it becomes nauseous and disagreeable, and patients cannot be prevailed on to take it in sufficient quantity.

TO MAKE SOUP FOR CONVALESCENTS.

Cut the meat from a leg of veal into small pieces, and break the bone into several bits. Put the meat into a very large jug, and the bones at top, with a bunch of common sweet herbs, a quarter of an ounce of mace, and half a pound of Jordan almonds finely blanched and beaten. Pour on it four quarts of boiling water, and let it stand all night, covered close by the fireside. The next day put it into a well-tinned saucepan and let it boil slowly till it is reduced to two quarts. Be careful, at the time it is boiling, to skim it, and take off the fat as it rises. Strain into a punch-bowl, and when settled for two hours, pour it into a clean saucepan clear from the sediments if any. Add three ounces of rice, or two ounces of vermicelli, previously boiled in a little water. When once more boiled, it will be fit for use.

TO MAKE MUTTON BROTH.

Take the fat off a pound of loin of mutton, and put the lean into a quart of water. Skim it well as it boils, and put in a piece of the upper crust of bread, with a large blade of mace. Having covered it up close, let it boil for half an hour, and then pour the broth clear off without stirring. Season it with a little salt. Some persons boil turnips with the meat, but this should not be done.

TO MAKE EEL BROTH.

Set a pound of small eels over the fire with six pints of water, some parsley, onion, and a few pepper-corns. Simmer till the broth is good, then strain it off, and add salt. The above quantity should be reduced by simmering to three pints.

TO MAKE BEEF TEA.

Take off the fat and skin from a pound of lean beef, and cut it into pieces. Then put it into a gallon of water, with the under crust of a penny loaf, and a small portion of salt. Let the whole boil till reduced to two quarts, and strain, when it will be fit for use. In some cases, when the patient is very weak, the tea must be made thus:—Take a piece of lean beef, cut it across and across, and then pour on it scalding water. Cover it up close, and let it stand till cold. Then pour it off, and warm it as the patient requires, having seasoned it moderately.

TO MAKE VEAL BROTH.

Put four pounds of veal into a gallon of water, with a large crust of bread, two blades of mace, and some parsley, let it boil three hours closely covered, then skim it clean.

EXCELLENT RESTORATIVE.

Bake four calves feet in two quarts of water and the same quan-

tity of new milk, in a close covered jar four hours; when cold, remove the fat, and give a jelly glass the first and last thing. It may be flavoured to taste by lemon peel, cinnamon, mace, sugar, &c.

TO MAKE PORK JELLY.

Beat a leg of pork, and break the bone, put it over the fire with three gallons of water, and let it simmer till reduced to one, stew half an ounce of mace and the same quantity of nutmeg in it; strain it, and when cold, remove the fat. Season it with salt.

TO MAKE CHICKEN BROTH.

Skin and divide the chicken, put it in some water with a blade of mace, one sliced onion, and a few white pepper-corns, simmer till sufficiently good, then strain it, and remove the fat.

BAKED MILK.

This is an excellent article for weak or consumptive persons. Put half a gallon of milk into a jar, tie it down with writing paper, and after the bread is drawn, let it stand all night in the oven; the next morning it will acquire the thickness of cream, and may be drank as occasion requires.

TO MAKE PANADA.

Put a blade of mace, a large piece of the crumb of bread, and a quart of water, in a clean saucepan. Let it boil two minutes, then take out the bread, and bruise it very fine in a basin. Mix with it as much of the warm water as it will require, pour away the rest and sweeten it to the taste of the patient. If necessary, put in a piece of butter of the size of a walnut, but add no wine. Grate in a little nutmeg if requisite.

TO MAKE WHITE CAUDLE.

Make the gruel as above, and strain through a sieve, but put no ale to it. When to be used, sweeten according to taste, grate in some nutmeg, and add a little white wine. Juice of lemon is sometimes added.

TO MAKE BROWN CAUDLE.

Boil four spoonsful of oatmeal, a blade or two of mace, and a piece of lemon peel, in two quarts of water, for about a quarter of an hour, taking care that it does not boil over. Then strain, and add a quart of good ale that is not bitter. Sweeten it to the palate, and add half a pint of white wine. When no white wine is used, the caudle should consist of one half ale.

TO MAKE WATER-GRUEL.

Put a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times, stirring it often. Then strain it through a sieve, put in some salt according to taste,

and if necessary add a piece of fresh butter. Stir with a spoon until the butter is melted, when it will be fine and smooth.

TO MAKE CURRANT GRUEL.

Make a quart of water gruel, strain and boil it with two table-spoonsful of currants till they are quite plump, add some nutmeg, sugar, and a glass of sweet wine.

TO MAKE MILK PORRIDGE.

Prepare a fine gruel of split grits, strain it, and then add a sufficiency of milk, and serve with toast.

TO PREPARE RICE MILK.

Rub down a little ground rice, mix it with two quarts of milk, and boil it, add lemon peel, cinnamon, and nutmeg; when nearly done, sweeten it agreeable to taste.

COFFEE MILK.

Boil two ounces of well ground coffee in a quart of milk for twenty minutes, and put in a shaving or two of isinglass to clear it; let it boil a few minutes, let it stand by till fine, then sweeten to taste.

TO MAKE ARROW-ROOT JELLY.

Boil a pint of water, with two spoonsful of good brandy, some nutmeg and sugar, then pour it boiling hot on two spoonsful of arrow-root, previously mixed smooth with cold water.

TO MAKE SALOOP.

Put a desert spoonful of the powder of saloop into a pint of boiling water. Keep stirring it till it becomes of the consistence of jelly, and then add white wine and sugar according to taste.

TO PREPARE ARROW-ROOT.

Care must be taken to procure that which is genuine, mix it in the same manner as you would starch; then add a glass of sherry, with sugar and nutmeg.

SUBSTITUTE FOR ASSES' MILK.

Put an ounce of hartshorn shavings into a quart of boiling barley water; boil down to a pint, add two ounces of candied eringo root, and a pint of new milk, boil for a quarter of an hour longer, then strain for use.

Or,

Boil in three pints of water till half wasted, one ounce each, of eringo root, pearl-barley, sago, and rice; strain, and put a table-spoonful of the mixture into a coffee-cup of boiling milk, so as to render it of the consistence of cream. Sweeten with loaf or Lisbon sugar according to taste.

Or,

Take two large spoonful of hartshorn shavings, two ounces of pearl-barley, one ounce of eringo root, the same quantity of China root, the same of preserved ginger, and eighteen white snails bruised with the shells. Boil the whole in three quarts of water till reduced to three pints. Then boil a pint of new milk, mix it with the rest, and put it into two ounces of balsam of Tolu. Take half a pint morning and night.

TO MAKE TAPIOCA JELLY.

Wash some tapioca in cold water, and soak it in fresh water six hours; then let it simmer in the same water, with a bit of lemon peel, till it becomes clear, then add lemon juice, wine, and sugar, agreeable to taste.

PREPARED EGGS.

Weakly persons may take eggs in the following manner; beat an egg very fine, add some sugar and nutmeg, pour upon it a gill of boiling water, and drink it immediately: or mix up an egg with a glass of wine, or a spoonful of brandy and a little sugar. Eggs very little boiled, or poached, are extremely nourishing, but the yolk alone should be eaten by sick persons.

TO MAKE ISINGLASS JELLY, &c.

Put an ounce of isinglass, and half an ounce of cloves, into a quart of water. Boil it down to a pint, strain it upon a pound of loaf sugar, and when cold add a little wine, when it will be fit for use.—A very nourishing beverage may be made by merely boiling the isinglass with milk, and sweetening with lump sugar.

TO PREPARE SAGO.

Soak the sago in cold water one hour, wash it well, and pour off the water; then add some more, and simmer the whole till the berries are clear; then add lemon, wine, spice, and sugar, and boil the whole up together.

TO MAKE ORGEAT.

Blanch and beat a quarter of a pound of sweet almonds with a table spoonful of orange-flower water, and four bitter almonds, then add half a gallon of milk and water to the paste, and sweeten with capillaire.

TO MAKE SIPPETS.

On a very hot plate lay sippets of bread, and pour some beef, mutton, or veal gravy on them, then sprinkle a little salt over them.

TO MAKE COFFEE.

Pour a quart of boiling water on one ounce of ground coffee, let it boil a few minutes, then pour out a cupful and return it; repeat

this several times : dissolve five or six chips of isinglass in a little boiling water, add it to the coffee, and boil it ten minutes longer ; let it stand by, and in a few minutes the coffee will be perfectly clear : cream and Lisbon sugar should be served with coffee.

TO MAKE CHOCOLATE.

Scrape a cake of chocolate into a pint of boiling water, mill it off the fire till it is dissolved ; then let it boil gently, pour it into a bason, and let it stand in a cool place for several days ; when wanted, put in some milk, boil it with sugar, and mill it well ; or, if the stomach is weak, make some gruel as thick as the chocolate, strain it, and mix them together.

TO MAKE BARLEY WATER.

Take of pearl barley two ounces, and water four pints. First wash off the mealy matter which adheres to the barley with some cold water, then extract the colouring matter, by boiling it a little with about half a pint of water. Throw this decoction away, and put the barley thus purified into four pints of boiling water ; then boil down to one half, and strain the decoction.

COMPOUND BARLEY WATER.

Take of the decoction of barley two pints, raisins stoned two ounces, figs sliced two ditto, liquorice root sliced and bruised half an ounce, and of distilled water one pint. During the boiling, add the raisins first, and then the figs, and lastly the liquorice a short time before it is finished, when the strained decoction ought to measure two pints.

These liquors are to be used freely, as diluting drinks in fevers and other acute disorders ; hence it is of consequence that they should be prepared so as to be as agreeable as possible. The French make great application of these diluting and softening drinks, and there can be no doubt, in slight diseases, they are found extremely serviceable ; they are also useful to allay thirst, keep up perspiration, and gently nourish, even in the most acute disorders. When taken freely they are apt to cloy the stomach, but the addition of lemon juice will prevent this.

MULLED WINE.

Boil a pint of wine with nutmeg, cloves, and sugar, serve it with slices of toasted bread ; or beat up the yolks of four eggs with a little cold wine, and mix them carefully with the hot wine, pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve with toasted bread as above. Or, boil some spice in a little water till the flavour is extracted, then add a pint of port wine, with some sugar and nutmeg.

MULLED ALE.

Boil a quart of good ale with some nutmeg, beat six eggs and mix them with a little cold ale, then pour the hot ale to it, and return it several times to prevent it from curdling; warm and stir it till sufficiently thick, add a piece of butter, or a glass of brandy, and serve it with dry toast.

TO MAKE ALE POSSET.

Warm a quart of milk with a piece of white bread in it, then warm a quart of ale with some sugar and nutmeg; when the milk boils, pour it upon the ale, let it stand five minutes to clear, and it will then be fit for use.

TO MAKE WINE POSSET.

Boil some slices of white bread in a pint of milk, when soft, take it off the fire, grate in some nutmeg, and a little sugar; pour it out, put half a pint of sweet wine into it by degrees, and serve it with toasted bread.

TO PREPARE FEVER DRINK.

Boil three ounces of currants, two of raisins carefully stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart, strain and throw in a bit of lemon peel, and let it stand an hour.

TO MAKE APPLE WATER.

Peel and slice some tart apples, add some sugar and lemon peel; then pour some boiling water over the whole, let it stand in a covered jug by the fire for an hour or more, when it will be fit for use.

COOLING DRINK.

Into a pint of cold water, pour two spoonsful of capillaire, and the same quantity of vinegar.

TO MAKE LEMON WHEY.

Boil a quart of milk and water, add to it the juice of two lemons, let it simmer five minutes; then strain it off, and add a little sugar. This is an excellent drink to promote perspiration.

TO MAKE WHITE WINE WHEY.

Put a pint of new milk on the fire; when it boils up, pour in as much white wine as will completely turn it; then let it boil once up, and set it aside till the curd subsides; pour the whey gently off, and add to it a pint of boiling water and some loaf sugar.

STEWED PRUNES.

Stew them gently in a small quantity of water till the stones will slip out; but, observe, they must not be boiled too much.

These are useful in any complaint where fruit is proper, especially in fevers.

TO MAKE EGG WINE.

Mix a well beaten egg with a spoonful of cold water, then boil a little white wine, water, sugar, and nutmeg together; when it boils, gradually stir in the egg for about one minute; then serve with toast.

TO MAKE ORANGEADE AND LEMONADE.

Press the juice out, then pour boiling water on a part of the peel, and cover it close; boil some water and sugar to a thin syrup, and skim it well; when all are cold, mix the juice, the infusion, and the syrup, and strain the whole.

SECTION XXIII.

COSMETICS, PERFUMES, &c.

TO MAKE TOOTH POWDER.

TAKE half a pound of gum myrrh, two pounds of alum, and six pounds of pumice-stone. Powder all these separately in an iron mortar, then mix and sift. This powder is to be preserved in small boxes, or wide-mouthed bottles.

CAKES FOR CLEANSING CLOTH FROM GREASE, &c.

Take four ounces of pipe clay, two ounces of fullers-earth, one ounce of French chalk, and one ounce of starch. Beat all these well in a mortar, and then add half an ounce of spirits of turpentine, half an ounce of spirits of wine, and half an ounce of tincture of camphor.

Mix all these into a paste, which is now to be moulded into small cakes or balls. These, when applied to woollen cloths which have been spotted or greased, will be found to cleanse them completely.

TO MAKE WINDSOR SOAP.

During the progress of making neat curd soap, lade out one hundred weight, when it is ready to be taken out of the copper; and add to it immediately half a pound of oil of carraways, of English oil of lavender, oil of rosemary, and essence of Bergamot, each a quarter of a pound. Mix all well together, and then make up the mass into cakes and balls.

TO MAKE AMBERGRIS SOAP.

To one hundred weight of neat curd soap add a quarter of a pound of oil of carraway, half a pound of essence of Bergamot, a

quarter of a pound of spirits of ambergris. Mix and mould as above.

LIQUID FOR THICKENING THE HAIR.

Slice eight ounces of burdock root, and cut four ounces of onions; boil these for half an hour in two quarts of spring water, and then add half a pint of rum, a pint of sweet oil, and two ounces of pearl-ash dissolved in an ounce of warm water. The three last ingredients are to be well mixed, previous to their addition to the decoction of burdock, &c. This liquid is to be well rubbed into the roots of the hair.

TO MAKE THE FAMOUS FRENCH PERFUME CALLED POT POURRI.

Take orange flowers and common rose leaves, of each one pound, leaves of red pinks half a pound, leaves of marjoram and myrtle, carefully picked, each half a pound, leaves of musk roses, thyme, lavender, rosemary, sage, camomile, melilot, hyssop, sweet basil, and balm, of each two ounces. Jessamine flowers two or three handfuls, laurel leaves fifteen or twenty, exterior rind of lemons a large handful, small green oranges about the same quantity, salt half a pound, put all into a well leaded earthen jar, and stir the whole carefully with a wooden spatula or spoon twice a day for a month; afterwards add florentine white iris and benzoine, of each twelve ounces, cloves and cinnamon powdered of each two ounces, mace, storax, calamus, aromaticus and cyprus, of each one ounce. Lemon coloured sandal and long sweet cyprus, of each six drachms, stir all together as before directed, and the issue will be the complete, genuine, delightful perfume termed pot pourri. The proportions specified above must be carefully attended to, as on this much of the perfection of this elegant composition depends, the quantities being so adjusted, that in the combination of all these fine odours, not one is found to predominate beyond another.

TO MAKE WASH-BALLS.

Take three pounds of mutton suet, which has been well cleansed from all impurities, by melting and washing, as before directed, and add to it in an earthen pan, a quarter of a pound of fresh spermaceti. Now have ready six pounds of oil soap, which has been well shaved and dried; and when the above ingredients have been properly melted, pour them upon the soap, and work all well together; then perfume it with whatever oil may be considered most agreeable. The mass is to be made up into balls of the size of a small orange; and, when properly dried, these are to be scraped round very neatly.

TO MAKE CARMINE WASH-BALLS.

Take one pound of oil soap well scraped, one ounce of spermaceti, and two ounces of oil of almonds. Melt the spermaceti and oil of almonds together; and, whilst simmering, throw in a dram of carmine. When cooling add the coloured mixture, with a

dram of oil of tartar, to the shaved soap, and work the whole into a paste, which is to be then made up into conveniently-sized balls.

TO MAKE MARBLED WASH-BALLS.

Take one pound of good oil soap, well scraped or shaved, four ounces of crumb bread, one gill of milk, two ounces of spermaceti, and two ounces of oil of almonds. Work all well up together with hair powder or flour into a stiff paste, and having dipped a moistened knife in vermillion, draw it through horizontally several times, so that there may be a sufficient number of marked lines. Now mould the paste into balls, taking care not to squeeze too hard, so as to spoil and mingle the colours. Dry well, and scrape, after the proper time of laying by, as before.

TO MAKE FRENCH RED FOR THE FACE.

This is a preparation of carmine; it is called French Red from having been first made in perfection in France. It is prepared as follows.

Take an ounce of genuine carmine, light in weight, and strong in colour. By mixing this with very finely sifted starch-powder, three or four different shades of colour may be produced; viz. the first high, and next in shade to the carmine itself; the second paler, and a third sort paler still. This last is the most esteemed for use, as coming nearest to a flesh-red. As to the quantity of starch-powder to be used, it is quite uncertain; the operator must therefore be ruled by her eye, beginning when she mixes it (which should be on sheets of black glazed paper,) with only a small quantity of each, until she has determined the shade required. For the palest or third shade, one ounce of carmine may very well be mixed with an ounce of the starch powder, if not more. Care must be taken to incorporate the powders, so that there may be no white specks nor variation of colour visible.

SECTION XXIV

MANAGEMENT OF A KITCHEN GARDEN.

TO MAKE GRAVEL WALKS.

The bottom should be laid with lime-rubbish, large flint stones, or any other hard matter, for eight or ten inches thick, to keep weeds from growing through, and over this the gravel is to be laid six or eight inches thick. This should be laid rounding up in the middle, by which means the larger stones will run off to the sides, and may be raked away, for the gravel should never be screened before it is laid on. It is a common mistake to lay these walks too round, which not only makes them uneasy to walk upon, but takes off from their apparent breadth. One inch in five feet is a sufficient proportion for the rise in the middle; so that a walk of twenty feet wide should be four inches higher at the middle than at the edges, and so in proportion. As soon as the gravel is laid it should be raked, and the large stones thrown back again; then the whole should be rolled both lengthwise and crosswise, and the person who draws the roller should wear shoes with flat heels, that he may make no holes, because holes made in a new walk are not easily remedied. The walks should always be rolled three or four times after very hard showers, from which they will bind more firmly than otherwise they could ever be made to do.

The destruction of worms and insects, by the use of salt, is an effectual preservative of the beauty of gravel walks. — Where worms rise much in the morning, strew a moderate quantity of salt over night, if the weather be dry. When your trees or borders are out of crop, strew salt on them to destroy the nests of insects, &c. Insects in old walls might be destroyed with salt brine and a syringe. On the rough trunks of old trees, the same liquid may destroy some eggs lodged therein in Autumn, or larvæ in spring; also it may be tried in destroying caterpillars, though in some cases salt itself is to be preferred.

PLANTS WATERED IN DISHES, IMPROPER.

The practice of placing flats or saucers under plants, and feeding them by the roots, that is, pouring the water continually into these dishes, and never on the earth at top, is highly improper. The water should always be poured on the surface of the earth, that it may filter completely through it, to the benefit and refreshment of the fibres.

TIME FOR PLANTING.

Many kinds of annuals and perennials, sown in March and the beginning of April, will be fit for transplanting about the end of May, and may either be planted in patches about borders, or in beds, as fancy shall direct. Of these, the kinds improved by transplanting are, amaranthuses, China asters, columbines, French and African marigolds, fox-gloves, holly hocks, India pinks, loves-lies-bleeding, mallows, mignonette, prince's feather, scabious, stocks, sun-flowers, sweet-williams, wall-flowers, and others. They should be planted out in a showery time, if possible, or otherwise be frequently watered, till they have struck root.

TO DISCOVER WHETHER SEEDS ARE SUFFICIENTLY RIPE.

Seeds, when not sufficiently ripe, will swim, but when arrived at full maturity, they will be found uniformly to fall to the bottom; a fact that is said to hold equally true of all seeds, from the cocoa nut to the orchis.

TO PRESERVE SEEDS IN A STATE FIT FOR VEGETATION.

Seeds of plants may be preserved, for many months, by causing them to be packed, either in husks, pods, &c. in absorbent paper, with raisins or brown moist sugar; or a good way, practised by gardeners, is to wrap the seed in brown paper or cartridge paper, pasted down, and then varnished over.

MANAGEMENT OF GARDEN BORDERS.

Edgings of daisies, thrift, violets, gentianella, &c. should be planted in February; but those of box succeed better if planted in April or August.

New edgings should be planted rather closely, that they may have an immediate effect; and, in repairing old ones, plant very close, that the whole may appear the more uniform. Some plant these, in either case, with the dibble, but it is better to do this with the spade; cutting out by the line, a drill or furrow, perpendicular on the side next the border, and to a depth suitable to the size of the roots to be laid; placing them against the perpendicular side, and spreading out their fibres sideways; exposing them to the air as short a time as possible.

TO CUT BOX EDGINGS.

Box edgings should be cut about the beginning of April, or in the end of July. They should, however, be cut once a year, and should be kept two inches in breadth at bottom; being tapered up to a thin edge at top; for nothing looks so ill as a large bushy edging, especially to a narrow walk. The use of edging is to separate the earth from the gravel, and the larger they are allowed to grow, the less effectual they become; getting the more open below, as they advance in height. Such also harbour snails, and other troublesome vermin.

TO GATHER ORCHARD FRUITS.

In respect to the time of gathering, the criterion of ripeness, is their beginning to fall from the tree. Observe attentively when the apples and pears are ripe; and do not pick them always at the same regular time of the year; as is the practice with many. A dry season will forward the ripening of fruit, and a wet one retard it; so that there will sometimes be a month's difference in the proper time of gathering. If this is attended to, the fruit will keep well, and be plump; and not shrivelled, as is the case with all the fruit that is gathered before it is ripe.

The art of gathering, is to give them a lift, so as to press away the stalk, and if ripe, they readily part from the tree. Those that will not come off easy should hang a little longer; for when they come hardly off they will not be so fit to store, and the violence done to the foot-stalk may injure the bud there formed for the next year's fruit. Let the pears be quite dry when pulled, and in handling avoid pinching the fruit, or in any way bruising it, as those which are hurt not only decay themselves, but presently spread infection to those near them: when suspected to be bruised, let them be carefully kept from others, and used first: as gathered, lay them gently in shallow baskets.

TO PRESERVE RIPE FRUIT.

Such ripe fruit as may be preserved, is generally laid up in lofts and bins, or shelves, when in large quantities, and of baking qualities; but the better sorts of apples and pears are now preserved in a system of drawers, sometimes spread out in them, at other times wrapped up in papers; or placed in pots, cylindrical earthen vessels, among sand, moss, paper, chaff, hay, saw-dust, &c. or sealed up in air-tight jars or casks, and placed in the fruit cellar.

TO PRESERVE APPLES AND PEARS.

Having prepared a number of earthenware jars, and a quantity of dry mess, place a layer of moss and pears alternately, till the jar is filled, then insert a plug, and seal around with melted rosin. These jars are sunk in dry sand to the depth of a foot; a deep cellar is preferable for keeping them to any fruit room.

WORK IN JANUARY.

Though this month produces little vegetation, yet there are many things necessary to be attended to in the kitchen garden, for the production of articles in the months succeeding. The business of sewing and planting may now be performed moderately, in such crops as may be required in the earliest production, some in the natural ground, and others in hot-beds; such as radishes, spinach, lettuce, carrots, pease, beans, parsley, cauliflowers, cabbages, mushrooms, kidney beans, asparagus, small sallad, &c. Those sown in natural ground must be in the warmest corners,

and gently covered at night with warm mats ; and when the weather is severe they must likewise be covered in the day time.

Cucumbers may be sown in a hot-bed any time this month, to produce early fruit in March, April, and May. Have for this purpose well prepared hot dung, and make the hot-bed a yard high, for one or two light frames, and earth it six inches thick with rich mould. Sow some early prickly cucumber-seed half an inch deep, and when the plants have come up, and the seed leaves half an inch broad, prick them in small pots, four in each, and put them into the earth of the hot-bed, observing from the beginning to have proper air by tilting the lights at top, one or two fingers' breadths, cover the glasses with mats every night, give them occasional watering, and, when you find the heat of the bed decreased, line the sides of it with hot dung. When cucumbers have advanced in growth, with the rough or proper leaves, one or two inches broad, transplant them into a larger hot-bed, finally to remain for fruiting.

Earth up the full-grown crops of *celery* ; the late crops earth up moderately, and cover some best plants if the weather is frosty, or remove a quantity of them under shelter.

With respect to *endive*, tie up some every week to blanch, in dry, open weather, and remove some with their full roots on a dry day, and place horizontally into ridges of dry earth, and in hard frosts cover them with long litter.

About the middle or towards the latter end of the month, may be sown a little *carrot seed*: from whence you will have the chance of drawing a few young ones in April and May.

Plant *horse-radish*, by cuttings from the off-set roots of the old ones ; set them in rows two feet distant, and about fifteen inches deep, that they may obtain long strait shoots.

Artichokes must now be earthed up, digging between them, and laying the earth along the rows close about the plants. In hard frosty weather cover them with litter.

You must keep tender plants, such as *radishes*, covered with straw constantly till they come up, and afterwards every night, more especially if the weather is frosty ; also *cauliflowers*, *lettuce*, and *small sallad*, under frames, &c. by putting on the glasses every night ; and in severe frost cover likewise the glasses and sides of the frame with litter.

WORK IN FEBRUARY.

Preparation must be made of all vacant ground, by dunging, digging, and trenching it ; and making it in proper order, ready for sowing and planting with early and main crops ; not only for the succeeding months but the general supply of the year. Dung and manure those parts of the ground most wanting, and for particular crops ; such as *cabbages*, *cauliflowers*, *onions*, *leeks*, *artichokes*, *asparagus*, and other principal articles.

Sow early crops on south borders, and some main crops in the open quarters, such as *radishes*, *peas*, *beans*, *spinach*, *lettuce*, *onions*,

leeks, cabbages, carrots, parsnips, beets, coleworts, savoys, brocoli, small sallad, parsley, chervil, borage, fennel, dill, marigolds, burnet, clary, angelica, corn-sallad, cresses and mustard.

Sow full crops of *peas* at the beginning and towards the latter end of the month, of the best bearers, and such as are most esteemed. Also *beans* of different sorts in rows a yard distant from each other. Sow *cauliflower* seeds in a hot-bed, or in a warm border, or under a frame, to plant out in April or May, to succeed the winter plants.

If the weather is mild, begin sowing the first main crop of *carrots* in an open situation, in light rich ground trenched two spades deep, scatter the seed moderately thin, and rake it in regularly. Sow also *parsnips, onions, leeks, beet, and spinach.*

Transplant some of the strongest *cabbage-plants* into an open quarter of good ground, in rows, one, two, and three feet distant, to cut young, and at half and full growth. Plant cabbage plants of the sugar loaf and early kinds, in rows a foot distant. Also *Jerusalem artichokes* in open ground, by cuttings of the roots, in rows two feet and a half asunder.

Sow *parsley* for a main crop, both of the plain and curled leaved sorts, either in a single drill, along the edge of borders or quarters, or in continued drills eight or nine inches asunder. Sow *fennel* either in drills a foot distance, or on the surface, and rake it in even, both for transplanting, and to remain where sowed.

In order to produce sprouts, plant stalks of *cabbage, savoys, and purple brocoli.*

Give air to plants in hot-beds, as also to those under frames and glasses, by either tilting the glasses two or three inches, or on mild dry days, drawing them up or down half way, or occasionally remove them entirely; but put them on again towards night.

WORK IN MARCH.

Every thing should now be forwarded relative to the cultivation and preparation of the ground, in finishing all principal dunging, digging, trenching and levelling ridged ground, according as wanted for sowing and planting, which should now be commenced in all the principal kitchen garden esculents for the main crops, particularly the following articles; *onions, leeks, carrots, parsnips, red-beet, green-beet, white-beet, spinach, lettuce, cabbage, savoys, cauliflower, brocoli, bore-cole, cole-wort, asparagus, beans, peas, kidney-beans, turnips, parsley, celery, turnip-cabbage, turnip-radish; and of sallad, and sweet herbs, cresses, mustard, rape, radish, nasturtium, borage, marigolds, chervil, thyme, savory, marjoram, coriander, corn-sallad, clary fennel, angelica, dill, and some others.*

For successional, and first some early crops, sow in hot beds *cucumbers, melons, basil, purslane, capsicum, cauliflower, coriander, gourds, and small sallading.*

Great care should be taken that their seeds are quite fresh, which is a matter of great importance, and for want of which many are disappointed in their principal crops, when too late to sow

again. Likewise to have the best varieties, both of seeds and plants, of the respective kinds, which, in many principal sorts, is also a very material consideration, particularly at this season for sowing and planting the main crops.

When you sow your different crops, let it be in dry weather, and while the ground is fresh dug, or levelled down, or when it will admit of raking freely without clogging.

Cauliflower plants that have stood the winter, in frame for borders, should now be planted out, if the weather is mild, in well dug ground, two feet and a half distant, and draw earth to those remaining under the glasses, which still continue over the plants to forward them, but prop up the glasses about three inches to admit air, &c. Give air likewise to the *cucumber* and *melon* plants, by tilting the glasses behind, one, two, or three fingers' breadth, in proportion to the heat of the bed, and temperature of the weather. Cover the glasses every night with mats, and support the heat, when you find it declining, by lining the sides with hot dung.

Towards the latter end of the month plant *potatoes*, for a full crop, in lightish good ground, some early kind for a forward crop in summer, and a large portion of the common sorts for the general autumn and winter crops. The most proper sort for planting is, the very large potatoes, which you must cut into several pieces, having one or more eyes to each cutting. Plant them either by dibble, or in deep drills, and sink them about four or five inches in the earth.

Plant your main crop of *shalots* by off-sets, or the small or full roots, set in beds six inches apart.

Sow a successional and full crop of *spinach* twice this month, of the round-leaf kind, in an open situation; or it may be sown occasionally between rows of beans, cabbages, cauliflowers, horse-radish, artichokes, &c.

In this month sow a small or moderate crop of the early Dutch kind of *turnips* in a free situation. Repeat the sowing at two or three different times, in order to have a regular early succession to draw in May or June.

Be particularly careful to destroy, either by hand or hoe, all the weeds in their early growth, or otherwise they will materially injure the plants.

WORK IN APRIL.

If you omitted sowing or planting any principal crops as directed for last month, let it be done early in this, particularly the main crop of *onions*, *leeks*, *parsnips*, *carrots*, *red-beet*, &c. for when sowed late, they never attain the equal perfection as when at proper season.

Finish sowing *asparagus*, if not done the preceding month, to raise plants for fresh plantation and forcing.

Sow the main crop of the green and red *borecole*, in an open situation, to plant out in May and June, for autumn, winter, and the supply of the following spring. Sow likewise some of the

purple and cauliflower sorts of *brocoli*, to plant out in summer for the first general autumn crop.

Kidney-beans of the early dwarf kinds should now be sown in a warm border, as also some speckled dwarfs, and a larger supply in the open quarters in drills two feet, or two and a half, distance.

Sow different kinds of *lettuce* two or three times this month, for succeeding crops.

Be particularly attentive to *melons*, which are in hot-beds. Train the *vines* regularly, give them air daily, with occasionally moderate waterings. Cover the glasses every night, and keep up a good heat in the beds, by linings of hot dung.

Sow full crops of *peas*, for succession, of *marrowfats* once a fortnight, also of *roncevalis moretto*, and other large kinds; likewise some *hotspurs*, &c. to have a plentiful variety, and young. Sow them in drills, two feet and a half or a yard asunder, or the large kinds for sticking, four feet distance.

Finish planting the main crop of *potatoes* as directed last month.

Sow the seed for pot-herbs of *thyme*, *savory*, *sweet-marjoram*, *borage*, *burnet*, *dill*, *fennel*, *charvil*, *marigolds*, *coriander*, *tarragon*, *sorrel*, *basil*, *clary*, *angelica*, *hyssop*, *anise*, *beets*, and *parsley*.

Plant aromatic herbs, as *mint*, *sage*, *balm*, *rue*, *rosemary*, *lavender*, &c. all of which either by young or full plants; as also slips, parting roots, and off-sets, and some by slips and cuttings of side shoots.

Continue sowing successional crops every fortnight of *radishes*, in open situations, to have an eligible variety, young and plentiful. Those that have already come up you must thin, or they will run with great tops, but small roots.

Sow a principal crop of *savoy*s in an open situation, detached from walls, hedges, &c. that the plants may be strong and robust, for planting out in summer to furnish a full crop well cabbaged in autumn, and for the general supply, till next spring, before a most valuable autumn and winter cabbage.

WORK IN MAY.

The grand business of this month is, to sow and plant several successive crops of plants, that are of short duration, and others of a more durable state. Weed, hoe, and thin the different main crops, according as they require it, and water the various new planted crops, and others in seed-beds, hot-beds, &c.; many articles, however, require now to be sowed and planted, and pricked out for summer, autumn, and winter service.

The principal sowing this month in hot-beds is for *cucumbers*, *melons*, and a few *gourds* and *pompions*.

In the natural ground, planting is necessary for the *cabbages*, *cole-worts*, *savoy*s, *borecole*, *brocoli*, *celery*, *endive*, *lettuce*, *beans*, *kidney-beans*, *cauliflowers*, *capsicum*, *basil*, *late potatoes*, and *radishes* for seed.

Hoe between the *artichokes* to kill the weeds, and in new plantations loosen the earth about the young plants.

Keep the *asparagus* clear from weeds, both in the old beds and those planted this spring, as well as in the seed-beds. The old *asparagus* beds will now be in full production for the season, and the beds and shoots should be gathered two or three times a week, or according as they advance in growth, from two or three to five or six inches high, cutting them with a long narrow knife, about three inches within the ground.

Top the early *beans* that are in the blossom; also the succeeding crops as they come with flower, to make the pods set soon and fine.

Plant out some early spring-raised plants of *brocoli*, at two feet distance. Prick out young ones, and sow a good crop to plant out for winter and spring. Leave some of the best old plants for seed.

Hoe between the *cabbages*, cut up all the weeds, loosen the ground a moderate depth, and draw earth about the stems of the plants. The early *cabbages*, which are forwardest in growth, and fullest hearts, must have their leaves tied together with an osier twig, or bass, to promote or hasten their cabbaging, and to render them white and tender. Likewise plant out some stout spring-raised red cabbage-plants, for autumn and winter supply.

Thin the *carrots*, and cleanse them from weeds, either by hand-weeding or small hoeing, leaving those intended to draw young in summer, four or five inches apart, but the main crops must be thinned six or eight inches. Likewise hoe between the *cauliflowers*, and draw the earth to their stems. As also between rows of *beans*, *peas*, *kidney-beans*, and all other plants in rows.

Thin the spring-sowed crops of *lettuces*, and plant out proper supplies of the different sorts a foot distance. Tie up early *cos-lettuces* to forward their cabbaging.

Weed the general spring-sowed crops of *onions*, and thin the plants where too thick. Leave some of the bulbous kind of winter *onions* at proper distance for early bulbing next month.

Continue sowing once a fortnight *morrowfats*, and other large kinds of *peas*; also some of the best *hotspurs*, or other sorts approved of, to furnish a regular succession of the different sorts. Likewise continue to sow *radishes* in open situations, once a week or fortnight, in moderate quantities, for successional crops this and the following month. Those of former sowings in the last month, where come up thick, must be thinned.

Sow *sallad* of the different sorts, as *lettuce*, *cresses*, *mustard*, *radish*, *rape*, and *purslane*, to have a proper succession to cut while young.

Plant out some of the strongest early *savoy* plants, in an open situation, two feet and a half asunder, for autumn, &c.

If a constant succession is required, continue to sow some round-leaved *spinach* in open situations.

Watering will now be frequently required to most new-planted crops, both at planting, and occasionally afterwards in dry weather, till they take root; likewise seed-beds of small crops lately sowed,

or the plants young, in very dry weather. Weeding must be very diligently attended to both by hand and hoe; for as weeds will be advancing numerously among all crops, it becomes a principal business to eradicate them before they spread too far, otherwise they will impede the growth of the plants.

WORK IN JUNE.

Sowing and planting are still requisite in many successional, and some main crops for autumn and winter; and in the crops now advancing, or in perfection, the business of hoeing, weeding, and occasional watering, will demand particular attention.

Planting is now necessary in several principal plants, for general succession summer crops, and main crops for autumn, winter, &c. The whole in the open ground, except two articles, and those are *cucumbers* and *melon* plants for the last crop in hot-bed ridges.

In the open ground, plant *cabbage*, *brocoli*, *borecole*, *savoys*, *cole-worts*, *celery*, *endive*, *lettuce*, *cauliflowers*, *leeks*, *beans*, *kidney-beans*, and various aromatic and pot-herbs, by slips, cuttings, or young plants. Showery weather is by far the best either for sowing or planting; and when it occurs lose no time in putting in the necessary crops wanting.

Hoe between the *artichokes* to kill the weeds, and if required to have the main top fruit, now advancing, attain the fullest size, detach the small side suckers, or lateral heads.

Keep the *asparagus* beds very clear from weeds, now commonly rising numerously therein, which will soon overspread, if not timely cleared out. Likewise new-planted *asparagus* and seed-beds should be carefully weeded. Cut the *asparagus*, now in perfection, according as the shoots advance, three, four, or five inches high; which you may continue to do all this month.

Plant successional crops of *beans* in the beginning, middle, and latter end of this month, some *Windsors*, long pods, white blossom, and *Mumford* kinds, or any others. If the weather is very hot and dry, soak the beans a few hours in soft water before you plant them. Hoe those of former planting, and draw the earth to the stems. Top those that are in blossom.

Early *cauliflowers*, which will be now advancing in flower heads, must be watered in dry weather to make the heads large; and according as the heads show, break down some of the large leaves over them, to keep off sun and rain, that they may be white and close. Mark for seed some of the largest and best, to remain in the same place to produce it in autumn.

The first main crops of *celery* must be now planted in trenches to blanch; the trenches to be three feet distance, a foot wide, and dig the earth out a spade deep, laying it equally to each side in a level order; then dig the bottom, and if poor and rotten, dung, and dig it in. Draw up some of the strongest plants, trim the long roots and tops, plant a row along the bottom of each trench four or five inches distance, and finish with a good watering.

Give plenty of air daily to *cucumbers* in hot-beds, and water

them two or three times a week ; or oftener if the weather is hot, but still continue the glasses over them all this month. Shade them from the mid-day sun, and still cover them on nights with mats. About the middle, or towards the end of the month, raise the frame three inches at bottom, for the *vine* to run out and extend itself. Those under glasses should have them raised for the same purpose.

In the beginning of this month sow a full crop of *cucumbers* in the natural ground to produce *picklers*, and for other late purposes in autumn ; allotting a compartment of rich ground dug and formed into beds five or six feet wide ; and along the middle, form with the hand shallow basin-like holes, ten or twelve inches wide, one or two deep in the middle, and a yard distant from each other ; sow eight or ten seeds in the middle of each, half an inch deep ; and when the plants come up, thin them to four of the strongest in each hole to remain. Be careful frequently to water them when the weather is dry.

Sow the main crops of the *green-curled endive*, also a smaller supply of the *white-curled*, and large *Batavia endive* ; each thin in open ground, to plant out for autumn and winter.

Clear the *onions* from weeds, and give them a final thinning, either by hand, or small hoeing ; the main crops to four or five inches distant ; the others, designed for gradual thinning in summer leave closer, or to be thinned by degrees as wanted.

Sow more *marrowfat peas*, and some hot-spurs, or *roncevalles* and other large kinds. This is also a proper time to sow the *Leadman's dwarf pea*, which is a great bearer, small podded, but very sweet eating. If the weather is very hot, either soak the seed, or water the drills before sowing.

Hoe between the *potatoes* to kill the weeds and loosen the ground ; and draw the earth to the bottom of the plants.

Thin all close crops now remaining to transplant proper distances. Many sorts will now require it, as *carrots*, *parsnips*, *onions*, *leeks*, *beet*, *spinach*, *radish*, *lettuce*, *turnip*, *turnip-radish*, *parsley*, *dill*, *fennel*, *borage*, *marigold*, &c. all which may be done by hand or small hoeing ; the former may do for small crops, but for large supplies the small hoe is not only the most expeditious, but by loosening the surface of the earth, contributes exceedingly to the prosperity of the plants.

WORK IN JULY.

Several successional crops are required to be sown this month for the supply of autumn, and some main crops for winter consumption. Many principal crops will be now arrived to full perfection, and some mature crops all gathered. When the latter is the case, the ground should be cleared and dry for succeeding ones, or for some general autumn and winter crops, as *turnips*, *cabbages*, *savoy*s, *brocoli*, *cauliflowers*, *celery*, *endive*, &c.

The business of sowing and planting this month will be more successful if done in moist or showery weather, or on the approach

of rain, or immediately after ; especially for small seeds, and young seeding plants.

Old crops of *artichokes*, now advancing in full fruit, should be divested of some of the small side heads, to encourage the principal top heads in attaining a larger magnitude.

Now is the time to gather aromatic herbs for drying and distilling, &c. as *spear-mint*, *pepper-mint*, *balm*, *penny-royal*, *camomile-flowers*, *lavender-flowers*, *sage*, *hyssop*, *marjoram*, *fennel*, *dill*, *basil*, *tarragon*, *angelica*, *marigold-flowers*, *sweet-marjoram*, &c. most of which, when just coming into flower, are in the best perfection for gathering. The fennel, dill, and angelica, should remain till they are in seed.

You may still gather from old beds of *asparagus*, but this must be soon discontinued for the season, otherwise it will impoverish the roots too much for future production : therefore you must permit all the shoots to run to stalks.

Plant the last crops of *beans*, for late production in autumn. Let them be principally of the smaller kind, as they are most successful in late planting, such as white blossom, green non-pareils, small long pods, &c. putting in a few at two or three different times in the month ; and also some larger kinds, to have the greater chance of success and variety ; and in all of which, if dry weather, soak the beans in soft water six or eight hours, then plant them, and water the ground along the rows.

Plant a main crop of the *purple and white brocoli*, in good ground two feet and a half asunder, to produce full heads the end of autumn and the following spring.

If any main crops of *carrots* remain too thick, thin them to proper distances ; sow some seed to furnish young ones for autumn.

Cauliflowers that were sown in May must now be planted out in rich ground, two feet and a half distant from each other, for the Michaelmas or autumn and winter crop.

Give the *cucumbers*, which are in frames, and hand glasses, full scope to run, especially the hand-glass crops, by propping up the glasses on every side, for the runners to extend : or some in frames may be confined entirely within, in order to be wholly defended with the glasses, in case of immoderate rains : that the fruit may grow clean and free from spotting : in others have the frames raised at bottom for the vine to run out ; and in both methods let there be a moderate shade over, the severe part of very hot days, and give them plenty of water every day or two ; or the lights may be taken off now on fine days occasionally, for them to receive the benefit of warm showers, but they must be put on again at night, and in bad weather, or incessant rain. In the hand-glass crop keep the glasses constantly over the heads of the plants, except taking them off at times to admit warm and gentle showers.

Earth up *celery* plants, to blanch ; also the stems of young *cabbages*, *savoys*, *brocoli*, *borecole*, *beans*, *peas*, *kidney-beans*, &c. to strengthen their growth.

Give good waterings to *gourds* ; and those planted under walls or other fences, train the runners or stalks thereto : those that

have been supported by stakes, and other means, must be permitted to extend on the ground.

Sow the principal late crops of *kidney-beans*, of the dwarf kinds, for autumn supply; and some more for latter successional production in September, &c. sow them all in drills, two feet or two feet and a half distance; and if the weather is very hot and dry, either soak the beans, or water the drills well before you sow them.

Continue to plant out different sorts of *lettuces* at a foot or fifteen inches from each other. Plant them in small shallow drills, to preserve the moisture longer; and water them well at planting.

If the *melons* are advanced to full growth, give them but little water, as much moisture will retain the ripening, and prevent their acquiring that rich flavour peculiar to this fruit. If they are ripe gather them in the morning. Mature ripeness is sometimes shewn by the fruit cracking at the base round the stalk, or by changing yellowish, and imparting a fragrant odour.

Mushroom beds that are still in production must be kept covered with straw; but you may sometimes admit a warm moderate shower. New beds should now be prepared for further productions, which must be done by collecting together different compositions proper for the purpose; as old dung hot-beds, old mushroom beds when demolished, horse-stable dung-hills of several months lying, either in stable-yards, or large heaps in fields, &c. and all places where horse-dung and litter have been of any long continuance, and moderately dry; as in horse-rides, under cover in livery stable yards, &c. likewise in horse-mill tracks, where horses are employed in manufactories, &c. in working machines and mills under cover; also under old hay stacks; in all of which the spawn is found in cakes or lumps, abounding with small whitish fibres, which is the spawn; and which, in the said lumps, should be deposited under cover in the dry, in a heap, and covered with straw or mats till wanted for spawning new made beds this or the succeeding month.

Dig up some of the early crops of *potatoes* for use; only a few at a time, as wanted for present use; for as they are not at their full growth, they will keep but a few days.

Radishes may be sowed for an autumn crop to draw next month.

Gather ripe seed in dry weather, when at full maturity, and beginning to harden. Cut up or detach the stalks with the seed thereon, and place them on a spot where the sun has the greatest power for a week or two. Then beat, or rub out the small seeds on cloths, spread them in the sun to harden; then cleanse them and put them by for use.

WORK IN AUGUST

Several crops are to be sowed this month for winter and the next spring and early summer crops; as *cabbages*, *cauliflowers*, *onions*, *carrots*, *spinach*, and some principal crops planted for late autumn and winter supplies. In this month, digging vacant ground is required for sowing and planting several full crops. All new

planted articles must be watered, and diligent attention paid to the destruction of the weeds before they grow large, or come to seed.

Artichokes will now be in full fruit in perfection. They are proper to cut for use when the scales of the head expand, and before they open in the heart for flowering, and as you cut them, break down the stems, to encourage the root off-sets.

Asparagus, which will be now all run to seed, must be kept clean from weeds, which is all the culture they will require till October or November, then to have their winter dressing.

Sow *cauliflower*-seed about the latter-end of this month, to stand the winter, in frames, hand-glasses, and warm borders, for the early and general summer crop, next year; and for which remark the above time, for if the seed is sown earlier, they will button or run in winter; and if later, they will not attain due strength before that season. If the weather is dry, occasionally water them, and let them be shaded from the mid-day sun.

Earth up the former planted crops of *celery*, repeating it every week according as the plants advance in growth. Do it moderately on both sides the rows, but be careful not to clog up the hearts.

Cucumbers in frames, &c. may now be fully exposed by removing the glasses. *Picklers*, or those in the open ground, will now be in full perfection. Gather those for pickling while young two or three times a week. While the weather continues hot, daily water the plants.

In dry weather hoe various crops in rows, to kill weeds, loosening the earth about, and drawing some to the stems of the plants, to encourage their growth.

Sow *cos*, cabbage, *Cilicia*, and brown Dutch *lettuces*, in the beginning and middle of the month; and towards the latter end for successional crops the same autumn, and for winter supply, and to stand the winter for early spring and summer use. Plant and thin *lettuces* of former sowings a foot distance.

Onions being now full bulbed, and come to their mature growth, should be pulled up in dry weather, and spread in the full sun to dry and harden, for a week or a fortnight, frequently turning them to ripen and harden equally for keeping. Then clear them from the gross part of the stalks and leaves, bottom fibres, any loose outer skins, earth, &c. and house them on a dry day.

Sow winter *onions* both of the common bulbing and Welsh kinds, for the main crops to stand the winter to draw young and green, some for use in that season, but principally for spring supply; and some of the common onions also to stand for early bulbing in summer. The common onion is mildest to eat; but more liable to be cut off by the frost than the Welsh onion. This never bulbs, and is of a stronger hot taste than the other, but so hardy as to stand the severest frost.

Potatoes may now be dug up for use in larger supplies than last month, but principally only as wanted, for they will not yet keep good long, from their not having attained their full growth.

Sow an autumn crop of *radishes*, both of the common short top and salmon kind. Likewise *turnip-radish*, both of the small white, and the red, for autumn, and the principal crop of *black Spanish* for winter; and hoe the last sown to six inches distance.

Sow the prickly-seeded, or triangular-leaved *spinach*, for the main winter crop, and for next spring, that sort being the hardest to stand the winter. Sow some in the beginning, but none towards the latter-end of the month, each in dry-lying rich ground, exposed to the winter sun.

Hoe the last sowed *turnips* eight inches distant in the garden crop; but large sorts, in fields or extensive grounds, must be thinned ten or twelve inches or more.

Be particularly attentive to *gather all seed* that are ripe, before they disseminate. Many sorts will now be in perfection; you must therefore cut or pull up the stalks bearing the seed, and lay them in the sun to dry, &c. as directed in July.

WORK IN SEPTEMBER.

In this month must be finished all the principal sowings and planting necessary this year, some for successional supply the present autumn and beginning of winter, others for general winter service; and some to stand the winter for next spring and summer. For this purpose, all vacant ground must be dug up, or occasionally manured, particularly if it is poor and designed for principal crops. In this month likewise some watering will be occasionally required, and great care must be taken to destroy the weeds.

Artichokes require no particular culture now, but only to break down the fruit-stem close, according as the fruit is gathered, and hoe down the weeds among them.

Give an autumn dressing to all aromatic plants, by cutting down decayed stalks or flower stems; clear the beds from weeds, and dig between such plants as will admit of it, or dig the alleys, and strew some of the earth over the beds.

Asparagus now requires only the large weeds cleared out till next month, when the stalks must be cut down, and the beds winter dressed. Forced *asparagus* for the first winter crop may be planted in hot beds at the latter end of this month, under frames and glasses to cut in November; and by continuing to plant successional hot beds every month, it may be obtained in constant supply all winter and spring, till the production of the natural crops in May.

Cauliflowers of last month's sowing, intended for next year's early and main summer's crops should now be pricked out in beds three or four inches distance, watered, and to remain till October, then some of them to be planted out under hand glasses, &c.

Plant out more *celery* in trenches; and earth up all former planted crops, repeating it once a week, two, three, or four inches high or more. Plant out likewise full crops of the two last months sowing of *coleworts*, a foot distance, for winter and spring supply.

Also endive for successional crops, in a dry warm situation, a foot distance.

Begin to dig up *horse-radish* planted in the spring, but it will improve in its size by continuing longer in the ground, and will be in greater perfection next year at this time.

Gather seeds very carefully, according as they ripen, such as lettuce, leeks, onions, cauliflowers, radishes, &c. and spread them in the sun to dry and harden.

Hoe in dry weather with diligent attention, to destroy weeds between all crops, and on vacant ground wherever they appear, cutting them close to the bottom within the ground, and the large or seedy weeds rake off.

Potatoes will now be advanced to tolerable perfection for taking up in larger supplies than heretofore; but not any general quantity for keeping, for they will continue improving in growth till the latter end of next month.

Plant various kinds of herbs by rooted plants, root off-sets, slips off, and parting the roots, as *sorrel*, *burnet*, *tansy*, *sage*, *thyme*, *tarragon*, *savory*, *mint*, *penny-royal*, *fennel*, *camomile*, &c.

Mushroom beds must now be made for the principal supply at the end of autumn and winter, this being a proper season for obtaining plenty of good spawn, as explained under the head of work for July. The bed must be formed and situated thus: Mole it in a dry sheltered situation in the full heat of the sun. Let it be four or five feet wide at bottom, in length, from ten, twenty, or thirty to forty, or fifty feet, or more, and four or five feet high, narrowing on each side gradually till they meet at top, in form of the roof of a house, that it may more readily shoot off the falling wet, and keep in a dryish temperature. In a fortnight or three weeks, or more or less, when the great head of the bed is reduced, and become a very moderate warmth, the spawn is there to be planted, in small lumps, inserted into both sides of the bed just within the dung, five or six inches distance, quite from bottom to top, beating it down smoothly with the back of a spade, then earth the surface of the bed all over with fine light mould, an inch or two thick. Cover it with dry straw or litter, after it has stood a week, to defend the top from rain. Let it be covered only half a foot thick at first, and increase it by degrees till it is double that thickness. This will finish the business, retaining the covering constantly on the bed night and day. In a month or six weeks it will begin to produce mushrooms, which will be soon followed by an abundance.

WORK IN OCTOBER.

This is the last month for finishing all material sowing and planting before winter. A few articles only are to be sowed, but several planted and pricked, some for winter supply, and others to stand the winter for early and principal crops, next spring and summer. At this season likewise, several present crops will require to have a thorough clearing from all autumnal weeds; others earthing up, and some a peculiar winter-dressing.

Sowing is now required in only three articles for early production next spring and summer, viz. *peas*, *lettuces*, and *radishes*; and small sallading for present supply.

Planting must now be completely finished in all or most of the following crops: *celery*, *endive*, *cabbage-coleworts*, *cauliflowers*, *brocoli*, *borecole*, *garlic*, *shalots*, *rocombole*, *mint*, *balm*, *beans*, &c. and several plants for seed, as *cabbage*, *savoys*, *carrots*, *onions*, *parsnips*, *red beet*, *turnips*, &c.

Aromatic plants, in beds and borders, should now have a thorough cleaning and dressing, if not done in the preceding month, cutting away all decayed stalks of the plants, hoeing off all weeds, digging between some that stand distant, others close growing, and spreading earth from the alleys over the surface of the plants.

Jerusalem artichokes, may now be dug up for use, and towards the latter end of the month all may be taken up for keeping in sand the winter.

Cut down the stems of the *asparagus* in the beds of the last spring, hoe off the weeds, dig the alleys, and some of the earth over the beds.

Plant out finally, some of the strongest *cabbage-plants*, sowed in August, two or three feet distance, or some closer to cut young. Plant also for *coleworts* a foot distance for spring.

The main spring-sowed crops of *carrots* being now arrived at full growth, take them up towards the latter-end of the month, for steeping in sand all winter. Cut the tops off close cleaned from the earth, and, when quite dry, let them be carried under cover, and placed in dry sand, or light dry earth; a layer of sand and carrots alternately. Young carrots of the autumn sowing in July and August, clear from weeds, and thin where too close; the former sowings for present use, or young winter carrots; the latter for spring. Large carrots for seed, plant in rows two feet distance.

Manure the grounds, where it is required, with rotten dung of old hot-beds, &c. especially where the hand-glass crop of *cauliflowers*, and early *cabbages* are intended. Dig ground for present planting with proper crops of the season, and also at opportunities, ridge vacant ground to lie fallow, and improve for future sowing and planting.

Continue to tie up full grown plants of *endive*, in dry weather, every week to blanch. Plant *endive* for the last late crop, in a warm border, to stand till spring.

Hoe *cabbages*, *coleworts*, *brocoli*, *savoys*, and *turnip-cabbage*, cutting up clean all the weeds, and drawing earth to the stems of the young plants. Likewise hoe winter *spinach*, thin the plants, and destroy all the weeds.

Horse-radish, is now at full growth to be dug up for use as wanted, by trenching along each row to the bottom of the upright roots, cutting them off close to the bottom, leaving the old stools for future production.

Lettuces of the two last months sowing must now be planted in warm south borders, or in some dry corner sheltered from the easterly winds, five or six inches distance, to stand for next spring, and an early summer crop.

Mushroom beds may be made still with good success, if not done last month. For the method, observe as there directed.

Parsnips being now at their full growth, dig up a quantity, and lay them in the sand, in the same manner as directed for carrots.

Potatoes, which have now arrived at their full growth, may be all dug up, and housed in some dry close place, thickly covered with straw, from the air and moisture, to keep all winter, till spring or summer.

The winter crop of *spinach* should now be well cleared from weeds, by hoeing or hand-weeding, and the plants thinned, where too thick, to four inches distance, or left close, and thinned out as wanted for use, now and in winter, &c.

Seed plants of several sorts should now be planted, as *cabbage*, *savoys*, of the full cabbage divested of the large leaves, and put in by trenching them down to their heads, two feet distance; also *carrots*, *parsnips*, *turnips*, and *red-beet*, all of full growth; cutting the tops off near the crown, and planting them two feet distance, with the heads one or two inches under the surface of the earth. Also the largest dried *onions* planted in rows the same distance by a foot in the row, and three or four inches deep over the crowns.

WORK IN NOVEMBER.

The only articles to be sowed this month, are a few early *peas*, and some small sallad, and that only where required to be had in continuance. Planting is requisite principally only to finish what was omitted last month, and for some early *beans*; and in hot-beds, *asparagus*, *mint*, &c. Digging and dunging the ground must be attended to for the benefit of future crops.

Aromatic plants, in beds and borders, should now, if before omitted, have the last thorough cleaning from weeds and litter, and the beds dressed to remain in decent order for the winter.

Cabbage plants, if not planted last month for the early crops next spring and summer, must be planted now. They must be of the early kinds, and planted in rows, one, two, or three feet distance.

Earth up the different crops of *celery* when dry; and let those of full growth be earthed almost to the top. Finish planting *celery* for the late spring crop in shallow trenches.

Dig vacant ground one or two spades deep, and if dunged, dig it a spade deep, laying the ground in rough ridges to improve by the weather, till wanting for sowing and planting with future crops.

Dig up some roots of *horse-radish*, to preserve in sand, that it may be ready for use when that in the ground is frozen up. Do the like by *Jerusalem artichokes*, which are now in their full perfection.

Defend the *mushroom-beds* night and day with dry straw, or long dry stable litter a foot thick; and put mats over all as a security against rain, and cold.

Sow more early *hotspur peas*, or for the first crop; and if some are sown twice this month, there will be a better chance of success in their succeeding each other; each sowing to be on a south border; a single drill may be close to the wall, &c. others in cross rows a yard asunder.

Sow some early *short-topped radishes* on a south border; cover it with straw two inches thick till they come up, afterwards at night, and during frost, to have the chance of drawing a few early. Sow likewise small *sallad*, as *cresses*, *mustard*, and *rape*, under glasses, or in a hot-bed.

Finish destroying weeds, in all parts, by hand and hoe; beds of small plants, as *onions*, &c. are to be carefully hand-weeded; in other situations eradicate them by hoe in dry days, and rake or fork off the large weeds after hoeing, or let them be beat about and loosened effectually so as not to grow again.

WORK IN DECEMBER.

The principal business to be done in the kitchen-garden this month is, dunging and digging the ground, and laying it in ridges to enrich for sowing and planting after Christmas with some principal early and general crops for the ensuing spring and summer; and to collect and prepare dung for hot-beds, and earthing and tying up plants to blanch.

The only articles requisite to be sown are *peas* and *radishes* on warm borders, and *radishes* and small *sallad* in hot-beds.

Dress the *artichoke* beds, by first cutting down any remaining stems, and the large leaves close; then dig the ground between the plants, raising the earth ridge-ways along the rows on both sides, over the roots, and close about the plants, quite to the central leaves, to preserve the roots and crowns more securely from frost, till spring.

Pay diligent attention to the *asparagus* hot-beds, to keep up the heat of the beds by linings of hot dung, and to admit air in mild days till the plants come up, by opening the glasses two or three inches behind; but shut them close at night and cover the glasses with mats.

Take up the *red-rooted beet*, on a dry day, and let them be placed in sand, &c. under cover, for use, in case of hard frost.

Hoe earth to the stems of the *borecole* and *brocoli* on a dry day. Also to *cabbages* of the autumn planting for winter.

In all moderate weather give air to the *cauliflower* plants in frames and hand-glasses, by taking off the frames occasionally, or always, when dry and mild: or if wet, kept on and tilted on the north side two or three inches, but shut close every night in frost, &c. Pick off all decayed leaves, and destroy slugs, if any infest the plants: and in rigorous frost cover the tops of the glasses and round the sides, with straw litter.

If any *cucumbers* are in hot-beds of the autumn sowing or planting, they should have the beds continued of a proper heat, supported by lining the sides with hot dung.

Dig whatever vacant ground there may be, in ridges, trenchways, two spades aside, and one or two spades deep, &c. If dunged, dig in the dung but one spade, laying each trench in a rough ridge, to remain for future cropping, that it may improve by the weather, and be ready for leveling down expeditiously for the reception of seeds and plants.

Earth up plants, as *celery* and *cardoons*, in dry open weather to blanch them; and continue to tie up the leaves of full grown *endive* plants every week, in dry open weather, to make them white and tender.

Hot-beds should now be made for raising such early crops as may be required; making them of the best hot dung, a yard or three feet and a half for asparagus and cucumbers; and for other articles two feet or two and a half, all of which must be defended with frames and glasses, and earthed with rich dry mould, six or eight inches thick.

Give full air, in all moderate weather, to *lettuces* in frames, taking off the glasses every dry mild day, keeping them on when much rain, and tilted behind. Keep them close covered every night, and in severe weather, and in very rigorous frosts cover them also with straw litter. Pick off all decayed leaves from the plants, and destroy the slugs that annoy them at this season.

Plant some strong plants of *coss*, and *cabbage lettuce*, from frames or borders, into a hot-bed under shallow frames for the plants to be near the glasses, keeping the glasses on constantly, and give them air every mild day. By this treatment they will foliate very early.

Keep the *mushroom beds* well covered with dry straw, to shelter them from rain, snow, frost, &c. and if the covering should be wet from heavy rain or snow, remove it, and place it to dry near the bed. Examine twice a week to gather the *mushrooms* while young, taking the opportunity of a dry day to turn the covering off. Gather the *mushrooms* of the size of buttons, and all of larger growth, detaching them by a gentle twist clean to the root; after which cover the bed again immediately.

It is natural for frosty weather to prevail at this time, and in which some particular business requires attention, such as when the ground is frozen hard, to lay on rotten dung for common manure, and fresh horse stable dung for hot-beds; also proper earths and rotten dung for composts. In severe frosty weather it will be necessary to give proper attention to all tender plants, in frames, glasses, borders, &c. as *cauliflowers*, *lettuce*, and *cabbages*, that is, seeing that they are securely protected by a proper covering of straw or mats during the rigour of the frost.

SECTION XXV.

MANAGEMENT OF A DAIRY, CATTLE, AND POULTRY.

GREAT attention and cleanliness are required in the management of a dairy. The *milk*, when brought in, should always be *strained* into the pans. Every part of the dairy should be frequently washed with cold water. Neither meat, nor any thing else should be suffered to hang in it. The sun should be excluded, but a free current of air ought to be admitted. The cows should be regularly milked at an early hour, and their udders perfectly emptied. In good pastures the cows produce, on an average, three gallons a day, from Lady-day to Michaelmas, and from thence to Christmas one gallon a day. Cows may be milked profitably for fifteen years; and should calve from Lady-day to May.

When a calf is to be reared, it should be removed from the cow in ten days at the farthest. It should be removed in the morning, and no food given to it till the following morning, when, being extremely hungry, it will drink readily; feed it regularly morning and evening, and let the milk which is given it be just warm; skimmed milk will be quite good enough.

TO MAKE BUTTER.

Butter is disagreeable when the cows feed on turnips or cabbages, but this may be partly obviated, by adding one gallon of boiling water to every six gallons of milk when strained into the pans. In *summer* the milk should stand for cream *one* day, and in *winter*, *two*. When you skim it, put the cream-pot into a cold cellar, or other place. Change the cream *daily* into fresh scalded pots, and churn twice a week. When the butter is come, pour off the butter-milk, and put the butter into pans which have been scalded, and then cooled in cold water, and beat it with a flat board, till every drop of butter-milk is forced out, before which, however, it must lay some time in water; and while thus working it, change the water as fast as it becomes coloured, till at length it remains perfectly clear; then add salt, weigh and form the butter, and throw it into a pan of clear water with a cover. By this method you will have excellent butter, even in the middle of summer.

BEST MODE OF PRESERVING BUTTER.

Take two pounds of common salt, one pound of loaf sugar, and one pound of saltpetre, beat the whole well together, then, to fourteen pounds of butter, put one pound of this mixture, work it well, and when cold and firm, put it into glazed earthen vessels that

will hold fourteen pounds each. Butter thus preserved becomes better by being kept, but it must be kept from the air, and securely covered down. If intended for winter use, add another ounce of the mixture to every pound of butter, and on the top of the pans, lay enough salt to cover them with brine.

TO PREPARE RENNET.

Take out the stomach of a calf just killed, and scour it well with salt and water, both inside and out; let it drain, and then sew it up with two large handfuls of salt in it, or keep it in the salt wet, and soak a bit in fresh water as it is required.

TO MAKE CHEESE.

Warm the milk till equal to new; but observe it must *not* be *too hot*; now add a sufficiency of rennet to turn it, and cover it over: let it remain till well turned, then strike the curd well down with the skimming-dish, and let it separate, observing to keep it still covered. Put the vat over the tub, and fill it with curd, which must be squeezed close with the hand, and more is to be added as it sinks, and at length left about three inches above the edge of the vat. Before the vat is in this manner filled, the cheese cloth must be laid at the bottom of it, and, when full, drawn *smoothly* over on all sides. The curd should be salted in the tub after the whey is out. When every thing is prepared as above directed, put a board under and over the vat, then place it in the press; let it remain two hours, then turn it out, put on a fresh cheese cloth, and press it again ten hours; then salt it all over, and turn it again into the vat; then press it again twenty hours. The vat should have several small holes in the bottom to let the whey run off.

SAGE CHEESE.

Bruise some young red sage and spinach leaves, express the juice, and mix it with the curd; then proceed as with other cheese.

CREAM CHEESE.

Put as much salt into three quarts of raw cream as will season it, stir it well, and pour it into a sieve, in which you have folded a cheese cloth four times doubled, when it hardens cover it with nettles on a pewter dish.

BUTTERMILK,

If made of sweet cream, is excellent, but in all cases exceedingly wholesome, and serves, in a family, extremely well for cakes and puddings.

TO SCALD CREAM.

Let the milk stand twenty-four hours, then put the pan on a warm hearth, where it must remain till the milk is perfectly hot, but on no account boiling, which would spoil the whole; you may judge when it is hot enough, by its having a ring round the pan

the size of the bottom ; then remove the pan into the dairy, and skim it the next day.

In this process the fire should be *slow* ; and in summer, the milk, previous to scalding, need not stand more than sixteen hours.

TO CURE WOUNDS IN CATTLE.

When horses, cattle, or any of our domestic animals are wounded, the treatment may be very simple, and much the same as in the human race. It is extremely improper to follow a practice that is common in many parts of the country among farriers, cow-doctors, and even shepherds—that of applying to the wound, or putting into the sore part, common salt, powder of blue vitriol, or tar, or cloths dipped in spirits, as brandy, rum, &c. or turpentine, or any other stimulant articles ; for all such very much increase the pain, and by irritating the sore, may increase the inflammation even to the length of inducing mortification. It will be proper to wash away any foulness or dirt about the part, and to examine particularly its condition.

Should any large blood-vessel be cut, and discharging copiously, it will be right to stop it, by some lint or sponge, with moderate compression, or bandaging, at the same time, and not taking it off for two or three days. Should the pressure fail of effect, caustic applications, such as the lunar caustic, or even the actual cautery, the point of a thick wire, sufficiently heated, may be tried ; or, if a surgeon be at hand, the vessel may be taken up by the crooked needle, with waxed thread, and then tied.

Where there is no danger of excessive bleeding, and a mere division of the parts, or a deep gash or cut, it will be right to adjust the parts, and keep them together by a strip of any common adhesive plaister ; or, when this will not do by itself, the lips of the wound, especially if it be a clean cut, may be closed by one or more stitches, with a moderately coarse needle and thread, which in each stitch may be tied, and the ends left of a proper length, so that they can be afterwards removed when the parts adhere. It is advised to tie the threads, because sometimes the wounded part swells so much that it is difficult to get them cut and drawn out, without giving pain and doing some mischief.

If the part will allow a roller or bandage to be used, to keep the lips of it together, this may likewise be employed ; for by supporting the sides of the wound, it would lessen any pain which the stitches occasion. With this treatment the wound heals often in a short time, or in a few days, rarely exceeding five or six, and sooner in the young and healthy, than in the old and relaxed, and sooner in the quiet and motionless, than in the restless and active.

Should the wound be large, and inflammation, with the discharge of matter, likely to take place, it may still be proper, by gentle means, to bring the divided parts near to each other, and to retain them in their natural situation by means of a bandage. This should not be made too tight, but merely to support the part. In

this way, and by avoiding stimulant applications, the wound will heal more readily than otherwise, and the chance of any blemish following will be diminished. Washes of spirits, brandy, and the like, Friar's balsam, spirit of wine and camphor, turpentine, or any other such irritating applications, are highly improper, and sometimes make a fresh clean wound, (that would readily heal almost of itself,) inflame and perhaps mortify, or become a bad sore.

TO BLEED CATTLE.

Bleeding is often the most useful and efficacious means of curing diseases in horses, &c. In inflammatory affections, it is generally the first remedy resorted to, and its immediate salutary effects are often surprising.

When it is necessary to lessen the whole quantity of blood in the system, open the jugular or neck vein. If the inflammation is local, bleed where it can be conveniently done, either from the part affected, or in its vicinity, as by opening the plate vein, superficial vein of the thigh, or temporal arteries.

In fevers of all kinds, and when inflammation attacks any important organ, as the brain, eyes, lungs, stomach, intestines, liver, kidneys, bladder, &c. bleeding is of the greatest use. It diminishes the quantity of blood in the body; and by this means prevents the bad consequences of inflammation. The quantity of blood to be taken varies according to the age, size, condition, and constitution of the horse, and urgency of the symptoms.

From a large strong horse, four or six quarts will generally be requisite, and this may be repeated in smaller quantities, if symptoms demand it. The blood, in these diseases, must flow from a large orifice made in the vein. A horse should *never be suffered to bleed upon the ground, but into a measure*, in order that the proper quantity may be taken. Young horses, also, while shedding their teeth, have sometimes much constitutional irritation, which bleeding relieves. But in these affections it is very rarely necessary to bleed to the same extent as in fevers, &c.; two or three quarts generally suffice to be taken away.

Moderate bleeding, as from two to three or four quarts, is also used to remove fulness of habit, or plethora, attended with slight inflammatory symptoms. In this case the eyes appear heavy, dull, red, or inflamed, frequently closed as if asleep; the pulse small, and oppressed; the heat of the body somewhat increased; his legs swell; his hair also rubs off. Horses that are removed from grass to a warm stable, and full fed on hay and corn, and not sufficiently exercised, are very subject to one or more of these symptoms. Regulating the quantity of food given to him, proper exercise, and occasional laxatives, will be commonly found sufficient after the first bleeding. In slight affections of this kind, a brisk purge will often alone be sufficient.

TO PURGE HORSES, &c.

In obstinate grease and swellings of the legs, accompanied with

lameness of the joints, dry coughs, worms, diseases of the skin, farcy, apoplexy or staggers, affections of the liver, and several other diseases treated of in this book, mercurial purges are of the greatest service. They purge; destroy worms; generally increase the flow of urine; operate upon the skin, liver, and other viscera in a peculiar manner; cause an healthful action in these parts; and remove many chronic complaints incident to the horse. Great caution is necessary during their operation, lest the horse take cold. The water given him must be warm, and when exercised he should be properly clothed.

Horses that are kept on dry meat, and are full fed, with little or no exercise, require regular purging every six months, with two or three doses each time, allowing proper intervals between each; and those horses which run in stage-coaches, chaises (whose labour is often more than their natural strength is able to bear), and such whose legs are inclined to swell,—all require purgative medicines; the use of which would be a means of preventing many of the diseases that attack this useful animal.

After violent exercise, horses are liable to lose their appetite, and to have their stomach loaded with crudities and indigested matter; the non-removal of which, by the use of proper physic, is the chief cause why so many die daily. Previously to administering a purge, the body should be prepared.

The proper method of preparing a horse for physic is, to give him two or three mashes of the scalded bran and oats, and warm water, for three or four days together. This will soften the fæces, and promote the operation of the medicine. But if a strong purge be given to a horse of costive habit, without preparation, it will probably occasion a violent inflammation.

PURGATIVE BALLS FOR HORSES.

Take of Barbadoes aloes $7\frac{1}{2}$ oz., Castile soap $1\frac{1}{2}$ oz., powder ginger $1\frac{1}{2}$ oz., oil of aniseed 2 drachms, and a sufficient quantity of syrup to make 6 balls, each of which is a dose.

PURGATIVE DRINK.

Take of Epsom salts 4 ounces, nitre $\frac{1}{2}$ an ounce, and coarse sugar 2 table-spoonsful. Dissolve them in a quart of gruel; then add ten ounces of castor oil. Mix, and give it while new-milk warm.

After the first ball is given, the aloes may be left out, and then the ball and drink may be given once a day (one in the morning, and the other in the evening,) until a proper passage be obtained.

PURGING BALL FOR WORMS.

Take of Barbadoes aloes 8 drachms, ginger, Castile soap, and oil of savin, each 2 drachms, and syrup of buckthorn sufficient to make them into a ball. This purge is calculated for a strong horse; but it may be made weaker, by lessening the quantity of aloes to 6 or 7 drachms, which are, in general, sufficient after a mercurial

ball. The horse should have mashes, warm water, and proper exercise,

TO CURE SORES AND BRUISES IN CATTLE.

Over the whole sore, or where the part is bruised, or where there is a tendency to suppuration, a poultice should be applied and kept on by suitable bandages. The poultice may be made of any kind of meal, fine bran, bruised linseed, or of mashed turnips, carrots, &c. The following has been found useful as a common poultice: 'Fine bran, 1 quart; pour on it a sufficient quantity of boiling water to make a thin paste; to this add of linseed powder enough to give it a proper consistence.' The poultice may be kept on for a week or ten days, or even longer, if necessary, changing it once or twice a day; and cleaning the wound, when the poultice is removed, by washing it by means of a soft rag or linen cloth, with water not more than blood warm, (some sponges are too rough for this purpose); or, where the wound is deep, the water may be injected into it by a syringe, in order to clean it from the bottom.

In the course of a few days, when the wound, by care and proper management with the poultices, begins to put on a healthy appearance, and seems to be clean and of a reddish colour, not black or bloody; then there may be applied an ointment made of tallow, linseed oil, bees' wax, and hogs' lard, in such proportion as to make it of a consistence somewhat firmer than butter. The ointment should be spread on some soft clean tow, and when applied to the sore, it ought never to be tied hard upon it, (which is done too frequently and very improperly,) but only fixed by a bandage of a proper length and breadth, (for a mere cord is often improper,) so close and securely as to keep it from slipping off. This application may be changed once a day; or when nearly well, and discharging but little, once in two days.

When the wounded part begins to discharge a whitish, thick matter, and is observed to fill up, the general treatment and dressings to the sore, now mentioned, should be continued; and in the course of the cure, the animal, when free of fever, may be allowed better provision, and may take gentle exercise. If the animal be feeble, from the loss of blood originally, or from the long continuance of a feverish state produced by the inflammation attending the wound, or from weakness arising from confinement, or connected with its constitution naturally; and if the wound appear to be in a stationary state, very pale and flabby on its edges, with a thin discharge, then better food may be given to it; and if still no change should be observed, along with the better food, the wound may be treated somewhat differently from what has been already advised. The ointment may be made more stimulant, by adding to it some resin and less bees' wax, or what would be more stimulant still, some common turpentine; for it is only in very rare cases that oil of turpentine can be requisite. The effects of an alteration in the mode of treatment should be particularly re-

marked, and stimulants should be laid aside, continued, or increased, according as may be judged proper. Before changing the dressings applied to the wound, or before rendering them more stimulant and active by using heating applications, the effect of closer bandaging may be tried ; for sometimes by keeping the parts a little more firmly together, the cure is promoted.

In the case of severe wounds, attention should be paid to the condition of the animal in other respects. There being always when such happen a tendency to violent inflammation and fever, that may end fatally, means should be employed to moderate both. The apartment should be cool and airy, and so quiet that the animal should not be disturbed ; the drink should not be warm but rather cold, and given freely, though not in too large quantities at a time ; the food should be sparingly given and of a poorer quality than usual, and should be rather succulent and laxative, than dry and apt to produce costiveness ; bleeding may be employed either generally from a vein, or, in some cases, when it can be done, by cupping from the hurt part, as in the case of a bruise (though this last will seldom be requisite or found convenient,) and it may be done more than once or twice, as may seem proper ; laxative medicines also ought to be given and repeated, as there may be occasion.

ASTRINGENT DRINK FOR LOOSENESS.

Take of pomegranate shell, in powder, and prepared testaceous powder, each 1 oz. also Dover's powders, and ginger powdered, each 2 drachms. Mix, and give it to the horse in a pint of warm gruel, and repeat twice a day.

TO CURE GRIPE IN HORSES.

This disorder goes by different names, in different districts of the country, as *fret*, from the uneasiness attending it ; *bots*, from its being thought to arise from these animals or worms, &c. The animal looks dull and rejects his food ; becomes restless and uneasy, frequently pawing ; voids his excrements in small quantities, and often tries to stale ; looks round, as if towards his own flank, or the seat of complaint ; soon appears to get worse, often lying down, and sometimes suddenly rising up, or at times trying to roll, even in the stable, &c. As the disorder goes on, the pain becomes more violent, he appears more restless still, kicks at his belly, groans, rolls often, or tumbles about, with other marks of great agitation, becomes feverish, and has a cold moisture at the roots of the ears and about his flanks, and when he lies at rest a little space, begins to perspire strongly, and to get covered with sweat more or less profuse.

In most cases of ordinary gripes, signs of flatulence, or of the presence of air confined in the bowels, occur and constitute a part of the disease, or increase it. The removal of it is, therefore, an object to which the attention of most grooms has been in a chief degree directed ; and as it can frequently be got rid of, and the

disease cured, by exciting the powerful action of the intestines, cordial and stimulating medicines are had recourse to, and, no doubt, in many have afforded relief. Some farriers, indeed, without much care in distinguishing cases, almost exclusively rely upon such, and employ them too freely. This, however, should not be done; for it sometimes happens, that disorders not unlike flatulent colic or gripes do occur, when there is neither pent up air present, nor any relaxation, or want of energy and action in the intestines themselves, and stimulating medicines might then do no good, but often much mischief.

When the disorder is early discovered, or has newly come on, it will be proper to lose no time to get ready a clyster, and likewise a medicinal draught for removing the wind and abating the pain. After removing with the hand any excrement in the great gut, that can be reached by it, a clyster made of five or six quarts of water, or water-gruel, blood warm, and six or eight ounces of common salt, may be injected; and the following draught may be given, before or about the same time.

Take of Venice turpentine 1 ounce, beat it up with the yolk of an egg, and then add of peppermint water, or even of common water, if the other is not at hand, 1 pint and a half (English measure) and 2 ounces of whiskey or gin. This will serve for one dose.

LAXATIVE AND DIAPHORETIC POWDER FOR HORSES.

Take of crocus of antimony, finely levigated, also, nitre, cream of tartar, and flour of sulphur, of each 4 ounces: powder and mix them well together for use.

One table spoonful of this mixture may be given every night and morning, in a mash of scalded bran, or a feed of corn moistened with water, that the powders may adhere thereto.

This powder will be found excellent for such horses as are kept on dry meat, whether they be in the stable, or travel on the road; also for stallions in the spring of the year, as they not only keep the body cool and open, but cause him to cast his coat, and make his skin appear as bright as silk.

LAUDANUM DRAUGHT FOR HORSES.

Laudanum may be used in cases of urgency, especially in the wet or lax gripes. Take a quart of beer, and make it a very little warmer than blood heat; then put a table spoonful of powdered ginger into it, and a small wine glassful of laudanum, just before it is given to the horse. This, in most cases, will give ease in a short time; but if the complaint is exceedingly violent, give about half the above quantity again in fifteen or twenty minutes. As soon as the pain seems to be abated, if the belly is costive, give the horse a purgative. In case of looseness no purgative must be given, the laudanum, which is of a binding nature, will correct it.

When pain is occasioned by *inflammation*, it is seldom proper to employ opium, or any medicine of that kind; but when it depends

upon *spasm*, or *irritation*, no medicines are so beneficial. In inflammation of the bowels, for example, opium would certainly do much injury, but in flatulent or spasmodic colic, or gripes, it seldom fails of success.

COUGH DRINK FOR HORSES.

Take of Barbadoes tar, anisated balsam of sulphur, each one ounce; incorporate them with the yolk of an egg, then add, nitre, one ounce, ginger, half an ounce, and tincture of opium, one ounce. Mix them together. Let this drink be gradually mixed in a pint of warm ale, or linseed tea, and give it in the morning fasting; let the horse stand without meat for two hours after, then give him a mash of scalded bran and oats and warm water. Repeat every other morning, for three or four times.

BALLS FOR BROKEN WIND.

Take of Barbadoes tar, Venice turpentine, and Castile soap, each two ounces, squills, in powder, one ounce, with calomel, three drachms. Beat them well together; then add nitre two ounces; with aniseeds and caraway seeds, fresh powdered, of each one ounce. Beat them into a mass with honey and liquorice powder, and divide into ten balls.

BALLS FOR THE STAGGERS.

Take of James's powders, two drachms, with turmeric, and cream of tartar, each half an ounce. Make into a ball with conserve of roses or honey; a sufficient quantity.

BALL FOR PROFUSE STALEING.

Take of galls and alum, in fine powder, of each 2 drachms, and Peruvian bark, half an ounce. Make into a ball, with honey or treacle.

It will be proper to repeat this ball every morning, and, if the disease is obstinate, every night and morning, and continue until the urine is diminished to about its natural quantity.

FEVER BALL FOR HORSES.

Take of antimonial powder, tartarised antimony, and camphor, each 1 drachm, nitre and castile soap, each 2 ditto, and Barbadoes aloes, 2 drachms. Mix, and beat them into a ball with syrup of buckthorn.

Let this ball be given to the horse about two hours after bleeding; and in six hours after giving him the ball, let him have the Purgative Drink.—See page 183.

BALLS FOR SURFEIT, MANGE, &c.

Take of precipitated sulphur of antimony, gentian root, and socotrine aloes, each 1 ounce, in fine powder; nitre, 2 ounces, with calomel, and cantharides, in powder, each 2 drachms. Mix, and

make them into a mass for balls, with honey or treacle. Each ball to weigh 1 ounce and a half.

These balls will be found very useful in many diseases ; such as surfeit, hide-bound, mange, grease, or swelled legs, lameness of the joints, molten-grease, inflammation of the eyes, and, indeed, in all lingering and obstinate diseases. One ball may be given every other morning, for a fortnight or three weeks together.

GENERAL MANAGEMENT OF POULTRY.

The hen-roost should be kept extremely clean, and the breed should not be too large ; one cock is sufficient to six or eight hens. When the hens are near laying, mix a little nettle-seed with their food, and always feed the poultry at regular periods, which will cause them to be familiar. When you design to set a hen, never put more than twelve eggs under her.—Wormwood and rue should be planted round the house where you keep poultry, as it will assist to destroy vermin.—Rats, stoats, &c. so destructive to poultry, can only be destroyed by traps, which should be set for that purpose. Ducks usually commence laying in February, they should have a place to retire to at night.—Geese require but a little trouble, and will nearly support themselves, especially if near a common. When about to lay, they must be driven to their nests, and shut up. Mix a little hemp-seed with their food.

TO FATTEN POULTRY.

Poultry should be fattened in coops, and kept very clean. They should be furnished with gravel but with very little water. Their only food barley-meal, mixed so thin with water as nearly to serve for drink. This should not be put in troughs, but laid upon a board, which should be clean washed every time fresh food is put upon it. Foul and heated water is the sole cause of the *pip*.

TO CRAM CAPONS OR TURKIES.

Mix some barley-meal into paste with new milk ; then make it into long rolls, larger in the centre than at the ends. With these give them a full gorge three times a day, and in fourteen days they will be perfectly fat.

TO MANAGE PIGEONS.

These will breed sufficiently fast, after you have got three or four pairs. Lay some clay near their house, and pour all the useless brine over it, for they are very fond of salt ; feed them with white peas, barley, tares, &c.

MANAGEMENT OF TURKEYS.

When hatched, great attention must be paid to them ; but, when grown up, they will shift for themselves, with one feed a day. The hen sits thirty days, and the young ones must be kept very warm, as the least damp or cold destroys them. Feed them

frequently, at some distance from the hen, with chopped curds, and cheese-parings, with a little fresh milk and water to drink. Put the hen under a coop in a situation exposed to the sun, for the first month, and the young must be shut up before the dew falls. Turkeys commence laying in March, and sit in April.

TO MANAGE GUINEA-FOWLS.

Their eggs should be hatched under the common fowl. The young require great warmth, quiet, and careful feeding: for which purpose, use rice swelled with milk.

TO MANAGE PEA-FOWLS.

These are fed in the same manner as Turkeys, and the pea-hen will herself provide for her young ones without any trouble.

SECTION XXVI.

MISCELLANEOUS RECEIPTS.

TO REMOVE RECENT INK-STAINS.

IF the ink be spilled on a ruffle, or apron, &c. let one hold the affected part between his two hands over a basin and rub it, while another pours water gradually from a decanter upon it, and let a whole pitcher full be used if necessary; or if the ruffle, apron, &c. be at liberty, let it be dipped into a basin filled with water, and there squeezed and dipped in again, taking care to change the water in abundance every two or three squeezes. If the ink be spilled on a green table carpet, it may immediately be taken out with a tea-spoon so entirely, that scarcely any water at all shall be wanted afterwards, provided it was only that instant spilled, as the down of the cloth prevents the immediate soaking in of the ink, or of any other liquor, (except oil) but if it have lain some time, be the time ever so long, provided the place be still wet, by pouring on it fresh clean water, by little and little at a time, and gathering it up again each time with a spoon, pressing hard to squeeze it out of the cloth into the spoon, it will at last be brought to its natural colour.

POWDER FOR CLEANING PLATE.

Take 8 oz. of cream of tartar, in powder, 16 oz. of common whitening, 1 oz. of vermillion, and 2 oz. of spirits of wine. Mix well, and rub on the utensils to be cleaned. Polish with chamois

leather, and then lay the pieces of plate in a dry box or trunk till required.

CEMENT FOR BROKEN CHINA, GLASSES, &c.

Take quick lime and white of eggs, or old thick varnish, grind and temper them well together, and it is ready for use.

Drying oil and white lead are also frequently used for cementing china and earthen ware; but this cement requires a long time to dry. In cases where the vessels in being used, are not required to bear heat or moisture, isinglass glue, with a little tripoli, or chalk, is better.

TO PRESERVE POTATOES FROM FROST.

This method, as recommended by the Board of Agriculture, is to dig in a very dry spot, trenches, six feet wide and eighteen inches deep; spread straw, to pile the potatoes into the shape of the roof of a house, and to cover tight and close with straw, six inches thick, and then with earth, fifteen to eighteen inches more, flatted regularly and firmly, and sharp at top, raised from three to five feet above ground. If there should be any apprehensions of moisture, dig a trench at a few yards off, deeper than that in which the potatoes are laid. The drier they are, when thus packed up, the safer they will be.

COMPOSITION FOR ROOFING OUT-HOUSES.

Let tar be boiled in an iron pot; get charcoal finely powdered, mix it with the tar, by constantly stirring it till the whole is reduced to the state of mortar, and spread it upon a boarded covering with a broad wooden trowel, to the thickness of one fourth or fifth of an inch, it will become hard and durable. Neither the heat nor cold of this climate will affect it: it is with this composition that the peasants of Sweden cover their houses.

TO PRESERVE CREAM FOR SEVERAL MONTHS.

Dissolve twelve ounces of white sugar in the smallest possible quantity of water, over a moderate fire. After the solution has taken place, the sugar ought to be boiled for about two minutes in an earthen vessel, when twelve ounces of new cream should be immediately added, and the whole thoroughly mixed while hot. Let it then gradually cool, and pour it into a bottle, which must be carefully corked. If kept in a cool place, and not exposed to the air, it may be preserved in a sweet state for several weeks, and even months; and as sugar is commonly wanted when there is occasion for cream, the cream is thus preserved without any sort of additional expense.

TO PREVENT THE FREEZING OF WATER IN PIPES IN WINTER.

By tying up the ball cock, during the frost, the freezing of pipes will often be prevented; in fact, it will always be prevented

where the main pipe is higher than the cistern or other reservoir, and the pipe is laid in a regular inclination from one to the other, for then no water can remain in the pipe ; or if the main is lower than the cistern, and the pipe regularly inclines, upon the supply ceasing, the pipe will immediately exhaust itself into the main. Where water is in the pipes, if each cock is left a little dripping, this circulation of the water will frequently prevent the pipes from being frozen.

TO FUMIGATE FOUL ROOMS.

To one table spoonful of common salt, and a little powdered manganese, in a glass cup, add, 4 or 5 different times, a quarter of a wine glass of strong vitriolic acid. Place the cup on the floor and go out, taking care to shut the door. The vapour will come in contact with the malignant miasma, and destroy it.

COMPOSITION FOR COVERING AND FACING HOUSES.

Take of lime-stone, powdered, or of road-stuff, where stone is used in repairing the road, and pass it through a sieve, so that the stone and the sand may be in about equal proportions. Of this powder take 6 gallons, and add to it a quart of lime recently slacked, and a pint of the powder of burnt bones. These materials are to be dried in a boiler, two gallons of tar are added, and the whole boiled to a sufficient degree of hardness. When boiled, it may be toughened by beating into it hair, hemp, or any other such material, in the same manner as hair is usually mixed with mortar, when used for facing upright work. It must be mounted on paper, cloth, or similar substances.

To form it into sheets, a sufficient quantity is worked into a long roll, on a sheet of lead ; this must be kept warm by means of a hot plate, under which the flue passes, to convey the heated air from the furnace ; then beat it into a flat sheet to the thickness required. A board of sufficient size, to receive the sheet when finished, is passed through the rollers from behind ; the nose of the board is chamfered away, so as to pass readily under the lead bearing the composition. The board is then passed back between the rollers, and comes out on the back side of the press, where are fixed cutters, which are turned round by a pinion, taking in the great pinion carrying the rollers. These cutters slide on the bar, and may be put more or less apart, according to the size of the sheet.

PRESERVATION OF GRAIN, &c. FROM MICE.

The following effectual method to prevent mice from eating the grain in stacks or mows, and cheese and other articles, cannot be made too generally known :—Mr. Macdonald, of Scalpa, of the Hebrides, having, some years ago, suffered considerably by mice, put at the bottom, near the centre, and top of each stack or mow, as it was raised, three or four stalks of wild mint, with the leaves

on, gathered near a brook in a neighbouring field, and never after that had any of his grain consumed. He then tried the same experiment with his cheese, and other articles kept in store and often injured by mice, and with equal effect, by laying a few leaves green or dry, on the articles to be preserved. From these results it must be inferred mice have an antipathy to the smell of mint, if so, it may be worth experiment to scatter a few drops of oil of peppermint in pantries and places where they frequent, as the effect will probably be the same.

TO MAKE ARTIFICIAL CORAL FOR GROTTOS.

To two drachms of fine vermillion, add one ounce of clear resin, and melt them together. Having the branches or twigs peeled and dried, paint them over with this mixture while hot, and shape them in imitation of nature. The black thorn is the best branch for it, hold them over a gentle fire, turning round till they are perfectly covered and smooth. White coral may be made with white lead, and black with lamp black.

TO PRESERVE IRON WORK FROM RUST.

Take such a quantity of pitch and tar as there is occasion for, and mix up with it such a quantity of the best sort of soot as not to make it too thick for use. With this composition paint or besmear all the parts of the iron work; for which purpose make use of short, hard brushes, because they must press pretty strongly upon the iron, in order to give it a sufficient quantity, and always perform this operation in the spring time of the year, because the moderate heat of that season hardens the pitch so much, that it is never melted by the succeeding heats of the summer, but on the contrary acquires such a gloss as to look like varnish. This is found by experience to preserve iron exposed to the weather from rust much better than any sort of paint; and is as cheap as any that can be made use of.

TO MAKE EXCELLENT STARCH FROM POTATOES.

Wash potatoes well in clean water, so that not the least earth or dirt may be left upon them, pare them lightly, or scrape them so as not to let the least skin remain. Then take several earthen pans, half filled with pure water, and a tin grater as fine as those used for grating sugar. Rest the grater upon the bottom of the earthen pan in the water, and thereon grate the potatoes as you do citrons and quinces, moistening them from time to time, and taking care not to press the potatoes too hard upon the grater. The grated potatoe will sink to the bottom; when the pans are all filled let them stand till they be well settled, then pour off the water by inclining them very gently, least the finest part of the grated substance should run off along with the water. The grated potatoe may then be put into fewer pans, each being filled within four or five finger's breadth of the top, and then filled up with pure

water. Let the matter be well stirred about and washed, and when it has stood to settle, let the pan be inclined, and the water poured off as before. These lotions, with fresh, clear water, must be several times repeated, till at length the grated potatoe will become as white as snow, and incomparably fine and small, and not run into little lumps or masses, like the common starch. These are the signs of its being sufficiently washed and ready to set out to dry in the sun.

BEST MODE OF LIGHTING A FIRE.

Fill the grate with fresh coals quite up to the upper bar but one; then lay on the wood in the usual manner, rather collected in a mass than scattered. Over the wood place the cinders of the preceding day, piled up as high as the grate will admit, and placed loosely in rather large fragments, in order that the draft may be free; a bit or two of fresh coal may be added to the cinders when once they are lighted, but no small coal must be thrown on at first. When all is prepar'd, light the wood, when the cinders in a short time becoming thoroughly ignited, the gas rising from the coals below which will not be affected by the heat, will take fire as it passes through them, leaving a very small portion of smoke to go up the chimney. One of the advantages of this mode of lighting a fire is, that small coal is better suited to the purpose than large, except a few pieces in front, to keep the small from falling out of the grate. A fire lighted in this way will burn all day without any thing being done to it. When apparently quite out, on being stirred you have in a few minutes a glowing fire. When the upper part begins to cake it must be stirred, but the lower must not be touched.

TO PREVENT HAY-STACKS FROM TAKING FIRE.

Where there is any reason to fear that the hay which is intended to be housed or stacked is not sufficiently dry, let a few handfuls of common salt be scattered between each layer. This, by absorbing the humidity of the hay, not only prevents the fermentation, and consequent inflammation of it, but adds a taste to it, which stimulates the appetites of cattle, and preserves them from many diseases.

TO MAKE A FILTERING VESSEL.

Where water is to be filtered in large quantities, as for the purposes of a family, a particular kind of soft spongy stone, called filtering stones, are employed. The following may be used instead: Take a common garden-pot, in the midst of which place a piece of wicker work; on this spread a layer of charcoal of four or five inches in thickness, and above the charcoal a quantity of sand. The surface of the sand is to be covered with paper pierced full of holes, to prevent the water from making channels in it. This filter is to be renewed occasionally. By this process, which is at

once simple and economical, every person is enabled to procure pure limpid water, at a very trifling expence.

Or,

Filter river water through a sponge, more or less compressed, instead of stone or sand, by which the water is not only rendered clear, but likewise wholesome; for sand is insensibly dissolved by the water, so that in four or five years it will have lost a fifth part of its weight.

TO DISTINGUISH MUSHROOMS FROM TOAD STOOLS.

Those which grow in marshy shaded places, and in thick forests where the sun has no access, are in general to be regarded as possessing dangerous qualities: their substance is softer, moister, and more porous than that of mushrooms used for the table. They have likewise a more disagreeable and dirty looking appearance. Those which have a dusky hue, and change colour when cut; or which have a gaudy, or many very distant colours, particularly if they have been originally covered by skin or envelope; or which exhale a strong and unpleasant odour, ought not to be eaten. Those which have short bulbous stalks, or fragments of skin adhering to the surface, or which grow rapidly and corrupt quickly, should also be rejected. It has been generally supposed, that poisonous mushrooms lose their deleterious qualities, but this is a rule to which there are many exceptions, and which ought therefore to be very cautiously admitted.

TO PRESERVE FRESH WATER AT SEA.

Mix one and a half parts of manganese in powder, with 250 quarts of water, and agitate every fifteen days. In this way water has been preserved unchanged for seven years. Oxide of manganese has the power, not only of preserving water, but of rendering that sweet which has become putrid.

TO PURIFY RIVER WATER.

Dissolve half an ounce of alum in a pint of warm water, and stir it about in a puncheon of water, just taken from the river: all the impurities will soon settle at the bottom, and in a day or two it will become as clear as the finest spring water.

TO MAKE PUTRID WATER SWEET.

Four large spoonsful of unslacked lime put into a puncheon of ninety gallons of putrid water, will, *in one night*, make it as clear and sweet as the best spring water just drawn; but unless the water is afterwards ventilated sufficiently to carbonize the lime, it will be a lime water. Three ounces of pure unslacked lime should saturate 90 gallons of water

Or,

— Put five drops of sulphuric acid into a full quart decanter of bad water, will cause the noxious particles to fall to the bottom. Twenty drops of *diluted* vitriolic acid will answer the same purpose. The water should stand two hours, and then pour off about three parts for use, throw the rest away.

An ounce and a half of powdered charcoal will likewise be sufficient for the purification of three pints and a half of corrupted water. This discovery has been pretty largely carried into execution, at sea, on long voyages, and with great success: It is necessary to use *fresh burnt* charcoal, or, at least, that which has been carefully excluded from the atmosphere.

TO EXTINGUISH FIRES IN CHIMNIES.

Throw, immediately, upon the fire in the grate, or range, a large forkful of wet horse litter, from the stable or dunghill. If this be properly managed, the steam ascending from the litter will extinguish the flame in the chimney in less than a minute. Care must be taken that the litter be not so moist as to put out the fire in the grate, and likewise that it be not too dry, for in that case it would break out into a flame, and increase instead of lessening the evil. It is likewise necessary to add more, if required, so that the steam may continue to ascend and the fire be entirely extinguished.

This method has not only been found successful when used in the narrow chimnies of towns, but also in the wide spacious chimneys in the kitchens of country farmers. It is obvious, that any other materials may be used to produce a sufficient body of steam to fill the chimney, provided that they have such a quantity of moisture as to prevent them bursting out into a flame.

SECTION XXVII.

MARKETING AND OTHER TABLES.

TABLE OF THE PRICE OF ANY ARTICLE,
*From One Pound, Ounce, Yard, Gallon, &c. to One Hundred;
 and from One Farthing to One Shilling.*

FROM ONE FARTHING TO THREE HALFPENCE.

No. of lbs.&c.	1 Farth. s. d.	2 Farths. s. d.	3 Farths. s. d.	1 Penny. s. d.	1 Penny $\frac{1}{4}$ s. d.	1 Penny $\frac{1}{2}$ s. d.
2	0 0 $\frac{1}{2}$	0 1	0 1 $\frac{1}{2}$	0 2	0 2 $\frac{1}{2}$	0 3
3	0 0 $\frac{3}{4}$	0 1 $\frac{1}{2}$	0 2 $\frac{1}{4}$	0 3	0 3 $\frac{3}{4}$	0 4 $\frac{1}{2}$
4	0 1	0 2	0 3	0 4	0 5	0 6
5	0 1 $\frac{1}{4}$	0 2 $\frac{1}{2}$	0 3 $\frac{3}{4}$	0 5	0 6 $\frac{1}{4}$	0 7 $\frac{1}{2}$
6	0 1 $\frac{1}{2}$	0 3	0 4 $\frac{1}{2}$	0 6	0 7 $\frac{1}{2}$	0 9
7	0 1 $\frac{3}{4}$	0 3 $\frac{1}{2}$	0 5 $\frac{1}{4}$	0 7	0 8 $\frac{3}{4}$	0 10 $\frac{1}{2}$
8	0 2	0 4	0 6	0 8	0 10	1 0
9	0 2 $\frac{1}{4}$	0 4 $\frac{1}{2}$	0 6 $\frac{3}{4}$	0 9	0 11 $\frac{1}{4}$	1 1 $\frac{1}{2}$
10	0 2 $\frac{1}{2}$	0 5	0 7 $\frac{1}{2}$	0 10	1 0 $\frac{1}{2}$	1 3
11	0 2 $\frac{3}{4}$	0 5 $\frac{1}{2}$	0 8 $\frac{1}{4}$	0 11	1 1 $\frac{3}{4}$	1 4 $\frac{1}{2}$
12	0 3	0 6	0 9	1 0	1 3	1 6
13	0 3 $\frac{1}{4}$	0 6 $\frac{1}{2}$	0 9 $\frac{3}{4}$	1 1	1 4 $\frac{1}{4}$	1 7 $\frac{1}{2}$
14	0 3 $\frac{1}{2}$	0 7	0 10 $\frac{1}{2}$	1 2	1 5 $\frac{1}{2}$	1 9
15	0 3 $\frac{3}{4}$	0 7 $\frac{1}{2}$	0 11 $\frac{1}{4}$	1 3	1 6 $\frac{3}{4}$	1 10 $\frac{1}{2}$
16	0 4	0 8	1 0	1 4	1 8	2 0
17	0 4 $\frac{1}{4}$	0 8 $\frac{1}{2}$	1 0 $\frac{3}{4}$	1 5	1 9 $\frac{1}{4}$	2 1 $\frac{1}{2}$
18	0 4 $\frac{1}{2}$	0 9	1 1 $\frac{1}{2}$	1 6	1 10 $\frac{1}{2}$	2 3
19	0 4 $\frac{3}{4}$	0 9 $\frac{1}{2}$	1 2 $\frac{1}{4}$	1 7	1 11 $\frac{3}{4}$	2 4 $\frac{1}{2}$
20	0 5	0 10	1 3	1 8	2 1	2 6
21	0 5 $\frac{1}{4}$	0 10 $\frac{1}{2}$	1 3 $\frac{3}{4}$	1 9	2 2 $\frac{1}{4}$	2 7 $\frac{1}{2}$
22	0 5 $\frac{1}{2}$	0 11	1 4 $\frac{1}{2}$	1 10	2 3 $\frac{1}{2}$	2 9
23	0 5 $\frac{3}{4}$	0 11 $\frac{1}{2}$	1 5 $\frac{1}{4}$	1 11	2 4 $\frac{3}{4}$	2 10 $\frac{1}{2}$
24	0 6	1 0	1 6	2 0	2 6	3 0
25	0 6 $\frac{1}{4}$	1 0 $\frac{1}{2}$	1 6 $\frac{3}{4}$	2 1	2 7 $\frac{1}{4}$	3 1 $\frac{1}{2}$
26	0 6 $\frac{1}{2}$	1 1	1 7 $\frac{1}{2}$	2 2	2 8 $\frac{1}{2}$	3 3
27	0 6 $\frac{3}{4}$	1 1 $\frac{1}{2}$	1 8 $\frac{1}{4}$	2 3	2 9 $\frac{3}{4}$	3 4 $\frac{1}{2}$
*[28	0 7	1 2	1 9	2 4	2 11	3 6
29	0 7 $\frac{1}{4}$	1 2 $\frac{1}{2}$	1 9 $\frac{3}{4}$	2 5	3 0 $\frac{1}{4}$	3 7 $\frac{1}{2}$
30	0 7 $\frac{1}{2}$	1 3	1 10 $\frac{1}{2}$	2 6	3 1 $\frac{1}{2}$	3 9
31	0 7 $\frac{3}{4}$	1 3 $\frac{1}{2}$	1 11 $\frac{1}{4}$	2 7	3 2 $\frac{3}{4}$	3 10 $\frac{1}{2}$
32	0 8	1 4	2 0	2 8	3 4	4 0
33	0 8 $\frac{1}{4}$	1 4 $\frac{1}{2}$	2 0 $\frac{3}{4}$	2 9	3 5 $\frac{1}{4}$	4 1 $\frac{1}{2}$
34	0 8 $\frac{1}{2}$	1 5	2 1 $\frac{1}{2}$	2 10	3 6 $\frac{1}{2}$	4 3
35	0 8 $\frac{3}{4}$	1 5 $\frac{1}{2}$	2 2 $\frac{1}{4}$	2 11	3 7 $\frac{3}{4}$	4 4 $\frac{1}{2}$
36	0 9	1 6	2 3	3 0	3 9	4 6

* One quarter of a hundred weight.

FROM ONE FARTHING TO THREE HALFPENCE.—Continued.

No. of lbs.&c.	1 Farth. s. d.	2 Farths. s. d.	3 Farths. s. d.	1 Penny. s. d.	1 Penny $\frac{1}{4}$ s. d.	1 Penny $\frac{1}{2}$ s. d.
37	0 9 $\frac{1}{4}$	1 6 $\frac{1}{2}$	2 3 $\frac{3}{4}$	3 1	3 10 $\frac{1}{4}$	4 7 $\frac{1}{2}$
38	0 9 $\frac{1}{2}$	1 7	2 4 $\frac{1}{2}$	3 2	3 11 $\frac{1}{2}$	4 9
39	0 9 $\frac{3}{4}$	1 7 $\frac{1}{2}$	2 5 $\frac{1}{4}$	3 3	4 0 $\frac{3}{4}$	4 10 $\frac{1}{2}$
40	0 10	1 8	2 6	3 4	4 2	5 0
41	0 10 $\frac{1}{4}$	1 8 $\frac{1}{2}$	2 6 $\frac{3}{4}$	3 5	4 3 $\frac{1}{4}$	5 1 $\frac{1}{2}$
42	0 10 $\frac{1}{2}$	1 9	2 7 $\frac{1}{2}$	3 6	4 4 $\frac{1}{2}$	5 3
43	0 10 $\frac{3}{4}$	1 9 $\frac{1}{2}$	2 8 $\frac{1}{4}$	3 7	4 5 $\frac{3}{4}$	5 4 $\frac{1}{2}$
44	0 11	1 10	2 9	3 8	4 7	5 6
45	0 11 $\frac{1}{4}$	1 10 $\frac{1}{2}$	2 9 $\frac{3}{4}$	3 9	4 8 $\frac{1}{4}$	5 7 $\frac{1}{2}$
46	0 11 $\frac{1}{2}$	1 11	2 10 $\frac{1}{2}$	3 10	4 9 $\frac{1}{2}$	5 9
47	0 11 $\frac{3}{4}$	1 11 $\frac{1}{2}$	2 11 $\frac{1}{4}$	3 11	4 10 $\frac{3}{4}$	5 10 $\frac{1}{2}$
48	1 0	2 0	3 0	4 0	5 0	6 0
49	1 0 $\frac{1}{4}$	2 0 $\frac{1}{2}$	3 0 $\frac{3}{4}$	4 1	5 1 $\frac{1}{4}$	6 1 $\frac{1}{2}$
50	1 0 $\frac{1}{2}$	2 1	3 1 $\frac{1}{2}$	4 2	5 2 $\frac{1}{2}$	6 3
51	1 0 $\frac{3}{4}$	2 1 $\frac{1}{2}$	3 2 $\frac{1}{4}$	4 3	5 3 $\frac{3}{4}$	6 4 $\frac{1}{2}$
52	1 1	2 2	3 3	4 4	5 5	6 6
53	1 1 $\frac{1}{4}$	2 2 $\frac{1}{2}$	3 3 $\frac{3}{4}$	4 5	5 6 $\frac{1}{4}$	6 7 $\frac{1}{2}$
54	1 1 $\frac{1}{2}$	2 3	3 4 $\frac{1}{2}$	4 6	5 7 $\frac{1}{2}$	6 9
55	1 1 $\frac{3}{4}$	2 3 $\frac{1}{2}$	3 5 $\frac{1}{4}$	4 7	5 8 $\frac{3}{4}$	6 10 $\frac{1}{2}$
*[56	1 2	2 4	3 6	4 8	5 10	7 0
†[84	1 9	3 6	5 3	7 0	8 9	10 6
100	2 1	4 2	6 3	8 4	10 5	12 6
‡112	2 4	4 8	7 0	9 4	11 8	14 0

* One half hundred weight. † Three quarters ditto. ‡ The great hundred weight.

FROM A PENNY THREE FARTHING TO THREEPENCE.

No. of lbs.&c.	1 Penny $\frac{3}{4}$ s. d.	2 Pence. s. d.	2 Pence $\frac{1}{4}$ s. d.	2 Pence $\frac{1}{2}$ l. s. d.	2 Pence $\frac{3}{4}$ l. s. d.	3 Pence. l. s. d.
2	0 3 $\frac{1}{2}$	0 4	0 4 $\frac{1}{2}$	0 5	0 5 $\frac{1}{2}$	0 6
3	0 5 $\frac{1}{4}$	0 6	0 6 $\frac{3}{4}$	0 7 $\frac{1}{2}$	0 8 $\frac{1}{4}$	0 9
4	0 7	0 8	0 9	0 10	0 11	1 0
5	0 8 $\frac{3}{4}$	0 10	0 11 $\frac{1}{4}$	1 0 $\frac{1}{2}$	1 1 $\frac{3}{4}$	1 3
6	0 10 $\frac{1}{2}$	1 0	1 1 $\frac{1}{2}$	1 3	1 4 $\frac{1}{2}$	1 6
7	1 0 $\frac{1}{4}$	1 2	1 3 $\frac{3}{4}$	1 5 $\frac{1}{2}$	1 7 $\frac{1}{4}$	1 9
8	1 2	1 4	1 6	1 8	1 10	2 0
9	1 3 $\frac{3}{4}$	1 6	1 8 $\frac{1}{4}$	1 10 $\frac{1}{2}$	2 0 $\frac{3}{4}$	2 3
10	1 5 $\frac{1}{2}$	1 8	1 10 $\frac{1}{2}$	2 1	2 3 $\frac{1}{2}$	2 6
11	1 7 $\frac{1}{4}$	1 10	2 0 $\frac{3}{4}$	2 3 $\frac{1}{2}$	2 6 $\frac{1}{4}$	2 9
12	1 9	2 0	2 3	2 6	2 9	3 0
13	1 10 $\frac{3}{4}$	2 2	2 5 $\frac{1}{4}$	2 8 $\frac{1}{2}$	2 11 $\frac{3}{4}$	3 3
14	2 0 $\frac{1}{2}$	2 4	2 7 $\frac{1}{2}$	2 11	3 2 $\frac{1}{2}$	3 6
15	2 2 $\frac{1}{4}$	2 6	2 9 $\frac{3}{4}$	3 1 $\frac{1}{2}$	3 5 $\frac{1}{4}$	3 9
16	2 4	2 8	3 0	3 4	3 8	4 0

FROM A PENNY THREE FARTHING TO THREEPENCE.—Continued.

No. of lbs.&c.	1 Penny $\frac{3}{4}$ s. d.	2 Pence. s. d.	2 Pence $\frac{1}{4}$ l. s. d.	2 Pence $\frac{1}{2}$ l. s. d.	2 Pence $\frac{3}{4}$ l. s. d.	3 Pence. l. s. d.
17	2 5 $\frac{3}{4}$	2 10	3 2 $\frac{1}{4}$	3 6 $\frac{1}{2}$	3 10 $\frac{3}{4}$	4 3
18	2 7 $\frac{1}{2}$	3 0	3 4 $\frac{1}{2}$	3 9	4 1 $\frac{1}{2}$	4 6
19	2 9 $\frac{1}{4}$	3 2	3 6 $\frac{3}{4}$	3 11 $\frac{1}{2}$	4 4 $\frac{1}{4}$	4 9
20	2 11	3 4	3 9	4 2	4 7	5 0
21	3 0 $\frac{3}{4}$	3 6	3 11 $\frac{1}{4}$	4 4 $\frac{1}{2}$	4 9 $\frac{3}{4}$	5 3
22	3 2 $\frac{1}{2}$	3 8	4 1 $\frac{1}{2}$	4 7	5 0 $\frac{1}{2}$	5 6
23	3 4 $\frac{1}{4}$	3 10	4 3 $\frac{3}{4}$	4 9 $\frac{1}{2}$	5 3 $\frac{1}{4}$	5 9
24	3 6	4 0	4 6	5 0	5 6	6 0
25	3 7 $\frac{3}{4}$	4 2	4 8 $\frac{1}{4}$	5 2 $\frac{1}{2}$	5 8 $\frac{3}{4}$	6 3
26	3 9 $\frac{1}{2}$	4 4	4 10 $\frac{1}{2}$	5 5	5 11 $\frac{1}{2}$	6 6
27	3 11 $\frac{1}{4}$	4 6	5 0 $\frac{3}{4}$	5 7 $\frac{1}{2}$	6 2 $\frac{1}{4}$	6 9
[28	4 1	4 8	5 3	5 10	6 5	7 0
29	4 2 $\frac{3}{4}$	4 10	5 5 $\frac{1}{4}$	6 0 $\frac{1}{2}$	6 7 $\frac{3}{4}$	7 3
30	4 4 $\frac{1}{2}$	5 0	5 7 $\frac{1}{2}$	6 3	6 10 $\frac{1}{2}$	7 6
31	4 6 $\frac{1}{4}$	5 2	5 9 $\frac{3}{4}$	6 5 $\frac{1}{2}$	7 1 $\frac{1}{4}$	7 9
32	4 8	5 4	6 0	6 8	7 4	8 0
33	4 9 $\frac{3}{4}$	5 6	6 2 $\frac{1}{4}$	6 10 $\frac{1}{2}$	7 6 $\frac{3}{4}$	8 3
34	4 11 $\frac{1}{2}$	5 8	6 4 $\frac{1}{2}$	7 1	7 9 $\frac{1}{2}$	8 6
35	5 1 $\frac{1}{4}$	5 10	6 6 $\frac{3}{4}$	7 3 $\frac{1}{2}$	8 0 $\frac{1}{4}$	8 9
36	5 3	6 0	6 9	7 6	8 3	9 0
37	5 4 $\frac{3}{4}$	6 2	6 11 $\frac{1}{4}$	7 8 $\frac{1}{2}$	8 5 $\frac{3}{4}$	9 3
38	5 6 $\frac{1}{2}$	6 4	7 1 $\frac{1}{2}$	7 11	8 8 $\frac{1}{2}$	9 6
39	5 8 $\frac{1}{4}$	6 6	7 3 $\frac{3}{4}$	8 1 $\frac{1}{2}$	8 11 $\frac{1}{4}$	9 9
40	5 10	6 8	7 6	8 4	9 2	10 0
41	5 11 $\frac{3}{4}$	6 10	7 8 $\frac{1}{4}$	8 6 $\frac{1}{2}$	9 4 $\frac{3}{4}$	10 3
42	6 1 $\frac{1}{2}$	7 0	7 10 $\frac{1}{2}$	8 9	9 7 $\frac{1}{2}$	10 6
43	6 3 $\frac{1}{4}$	7 2	8 0 $\frac{3}{4}$	8 11 $\frac{1}{2}$	9 10 $\frac{1}{4}$	10 9
44	6 5	7 4	8 3	9 2	10 1	11 0
45	6 6 $\frac{3}{4}$	7 6	8 5 $\frac{1}{4}$	9 4 $\frac{1}{2}$	10 3 $\frac{3}{4}$	11 3
46	6 8 $\frac{1}{2}$	7 8	8 7 $\frac{1}{2}$	9 7	10 6 $\frac{1}{2}$	11 6
47	6 10 $\frac{1}{4}$	7 10	8 9 $\frac{3}{4}$	9 9 $\frac{1}{2}$	10 9 $\frac{1}{4}$	11 9
48	7 0	8 0	9 0	10 0	11 0	12 0
49	7 1 $\frac{3}{4}$	8 2	9 2 $\frac{1}{4}$	10 2 $\frac{1}{2}$	11 2 $\frac{3}{4}$	12 3
50	7 3 $\frac{1}{2}$	8 4	9 4 $\frac{1}{2}$	10 5	11 5 $\frac{1}{2}$	12 6
51	7 5 $\frac{1}{4}$	8 6	9 6 $\frac{3}{4}$	10 7 $\frac{1}{2}$	11 8 $\frac{1}{4}$	12 9
52	7 7	8 8	9 9	10 10	11 11	13 0
53	7 8 $\frac{3}{4}$	8 10	9 11 $\frac{1}{4}$	11 0 $\frac{1}{2}$	12 1 $\frac{3}{4}$	13 3
54	7 10 $\frac{1}{2}$	9 0	10 1 $\frac{1}{2}$	11 3	12 4 $\frac{1}{2}$	13 6
55	8 0 $\frac{1}{4}$	9 2	10 3 $\frac{3}{4}$	11 5 $\frac{1}{2}$	12 7 $\frac{1}{4}$	13 9
[56	8 2	9 4	10 6	11 8	12 10	14 0
[84	12 3	14 0	15 9	17 6	19 3	1 1 0
[100	14 7	16 8	18 9	1 0 10	1 2 11	1 5 0
[112	16 4	18 8	1 1 0	1 3 4	1 5 8	1 8 0

FROM THREEPENCE FARTHING TO FOURPENCE HALFPENNY.

No. of lbs. & c.	3 Pence $\frac{1}{4}$ l. s. d.	3 Pence $\frac{1}{2}$ l. s. d.	3 Pence $\frac{3}{4}$ l. s. d.	4 Pence. l. s. d.	4 Pence $\frac{1}{4}$ l. s. .	4 Pence $\frac{1}{2}$ l. s. d.
2	0 6 $\frac{1}{2}$	0 7	0 7 $\frac{1}{2}$	0 8	0 8 $\frac{1}{2}$	0 9
3	0 9 $\frac{3}{4}$	0 10 $\frac{1}{2}$	0 11 $\frac{1}{4}$	1 0	1 0 $\frac{3}{4}$	1 1 $\frac{1}{2}$
4	1 1	1 2	1 3	1 4	1 5	1 6
5	1 4 $\frac{1}{4}$	1 5 $\frac{1}{2}$	1 6 $\frac{3}{4}$	1 8	1 9 $\frac{1}{4}$	1 10 $\frac{1}{2}$
6	1 7 $\frac{1}{2}$	1 9	1 10 $\frac{1}{2}$	2 0	2 1 $\frac{1}{2}$	2 3
7	1 10 $\frac{3}{4}$	2 0 $\frac{1}{2}$	2 2 $\frac{1}{4}$	2 4	2 5 $\frac{3}{4}$	2 7 $\frac{1}{2}$
8	2 2	2 4	2 6	2 8	2 10	3 0
9	2 5 $\frac{1}{4}$	2 7 $\frac{1}{2}$	2 9 $\frac{3}{4}$	3 0	3 2 $\frac{1}{4}$	3 4 $\frac{1}{2}$
10	2 8 $\frac{1}{2}$	2 11	3 1 $\frac{1}{2}$	3 4	3 6 $\frac{1}{2}$	3 9
11	2 11 $\frac{3}{4}$	3 2 $\frac{1}{2}$	3 5 $\frac{1}{4}$	3 8	3 10 $\frac{3}{4}$	4 1 $\frac{1}{2}$
12	3 3	3 6	3 9	4 0	4 3	4 6
13	3 6 $\frac{1}{4}$	3 9 $\frac{1}{2}$	4 0 $\frac{3}{4}$	4 4	4 7 $\frac{1}{4}$	4 10 $\frac{1}{2}$
14	3 9 $\frac{1}{2}$	4 1	4 4 $\frac{1}{2}$	4 8	4 11 $\frac{1}{2}$	5 3
15	4 0 $\frac{3}{4}$	4 4 $\frac{1}{2}$	4 8 $\frac{1}{4}$	5 0	5 3 $\frac{3}{4}$	5 7 $\frac{1}{2}$
16	4 4	4 8	5 0	5 4	5 8	6 0
17	4 7 $\frac{1}{4}$	4 11 $\frac{1}{2}$	5 3 $\frac{3}{4}$	5 8	6 0 $\frac{1}{4}$	6 4 $\frac{1}{2}$
18	4 10 $\frac{1}{2}$	5 3	5 7 $\frac{1}{2}$	6 0	6 4 $\frac{1}{2}$	6 9
19	5 1 $\frac{3}{4}$	5 6 $\frac{1}{2}$	5 11 $\frac{1}{4}$	6 4	6 8 $\frac{3}{4}$	7 1 $\frac{1}{2}$
20	5 5	5 10	6 3	6 8	7 1	7 6
21	5 8 $\frac{1}{4}$	6 1 $\frac{1}{2}$	6 6 $\frac{3}{4}$	7 0	7 5 $\frac{1}{4}$	7 10 $\frac{1}{2}$
22	5 11 $\frac{1}{2}$	6 5	6 10 $\frac{1}{2}$	7 4	7 9 $\frac{1}{2}$	8 3
23	6 2 $\frac{3}{4}$	6 8 $\frac{1}{2}$	7 2 $\frac{1}{4}$	7 8	8 1 $\frac{3}{4}$	8 7 $\frac{1}{2}$
24	6 6	7 0	7 6	8 0	8 6	9 0
25	6 9 $\frac{1}{4}$	7 3 $\frac{1}{2}$	7 9 $\frac{3}{4}$	8 4	8 10 $\frac{1}{4}$	9 4 $\frac{1}{2}$
26	7 0 $\frac{1}{2}$	7 7	8 1 $\frac{1}{2}$	8 8	9 2 $\frac{1}{2}$	9 9
27	7 3 $\frac{3}{4}$	7 10 $\frac{1}{2}$	8 5 $\frac{1}{4}$	9 0	9 6 $\frac{3}{4}$	10 1 $\frac{1}{2}$
[28	7 7	8 2	8 9	9 4	9 11	10 6
29	7 10 $\frac{1}{4}$	8 5 $\frac{1}{2}$	9 0 $\frac{3}{4}$	9 8	10 3 $\frac{1}{4}$	10 10 $\frac{1}{2}$
30	8 1 $\frac{1}{2}$	8 9	9 4 $\frac{1}{2}$	10 0	10 7 $\frac{1}{2}$	11 3
31	8 4 $\frac{3}{4}$	9 0 $\frac{1}{2}$	9 8 $\frac{1}{4}$	10 4	10 11 $\frac{3}{4}$	11 7 $\frac{1}{2}$
32	8 8	9 4	10 0	10 8	11 4	12 0
33	8 11 $\frac{1}{4}$	9 7 $\frac{1}{2}$	10 3 $\frac{3}{4}$	11 0	11 8 $\frac{1}{4}$	12 4 $\frac{1}{2}$
34	9 2 $\frac{1}{2}$	9 11	10 7 $\frac{1}{2}$	11 4	12 0 $\frac{1}{2}$	12 9
35	9 5 $\frac{3}{4}$	10 2 $\frac{1}{2}$	10 11 $\frac{1}{4}$	11 8	12 4 $\frac{3}{4}$	13 1 $\frac{1}{2}$
36	9 9	10 6	11 3	12 0	12 9	13 6
37	10 0 $\frac{1}{4}$	10 9 $\frac{1}{2}$	11 6 $\frac{3}{4}$	12 4	13 1 $\frac{1}{4}$	13 10 $\frac{1}{2}$
38	10 3 $\frac{1}{2}$	11 1	11 10 $\frac{1}{2}$	12 8	13 5 $\frac{1}{2}$	14 3
39	10 6 $\frac{3}{4}$	11 4 $\frac{1}{2}$	12 2 $\frac{1}{4}$	13 0	13 9 $\frac{3}{4}$	14 7 $\frac{1}{2}$
40	10 10	11 8	12 6	13 4	14 2	15 0
41	11 1 $\frac{1}{4}$	11 11 $\frac{1}{2}$	12 9 $\frac{3}{4}$	13 8	14 6 $\frac{1}{4}$	15 4 $\frac{1}{2}$
42	11 4 $\frac{1}{2}$	12 3	13 1 $\frac{1}{2}$	14 0	14 10 $\frac{1}{2}$	15 9
43	11 7 $\frac{3}{4}$	12 6 $\frac{1}{2}$	13 5 $\frac{1}{4}$	14 4	15 2 $\frac{3}{4}$	16 1 $\frac{1}{2}$
44	11 11	12 10	13 9	14 8	15 7	16 6

FROM THREEPENCE FARTHING TO FOURPENCE HALFPENNY.
Continued.

No. of 3 Pence $\frac{1}{4}$	3 Pence $\frac{1}{2}$	3 Pence $\frac{3}{4}$	4 Pence.	4 Pence $\frac{1}{4}$	4 Pence $\frac{1}{2}$
lbs.&c. l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.
45	12 2 $\frac{1}{4}$	13 1 $\frac{1}{2}$	14 0 $\frac{3}{4}$	15 0	15 11 $\frac{1}{4}$
46	12 5 $\frac{1}{2}$	13 5	14 4 $\frac{1}{2}$	15 4	16 3 $\frac{1}{2}$
47	12 8 $\frac{3}{4}$	13 8 $\frac{1}{2}$	14 8 $\frac{1}{4}$	15 8	16 7 $\frac{3}{4}$
48	13 0	14 0	15 0	16 0	17 0
49	13 3 $\frac{1}{4}$	14 3 $\frac{1}{2}$	15 3 $\frac{3}{4}$	16 4	17 4 $\frac{1}{4}$
50	13 6 $\frac{1}{2}$	14 7	15 7 $\frac{1}{2}$	16 8	17 8 $\frac{1}{2}$
51	13 9 $\frac{3}{4}$	14 10 $\frac{1}{2}$	15 11 $\frac{1}{4}$	17 0	18 0 $\frac{3}{4}$
52	14 1	15 2	16 3	17 4	18 5
53	14 4 $\frac{1}{4}$	15 5 $\frac{1}{2}$	16 6 $\frac{3}{4}$	17 8	18 9 $\frac{1}{4}$
54	14 7 $\frac{1}{2}$	15 9	16 10 $\frac{1}{2}$	18 0	19 1 $\frac{1}{2}$
55	14 10 $\frac{3}{4}$	16 0 $\frac{1}{2}$	17 2 $\frac{1}{4}$	18 4	19 5 $\frac{3}{4}$
[56	15 2	16 4	17 6	18 8	19 10
[84	1 2 9	1 4 6	1 6 3	1 8 0	1 9 9
[100	1 7 1	1 9 2	1 11 3	1 13 4	1 15 5
[112	1 10 4	1 12 8	1 15 0	1 17 4	1 19 8

FROM FOURPENCE THREE FARTHING TO SIXPENCE.

No. of 4 Pence $\frac{3}{4}$	5 Pence.	5 Pence $\frac{1}{4}$	5 Pence $\frac{1}{2}$	5 Pence $\frac{3}{4}$	6 Pence.
lbs.&c. l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.	l. s. d.
2	0 9 $\frac{1}{2}$	0 10	0 10 $\frac{1}{4}$	0 11	0 11 $\frac{1}{2}$
3	1 2 $\frac{1}{4}$	1 3	1 3 $\frac{3}{4}$	1 4 $\frac{1}{2}$	1 5 $\frac{1}{4}$
4	1 7	1 8	1 9	1 10	1 11
5	1 11 $\frac{3}{4}$	2 1	2 2 $\frac{1}{4}$	2 3 $\frac{1}{2}$	2 4 $\frac{3}{4}$
6	2 4 $\frac{1}{2}$	2 6	2 7 $\frac{1}{2}$	2 9	2 10 $\frac{1}{2}$
7	2 9 $\frac{1}{4}$	2 11	3 0 $\frac{3}{4}$	3 2 $\frac{1}{2}$	3 4 $\frac{1}{4}$
8	3 2	3 4	3 6	3 8	3 10
9	3 6 $\frac{3}{4}$	3 9	3 11 $\frac{1}{4}$	4 1 $\frac{1}{2}$	4 3 $\frac{3}{4}$
10	3 11 $\frac{1}{2}$	4 2	4 4 $\frac{1}{2}$	4 7	4 9 $\frac{1}{2}$
11	4 4 $\frac{1}{4}$	4 7	4 9 $\frac{3}{4}$	5 0 $\frac{1}{2}$	5 3 $\frac{1}{4}$
12	4 9	5 0	5 3	5 6	5 9
13	5 1 $\frac{3}{4}$	5 5	5 8 $\frac{1}{4}$	5 11 $\frac{1}{2}$	6 2 $\frac{3}{4}$
14	5 6 $\frac{1}{2}$	5 10	6 1 $\frac{1}{2}$	6 5	6 8 $\frac{1}{2}$
15	5 11 $\frac{1}{4}$	6 3	6 6 $\frac{3}{4}$	6 10 $\frac{1}{2}$	7 2 $\frac{1}{4}$
16	6 4	6 8	7 0	7 4	7 8
17	6 8 $\frac{3}{4}$	7 1	7 5 $\frac{1}{4}$	7 9 $\frac{1}{2}$	8 1 $\frac{3}{4}$
18	7 1 $\frac{1}{2}$	7 6	7 10 $\frac{1}{2}$	8 3	8 7 $\frac{1}{2}$

FROM FOURPENCE THREE FARTHING TO SIXPENCE.—Continued.

No. of lbs. & c.	4 Pence $\frac{3}{4}$ l. s. d.	5 Pence. l. s. d.	5 Pence $\frac{1}{4}$ l. s. d.	5 Pence $\frac{1}{2}$ l. s. d.	5 Pence $\frac{3}{4}$ l. s. d.	6 Pence. l. s. d.
19	7 6 $\frac{1}{4}$	7 11	8 3 $\frac{3}{4}$	8 8 $\frac{1}{2}$	9 1 $\frac{1}{4}$	9 6
20	7 11	8 4	8 9	9 2	9 7	10 0
21	8 3 $\frac{3}{4}$	8 9	9 2 $\frac{1}{4}$	9 7 $\frac{1}{2}$	10 0 $\frac{3}{4}$	10 6
22	8 8 $\frac{1}{2}$	9 2	9 7 $\frac{1}{2}$	10 1	10 6 $\frac{1}{2}$	11 0
23	9 1 $\frac{1}{4}$	9 7	10 0 $\frac{3}{4}$	10 6 $\frac{1}{2}$	11 0 $\frac{1}{4}$	11 6
24	9 6	10 0	10 6	11 0	11 6	12 0
25	9 10 $\frac{3}{4}$	10 5	10 11 $\frac{1}{4}$	11 5 $\frac{1}{2}$	11 11 $\frac{3}{4}$	12 6
26	10 3 $\frac{1}{2}$	10 10	11 4 $\frac{1}{2}$	11 11	12 5 $\frac{1}{2}$	13 0
27	10 8 $\frac{1}{4}$	11 3	11 9 $\frac{3}{4}$	12 4 $\frac{1}{2}$	12 11 $\frac{1}{4}$	13 6
[28	11 1	11 8	12 3	12 10	13 5	14 0
29	11 5 $\frac{3}{4}$	12 1	12 8 $\frac{1}{4}$	13 3 $\frac{1}{2}$	13 10 $\frac{3}{4}$	14 6
30	11 10 $\frac{1}{2}$	12 6	13 1 $\frac{1}{2}$	13 9	14 4 $\frac{1}{2}$	15 0
31	12 3 $\frac{1}{4}$	12 11	13 6 $\frac{3}{4}$	14 2 $\frac{1}{2}$	14 10 $\frac{1}{4}$	15 6
32	12 8	13 4	14 0	14 8	15 4	16 0
33	13 0 $\frac{3}{4}$	13 9	14 5 $\frac{1}{4}$	15 1 $\frac{1}{2}$	15 9 $\frac{3}{4}$	16 6
34	13 5 $\frac{1}{2}$	14 2	14 10 $\frac{1}{2}$	15 7	16 3 $\frac{1}{2}$	17 0
35	13 10 $\frac{1}{4}$	14 7	15 3 $\frac{3}{4}$	16 0 $\frac{1}{2}$	16 9 $\frac{1}{4}$	17 6
36	14 3	15 0	15 9	16 6	17 3	18 0
37	14 7 $\frac{3}{4}$	15 5	16 2 $\frac{1}{4}$	16 11 $\frac{1}{2}$	17 8 $\frac{3}{4}$	18 6
38	15 0 $\frac{1}{2}$	15 10	16 7 $\frac{1}{2}$	17 5	18 2 $\frac{1}{2}$	19 0
39	15 5 $\frac{1}{4}$	16 3	17 0 $\frac{3}{4}$	17 10 $\frac{1}{2}$	18 8 $\frac{1}{4}$	19 6
40	15 10	16 8	17 6	18 4	19 2	1 0 0
41	16 2 $\frac{3}{4}$	17 1	17 11 $\frac{1}{4}$	18 9 $\frac{1}{2}$	19 7 $\frac{3}{4}$	1 0 6
42	16 7 $\frac{1}{2}$	17 6	18 4 $\frac{1}{2}$	19 3	1 0 1 $\frac{1}{2}$	1 1 0
43	17 0 $\frac{1}{4}$	17 11	18 9 $\frac{3}{4}$	19 8 $\frac{1}{2}$	1 0 7 $\frac{1}{4}$	1 1 6
44	17 5	18 4	19 3	1 0 2	1 1 1	1 2 0
45	17 9 $\frac{3}{4}$	18 9	19 8 $\frac{1}{4}$	1 0 7 $\frac{1}{2}$	1 1 6 $\frac{3}{4}$	1 2 6
46	18 2 $\frac{1}{2}$	19 2	1 0 1 $\frac{1}{2}$	1 1 1	1 2 0 $\frac{1}{2}$	1 3 0
47	18 7 $\frac{1}{4}$	19 7	1 0 6 $\frac{3}{4}$	1 1 6 $\frac{1}{2}$	1 2 6 $\frac{1}{4}$	1 3 6
48	19 0	1 0 0	1 1 0	1 2 0	1 3 0	1 4 0
49	19 4 $\frac{3}{4}$	1 0 5	1 1 5 $\frac{1}{4}$	1 2 5 $\frac{1}{2}$	1 3 5 $\frac{3}{4}$	1 4 6
50	19 9 $\frac{1}{2}$	1 0 10	1 1 10 $\frac{1}{2}$	1 2 11	1 3 11 $\frac{1}{2}$	1 5 0
51	1 0 2 $\frac{1}{4}$	1 1 3	1 2 3 $\frac{3}{4}$	1 3 4 $\frac{1}{2}$	1 4 5 $\frac{1}{4}$	1 5 6
52	1 0 7	1 1 8	1 2 9	1 3 10	1 4 11	1 6 0
53	1 0 11 $\frac{3}{4}$	1 2 1	1 3 2 $\frac{1}{4}$	1 4 3 $\frac{1}{2}$	1 5 4 $\frac{3}{4}$	1 6 6
54	1 1 4 $\frac{1}{2}$	1 2 6	1 3 7 $\frac{1}{2}$	1 4 9	1 5 10 $\frac{1}{2}$	1 7 0
55	1 1 9 $\frac{1}{4}$	1 2 11	1 4 0 $\frac{3}{4}$	1 5 2 $\frac{1}{2}$	1 6 4 $\frac{1}{4}$	1 7 6
[56	1 2 2	1 3 4	1 4 6	1 5 8	1 6 10	1 8 0
[84	1 13 3	1 15 0	1 16 9	1 18 6	2 0 3	2 2 0
[100	1 19 7	2 1 8	2 3 9	2 5 10	2 7 11	2 10 0
[112	2 4 4	2 6 8	2 9 0	2 11 4	2 13 8	2 16 0

FROM SIXPENCE HALFPENNY TO NINEPENCE.

No. of lbs.&c.	6 Pence $\frac{1}{2}$ l. s. d.	7 Pence. l. s. d.	7 Pence $\frac{1}{2}$ l. s. d.	8 Pence. l. s. d.	8 Pence $\frac{1}{2}$ l. s. d.	9 Pence. l. s. d.
2	1 1	1 2	1 3	1 4	1 5	1 6
3	1 $7\frac{1}{2}$	1 9	1 $10\frac{1}{2}$	2 0	2 $11\frac{1}{2}$	2 3
4	2 2	2 4	2 6	2 8	2 10	3 0
5	2 $8\frac{1}{2}$	2 11	3 $1\frac{1}{2}$	3 4	3 $6\frac{1}{2}$	3 9
6	3 3	3 6	3 9	4 0	4 3	4 6
7	3 $9\frac{1}{2}$	4 1	4 $4\frac{1}{2}$	4 8	4 $11\frac{1}{2}$	5 3
8	4 4	4 8	5 0	5 4	5 8	6 0
9	4 $10\frac{1}{2}$	5 3	5 $7\frac{1}{2}$	6 0	6 $4\frac{1}{2}$	6 9
10	5 5	5 10	6 3	6 8	7 1	7 6
11	5 $11\frac{1}{2}$	6 5	6 $10\frac{1}{2}$	7 4	7 $9\frac{1}{2}$	8 3
12	6 6	7 0	7 6	8 0	8 6	9 0
13	7 $0\frac{1}{2}$	7 7	8 $1\frac{1}{2}$	8 8	9 $2\frac{1}{2}$	9 9
14	7 7	8 2	8 9	9 4	9 11	10 6
15	8 $1\frac{1}{2}$	8 9	9 $4\frac{1}{2}$	10 0	10 $7\frac{1}{2}$	11 3
16	8 8	9 4	10 0	10 8	11 4	12 0
17	9 $2\frac{1}{2}$	9 11	10 $7\frac{1}{2}$	11 4	12 $0\frac{1}{2}$	12 9
18	9 9	10 6	11 3	12 0	12 9	13 6
19	10 $3\frac{1}{2}$	11 1	11 $10\frac{1}{2}$	12 8	13 $5\frac{1}{2}$	14 3
20	10 10	11 8	12 6	13 4	14 2	15 0
21	11 $4\frac{1}{2}$	12 3	13 $1\frac{1}{2}$	14 0	14 $10\frac{1}{2}$	15 9
22	11 11	12 10	13 9	14 8	15 7	16 6
23	12 $5\frac{1}{2}$	13 5	14 $4\frac{1}{2}$	15 4	16 $3\frac{1}{2}$	17 3
24	13 0	14 0	15 0	16 0	17 0	18 0
25	13 $6\frac{1}{2}$	14 7	15 $7\frac{1}{2}$	16 8	17 $8\frac{1}{2}$	18 9
26	14 1	15 2	16 3	17 4	18 5	19 6
27	14 $7\frac{1}{2}$	15 9	16 $10\frac{1}{2}$	18 0	19 $1\frac{1}{2}$	1 0 3
[28	15 2	16 4	17 6	18 8	19 10	1 1 0
29	15 $8\frac{1}{2}$	16 11	18 $1\frac{1}{2}$	19 4	1 0 $6\frac{1}{2}$	1 1 9
30	16 3	17 6	18 9	1 0 0	1 1 3	1 2 6
31	16 $9\frac{1}{2}$	18 1	19 $4\frac{1}{2}$	1 0 8	1 1 $11\frac{1}{2}$	1 3 3
32	17 4	18 8	1 0 0	1 1 4	1 2 8	1 4 0
33	17 $10\frac{1}{2}$	19 3	1 0 $7\frac{1}{2}$	1 2 0	1 3 $4\frac{1}{2}$	1 4 9
34	18 5	19 10	1 1 3	1 2 8	1 4 1	1 5 6
35	18 $11\frac{1}{2}$	1 0 5	1 1 $10\frac{1}{2}$	1 3 4	1 4 $9\frac{1}{2}$	1 6 3
36	19 6	1 1 0	1 2 6	1 4 0	1 5 6	1 7 0
37	1 0 $0\frac{1}{2}$	1 1 7	1 3 $1\frac{1}{2}$	1 4 8	1 6 $2\frac{1}{2}$	1 7 9
38	1 0 7	1 2 2	1 3 9	1 5 4	1 6 11	1 8 6
39	1 1 $1\frac{1}{2}$	1 2 9	1 4 $4\frac{1}{2}$	1 6 0	1 7 $7\frac{1}{2}$	1 9 3
40	1 1 8	1 3 4	1 5 0	1 6 8	1 8 4	1 10 0
41	1 2 $2\frac{1}{2}$	1 3 11	1 5 $7\frac{1}{2}$	1 7 4	1 9 $0\frac{1}{2}$	1 10 9
42	1 2 9	1 4 6	1 6 3	1 8 0	1 9 9	1 11 6
43	1 3 $3\frac{1}{4}$	1 5 1	1 6 $10\frac{1}{2}$	1 8 8	1 10 $5\frac{1}{2}$	1 12 3
44	1 3 10	1 5 8	1 7 6	1 9 4	1 11 2	1 13 0

FROM SIXPENCE HALFPENNY TO NINEPENCE.
Continued.

No. of lbs.&c.	6 Pence $\frac{1}{2}$ l. s. d.	7 Pence. l. s. d.	7 Pence $\frac{1}{2}$ l. s. d.	8 Pence. l. s. d.	8 Pence $\frac{1}{2}$ l. s. d.	9 Pence l. s. d.
45	1 4 4 $\frac{1}{2}$	1 6 3	1 8 1 $\frac{1}{2}$	1 10 0	1 11 10 $\frac{1}{2}$	1 13 9
46	1 4 11	1 6 10	1 8 9	1 10 8	1 12 7	1 14 6
47	1 5 5 $\frac{1}{2}$	1 7 5	1 9 4 $\frac{1}{2}$	1 11 4	1 13 3 $\frac{1}{2}$	1 15 3
48	1 6 0	1 8 0	1 10 0	1 12 0	1 14 0	1 16 0
49	1 6 6 $\frac{1}{2}$	1 8 7	1 10 7 $\frac{1}{2}$	1 12 8	1 14 8 $\frac{1}{2}$	1 16 9
50	1 7 1	1 9 2	1 11 3	1 13 4	1 15 5	1 17 6
51	1 7 7 $\frac{1}{2}$	1 9 9	1 11 10 $\frac{1}{2}$	1 14 0	1 16 1 $\frac{1}{2}$	1 18 3
52	1 8 2	1 10 4	1 12 6	1 14 8	1 16 10	1 19 0
53	1 8 8 $\frac{1}{2}$	1 10 11	1 13 1 $\frac{1}{2}$	1 15 4	1 17 6 $\frac{1}{2}$	1 19 9
54	1 9 3	1 11 6	1 13 9	1 16 0	1 18 3	2 0 6
55	1 9 9 $\frac{1}{2}$	1 12 1	1 14 4 $\frac{1}{2}$	1 16 8	1 18 11 $\frac{1}{2}$	2 1 3
[56]	1 10 4	1 12 8	1 15 0	1 17 4	1 19 8	2 2 0
[84]	2 5 6	2 9 0	2 12 6	2 16 0	2 19 6	3 3 0
[100]	2 14 2	2 18 4	3 2 6	3 6 8	3 10 10	3 15 0
[112]	3 0 8	3 5 4	3 10 0	3 14 0	3 19 4	4 4 0

FROM NINEPENCE HALFPENNY TO ONE SHILLING.

No. of lbs.&c.	9 Pence $\frac{1}{2}$ l. s. d.	10 Pence l. s. d.	10 $\frac{1}{2}$ d. l. s. d.	11 Pence l. s. d.	11 $\frac{1}{2}$ d. l. s. d.	1 Shil. l. s. d.
2	1 7	1 8	1 9	1 10	1 11	2
3	2 4 $\frac{1}{2}$	2 6	2 7 $\frac{1}{2}$	2 9	2 10 $\frac{1}{2}$	3
4	3 2	3 4	3 6	3 8	3 10	4
5	3 11 $\frac{1}{2}$	4 2	4 4 $\frac{1}{2}$	4 7	4 9 $\frac{1}{2}$	5
6	4 9	5 0	5 3	5 6	5 9	6
7	5 6 $\frac{1}{2}$	5 10	6 1 $\frac{1}{2}$	6 5	6 8 $\frac{1}{2}$	7
8	6 4	6 8	7 0	7 4	7 8	8
9	7 1 $\frac{1}{2}$	7 6	7 10 $\frac{1}{2}$	8 3	8 7 $\frac{1}{2}$	9
10	7 11	8 4	8 9	9 2	9 7	10
11	8 8 $\frac{1}{2}$	9 2	9 7 $\frac{1}{2}$	10 1	10 6 $\frac{1}{2}$	11
12	9 6	10 0	10 6	11 0	11 6	12
13	10 3 $\frac{1}{2}$	10 10	11 4 $\frac{1}{2}$	11 11	12 5 $\frac{1}{2}$	13
14	11 1	11 8	12 3	12 10	13 5	14
15	11 10 $\frac{1}{2}$	12 6	13 1 $\frac{1}{2}$	13 9	14 4 $\frac{1}{2}$	15
16	12 8	13 4	14 0	14 8	15 4	16
17	13 5 $\frac{1}{2}$	14 2	14 10 $\frac{1}{2}$	15 7	16 3 $\frac{1}{2}$	17
18	14 3	15 0	15 9	16 6	17 3	18

FROM NINEPENCE HALFPENNY TO ONE SHILLING.—Continued

No. of lbs. & c.	9 Pence $\frac{1}{2}$ l. s. d.	10 Pence l. s. d.	10 $\frac{1}{2}$ d. l. s. d.	11 Pence l. s. d.	11 $\frac{1}{2}$ d. l. s. d.	1 Shil. l. s. d.
19	15 0 $\frac{1}{2}$	15 10	16 7 $\frac{1}{2}$	17 5	18 2 $\frac{1}{2}$	19
20	15 10	16 8	17 6	18 4	19 2	1 0
21	16 7 $\frac{1}{2}$	17 6	18 4 $\frac{1}{2}$	19 3	1 0 1 $\frac{1}{2}$	1 1
22	17 5	18 4	19 3	1 0 2	1 1 1	1 2
23	18 2 $\frac{1}{2}$	19 2	1 0 1 $\frac{1}{2}$	1 1 1	1 2 0 $\frac{1}{2}$	1 3
24	19 0	1 0 0	1 1 0	1 2 0	1 3 0	1 4
25	19 9 $\frac{1}{2}$	1 0 10	1 1 10 $\frac{1}{2}$	1 2 11	1 3 11 $\frac{1}{2}$	1 5
26	1 0 7	1 1 8	1 2 9	1 3 10	1 4 11	1 6
27	1 1 4 $\frac{1}{2}$	1 2 6	1 3 7 $\frac{1}{2}$	1 4 9	1 5 10 $\frac{1}{2}$	1 7
[28	1 2 2	1 3 4	1 4 6	1 5 8	1 6 10	1 8
29	1 2 11 $\frac{1}{2}$	1 4 2	1 5 4 $\frac{1}{2}$	1 6 7	1 7 9 $\frac{1}{2}$	1 9
30	1 3 9	1 5 0	1 6 3	1 7 6	1 8 9	1 10
31	1 4 6 $\frac{1}{2}$	1 5 10	1 7 1 $\frac{1}{2}$	1 8 5	1 9 8 $\frac{1}{2}$	1 11
32	1 5 4	1 6 8	1 8 0	1 9 4	1 10 8	1 12
33	1 6 1 $\frac{1}{2}$	1 7 6	1 8 10 $\frac{1}{2}$	1 10 3	1 11 7 $\frac{1}{2}$	1 13
34	1 6 11	1 8 4	1 9 9	1 11 2	1 12 7	1 14
35	1 7 8 $\frac{1}{2}$	1 9 2	1 10 7 $\frac{1}{2}$	1 12 1	1 13 6 $\frac{1}{2}$	1 15
36	1 8 6	1 10 0	1 11 6	1 13 0	1 14 6	1 16
37	1 9 3 $\frac{1}{2}$	1 10 10	1 12 4 $\frac{1}{2}$	1 13 11	1 15 5 $\frac{1}{2}$	1 17
38	1 10 1	1 11 8	1 13 3	1 14 10	1 16 5	1 18
39	1 10 10 $\frac{1}{2}$	1 12 6	1 14 1 $\frac{1}{2}$	1 15 9	1 17 4 $\frac{1}{2}$	1 19
40	1 11 8	1 13 4	1 15 0	1 16 8	1 18 4	2 0
41	1 12 5 $\frac{1}{2}$	1 14 2	1 15 10 $\frac{1}{2}$	1 17 7	1 19 3 $\frac{1}{2}$	2 1
42	1 13 3	1 15 0	1 16 9	1 18 6	2 0 3	2 2
43	1 14 0 $\frac{1}{2}$	1 15 10	1 17 7 $\frac{1}{2}$	1 19 5	2 1 2 $\frac{1}{2}$	2 3
44	1 14 10	1 16 8	1 18 6	2 0 4	2 2 2	2 4
45	1 15 7 $\frac{1}{2}$	1 17 6	1 19 4 $\frac{1}{2}$	2 1 3	2 3 1 $\frac{1}{2}$	2 5
46	1 16 5	1 18 4	2 0 3	2 2 2	2 4 1	2 6
47	1 17 2 $\frac{1}{2}$	1 19 2	2 1 1 $\frac{1}{2}$	2 3 1	2 5 0 $\frac{1}{2}$	2 7
48	1 18 0	2 0 0	2 2 0	2 4 0	2 6 0	2 8
49	1 18 9 $\frac{1}{2}$	2 0 10	2 2 10 $\frac{1}{2}$	2 4 11	2 6 11 $\frac{1}{2}$	2 9
50	1 19 7	2 1 8	2 3 9	2 5 10	2 7 11	2 10
51	2 0 4 $\frac{1}{2}$	2 2 6	2 4 7 $\frac{1}{2}$	2 6 9	2 8 10 $\frac{1}{2}$	2 11
52	2 1 2	2 3 4	2 5 6	2 7 8	2 9 10	2 12
53	2 1 11 $\frac{1}{2}$	2 4 2	2 6 4 $\frac{1}{2}$	2 8 7	2 10 9 $\frac{1}{2}$	2 13
54	2 2 9	2 5 0	2 7 3	2 9 6	2 11 9	2 14
55	2 3 6 $\frac{1}{2}$	2 5 10	2 8 1 $\frac{1}{2}$	2 10 5	2 12 8 $\frac{1}{2}$	2 15
[56	2 4 4	2 6 8	2 9 0	2 11 4	2 13 8	2 16
[84	3 6 6	3 10 0	3 13 6	3 17 0	4 0 6	4 4
[100	3 19 2	4 3 4	4 7 6	4 11 8	4 15 10	5 0
[112	4 8 8	4 13 4	4 18 0	5 2 8	5 7 4	5 12

TABLE OF WEIGHTS AND MEASURES.

SQUARE MEASURE.

144 Inches	make 1 Foot.
9 Feet	1 Yard.
100 Feet	1 Square of flooring.
272 $\frac{1}{4}$ Feet	1 Rod.
40 Rods	1 Rood.
4 Roods, or 160 rods, or 4840 yards	1 Acre.
640 Acres	1 Square mile.
30 Acres	1 Yard of land.
106 Acres	1 Hide of land.

LONG MEASURE.

3 Barley-corns	make 1 Inch.
12 Inches	1 Foot.
3 Feet	1 Yard.
5 $\frac{1}{2}$ Yards	1 Rod, Pole, or Perch.
40 Poles	1 Furlong.
8 Furlongs	1 Mile.
3 Miles	1 League.
60 Miles	1 Degree.

TO MEASURE TIMBER.

Multiply one-fourth of the average circumference by the length.

AVOIRDUPOIS WEIGHT.

16 Drams	make 1 Ounce, marked thus,	oz.
16 Ounces	1 Pound,	lb.
28 Pounds	1 Quarter of a Hundred	qr.
4 Quarters	1 Hundred Weight,	cwt.
20 Hundreds	1 Ton.	T.

By Avoirdupois Weight is sold all things that waste ; as Drugs and Grocery, Rosin, Wax, Pitch, Tea, Tallow, Soap, Hemp, Flax, &c.

TROY WEIGHT.

24 Grains	make 1 Penny Weight,	dwt.
20 Dwts	1 Ounce,	oz.
12 Ounces	1 Pound,	lb.

By Troy Weight, Gold, Silver, Jewels, Electuaries, and all liquors are weighed.

Bread was formerly weighed by Troy, but is now weighed by Avoirdupois.

APOTHECARIES WEIGHT.

20 Grains, or gr.	make 1 Scruple, marked thus	℥
3 Scruples	1 Dram,	— 3
8 Drams	1 Ounce,	— 3
12 Ounces	1 Pound,	— lb.

By this Table Apothecaries mix their Medicines, but they buy and sell their commodities by Avoirdupois weight.

The Apothecary's Pound and Ounce, and the Pound and Ounce Troy, are the same, only differently divided and subdivided.

WINCHESTER MEASURE.

2 Pints	make 1 Quart
4 Quarts	1 Gallon
8 Gallons of Ale, or 9 of Beer	1 Firkin
2 Firkins, or 18 Gallons	1 Kilderkin
2 Kilderkins, or 36 gallons	1 Barrel
1½ Barrel, or 54 gallons	1 Hogshead
2 Hhds. 3 barrels, or 108 gallons.	1 Butt
2 Butts, or 216 gallons	1 Tun

WINE MEASURE.

2 Pints	make 1 Quart
4 Quarts	1 Gallon
10 Gallons	1 Anch. Brandy
18 Gallons	1 Rundlet
31½ Gallons	½ Hogshead
42 Gallons	1 Tierce
63 Gallons	1 Hogshead
2 Hogsheads	1 Pipe or Butt
2 Pipes	1 Tun

CLOTH MEASURE.

2½ Inches	make 1 Nail
4 Nails	1 Quarter
4 Quarters	1 Yard
3 Qrs. of a Yard	1 Ell Flemish
5 Quarters	1 Ell English
6 Quarters	1 French Ell

CORN MEASURE.

2 Pints	make 1 Quart
2 Quarts	1 Pottle
2 Pottles	1 Gallon
2 Gallons	1 Peck

4 Pecks	1 Bushel
2 Bushels	1 Strike
4 Bushels	1 Coom
8 Bushels	1 Quarter
5 Quarters	1 Load

CATALOGUE OF USEFUL THINGS TO BE REMEMBERED.

- A quire of paper is 24 sheets.
 Ditto for Printers, 25 sheets.
 A ream of paper is 20 quires.
 A bundle of ditto is 2 reams.
 A bale of ditto is 10 reams.
 A roll of parchment, or vellum, is 5 dozen, or 60 skins.
 A dicker of hides, 10 skins.
 Ditto of gloves, 10 dozen pair.
 A last of hides, 20 dickers.
 A load of timber unhewed, 40 feet, hewed 50 feet.
 A chaldron of coals, 36 bushels.
 A wey is 5 chaldrons.
 A clove of cheese 8lb., of wool 7lb.
 A wey of cheese 236lb. of wool 182lb.
 A sack of wool is 2 weys, a last 12 sacks.
 A sack of flour 2½ cwt.
 A last of rape seed or corn is 2 loads, or 10 quarters, or 80 bushels.
 A stone of wool is 14lb. a tod 28lb.
 A last of pot-ashes, cod-fish, white herrings, meal, 12 barrels; of pitch and tar 14 barrels, of flax and feathers 17 cwt., of gunpowder 24 barrels, or 2400lbs., of wool 12 sacks, or 4368lbs., of stock fish 2000, of red herrings 20 cades.
 A load of corn is 40 bushels, or 5 quarters, or 10 sacks.
 A market load is 5 bushels.
 A load of hay is from 25 to 30 cwt.
 A truss of straw 36lb. of new hay 60lb. old hay 56lb.
 A pipe of Teneriffe, 120 gallons.
 ——— Port, 138 ditto.
 ——— Lisbon, 140 ditto.
 ——— Madeira 110 ditto.
 A butt of Sherry, 130 ditto.
 A puncheon of rum 70 to 120 gallons.
 Ditto of prunes from 10 to 11 cwt.
 A load of bricks 500, of tiles 1000.
 Ditto of cheese in Essex is 32 cloves, or 256lb. and in Suffolk 42 cloves, or 336 lb.

An Ell English is 45 inches.

An Ell Flemish is 27 inches.

A tun of wine, or Greenland oil, 252 gallons; of sweet oil, 236 gallons.

A ton in weight is 20 cwt. except of lead there is but $19\frac{1}{2}$ cwt. called a fother, which is 2184lb.

231 solid inches, a wine gallon.

282 ditto, a beer or ale gallon.

Diameter of wine-pipes, largest size, 38 inches.

1 pound Avoirdupois is equal to 7000 grains Troy.

1 ounce Avoirdupois is equal to $437\frac{1}{2}$ grains Troy.

4 pounds Avoirdupois is nearly 5lb. Troy.

A firkin of butter, 56lb.

Ditto of soap, 64lb.

A quintal, or kintal, 1 cwt.

A stone of wool, 14lb. meat or fish, 8lb.

Ditto horseman's weight, hay, iron, shot, &c. 14lb.

A stone of glass, 5lb. a seam, 24 stone.

A keg of herrings 60, and 2 kegs make a hundred.

A cade of red herrings 500, and of sprats 1000.

A cwt. is 112lb.

$\frac{3}{4}$ of a cwt. is 84lb.

$\frac{1}{2}$ cwt. is 56lb.

$\frac{1}{4}$ cwt. is 28lb.

Barrels of sundry Commodities.—Anchovies, 30lb.; a double barrel, 60lb.; nuts or apples, 3 bushels; pot-ash or barilla, 200lb. oil $31\frac{1}{2}$ gallons; candles 10 dozen lb.; raisins 1 cwt.; Spanish tobacco 2 cwt. to 3 cwt.; gunpowder 1 cwt.; soap 256lb.; herrings 32 gallons, or 500lb.; figs 3 qrs. 14lb. to 2 cwt. 1 qr.

A square of tiling, roofing, thatching, &c. means 100 feet square, viz. 10 long and 10 wide.

A stack of wood varies in many countries, but in common it runs 3 feet high, 3 wide, and 12 long, or 108 cubic feet; though some make it 3, 4, and 12, or 144 feet.

TABLE OF STAMP DUTIES.

AGREEMENTS, not more than 1080 words, 20s. ; above that number, 1l. 15s.—With a progressive duty of . . . £1 5 0

APPRENTICESHIP INDENTURES.

If the premium be under £30		£1 0 0
30l. and under 50l.	2 0 0	400 & under 500
50	3 0 0	500
100	6 0 0	600
200	12 0 0	800
300	20 0 0	1000 or upwards
		60 0 0

And where no premium, if the Indenture shall not contain more than 1080 words, 20s.—If more £1 15 0

BILLS of EXCHANGE and PROMISSORY NOTES.

A distinction is made between Bills and Notes payable on demand, or at any time not exceeding two Months after date, or sixty days after sight ; and such as are drawn for a longer period.—In the first case, the duty is shewn in the first column ; and in the latter case, the second.

If 40s. and not exceeding 5l. 5s.		0 1 0	0 1 6
Exceeding 5l. 5s.	20l.	0 1 6	0 2 0
20	30	0 2 0	0 2 6
30	50	0 2 6	0 3 6
50	100	0 3 6	0 4 6
100	200	0 4 6	0 5 0
200	300	0 5 0	0 6 0
300	500	0 6 0	0 8 6
500	1000	0 8 6	0 12 6
1000	2000	0 12 6	0 15 0
2000	3000	0 15 0	1 5 0
3000		1 5 0	1 10 0

Orders on bankers, payable to bearer on demand, within ten miles of the drawer, are exempted from the duty.

BONDS for securing any sum not exceeding £50.										£1	0	0
50l. not	100l.	£1	10	0	3000l. not	4000l. ..	8	0	0			
100	200	2	0	0	4000 ..	5000 ..	9	0	0			
200	300	3	0	0	5000 ..	10,000 ..	12	0	0			
300	500	4	0	0	10,000 ..	15,000 ..	15	0	0			
500	1000	5	0	0	15,000 ..	20,000 ..	20	0	0			
1000	2000	6	0	0	20,000		25	0	0			
2000	3000	7	0	0								

MORTGAGES same duties as Bonds, with a progressive duty of 1l. for every 1080 words.

FOREIGN BILLS of EXCHANGE.—Not exceeding 100l. 1 6									
Not exceeding 200l. ..	0	3	0	Not exceeding 2000l. ..	0	7	6		
..... 500 ..	0	4	0 3000 ..	0	10	0		
..... 1000 ..	0	5	0	Above 3000 ..	0	15	0		

CONVEYANCES.—Purchase money not amounting to £20 0 0									
20l. and under 50l. ..	£1	0	8000l. under 9000 ..	£85	0				
50	150 ..	1	10	9000	10,000 ..	95	0		
150	300 ..	2	0	10,000	12,500 ..	110	0		
300	500 ..	3	0	12,500	15,000 ..	130	0		
500	750 ..	6	0	15,000	20,000 ..	170	0		
750	1000 ..	9	0	20,000	30,000 ..	240	0		
1000	2000 ..	12	0	30,000	40,000 ..	350			
2000	3000 ..	25	0	40,000	50,000 ..	450	0		
3000	4000 ..	35	0	50,000	60,000 ..	550	0		
4000	5000 ..	45	0	60,000	80,000 ..	650	0		
5000	6000 ..	55	0	80,000	100,000 ..	800	0		
6000	7000 ..	65	0	100,000 or upwards	1000	0			
7000	8000 ..	75	0	With a progressive duty of 1l.					

LEASES at yearly rents, without any sum paid as fine or premium, if the rent does not amount to 20 <i>l.</i>										1	0	0
If 20 <i>l.</i> and under 100 <i>l.</i> £1				10	0	If 600 <i>l.</i> & under 800 <i>l.</i>				5	0	0
100	200		2	0	0	800	1000	6	0	0
200	400		3	0	0	1000 or upwards			10	0	0
400	600		4	0	0	With a progressive duty of 1 <i>l.</i>					

RECEIPTS FOR MONEY.

If 2l. and under 5l. ..						0	0	2		
5	10 ..	0	0	3	If 100l. and under 200l. ..	0	2	6		
10	20 ..	0	0	6	200	300	0	4	0	
20	50 ..	0	1	0	300	500	0	5	0	
50	100 ..	0	1	6	500	1000	0	7	6	
					1000, or in full	10	0			

Which duties shall be paid by the persons giving such receipts, discharges, or acquittances.

Persons giving a discharge on paper not stamped as above, for any sum from 2l. to 100l. forfeit 10l. and for 100l. or upwards, 20l. —Penalty for expressing in a receipt a less sum than is paid,

or for any fraudulent contrivance, with intent to evade the duty, 50*l*.

SETTLEMENTS.

If under 1000 <i>l</i>	£1 15 0	If 7000 <i>l</i> . & under 9000 <i>l</i> .	£9 0 0
1000 <i>l</i> . & under 2000 <i>l</i> .	2 0 0	9000 12,000	12 0 0
2000 3000	3 0 0	12,000 15,000	15 0 0
4000 5000	5 0 0	15,000 20,000	20 0 0
5000 7000	7 0 0	20,000 or upwards	25 0 0
With a progressive duty for every 1080 words			1 0 0

APPRAISEMENT of Goods, 2*s*. 6*d*.—5*s*.—10*s*.—15*s*.—20*s*.

LEGACY DUTY.—Upon any Legacy of 20*l*. and upwards, of any person dying possessed of 100*l*. after payment of debts, which shall pass to the children of the deceased, or their descendants, *One Pound per Cent*.

Upon any legacy to a brother or sister, or any descendant of a brother or sister of the deceased, after the rate for every 100*l*. or any greater or less sum, *Three Pounds per Cent*.

Upon any legacy to the brother or sister of a father or mother, or their descendants, *Five Pounds per Cent*.

Upon any legacy to a brother or sister of a grandfather or grandmother, or their descendants, *Six Pounds per Cent*.

Upon any legacy to any person in any other degree of collateral consanguinity, or to any stranger in blood, *Ten Pounds per Cent*.

TABLE OF INCOME AND WAGES.

This TABLE shews by the Day, Week, Month, and Year, from One Penny to Ten Pounds per Day, how much per Week, Month and Year.

Per Day.		per Week.	per Month.	per Year.
£. s. d.		£. s. d.	£. s. d.	£. s. d.
0 0 1	Amounts to	0 0 7	0 2 4	1 10 5
0 0 2		0 1 2	0 4 8	3 0 10
0 0 3		0 1 9	0 7 0	4 11 3
0 0 4		0 2 4	0 9 4	6 1 8
0 0 5		0 2 11	0 11 8	7 12 1
0 0 6		0 3 6	0 14 0	9 2 6
0 0 7		0 4 1	0 16 4	10 12 11
0 0 8		0 4 8	0 18 8	12 3 4
0 0 9		0 5 3	1 1 0	13 13 9
0 0 10		0 5 10	1 3 4	15 4 4
0 0 11		0 6 5	1 5 8	16 14 7
0 1 0		0 7 0	1 8 0	18 5 0
0 2 0		0 14 0	2 16 0	36 10 0
0 3 0		1 1 0	4 4 0	54 15 0
0 4 0		1 8 0	5 12 0	73 0 0
0 5 0		1 15 0	7 0 0	91 5 0
0 6 0		2 2 0	8 8 0	109 10 0
0 7 0		2 9 0	9 16 0	127 15 0
0 8 0		2 16 0	11 4 0	146 0 0
0 9 0		3 3 0	12 12 0	164 5 0
0 10 0		3 10 0	14 0 0	182 10 0
0 11 0		3 17 0	15 8 0	200 15 0
0 12 0		4 4 0	16 16 0	219 0 0
0 13 0		4 11 0	18 4 0	237 5 0
0 14 0		4 18 0	19 12 0	255 10 0
0 15 0		5 5 0	21 0 0	273 15 0
0 16 0		5 12 0	22 8 0	292 0 0
0 17 0		5 19 0	23 16 0	310 5 0
0 18 0		6 6 0	25 4 0	328 10 0
0 19 0		6 13 0	26 12 0	346 14 0
1 0 0		7 0 0	28 0 0	365 0 0
2 0 0		14 0 0	56 0 0	730 0 0
3 0 0		21 0 0	84 0 0	1095 0 0
4 0 0		28 0 0	112 0 0	1460 0 0
5 0 0		35 0 0	140 0 0	1825 0 0
6 0 0		42 0 0	168 0 0	2190 0 0
7 0 0		49 0 0	196 0 0	2995 0 0
8 0 0		56 0 0	224 0 0	2920 0 0
9 0 0		63 0 0	252 0 0	3285 0 0
10 0 0		70 0 0	280 0 0	3650 0 0

The dotted lines signify when the Fish are in season, and the blanks when they are not.

[illegible]





RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 0970

Microfilm No:

Date	Particulars
12-6-96	Chemical Treatment
	Fumigation
	Deacidification ✓
	Lamination
	Solvents
	Leather Treatment
	Adhesives P.V.A. MYBOND 22071
	Remarks BOARDS RETAINED.

