

The economist; or, new family cookery : containing an ample and clear display of the culinary art in all its various branches; also, the whole system of confectionary, pickling, preserving, &c.; with the method of making British wines, in the greatest perfection. And proper rules for brewing malt liquor. To which is added, the art of carving ... directions for marketing. The whole being the result of actual experience / by Anthony Haslemore.

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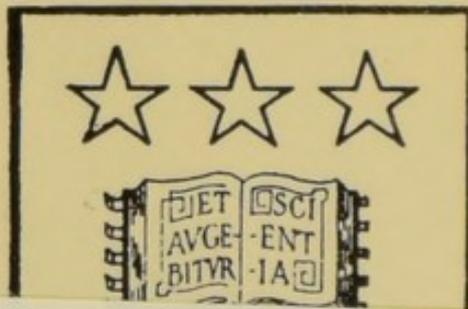
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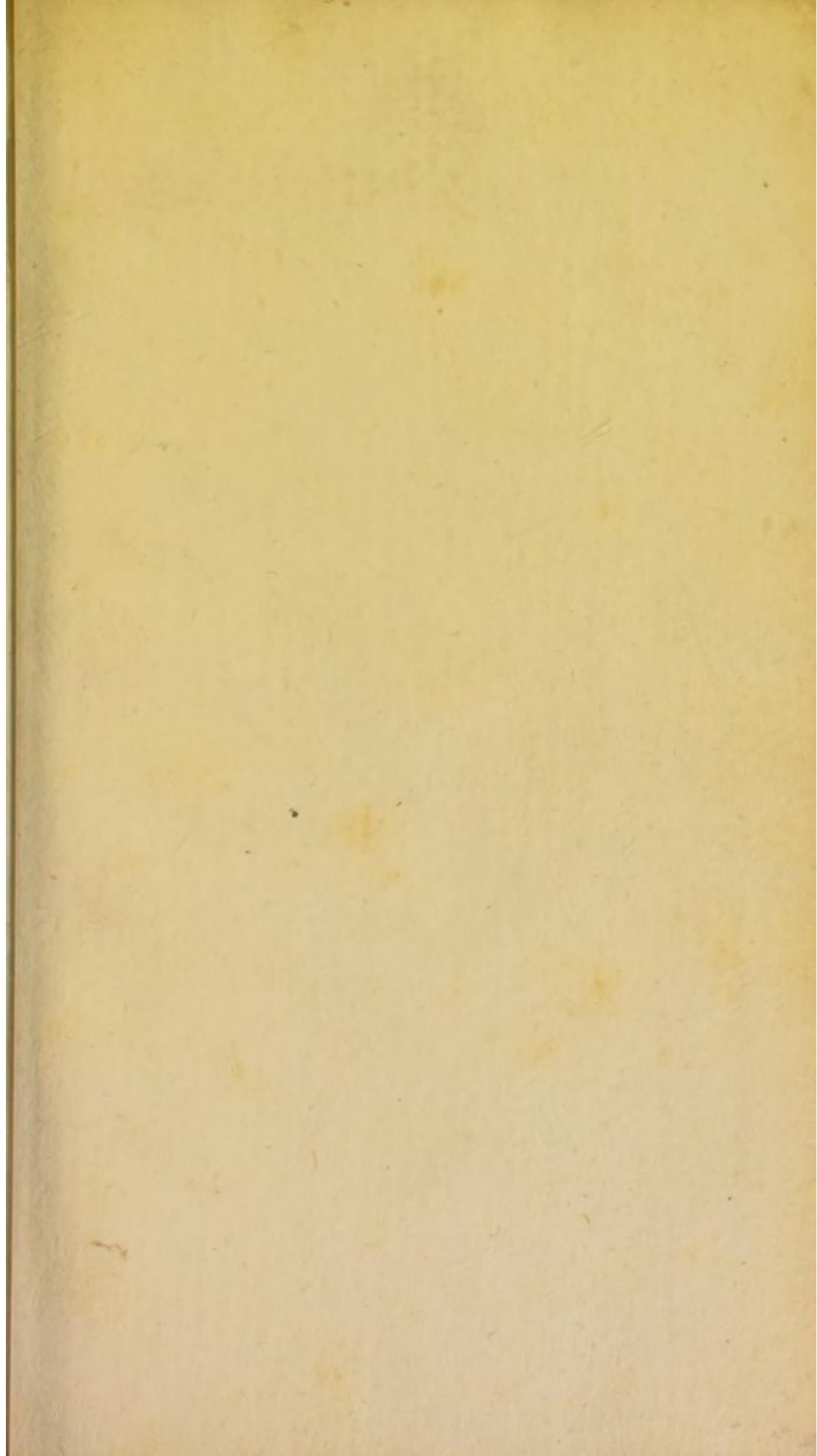


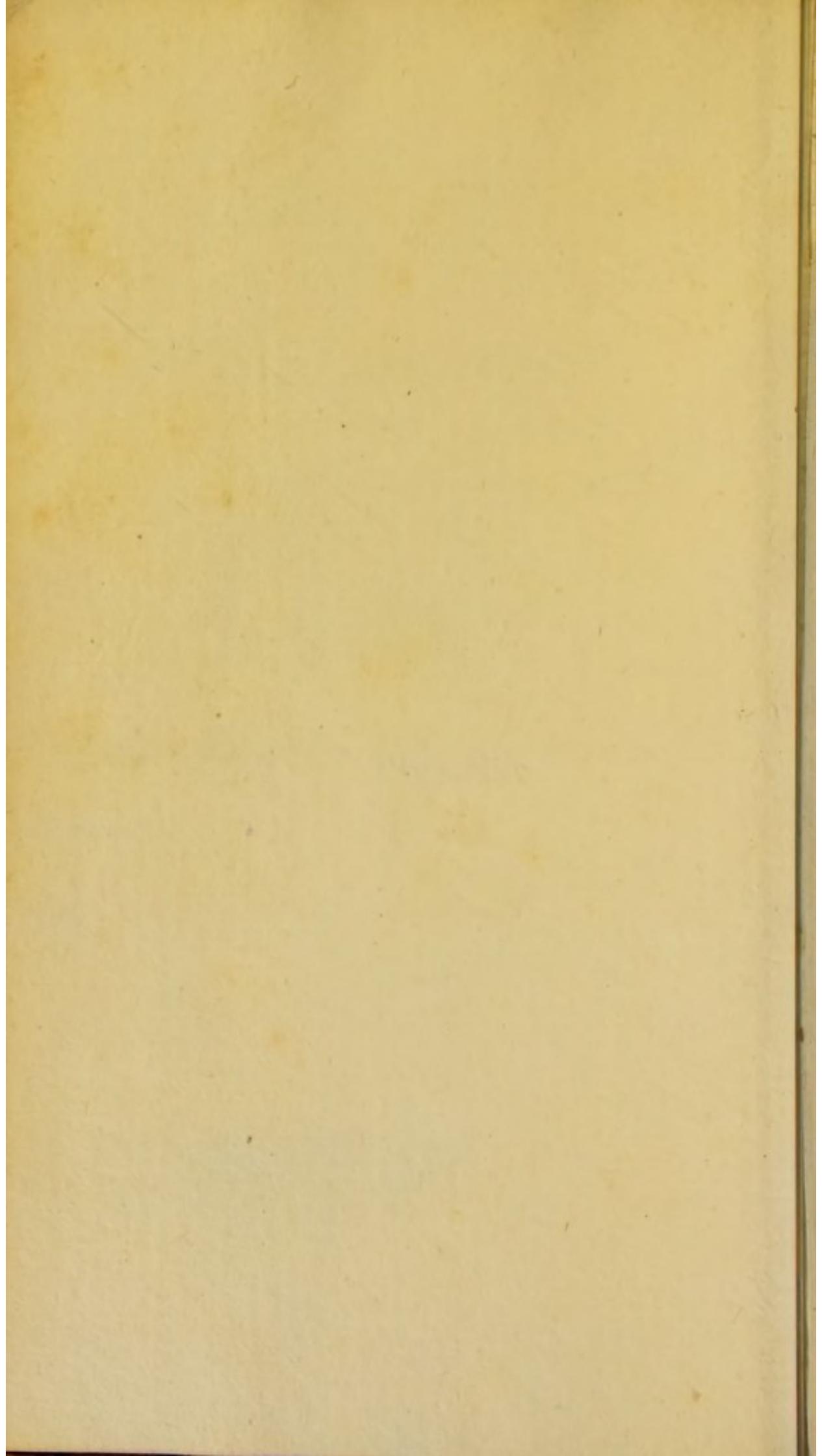
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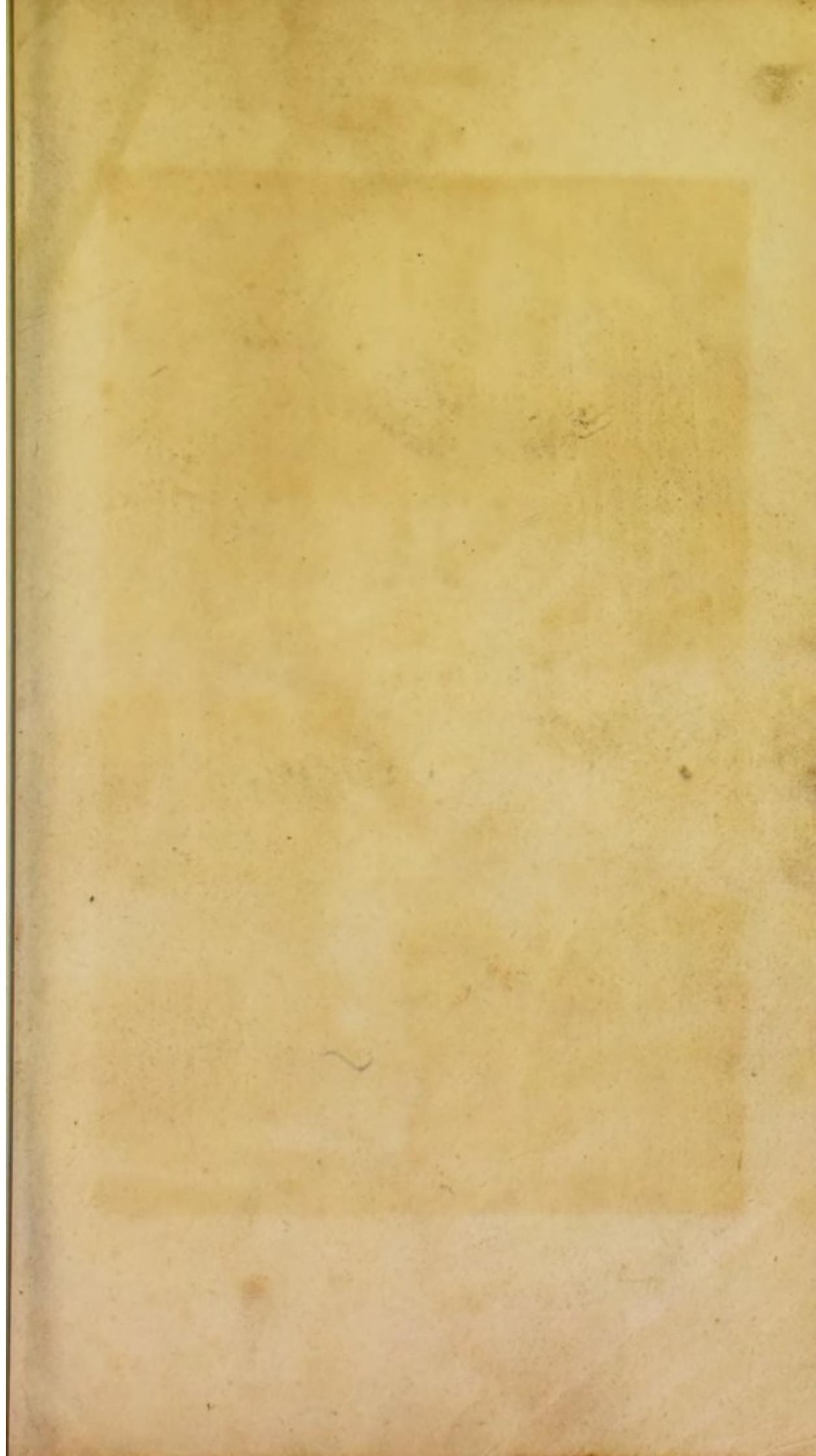
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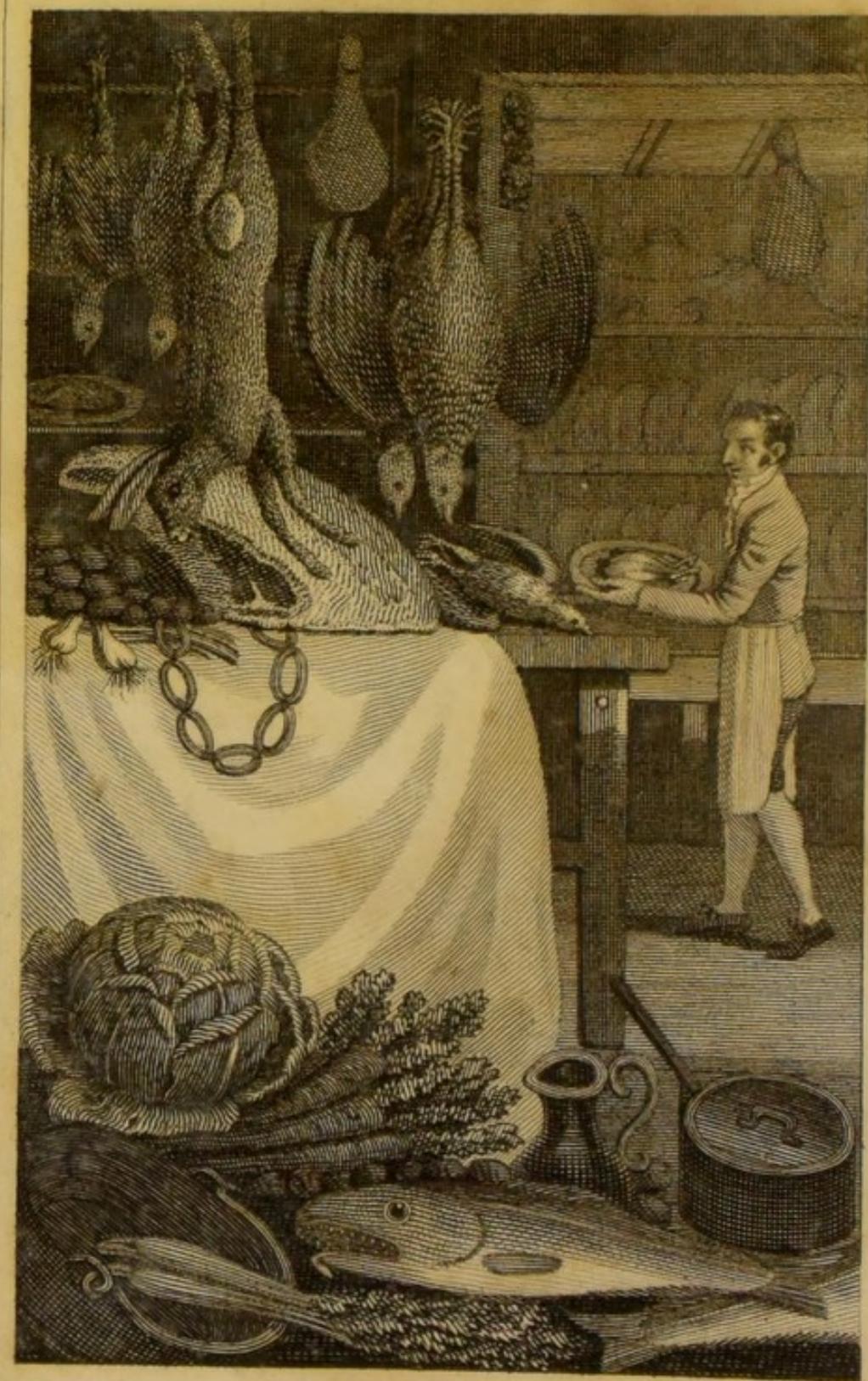
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OR
New Family
COOKERY,

BY

Anthony Haselmore Esq^r

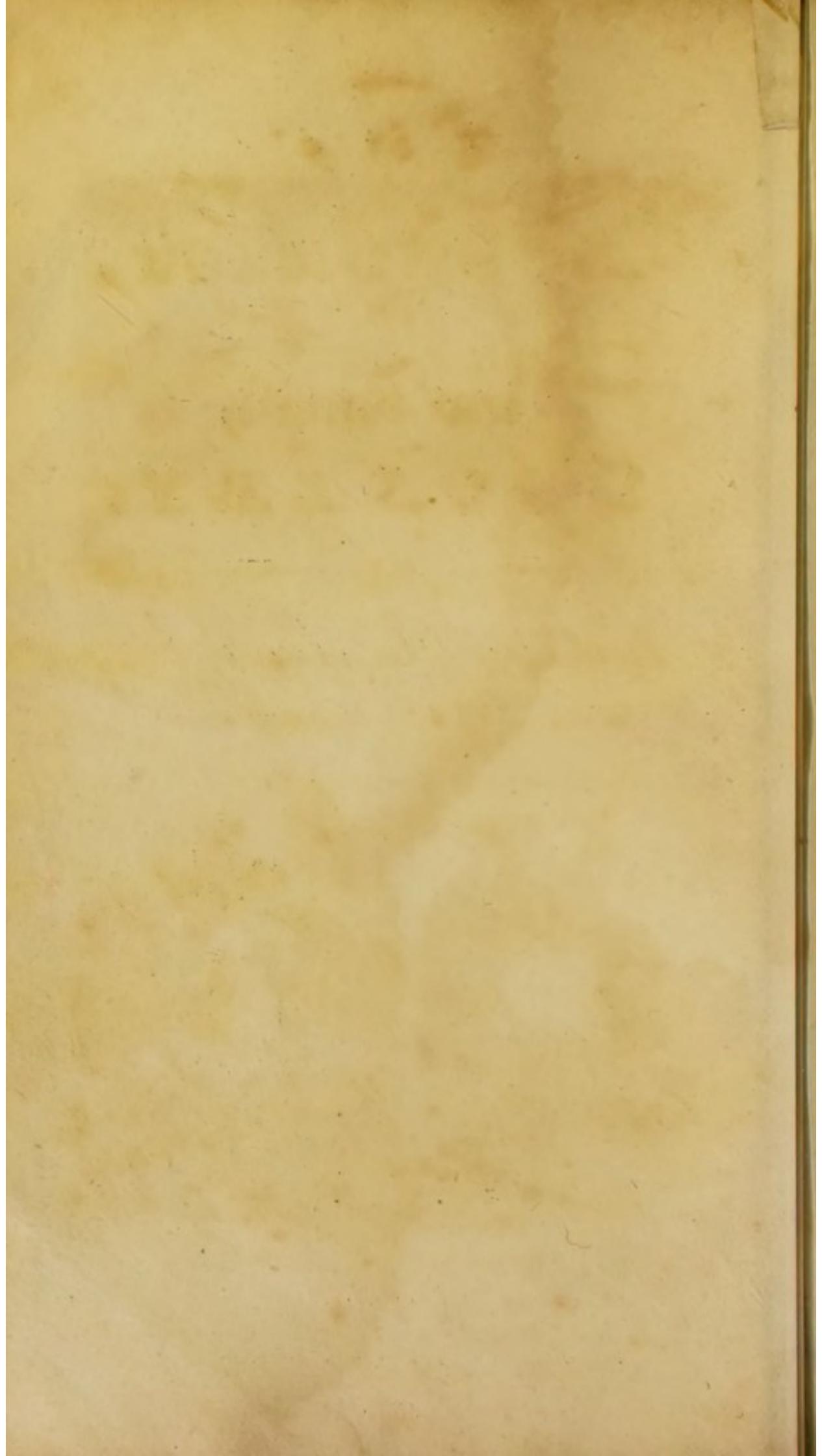
Many Years Cook in a Nobleman's Family



LONDON,

Published by J Emans, Waterloo Road.

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THE
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*An ample and clear display of the CULINARY ART in all its
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WITH THE METHOD OF MAKING

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In the greatest Perfection.

AND

Proper Rules for Brewing Malt Liquor.

TO WHICH IS ADDED,

The **COMPLETE ART** of **CARVING;**

TOGETHER WITH

DIRECTIONS for MARKETING.

The whole being the result of actual experience.

BY

ANTHONY HASELMORE,

Twenty-seven Years Cook in a Nobleman's Family.

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INTRODUCTION.

THE necessity of a good DIRECTORY in the ART of COOKERY being put into the hands of all young women when first entering on the care and management of a Family, must be acknowledged by every one; for, though ever so well instructed in these useful and necessary accomplishments of Domestic Management, by an intelligent and well qualified parent, yet it must be evident, that no memory is sufficiently retentive to contain the numerous Recipes, and all the different modifications that the various articles of food are capable of, and must undergo in the Culinary Art, before a table can be spread with wholesome and palatable food, much more with delicious and elegant preparations. It is likewise evident, that a servant, when first entering on that station of life, must be very much at a loss for instruction in these matters. To assist the mistress and servant in the attainment of this important knowledge, is the humble desire of the Editor of the following sheets. Having spent a long series of years in the practice, and consequently in the study of this desirable Art, it has, he trusts, enabled him to do it in so accurate, clear, and concise a manner, as to render every person who follows the directions given, a professed cook.

This ample Collection (which, exclusive of the common course of provisions) contains every thing yet invented for the gratification of the appetite, and is presented to the public as complete in its nature. As such, he lays it before his Readers, not doubting but his labours will be rewarded by the advantages they will receive from being perfectly acquainted with a knowledge of the Culinary Art in all its respective branches.

* * * The Recipes for each article are formed on so easy and cheap a plan as to be within the purchase of all ranks of people.

N. B. A *Copious Index* is also added, whereby the reader may, with ease, immediately refer to any Article in this valuable Collection.

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Cabbage, savoys, colewort, sprouts, brocoli purple and white, spinach, lettuces, cresses, &c.

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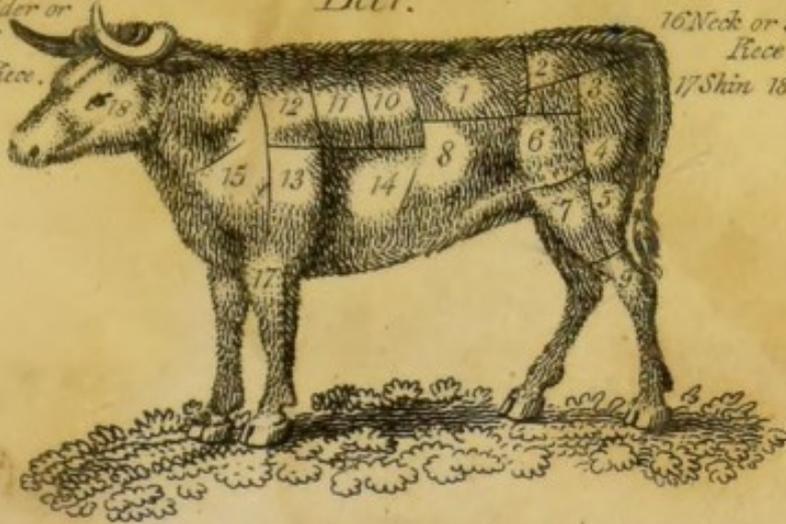
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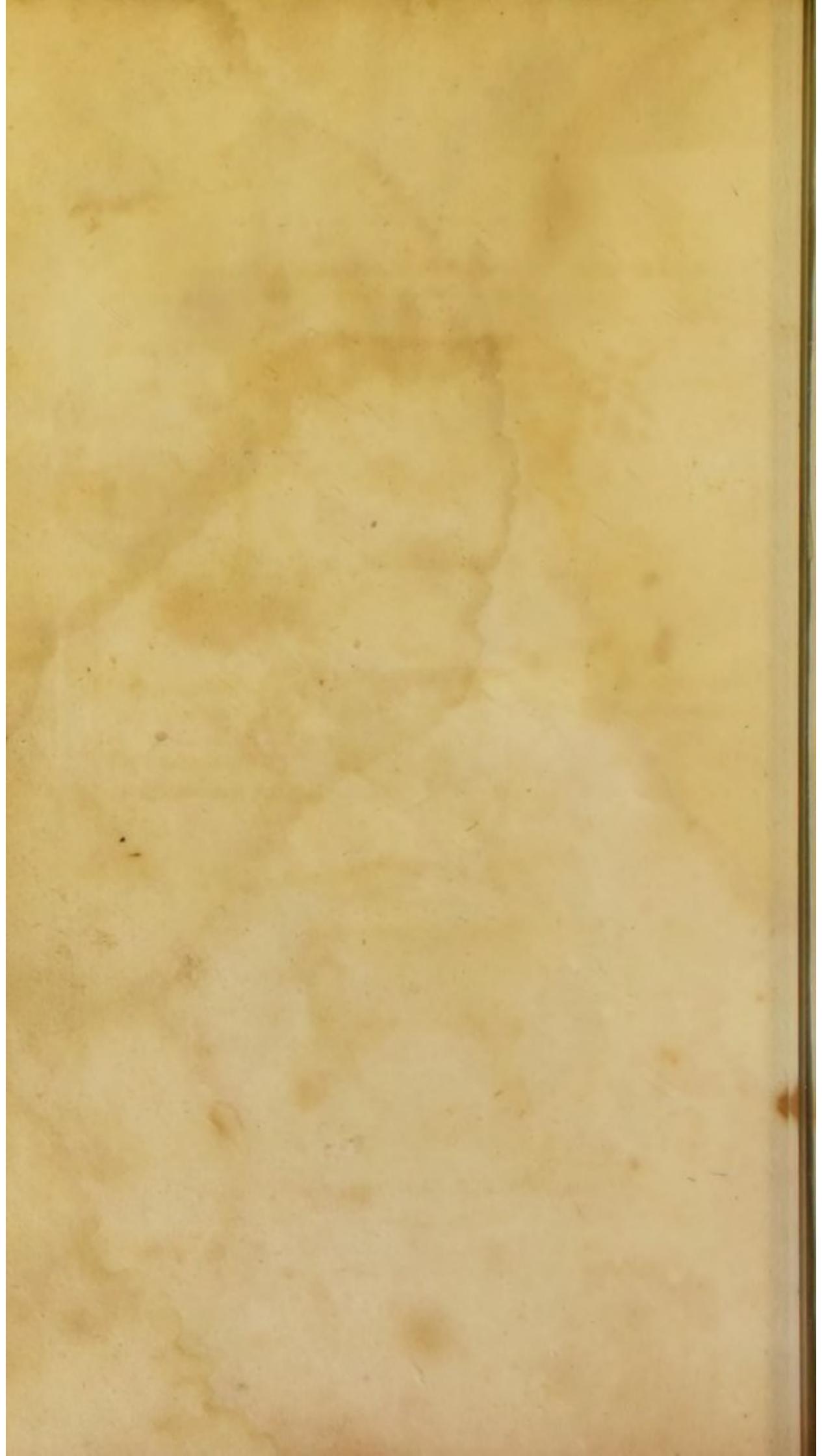
1 Sirloin. 2 Rump. 3 Edge Bone. 4 Buttock. 5 Mouce Buttock. 6 Veiny Piece.
7 Thick Flank. 8 Thin Flank. 9 Leg. 10 Fore Rib five Ribs. 11 Middle Rib four Ribs.
12 Chuck Rib three Ribs. 13 Shoulder or Leg of Mutton Piece.
14 Brisket 15 Clod
16 Neck or sticking Piece.
17 Shin 18 Cheek.

Beef.

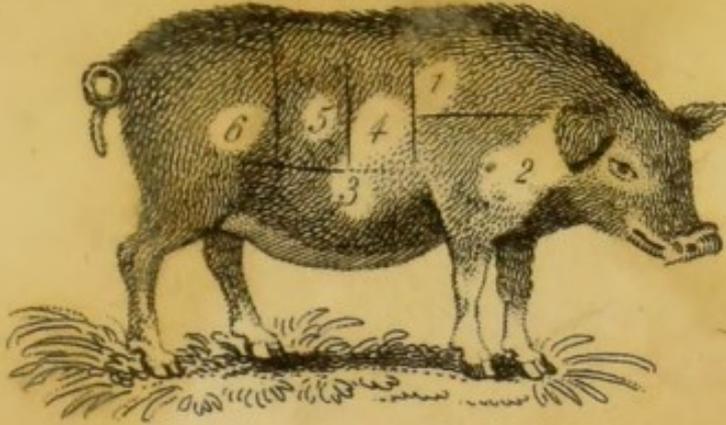


Venison

1 Hunch. 2 Neck. 3 Shoulder. 4 Breast.

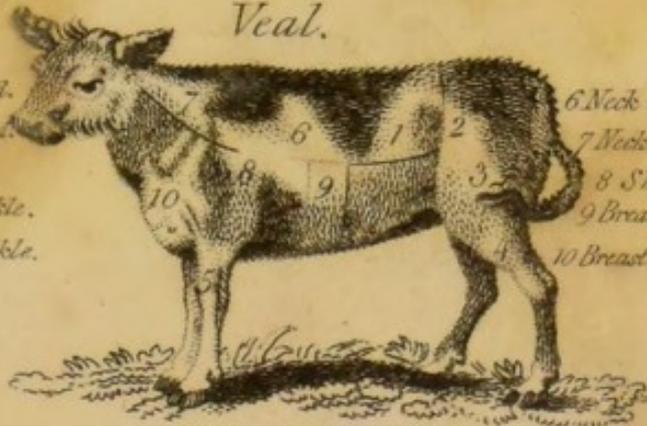


1 Spare rib. 2 Hand. 3 Belly or Spring. 4 Fore Loin.
5 Hind Loin. 6 Leg.
Pork.

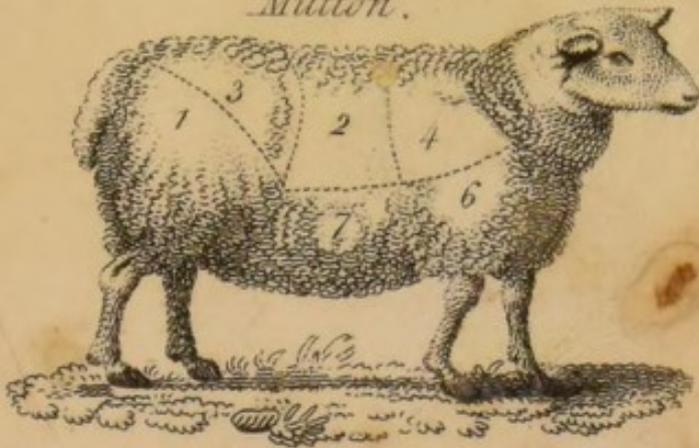


Veal.

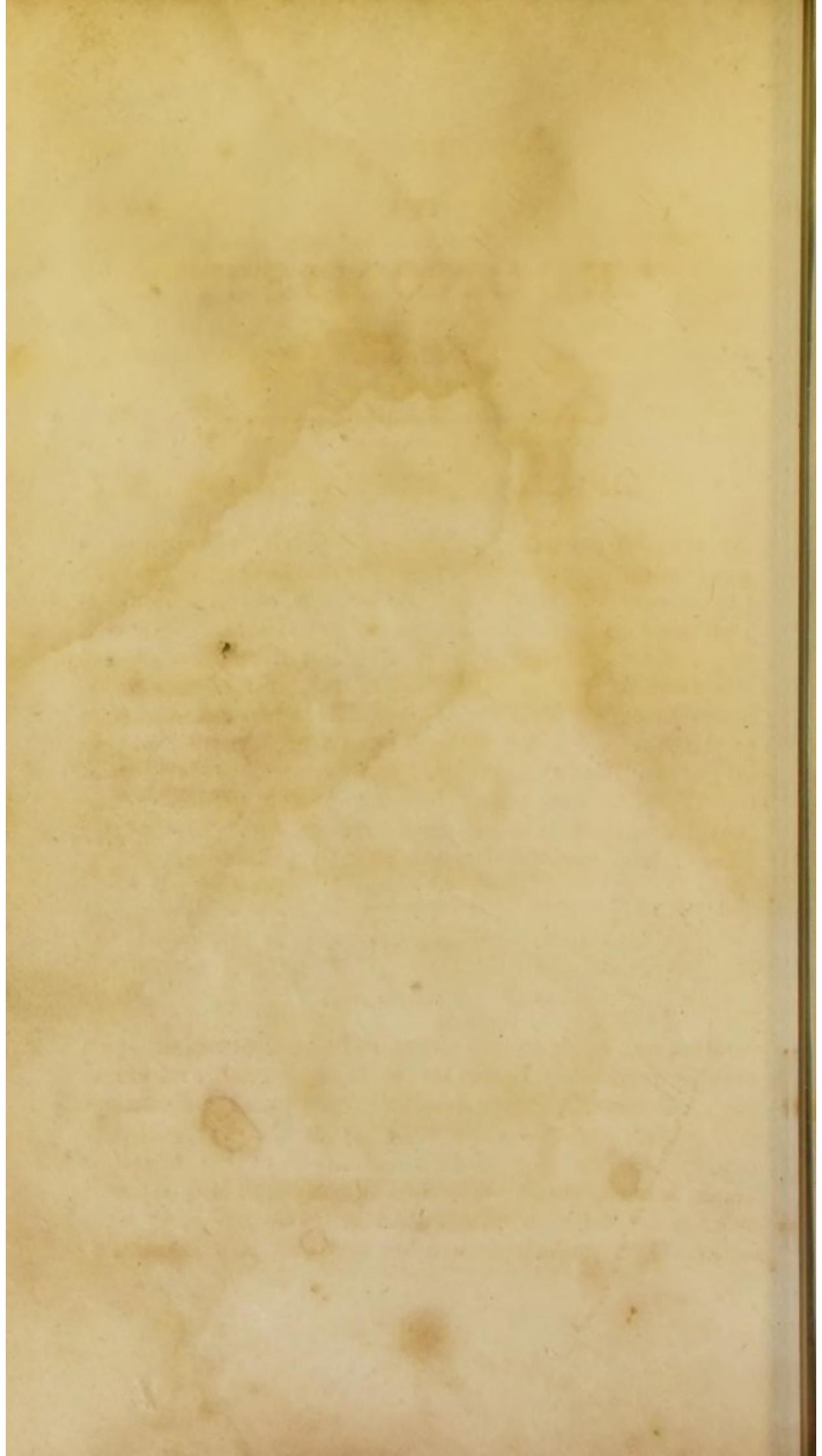
1 Loin best end. 6 Neck best end.
2 Loin Chump end. 7 Neck scrag end.
3 Fillet. 8 Shoulder.
4 Hind Knuckle. 9 Breast best end.
5 Fore Knuckle. 10 Breast brisket end.



Mutton.



1 Leg 2 Loin best end. 3 Loin chump end. 4 Neck best end. 5 Neck scrag end.
6 Shoulder 7 Breast. A Chine is two Loins. A Saddle is two Necks.



THE
ECONOMIST,

&c. &c.

DIRECTIONS FOR MARKETING.

By way of prelude to this useful work, it is proper to give some general directions for marketing, so that the inexperienced cook may be soon enabled to make a judicious choice in all sorts of provisions. We will begin by observing, that in all kinds of butcher's meat, the best of the kind goes farthest, and affords most nourishment. Rounds of beef, fillets of veal, and legs of mutton, are joints which bear a high price; but in large families, where there is a great consumption of meat, there are many inferior joints, which being bought with the more solid, reduce the price of the former, and may be dressed equally palatable.

BUTCHER'S MEATS, &c.

Venison.

Venison is in season from July to December. To choose venison. If the fat is thick, bright, and clear, the clefs smooth and close, it is young; on the contrary, if the clefs are wide and rough, it is old. It will first change at the haunches and shoulders; in order to know which, run a knife into those parts, and you will be able to judge of its freshness by its sweet or rank scent. If it looks greenish, or very black, it is tainted.

Beef.

In choosing ox-beef, observe, that if the meat is young, it will have a fine smooth open grain, a pleasing carnation red colour, and be very tender. The fat rather white than yellow; for when it is quite yellow, the meat is seldom good. The suet likewise should be perfectly white. The grain of cow-beef is closer, and the fat whiter, than that of ox-beef, but the lean is not of so bright a red. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and gives a very strong and rank scent.

The fore quarter of an ox consists of the haunch, which includes the clod, and sticking piece, the shin, and marrow-bone, the leg of mutton piece, the chuck, brisket, fore-ribs, middle or chuck rib. The hind quarter contains the sir-loin, the rump, the thin and thick flank, veiny piece, the aitch bone, buttock, and leg.

Mutton.

Mutton should be chosen for the fineness of its grain, good colour, and firm white fat. When old, the flesh, if pinched, will wrinkle, and continue so; and the fat will stick by strings and skins: if young, the flesh will pinch tender, and the fat easily part from the lean. The flesh of ewe is paler than that of weather mutton: is of a closer grain, and parts more easily. If the flesh of mutton is loose at the bone, and of a pale yellowish colour, it is not good.

The fore quarter of a sheep contains the neck, breast, and shoulder; the hind quarter, the leg and loin.

Lamb.

If the hind quarter and knuckle be limber, it is stale. If the neck-vein of a fore quarter is of a blue colour, it is fresh: but if greenish, or yellowish, the meat is nearly tainted.

The fore and hind quarters are the same as mutton.

Grass lamb is in season from the latter end of April to the middle of August. House lamb is in season about Christmas.

Veal.

If veal appears clammy, and has green or yellowish specks, it is stale. The loin taints first under the kidney. The leg if newly killed, will be stiff in the joint; if stale, supple; and the vein in the shoulder a dark red. In choosing the head, if the eyes are sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

The fore quarter consists of the shoulder, neck, and breast. The hind quarter, of the leg, containing the knuckle, fillet, and loin.

Pork.

If the skin is clammy and sweaty, the meat is stale; if smooth and cool, it is new. When many little kernels, like shot, are found in the fat of pork, it is measly; if young, the skin will dent, and the lean break when pinched.

The fore quarter of pork consists of the fore-loin and spring. If large enough a spare-rib may be cut. The hind quarter contains the leg and loin.

A hog cut for making bacon affords likewise fine spare-ribs, chines, and griskins. Pork is in season from Michaelmas to March.

Hams.

Run a knife up under the bone that sticks out of the ham, if it comes out clean, it is good; if dull and smeared, it is ranced. A ham should be short in the hock.

Bacon.

The fat of good bacon is white, oily at the touch, and does not break—the flesh is of a good colour, and sticks well to the bone; but if otherwise, and the

lean has some yellowish streaks, it is, or soon will be, rusty. If young, the rind is thin ; if old, it is thick.

Brawn.

To know if brawn be young or old, is by the extraordinary, or moderate thickness of the rind ; the thick and hard is old, but the moderate and soft is young.

GAME AND POULTRY.

Turkey.

In choosing turkies, observe, if the spurs are short, and the legs black and smooth, it is young ; but if long, and the legs pale and rough, old. Be sure the spurs are not cut and scraped to deceive you. If a hen turkey is old, the legs are rough and red ; if long killed, the eyes will be sunk in the head, and the feet feel very dry ; but if fresh, the eyes will be lively. They are in season during the months of December, January, and February.

Geese.

If a goose is young, the bill and feet will be yellow, with but few hairs upon them ; but if old, both will look red. If fresh, the feet will be limber ; but if stale, they will be stiff and dry. Green geese are in season from May to June, till they are three months old. A stubble goose will be good till it is five or six months old, and should be picked dry ; but green geese should be scalded.

Ducks.

The legs of a fresh-killed duck are limber ; and if fat, the belly will be hard and thick. The feet of a stale duck are dry and stiff. The feet of a tame duck are inclining to a dusky yellow, and are thick. The

feet of a wild duck are smaller than a tame one, and are of a reddish colour. Ducks must be picked dry; but ducklings should be scalded. Are in season from the beginning of September till the end of the year.

Fowls.

If a cock is young, the spurs will be short; but the same precaution is necessary here, in that point, as just observed in the choice of turkies. If stale, the vents will be open; but if fresh, close and hard. Hens are always best when full of eggs, and just before they begin to lay. The combs and legs of an old hen are rough; but if young, they are smooth. The comb of a good capon is very pale, its breast remarkably fat, and it has a thick belly with a large rump.

Hares and Rabbits.

Hares are in season from October to March. A hare if newly killed, is stiff and whitish; when stale, the body is limber, and the flesh in many parts blackish. If the hare be old, the claws are wide and ragged; if young, smooth, and the ears will tear easily. A leveret has a nob or bone near the foot on its fore-leg—a hare has not. Leverets are in season from April to September. Rabbits may be known by the same signs as the hare, and are, either wild or tame, in season the whole year.

Pheasants, Partridges, and other game, not being to be purchased, directions for choosing would be superfluous; it need only be added, the cook may know if old or young, fresh or stale, generally by the rules laid down for choosing poultry.

FISH.

Cod and Haddock.

If perfectly fine and fresh, will be thick at the neck, the flesh white and firm, of a bright clear colour, and the gills red. If they are flabby, they are stale, and will not have their proper flavour. Are in season from about Christmas to Lady-day.

Turbot.

If a turbot is good, it will be thick and plump, and the belly of a yellowish white; if they appear thin and blueish, they are not good. Turbot are in season nearly all the summer.

Turbot will keep for two or three days, in high perfection as at first, if rubbed lightly over with salt, and hung in a cool place.

Soals.

If good, will be thick and firm, and the belly of a fine cream-colour; if they are flabby, or inclined to a blueish white, they are not good. The proper season for soals is about Midsummer.

Skaite, Maids, and Thorn-backs.

If these fish are perfectly good and sweet, the flesh will look exceeding white, and be thick and firm. One great inconvenience is attendant on these fish, and that is, if too fresh, they will eat very tough; and if stale, the smell is so strong as to be very disagreeable; so that it requires some judgment to dress them in a proper time.

Salmon.

Salmon, when good, is of a fine red, and particularly so at the gills; the scales bright, and the fish very stiff. The spring is the proper season for this beautiful fish.

Tench and Carp

Should be dressed soon after it is caught, and alive if possible. They are covered with a slimy matter, which may be removed by rubbing them with a little salt. Are in season from July to September.

Sturgeon.

The flesh of a good sturgeon should be white, with blue veins, the grain even, the skin tender, good coloured, and soft. The veins and gristles should be blue; for when brown or yellow, the skin harsh, tough and dry, the fish is bad. It smells pleasant when good, but very disagreeable when bad. It should also cut firm without crumbling. The females are as full of roe as carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt; it is then dried in the air and sun, and afterwards in an oven. It should be a reddish brown colour, and very dry. This is called caviere, and is eaten with oil and vinegar.

Lobsters and Crabs.

Lobsters if fresh, have a pleasant scent at that part of the tail which joins to the body, and the tail will, when opened, fall back with a spring. The weight of a lobster is a good criterion; are in season during the summer months. The heaviest crabs are best, whether small or large.

Trout.

The best are those that are red and yellow. The females are most esteemed, and are known by having a smaller head, and deeper body than the male. Are in season the latter end of June.

Flounders and Plaice

Are in season from January to March, and from July to September. When fresh, they are stiff, and the eyes look bright, and stand out. Plaice are blueish on the belly, but flounders should be of a cream colour.

Smelts

When fresh, are of a silver hue, very firm, and have a strong scent, much resembling that of a cucumber when pared.

Herrings.

If fresh, the gills will be of a fine red, and the fish stiff and bright: if the gills are of a faint colour, the fish limber and wrinkled, they are stale. The goodness of pickled herrings is known by their being fat, fleshy, and white. Red herrings, if good, will be large firm, and dry. They should be full of roe and melt, and the outside of a fine yellow.

Eels.

The most esteemed, is the Thames silver eel, and the worst are the Dutch eels, sold at Billingsgate. They should be dressed alive, and except the very hot months in the summer, are in season all the year.

Oysters.

The most esteemed are the Pyefleet, Colchester, Milton, and Milford, and are the best flavoured. The mode of feeding them, is by placing them on the bottom shell in a pan or tub, having first washed them clean with a birch-broom, sprinkle them with oatmeal and salt, and cover them with water. Repeat this every day, and they will fatten.

Prawns and Shrimps

Give an excellent scent when in perfection, which may be known by their firmness, the tails turning stiffly inwards, and their colour being bright. When stale, their tails grow limber, the brightness goes off, and they become pale and clammy.

BUTTER, CHEESE, &c.

Butter.

The greatest care is necessary in buying this article. You must not trust to the taste they give you, as they will often give you a taste of one lump, and sell you another. On choosing salt butter, trust your smell rather than taste, by putting a knife into it, and applying it to your nose. If the butter is in a cask, have it unhooped, and thrust your knife, between the staves, into the middle of it; for by the roguery of those who send it from the country, the butter on the top of the cask is often much better than the middle.

Cheese.

When you purchase this article, take particular notice of the coat. If the cheese is old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it is moist, spongy, or full of holes, there will be reason to suspect it is maggoty. If you perceive any perished places on the outside, probe the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.

Eggs if fresh will feel warm to the tongue at the great end; if stale they will be cold.

The best method of preserving eggs is to keep them in meal, bran, or wood-ashes; with the small ends downwards. When necessity obliges you to keep them for any length of time, the best way is to bury them in salt, which will preserve them in almost any climate - but the sooner an egg is used, the better.

SOUPS AND BROTHS

BEING the first articles brought to table, either at public entertainments or family dinners, we think it proper to begin our labours, by giving plain directions for making the most approved soups in the best manner, and on the most economical principles.

To acquire reputation, and give satisfaction to those for whom any kind of provision is dressed, the first grand consideration of the cook should be an attachment to cleanliness, and this particularly in the proper care of all vessels wherein provision is to be dressed. They must be kept properly tinned, and, as soon as possible, after being used, well cleaned, and placed, with their covers on, in some situation adapted for the purpose. Previous to being again used, examine them strictly, and be careful that they are free from greese, or sand, which will be too apt to secret themselves in unobserved cavities of the vessels. To avoid this, rub the palm of your hand all round, with the ends of your fingers in the cavities, and if any sand is left it will stick to the flesh, which will naturally draw it out; then wipe it round with a clean cloth. The pains you have taken in this first degree of care will be amply repaid by the articles you cook being, if properly managed according to the rules here laid down, brought to table in the highest state of perfection.

As a necessary prelude to the making of soups and broths, we shall introduce a few observations, which we recommend as deserving the particular notice and attention of the cook.

When you make any kind of soups, more especially portable, vermicelli, or brown gravy soup, or, indeed, any other that has roots or herbs in it, always lay the meat at the bottom of your pan, with a good lump of butter. Cut the herbs and roots small, lay them over

the meat, cover it close, and set it over a slow fire; this will draw all the virtue out of the roots or herbs, turn it to a good gravy, and give the soup a different flavor from what it would have on putting the water in first. As soon as you find the gravy is nearly dried up, then fill the saucepan with water, and when it begins to boil skim off the fat, and pursue the directions given for the soup intended to be made. In making pea soup, observe, if the peas are old, you must use soft water; but if green, spring water, as it will greatly contribute to the preservation of their colour. One principal thing to be observed in making all kinds of soups is, that no one ingredient does overpower another in the taste, but that all are as nearly as possible equal, and that the soup be relished in proportion to the purpose for which it is designed.

Pea Soup in the common way.

Put a quart of split peas into four quarts of water, with some roast beef bones, or a little lean bacon. Add one head of celery cut small, with some turnips. Let it boil gently till it is reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water well together, and boil them in the soup. Add another head of celery, with cayenne pepper, and salt to your taste. Cut a slice of bread in dice, fry them a light brown, and put them into your dish; after which pour in the soup, and serve it up.

Pea Soup another way.

Put a pint of split peas, with some turnips, carrots, parsnips, celery, onions, and leeks, all cut into slices, and a sufficient quantity of water into a saucepan, and stew them till tender. Rub them through a tammy, add the pulp to some good beef or veal gravy, but not to make it thin. Give it a boil, season it with

cayenne pepper, and salt, and serve it up with fried bread cut into dice.

Green Pea Soup.

Cut a knuckle of veal into thin slices, with one pound of lean ham. Lay them at the bottom of a soup pot with the veal uppermost. Then put in six onions cut in slices, with two or three turnips, two carrots, three heads of celery cut very small, a little thyme, four cloves, and four blades of mace. Put a little water at the bottom, cover the pot close, and draw it gently, taking particular care the meat does not stick to the pan. When it is properly drawn, put in six quarts of boiling water, and let it stew gently four hours, skimming it well during the time. Take two quarts of peas, and stew them in some of the liquor till tender, then strain them off and beat them fine, put the liquor in, and mix them up. Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your soup in a clean pot, with half a pint of spinach juice, and boil it up for about a quarter of an hour: season with salt and a little pepper. If you think your soup not thick enough, take the crumb of a French roll, and boil it in a little of the soup, beat it in a mortar, and rub it through your tammy, or cloth, then put it into your soup, and boil it up. Pour the soup into the tureen, with dice of bread toasted very hard, and serve it up.

White Pea Soup.

Put four or five pounds of lean beef, into six quarts of water, with a little salt. When it boils skim it clean, and put in two carrots, three whole onions, a little thyme, and two heads of celery. When you have done this, put in three quarts of peas, and boil them with the meat till the latter is quite tender: then strain the soup through a hair sieve, at the same time rubbing the pulp of the peas so as to extract all their

virtue. Split three coss-lettuces into four quarters each, and cut them about four inches in length, with a little mint shred small: then put half a pound of butter in a stewpan that will hold your soup, and as much thick cream as will make it white; keep stirring it till it boils; fry a French roll in butter a little crisp, put it in the bottom of the tureen, pour the soup over, and serve it up.

Vermicelli Soup.

Take a knuckle of veal and a scrag of mutton, from each of which cut the flesh into small pieces about the size of walnuts, and mix them together, with five or six thin slices of lean ham. Put at the bottom of your pan about $\frac{1}{2}$ pound of butter, and then your meat; to which add three or four blades of mace, two or three carrots, two parsnips, two onions, with a clove stuck on both sides of each, cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. When your articles are thus prepared and mixed together in the pan, cover it very close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat. When this is done, pour it out into a pot or large bason; then let the meat brown, (taking care that it does not burn) and put into the saucepan four quarts of water. Let the whole boil gently till it is wasted to three pints, then strain it, and mix with it the first gravy drawn from the meat. Set it on the fire, and add two ounces of vermicelli, a nice head of celery cut small, cayenne pepper and salt to your taste, and let the whole boil about six minutes. Lay a small French roll in the soup dish, pour the soup upon it, strew some vermicelli on the surface, and then serve it to table.

Gravy Soup.

Put a shin of beef, with the bone well chopped, in-

to your saucepan, with six or seven quarts of water, a pint of peas, and six onions. Boil it gently till the juices of the meat are drawn out: then strain the liquor through a sieve, and add to it a quart of strong beef broth. Season to your taste with pepper and salt, a little celery, and beet leaves; boil it till the vegetables are tender, pour it into a tureen, and take to table.

Gravy Soup another way.

Stew the scrag of a neck of mutton, three or four pounds of lean beef, with about four ounces of lean ham, in three quarts of water, till all the juices are drawn out. Boil some celery, turnips, carrots, or parsnips, onions and thyme, in a saucepan, with some water separate from the meat, and when soft enough squeeze them, and add the juice to the above broth. Strain it and set it by till the next day. Take off the fat, and put it into a stewpan with an anchovy or two pounded, salt and spice it to your taste. Serve it up hot with a French roll in it.

Soup a la Reine.

Take a knuckle of veal, and three or four pounds of lean beef, to which put in six quarts of water, with a little salt. When it boils take off the scum quite clean, then put in six large onions, two carrots, a head or two of celery, a parsnip, one leek, and a little thyme. Let the whole stew together till the meat is quite boiled down, then strain it through a hair sieve, and after it has stood about half an hour, skim it well, and clear it off gently from the settlings into a clean pan. Boil half a pint of cream, and pour it on the crumb of a small loaf till the whole is soaked in. Take half a pound of almonds, blanch and beat them as fine as possible, putting in now and then a little cream to prevent them from boiling. Then take the yolks of six hard eggs, beat them with the loaf soaked

in the cream, and mix the whole together. Put your broth again into the saucepan, and when hot pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till all the virtues and flavour are extracted. Put the whole into the saucepan, adding a little more cream to make it white. Set it over the fire, keep stirring it till it boils, and skim off the froth as it rises. In the mean time soak the tops of two French rolls in melted butter in a stewpan till they are crisp, but not brown; then take them out of the butter, and lay them in a plate before the fire. After remaining there a short time put them at the bottom of the tureen, and serve it hot to table.—In making this soup, particular care must be taken that no fat be on the surface of the broth at the time it is poured upon the almonds, otherwise the whole will be spoiled.

Rice Soup.

Pick, wash, and half boil two or three ounces of whole rice. Drain it quite dry, put it into three quarts of clear veal gravy, and stew it gently till the rice is perfectly tender. Season it to the taste with salt and pepper, and serve it up.

Giblet Soup.

Take either beef, mutton, or veal, with turnips, carrots, parsnips, leeks, and sweet herbs, and stew till the gravy is quite extracted from the meat. Strain it off, and to every quart of gravy put a set of goose giblets nicely picked. Stew these till they are tender, put in, when they are about half done, a little carrot and turnip cut into dice, or a quart of young peas, and a lettuce cut small, according to the time of year. Season with cayenne pepper, and salt, and serve up the soup with the giblets in it.

Calf's Head Soup.

Wash the head clean, which you will the more easi-

ly do, by strewing a little salt on it to take out the slime. When thoroughly cleaned, put it into your stewpan, with a proper quantity of water, a bunch of sweet herbs, an onion stuck with cloves, five or six blades of mace, and some pearl barley. When it has stewed till it is tender, put in some stewed celery. Season with pepper, put the soup into your dish, place the head in the middle, and serve it up.

Mock Turtle Soup.

Scald the hair off a calf's head, but do not skin it. Boil it half an hour, and before it is cold cut it into small square pieces; stew them with some strong broth made with six pounds of gravy beef, a knuckle of veal, turnips, carrots, onions, and celery. After stewing some time add a bunch of sweet herbs, a few leaves of sage, a slice or two of lean ham, or four anchovies. Boil the whole together till the head is tender, then strain it through a fine sieve. Season with salt, white pepper, cayenne pepper, Madeira wine, and lemon juice, and thicken it with flour and butter. Put in a part of the head wiped clean, and some force-meat and egg balls. Boil it a few minutes, and serve it up.

Soup and Bouille.

Take five or six pounds of brisket of beef, roll it up tight, and fasten it with a piece of tape. Stew it, with four pounds of the leg of mutton piece of beef, and about two gallons of water. When it boils, skim it quite clean, and put in a large onion, two carrots, two turnips, a leek, a head of celery, six or seven cloves, and some whole pepper. Stew it very gently, close covered for six or seven hours. An hour before dinner strain the soup quite clear from the meat. Have ready boiled carrots cut into small pieces resembling wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, two of celery cut in pieces. Put these into a tureen, with a French roll

dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and cayenne pepper. Take the tape from the bouillie, and place it in a dish by itself, with mashed turnips and sliced carrots, each in a separate small dish, and serve up the whole.

Ox Cheek Soup.

Break the bones, and after having washed it clean, put it into a large stewpan, with two ounces of butter at the bottom, and lay the fleshy side downwards. Add half a pound of lean ham in slices. Four heads of celery cut small, three large onions, two carrots, a parsnip sliced, and three blades of mace. Set it over a moderate fire for a quarter of an hour, when the virtues of the roots will be extracted; after which put to it four or five quarts of water, and simmer gently till it is reduced to two. If meant for soup only, strain it off clear, and put in the white part of a head of celery cut small, with a little browning to colour it. Scald two ounces of vermicelli, and put into the soup, then boil it about ten minutes, and pour it into your tureen, with the crust of a French roll, and serve it up. If it is to be used as a stew, take up the cheek as whole as possible, and have ready a boiled turnip and carrot cut in square pieces, a slice of bread toasted, and cut in small dice, put in a little pepper, strain the soup through a sieve upon the whole, and serve it up.

Soup Lorraine.

Blanch a pound of almonds, and beat them fine in a mortar, with very little water to keep them from oiling. Then take all the white part of a large roasted fowl, with the yolks of four hard eggs, and pound all together quite fine. Take four quarts of strong veal broth, let it be very white, and skim off all the fat. Pour it into a stewpan with the other ingredients, and mix them well together. Boil gently over a slow fire,

and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace. Put in a bit of butter the size of an egg, with a spoonful or two of the soup strained, and set it over the fire to be quite hot. Cut two French rolls into thin slices, and crisp them before the fire. Then take one of the hollow loaves which are made for oysters, and fill it with the minced fowl: close the roll neatly, and keep it hot. Strain the soup through a fine sieve into a clean saucepan, and stew it till it is of the thickness of cream. Put the crisped bread into the tureen, pour the soup over it, place the roll with the minced meat in the middle, and serve it up.

Hare Soup.

Wash a full grown hare and cut it in pieces, laying aside two or three of the nicest pieces of the back, and the fleshy joints of the legs. Put the remainder into a stewpan with a knuckle of veal, a bunch of sweet herbs, some salt, and five quarts of water; stew these for three or four hours, then strain off the gravy, and put it again into the stewpan, with the pieces of the hare which were left out at first, and stew it gently till they are done. Thicken with flour and butter, add force-meat balls, and just before serving up, half a pint of port.

A Family Soup.

Wash the roots of a tongue in cold salt and water, boil them with a scrag of mutton, some turnips, carrots, onions, and a root of celery. Add water in proportion to the meat, and let it stew very slowly for some hours, till the gravy is drawn from the meat. Strain off the soup, and let it stand till cold. The kernels and soft parts of the tongue and the carrots must be saved. When the soup is to be used, clear off the fat, put in the kernels and soft parts of the tongue, slice in the carrots, and add some fresh turnips and onions cut small, a few spoonful of rice, half boiled,

or some oatmeal, and pepper and salt to the taste. Stew till the fresh vegetables are tender, serve it up with toasted bread to eat with it.

Transparent Soup.

Cut off the meat from a leg of veal, then break the bone in small pieces. Put the meat into a large jug, with the bones at top, add a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of blanched almonds, and pour in four quarts of boiling water. Set it over a slow fire, close covered, and let it stand all night. The next day take it out of the jug, put it into a clean saucepan, and let it boil slowly till reduced to two quarts. Whilst it boils, be careful to take off the scum and fat. Strain it into a bowl, and when you think the flesh is perfectly settled at the bottom, put it into a clean saucepan, and mix with it three or four ounces of boiled rice, or two ounces of vermicelli, which you like best. Boil it about a quarter of an hour, pour it into the tureen, and serve it to table.

White Soup.

Put a knuckle of veal, a large fowl, and a pound of lean bacon, into a saucepan with six quarts of water: half a pound of rice, two anchovies, a few pepper corns, a bunch of sweet herbs, two or three onions, and three or four heads of celery cut in slices. Stew all together, till the soup is strong enough, and strain it through a hair sieve. Let it stand all night, and the next day take off the scum, and pour the liquor into a stewpan. Put in half a pound of sweet almonds beat fine, boil it for a quarter of an hour, and strain it through a lawn sieve. Then put in a pint of cream, with the yolk of an egg, stir all together, let it boil a few minutes, pour it into your tureen, and serve it up.

Soup Maigre.

Melt half a pound of butter in a stewpan, shake it

about, and let it stand till it has done making a noise ; then throw in six onions peeled and cut small, and shake them. Take four heads of celery, washed and picked, cut it into pieces about half an inch in length ; a handful of spinach washed and picked, a good lettuce (if it can be got) cut small, and a bunch of parsley chopped fine. Shake these well together in the pan for a quarter of an hour, then strew in a little flour, stir all together, and put in two quarts of water. Throw in a handful of hard dry crust, a quarter of an ounce of ground pepper, and three blades of mace beat fine ; let it boil gently for half an hour : then take it off, beat up the yolks of two eggs, and stir them in with a spoonful of vinegar. Pour it into a tureen, and send it to table. If the season of the year will admit, a pint of green peas boiled in the soup will be a material addition,

Chicken Soup.

Take four chickens, truss one as for boiling, and keep it back till wanted. Cut the other three into pieces, and put them into a stewpan with water in proportion to the size of the chickens, to make a good soup. Stew them completely down, strain the broth through a hair sieve, and put it into the stewpan with some young carrots cut small, some parsley, chives, and onions chopped, a pint and a half of young peas, and the trussed chicken. Boil these till the chicken is sufficiently done, then serve up the soup with that in it, seasoned to the taste.

Soup Cressy.

Cut a pound of lean ham small, and put it at the bottom of a stewpan, with a French roll cut in slices, laid over it. Take two dozen heads of celery cut small, six onions, two turnips, a carrot, a few cloves, four blades of mace, and two bunches of water-cresses. Put all in a stewpan, with a pint of good broth. Cover

them close, and let them sweat gently for twenty minutes, then fill it up with veal broth, and stew it four hours. Strain it through a fine sieve, put it again into the saucepan, season it with salt and a little cayenne pepper. As soon as it simmers pour it into the tureen, putting in some French roll toasted hard.

Soup Sante, or Gravy Soup.

Take a pound of lean ham cut in slices, put them in the bottom of the stewpan, with about two ounces of butter under them. Over the ham put two pounds of lean beef, and over the beef the same quantity of lean veal. Six onions in slices, a carrot, and two turnips sliced, two heads of celery, a bunch of sweet herbs, six cloves, and two blades of mace. Let there be a little water at the bottom, and when you have gently drawn it till it sticks, put in three quarts of boiling water. Stew gently for two hours; season with salt and cayenne pepper, and strain it clear off. Have ready a carrot cut in thin pieces about two inches in length, a turnip, two heads of leeks, two of celery, two of endive cut across, two cabbage lettuces cut in the same manner, with a little sorrel and chervil. Put these into a stewpan, and sweat them over the fire for about fifteen minutes; then put them into your soup. Set the whole over the fire, and boil it gently about a quarter of an hour; then pour into your tureen, with the crust of a French roll on the top, and serve up.

Eel Soup.

A pound of eels, which will make a pint of good soup, or any greater weight, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bunch of sweet-herbs. Cover them close, and let them boil till half the liquor is wasted: then strain it, and toast some bread; cut it small, lay the bread in

your dish, and pour in the soup.—This soup is very balsamic, and particularly nutritious to weak constitutions.

Oyster Soup.

Take a pound of skate, four flounders, and two eels, cut into pieces; cover them with water, and season with mace, an onion stuck with cloves, a head of celery, a little parsley, some pepper and salt, and a bunch of sweet herbs. Cover them down close, after they have simmered about an hour and a half, strain the liquor clear off, and put it into a clean saucepan. In the mean time beard a quart of oysters, and beat them in a mortar with the yolks of six eggs boiled hard. Season with pepper, salt, and grated nutmeg, when the liquor boils, put all into it. Let it boil till it is of the thickness of cream, then take it off, pour it into your tureen, and serve it to table.

Crayfish Soup.

To three quarts of good veal broth, made without herbs, put the crumb of four French rolls, the meat of a lobster, and fifty crayfish pounded, with some live lobster spawn; skim and rub it through a tammy cloth, season it with salt, and cayenne pepper, and give it a gentle boil. Cut the crust of French bread into small round pieces when served up.

Partridge Soup.

Skin and cut in pieces two or three partridges, with a few slices of ham, some celery, and three onions. Fry them in butter till brown, but do not burn them. Put them into a stewpan, with three quarts of boiling water, a few pepper-corns, and a little salt. Stew gently for two hours, strain it through a sieve, put the liquor again into the stewpan, with some stewed celery and fried bread; when near boiling, pour it into a tureen, and serve up.

Maccaroni Soup.

Mix three quarts of strong broth with one of gravy. Boil half a pound of small pipe maccaroni, in three quarts of water, with a little butter till it is tender, and strain it through a sieve. Cut it in pieces of about two inches in length, put it into your soup, and boil it up for about ten minutes. Pour it into a tureen, with the crust of a French roll toasted.

Cow-Heel Soup.

Put four pounds of lean mutton, three of beef, and two of veal, cut across, into a pot with an old fowl, and some slices of lean ham. Stew these without any liquor over a very slow fire, but be careful they do not burn. When you find the meat begin to stick to the bottom, stir it about, and put in some beef broth clear of fat: put in some turnirs, carrots, and celery cut small, a bunch of sweet herbs, and a bay leaf; and stew it about an hour. In the mean time take a cow-heel, split it, and boil in some of the same broth. When very tender take it off, and set on a stewpan with some crusts of bread, and some more broth, and let it soak eight or ten minutes. When the soup tastes rich, lay the crust in a tureen, and the cow-heel upon them. Pour in the soup, season to your palate, and serve it up.

Milk Soup.

Boil a stick of cinnamon in a quart of milk, a bay leaf, and a little sugar; put some sippets in a dish, pour the milk over them, and set the whole over the fire to simmer till the bread is soft; beat up the yolks of two eggs, and mix them with a little milk, and throw it in, mix it well together, and serve up.

Brown Portable Soup.

Bone a leg of beef, take off the skin, and fat; put it into a pot, with four gallons of soft water, six anchovies,

an ounce of mace, a few cloves, half an ounce of whole pepper, some onions, a bunch of thyme, sweet marjoram, and parsley, with a bottom crust of a small loaf well baked; cover it very close, and let it have a constant fire to do leisurely for seven or eight hours: stirring it well to make the meat separate; and in an hour try your soup in a cup if it will glutinate; if it does, take it off, and strain it through a canvas bag into a pan; fill small cups with the jelly; put them into a stewpan, in boiling water, and boil till it is perfectly glue. When almost cold, run a knife round them, and turn them out on a piece of new flannel to draw out the moisture; turn them every day till perfectly hard and dry; put them into stone jars, and keep them in a dry place.—This is very good for sauces and gravies. When wanted for soup, shred and wash what herbs you please; boil them in water till tender, strain it off, and dissolve what quantity of portable soup you please in that water according to the strength you would have it. Fry a French roll, and put it in the middle of your dish, moistened with some of the soup; and when the cakes are thoroughly melted, set it over the fire till near boiling.

A White Portable Soup.

May be made in the same manner with a leg of veal, using no herbs. When wanted for use, boil vermicelli in water, then to a cake of soup, pour a pint of water, four cakes will make two quarts; when thoroughly melted, set it over the fire to simmer, pour it into the dish, put in thin slices of bread hardened before the fire, and the vermicelli upon them. Season it to your palate.

A Cheap Soup.

Put the water that has boiled a leg of mutton, into a stewpan, with some chopped leeks, pepper, and salt; simmer them an hour; then mix some oatmeal quite

smooth, pour it into the soup, set it on a slow fire, and simmer it gently, taking care it does not burn.

Ox-rump Soup.

One ox-rump will make a stronger soup than double the quantity of other meat. Make it like gravy-soup, and give it what flavour you like best.

Scotch Leek Soup.

Clean a sheep's head, very nicely, with the skin on, or taken off, as preferred. Split it in two, take out the brains, put it into a kettle with a good proportion of water, a quantity of leeks cut small, and some pepper and salt. Stew these for three hours. Mix as much oatmeal as will make the soup pretty thick very smooth with cold water, pour it into the soup, and continue stewing till the whole is smooth and well done.

Potatoe Soup.

Cut a pound and a half of lean beef into slices, chop a pound of potatoes, and an onion or two, put them into a kettle with three quarts of water, half a pint of split peas, and two ounces of ground rice. Stew them till the gravy is drawn from the meat, strain it off, take out the meat, and pulp the other ingredients through a sieve. Add the pulp to the soup, cut in two or three heads of celery, simmer it till it is tender, season it with pepper and salt, and serve it up with fried bread cut into it.

Mutton Broth.

Cut a neck of mutton in two, boil the scrag part in a gallon of water, skim it well, then put in some sweet herbs, an onion, and a crust of bread. When the scrag has boiled about an hour, put in the best part of the mutton, when the meat is nearly done, put in a turnip, some dried marigolds, parsley chopped small, and season it with salt. You may put in a quarter of a pound

of barley, or rice, which both thickens it and contributes a grateful flavour. Some thicken it with oatmeal, or bread; and, instead of sweet herbs, an onion, season it with mace; but this is mere fancy, and determined by the taste of different people. If you boil turnips as sauce to the meat, do it by themselves, as the flavour will be too powerful for the broth.

Beef Broth.

Put a leg of beef with the bone well broke, to a gallon of water. Skim it well, add two or three blades of mace, some parsley, and a crust of bread. Boil it till the beef is quite tender. Lay some toasted bread cut in pieces in your tureen, then the meat, and pour the broth over it.

Veal Broth.

Stew a knuckle of veal, a turnip, a carrot, a head of celery, and two or three onions, in a gallon of water, till reduced to one half; add a lump of butter rolled in flour, a little pepper and salt; strain it, and add a gill of cream. Two ounces of vermicelli may be added with good effect.

Spring Broth.

Put a crust of bread, and a quarter of a pound of fresh butter into a soup-pot, with some herbs, as beet, sorrel, chervil, lettuce, leeks, and purslain, washed clean, and coarsely chopped, with a quart of water, and let them stew till reduced to one half, when it will be fit for use.—This is an excellent purifier of the blood.

Chicken Broth.

Skin an old fowl, cut off the fat, break the fowl to pieces, and put it into two quarts of water, a crust of bread, and a blade of mace; boil it gently five or six hours; then pour off all the liquor, put a quart more boiling water to it and cover it close: let it

boil softly till it is good; then strain it off, and season with salt. In the mean time boil a chicken, and save the liquor; and when the flesh is taken off the bones, break them, and put them to the liquor in which you boiled the chicken: with a blade of mace, and a crust of bread. When the juice of the bones are extracted, strain it off, mix it with the other liquor, and send it to table.

Rice, or Barley Broth.

Put a quarter of a pound of rice, pearl or Scotch barley, into a gallon of water, and stew it till soft, then put in a knuckle of veal, or the scrag of a neck of mutton, with two or three pounds of lean beef. Stew them gently for two hours, then put in turnips, carrots, celery, leeks, or any vegetables, as approved. Continue to stew slowly, till the whole is sufficiently done, season it with salt, and serve it up.

Mussel Broth.

Boil them till they open, take them off, put them into another stewpan, with a bit of butter rolled in flour, some parsley, and sweet herbs, with some good gravy, let them simmer till reduced to one half. And serve it up hot.

[In the directions for making the respective articles contained in this chapter, the quantity of each ingredient is so calculated, that all may be brought to table in a proper state of perfection. The cook has, therefore, to observe, that when she provides either, to proportion the quantity of ingredients according to the number for whom she provides, as in that case a small quantity may be made as good as a larger, and a small family possess equal enjoyment with the most elevated characters.—This should be attended to in many other articles of cookery.]

BOILING IN GENERAL.

OBSERVATIONS.

BE careful your pots and covers are well tinned, clean, and free from sand; and keep your pot boiling all the while. Fresh meat should be put into boiling water, and salt meat into cold. Take care to have sufficient room for plenty of water in the pot; allow a little more than a quarter of an hour to every pound of meat, let it weigh more or less. Vegetables must never be dressed with the meat, except carrots, or parsnips, with boiled beef. Above all, take the scum off constantly as it rises.

These observations will be found sufficient for boiling mutton and beef in the common way.

BUTCHER'S MEAT.

Leg of Pork.

Lay it a week or ten days in salt, and boil it without using any means to freshen it. It requires plenty of water, and to be fully boiled; care should be taken that the fire does not slacken while it is dressing. Serve it up with peas-pudding, turnips, or greens.

Pickled Pork.

Wash it and let it boil till the rind is tender. Serve it up with boiled greens, and is commonly eaten with roasted fowls, or veal.

Pig's Petticoes

Boil them till tender. But the heart, liver, and lights, should boil about ten minutes, shred them small,

thicken the gravy with flour and butter, put in your mince-meat, a spoonful of white wine, some salt, and give it a gentle boil. Beat up the yolk of an egg, two spoonful of cream, and a little grated nutmeg. Put in the mince and shake it over the fire till quite hot, but not boil. Lay sippets in the dish, pour over the whole, and garnish it with lemon sliced.

Lamb.

Boil it in plenty of water, allow a quarter of an hour to each pound. When done, serve it up with spinach, carrots, cabbage, or brocoli, and melted butter.

Leg of Lamb boiled, and Loin fried.

Cut the leg from the loin, and boil it about an hour. Cut the loin into steaks, beat them, and fry them a good brown. Then stew them a little in good gravy. Lay the leg in the dish, and the steaks round it. Pour on some gravy, lay lumps of stewed spinach and crisped parsley on each steak. Serve it up with gooseberry sauce in a boat, and garnish with lemon.

Lamb's Head.

Wash it very clean, take the black part from the eyes, and the gall from the liver. Put the head into warm water; boil the lights, heart, and part of the liver. Chop and flour them, and toss them up in a saucepan with some gravy, ketchup, a little pepper, salt, lemon-juice, and a spoonful of cream. Boil the head very white, lay it in the dish, and the mince-meat round it. Place the other parts of the liver fried, with some small bits of bacon on the mince-meat, and the brains fried in little cakes, and laid round the dish, with some crisped parsley between. Pour a little melted butter over the head, and garnish with lemon.

Veal.

Let the water boil before you put in the meat, al-

lowing a quarter of an hour to a pound. A knuckle of veal will take longer in proportion to its weight than any other joint, that the gristles may be soft and tender. Serve up with parsley and butter, or with bacon and greens.

Calf's Head, one half boiled, and the other baked.

Having cleaned the head, parboil one half; beat up the yolk of an egg, and rub it over that part of the head with a feather; season it with pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and a little nutmeg; stick bits of butter over it, and send it to the oven. Boil the other half in a cloth, and lay them both in a dish. Boil the brains in a piece of cloth, with a little parsley, and a leaf or two of sage. When boiled, chop them small, and warm them up in a saucepan, with a bit of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it; serve with bacon or pickled pork; greens and carrots, in separate dishes.

Leg of Mutton, with Cauliflowers and Spinach.

Boil a leg of mutton cut venison fashion, in a cloth. Boil two cauliflowers in milk and water, pull them into sprigs, and stew them with butter, pepper, salt, and a little milk: stew some spinach, and put to it some gravy, a piece of butter, and a little flour. When all is done, put the mutton in the dish, the spinach round it, and the cauliflower over all. Pour the butter the cauliflower was stewed in over it.

Ham.

A ham requires plenty of water, and should be put in while cold, boil it gently; allow a quarter of an hour to every pound.

A dry ham should be soaked in water all night; a

green one does not require soaking. Scrape them clean before you dress them.

Before you send it to table, take off the rind, and sprinkle it over with raspings

Neat's Tongue.

A dried tongue requires soaking all night, before it is dressed. A pickled one should only be washed. A tongue will take four hours boiling to do it well; the first two hours it should simmer only. About an hour before it is done it should be taken up and peeled, then put into the water again to finish it. Serve it up with mashed turnips round it.

A Haunch of Venison.

A small haunch of venison requires about ten minutes more than a quarter of an hour to a pound. A large one about forty minutes longer. It should be salted about a week or ten days before it is dressed.

A neck will require only a quarter of an hour to a pound. For sauce, boil a cauliflower, pulled into little sprigs, in milk and water, with some white cabbage, and turnips cut in dice; add some beet-root cut into narrow pieces about an inch and a half long, and half an inch thick. When your cabbage is boiled, beat it up in a saucepan with a piece of butter and salt. Lay your meat in the dish, put the cabbage next the cauliflower, and then the turnips. Place the beet-root here and there, according to fancy; and a little melted butter in a cup; if any is left, it will eat well hashed, with gravy and sweet sauce.

GAME AND POULTRY FOR BOILING

Turkey.

Fill the crop with force-meat; but it is very nice filled with a piece of plain crumb of bread only; or a stuffing may be put, if preferred to force-meat; boil it in a cloth well floured. A large turkey with the crop filled, will require two hours boiling, or if not filled, an hour and a half; and smaller sizes in proportion. Serve up a boiled turkey with white oyster or celery sauce.

Fowls and Chickens.

A large fowl will take three quarters of an hour; a smaller, half an hour; a large chicken, twenty-five minutes; and a small one, a quarter of an hour or twenty minutes. Boiled fowls are served up with white mushroom, oyster, or celery sauce; or parsley and butter; and with ham, tongue, or bacon, to eat with them. Chickens are generally served up with parsley and butter. Or a sauce may be made with the heads and necks, with a small piece of veal, or mutton, a little mace, a few pepper-corns, an anchovy, a head of celery, a bunch of sweet herbs, and a slice of lemon, boil in a quart of water, till reduced to half a pint, strain it, and thicken with butter mixed with flour; mix the yolks of two eggs in some cream with a little grated nutmeg, put it in the sauce, shake it over the fire till near boiling, and serve it up in your boats.

Geese and Ducks.

After drawing them, let them lay a few minutes in warm water; then put them into a pan containing a pint of boiling milk for two or three hours: dredge them with flour, put them into cold water, and cover them close. Boil them slowly for twenty minutes, and serve with onion sauce.

Geese and Ducks salted.

A goose should be salted three or four days before it is boiled; a duck two or three, according to the size. A full grown goose will require boiling an hour and a half, a large duck an hour. Serve up either with onion sauce, or with cabbage boiled first, then cut to pieces, and stewed in a little gravy, or with brown celery sauce.

Rabbits.

A full sized rabbit will take thirty-five minutes; smaller sizes from twenty minutes to half an hour. Milk and water boils them nice and white, as it would also any white meat. Serve up with onion sauce, or melted butter, with the livers boiled and minced, and some slices of lemon, cut into very small squares, mixed into it. Some chopped parsley may be added, if agreeable.

Partridges.

Boil them quick, in a good deal of water; a quarter of an hour will do them.

For sauce, parboil the livers, and some parsley; chop them fine, and put them into melted butter; squeeze in a little lemon, boil it up, and pour it over the birds. Garnish with lemon. Or the following—

Take a few mushrooms fresh peeled, wash them and put them in a saucepan with a little salt, set them over a quick fire, let them boil up, and put in a quarter of a pint of cream, and a little nutmeg; shake them together with a small piece of butter rolled in flour, shake it over the fire three or four minutes, and pour it over the birds.

Pigeons

Pigeons for boiling should be full grown, but not old; from a quarter of an hour to twenty minutes will boil them. Serve them with stewed spinach in the dish, and bacon to eat with them; the bacon must not

be boiled with the pigeons, and should be served in a separate dish. Or with parsley and butter, like boiled chickens.

Pheasant.

A large pheasant will require boiling three quarters of an hour; if small, half an hour. Serve it up with any of the above sauces, like boiled partridges. Should be trussed in the same manner.

Woodcocks and Snipes.

Take the trails out of the birds, then put them into gravy sufficient to cover them well, and boil them for a few minutes. Truss the birds like chickens for boiling, and boil them in some strong clear beef broth. From ten minutes to a quarter of an hour will boil woodcocks; eight or ten minutes, snipes. While they are doing mince the trails small, and fry some bread crumbs very nicely. When the birds are almost done, take half a pint of the liquor they are boiling in, put it to the trails, and add to it the fried bread crumbs, about half a glass of madeira or port wine, and a small piece of butter rolled in flour. Shake this mixture well over the fire till thoroughly hot, without letting it boil, and when the birds are done, serve them up with this sauce over them.

Blackbirds, Thrushes, Fieldfares, Rails, Quans, Larks, Sparrows, Wheat-ears, Martins, or any small land fowl, may be dressed in a similar manner, excepting the trails.

Chickens in a Dutch Fashion.

Take six or more young chickens, put them into a stewpan, trussed as for boiling, and just cover them with water. When they boil, put in a quart of young green peas, a small handful of parsley, picked and washed. When the peas are done, add a pint of good cream. Lay the chickens into the dish upon sippets of French bread, pour the sauce over them; garnish the dish with flowers, and a little salt, and send it to table.

FISH FOR BOILING.

OBSERVATIONS.

THE boiling of fish in general is very simple, and there are but a few sorts which cannot be plainly dressed: nothing more is necessary than to put them into boiling spring water, with a little salt, and to garnish with parsley and horse-radish.

With flat fish, great care should be taken, they being so liable to break; drain them well, and cut the fins off.

Turbot.

Put it into spring water, with salt and vinegar, at least two hours before it is dressed. In the mean time, put the water in your fish-kettle, with a stick of horse-radish sliced, a handful of salt, and some sweet herbs. When the water tastes of the seasoning, take it off the fire, and let it cool, to prevent the fish from breaking. Put a handful of salt into the mouth and belly of the fish, put it into the kettle, and boil it gently. A middling turbot will take about twenty minutes.

When done enough, drain it, and garnish with fried smelts, sliced lemon, or scraped horse-radish, and barberries. Serve it with lobster and anchovy sauce.

Salmon.

Is so substantial a fish, that it requires to be well boiled. A piece not very thick will take half an hour. Boil horse-radish in the water. For sauce, melt some butter plain, and some other with anchovy.—Garnish with horse-radish and sliced lemon.

To dress a whole Salmon.

When it is scaled and gutted, take off the head and tail, cut the body through into slices an inch and a

half thick, and throw them into a large pan of spring water. Sprinkle in a handful of bay salt, stir it about, and then take out the fish. Boil the head and tail, but do not split the head, and put in some salt. When they have boiled ten minutes, skim the water clean, and put in the slices. When boiled enough, take them out, lay the head and tail in a dish, and the slices round. Serve up with plain melted butter and anchovy sauce. Garnish with horse-radish, intermixed with the slices.

Dried Salmon.

Pull it into flakes; have ready some eggs boiled hard, and chopped large; put both into a pint of cream, and four ounces of butter rubbed well up with flour; skim it and stir it till boiling hot: make a wall of mashed potatoes round the inner edge of the dish, and pour it into it.

Whole Cod.

Put plenty of water into a fish-kettle, of a proper size for the cod, with a quarter of a pint of vinegar, a handful of salt, and half a stick of horse-radish. Let these boil together for some time, and then put in the fish. When it is done enough lay it to drain, put it on a hot fish-plate, in a warm dish, with the liver cut in half, and laid on each side. Serve it up with shrimp or oyster sauce, and garnish with scraped horse-radish, or with small fried fish, and sliced lemon.

Cod's Head.

Tie it round with packthread, to keep it from flying, put enough water to cover it, with some salt, a little vinegar, and some horse-radish sliced, into your kettle; when the water boils, lay your fish upon a drainer, and put it in the kettle; boil it gently till it rises to the surface of the water, which it will do, if your kettle is large enough; set it to drain, and slide it carefully off your drainer into the fish-plate. Garnish with lemon,

and horse-radish scraped. Serve with lobster, oyster, or shrimp sauce.

Crimp Cod.

Throw your slices into pump water and salt; set on a large fish-kettle, almost full of spring water, and salt sufficient to make it brackish; let it boil quick, then put in your slices, and keep them boiling; about eight minutes will be enough: take them carefully up, and lay them on a fish-plate. Garnish with horse-radish, lemon, and green parsley. Serve with lobster, shrimp, or oyster sauce.

Cod's Sounds.

Soak them in warm water about half an hour, scrape and clean them well. Boil them in milk and water till tender, then serve them up with egg sauce.

Salt Cod.

Soak your fish in water all night, with a glass of vinegar in it, which will take out the salt, and make it eat as mild as fresh fish. The next day boil it, and when it is enough, separate it in flakes in your dish. Pour egg sauce over it, or parsnips boiled and beat fine with butter and cream.

Soals.

Skin a pair of soals, and gut them. Then wash them clean, and lay them in vinegar, salt, and water, for two hours; then dry them in a cloth, put them into a stewpan with a pint of white wine, a bunch of sweet herbs, an onion stuck with cloves, some whole pepper, and a little salt. Cover them quite close, and when enough, lay them in your dish, strain the liquor, and thicken it with butter and flour. Pour the sauce over, and garnish with scraped horse-radish and lemon. Prawns, shrimps, or mussels, may be added to your sauce, if approved. Or you may dress them as follows.

Skin and gut a pair of soals, and wash them in spring

water. Then put them on a dish, and pour half a pint of white wine over them, turn them two or three times in it, and then pour it away. Cut off the heads and tails of the soals, and set on a stewpan with a little fish broth; put in an onion cut in pieces, some sweet herbs, pepper, salt, and a blade of mace. When these boil, put in the fish, and with them half a lemon cut in slices with the peel on. Let them simmer for some time, then take out the herbs, and put in a pint of strong white wine, and a piece of butter rolled in flour. Simmer all together till the fish are enough. While they are doing, put in some veal gravy, and a quarter of a pint of essence of ham; let it boil a little, then take up your fish, and pour this over them.—Serve up with sauce, and garnish your dish, as before directed.

Plaice, and Flounders.

Lay them two hours in vinegar, salt, and water; dry them in a cloth, and put them into a fish-pan, with an onion, some whole pepper, and a little salt. Cover them, and let them boil till enough. Serve with anchovy sauce, and plain melted butter; or with shrimp, or soy sauce. Soals may be dressed in the same manner.

Skaite.

Clean it well, then cut it in long slips, cross-ways, about an inch broad, and throw them into salt and water; if the water boils quick they will be done in three minutes. Drain them well, and serve up with butter and anchovy, or soy sauce.

Carp.

When you kill your carp, scale them, and slit the tails, let them bleed into about half a pint of red wine, with half a nutmeg grated; keep it stirring, or the blood will congeal; gut and wash them clean; boil the roes first, and then the carp; fry some sippets, and, lastly, dip some large oysters in batter, and fry them of

a fine brown. For sauce, take two anchovies, a piece of lemon peel, a little horse-radish, and a bit of onion; boil these in water till the anchovies are wasted; strain the liquor into a clean saucepan, and add oysters stewed, or a lobster cut small, (without the spawn) set it over the fire, and let it boil; then roll a good piece of butter in flour, put it into your saucepan with the liquor, and boil all together till it is of a good thickness, then pour in the wine and blood, and shake it about, letting it only simmer. Take up the fish, put them into a dish, and pour the sauce over them. Garnish with fried oysters, fried parsley, and lemon: stick the sippets about the dish, and lay the roe, some on the fish, and the rest on the dish; and send them to table.

This being an expensive method, you may dress carp according to the following recipe for dressing tench.

Tench.

Clean and put them into a stewpan, with as much water as will cover them; with some salt, whole pepper, lemon-peel, horse-radish, and some sweet herbs; boil them till they are enough. Take some of the liquor, a glass of white wine, a pint of shrimps, and an anchovy, bruised; boil all together in a saucepan, and roll a piece of butter in flour, and put it into the sauce; when of a proper thickness, pour it over the fish. Garnish with lemon and scraped horse-radish.

Sturgeon.

Boil it in as much water as will cover it, with two or three bits of lemon-peel, some whole pepper, a stick of horse-radish, and a pint of vinegar to every two quarts of water. When it is enough, garnish the dish with fried oysters, sliced lemon, and scraped horse-radish; serve it up with melted butter, with anchovy sauce, the body of a crab bruised and put into the butter, and a little lemon-juice.

Mackarel.

Put them into warm water, and they will be done enough in eight or ten minutes after it boils. Serve them up with fennel and butter, and green gooseberries scalded.

Herrings

Put them in boiling water, and boil them eight or ten minutes. Serve them up with parsley and butter, or sour sauce.

Trout.

Boil them in vinegar, water, and salt, with a piece of horse-radish; serve them up with anchovy sauce or plain butter.

Pike, or Jack.

Clean your fish well with salt and water, fasten the tail in the mouth with a skewer, then put it into a stewpan with enough water to cover it, a little vinegar and salt, and a piece of horse-radish sliced. Garnish with lemon and scraped horse-radish, and anchovy, shrimp, or soy sauce; or melted butter and ketchup.

Eels.

Skin, gut, and wash them well, cut off the heads, dry them, and twist them round on your fish-plate. Boil them in salt and water, and serve them up with melted butter and parsley.—If you only boil them in such a quantity of water as will just cover them, the liquor will be exceeding good, and very beneficial to weak or consumptive constitutions.

Mullets

These must be boiled in salt and water. When they are enough, pour away part of the water, and put to the rest a pint of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet herbs, some nutmeg, beaten mace, and the juice of a lemon. Boil

these well together, with two or three anchovies. Then put in the fish, and when they have simmered in it some time, put them into a dish, and strain the sauce over them. You may add shrimp or oyster sauce according to your discretion.

Turtle.

Fill a kettle with water sufficient to scald the callapach and callapee, the fins, &c. Hang up your turtle by the hind fins, cut off his head, and save the blood; with a sharp pointed knife separate the callapach from the callapee (or the back from the belly part) down to the shoulders, so as to come at the entrails, which take out, and clean as you would those of any other animal, then throw them into a tub of clean water, taking care not to break the gall, but to cut it from the liver, and throw it away. Then separate each distinctly, and put the guts into another vessel, open them with a penknife from end to end, wash them clean, and draw them through a woollen cloth, in warm water, to clear away the slime; put them into clean cold water till they are used, with the other entrails, which must be all cut up small, to be mixed in the baking dishes with the meat. This done, separate the back and the belly pieces entirely, cutting away the fore fins by the upper joint, which scald, peel off the loose skin, and cut them into small pieces, laying them by themselves, either in another vessel, or on the table, ready to be seasoned. Then cut off the meat from the belly part, and clean the back from the lungs, kidneys, &c. and that meat cut into pieces as small as a walnut, laying it likewise by itself. After this scald the back and belly pieces, pulling off the shell from the back, and the yellow skin from the belly; when all is made white and clean, with a cleaver cut those up likewise into pieces about the bigness or breadth of a card. Put these pieces into clean cold water, wash them out, and

place them in a heap on the table, so that each part may lie by itself.

The meat being thus prepared and laid separate for seasoning, mix two third parts of salt, or rather more, and one third part of cayenne pepper, black pepper, a nutmeg, and mace pounded fine, together; the quantity to be proportioned to the size of the turtle, so that in each dish there may be about three spoonful of seasoning to every twelve pounds of meat.

Your meat being thus seasoned, take some sweet herbs, let them be dried and rubbed fine, and having provided some deep dishes to bake in, (which should be the common brown ware) put in the coarsest part of the meat at bottom, with about a quarter of a pound of butter in each dish, and then some of each of the several parcels of meat, so that the dishes may be all alike, and have equal proportions of the different parts of the turtle, and, between each laying of the meat, strew a little of the mixture of sweet herbs. Fill your dishes within an inch and a half, or two inches of the top; boil the blood of the turtle, and put into them; lay on forcemeat-balls made of veal or fowl, highly seasoned with the same seasoning as the turtle; put in each dish a gill of good Madeira wine, and as much water as it will conveniently hold; then break over it five or six eggs, to keep the meat from scorching at the top, and over that shake a handful of shred parsley, to make it look green; when done, put your dishes into an oven made hot to bake bread, and in an hour and a half, or two hours, (according to the size of your dishes) it will be sufficiently done.

ROASTING IN GENERAL.

OBSERVATIONS.

BUTCHER'S meat, in general, requires a quarter of an hour to each pound in roasting; and an extra quarter or half-hour, according to the size of the joint, the strength of the fire, or the coldness of the weather.

Make a fire in proportion to the meat you intend to roast; if a thin piece, make a small brisk fire, that it may be done quick, and if large, in proportion. Keep your fire always clear at the bottom.

Pork, veal, and lamb, if not well done, are unwholesome; but mutton, and beef, are esteemed by most people rather under-done.

Large joints of beef, or mutton, and always of veal, should have paper placed over the fat, to prevent being scorched.

Wild fowls must be roasted with a clear, brisk fire, and when they are frothy, and of a light brown colour, they are enough. Care must be taken not to over-do them, as the loss of gravy will produce a want of the flavour. Tame fowls require more roasting, and to be often basted, to keep up a strong froth, which makes them look well when brought to table. Pigs and geese must be done with a quick fire, turned quick, and frequently basted. Hares and rabbits require time and care, or the body will be done too much, and the the ends too little.

BUTCHER'S MEAT.

Beef.

A sirloin, of from twenty-five to thirty pounds, will require four hours.

A part of it, from twelve to fifteen pounds, two hours and three quarters, or three hours.

A piece of ribs of the same weight, much the same time.

A rump, four hours.

Garnish your dish with scraped horse-radish, and serve it up with potatoes, brocoli, French beans, cauliflowers, or celery.

Beef, to equal Hare.

Soak the inside of a large sirloin of beef, in a glass of port wine and a glass of vinegar mixed, for forty-eight hours; stuff it as the pudding for a hare, and roll it up tight. Roast it on a hanging spit, and baste it with a glass of port wine, the same quantity of vinegar, and a tea-spoonful of pounded allspice. Larding it improves the look and flavour. Serve with a rich gravy in the dish, currant jelly, and melted butter.

Mutton and Lamb.

The leg, shoulder, and loin, will require a quarter of an hour to each pound of meat; the neck and breast, not so much. Mutton and lamb must be roasted with a quick clear fire. Baste it as soon as you lay it down, sprinkle on a little salt, and, when near done, dredge it with flour. In dressing the loin, the chine (which is the two loins,) and the saddle (which is the two necks and part of the shoulder cut together,) you must raise the skin, and skewer it on, and when near done, take off the skin, and baste it to froth it up.

The proper sauces to mutton and lamb are, potatoes, pickles, celery raw or stewed, brocoli, French beans, and cauliflower; and mint sauce for lamb. To a shoulder of mutton may be added onion sauce, which make thus: boil eight or ten large onions, changing the water two or three times while boiling. When enough, chop them on a board, to keep them from growing of a bad colour; put them into a saucepan.

with a quarter of a pound of butter, and two spoonsful of thick cream; boil it a little, and then pour it into a large boat or bason, and serve it up with the meat.

Mutton, like Venison.

Take a hind quarter of mutton, cut like a haunch: lay it in a pan, with the back side of it down; pour a bottle of red wine over it, and let it lay twenty-four hours; spit it, and baste it with the same liquor and butter when roasting. It should have a quick fire. Serve with good gravy in a boat, and currant jelly in another.

Leg of Mutton stuffed.

Stuff a leg of mutton with mutton suet, salt, pepper, nutmeg, grated bread, and yolks of eggs, and stick it over with cloves; when about half done, cut off some of the under side of the fleshy end in little bits: put them into a pipkin, with a pint of oysters, and the liquor, a little salt, mace, and half a pint of hot water; stew them till half the liquor is wasted, add a piece of butter rolled in flour, shake all together, and when the mutton is enough, pour the sauce over it, and send it to table. Serve with plain gravy, and the sauce as usual for mutton.

Chine of Mutton.

Raise the skin near the rump, without taking it quite off, or breaking it. Take lean ham, truffles, morels, spring onions, parsley, thyme, and sweet herbs, chopped small, with spice, pepper, and salt. Strew them over the mutton, where the skin is taken off; put the skin over it neatly, and tie over it some white paper, well buttered. When nearly done, take off the paper, strew over it some grated bread, and when of a fine brown, take it up. Serve with good plain gravy, potatoes, brocoli, French beans, or cauliflowers.

House Lamb

A fore quarter of house lamb will take an hour and a half roasting; a leg three quarters of an hour. When it is done, put it into the dish, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange between. Serve it up with sallad, brocoli, potatoes, and celery raw or stewed.

Veal.

Veal will take about a quarter of an hour to each pound in roasting. The fat of the loin and fillet must be covered with paper, as we have before observed. The fillet and shoulder must be stuffed with the following composition—a quarter of a pound of suet chopped fine, parsley and sweet herbs chopped, grated bread and lemon-peel; pepper, salt, a little nutmeg, and the yolk of an egg. Mix these together, and stuff them into your veal as secure as you can, that it may not fall out while roasting. The breast must be roasted with the caul on till it is near enough; then take it off, and flour and baste the meat. Put it in your dish, pour a little melted butter over it, and serve it up with any of the following sauces; sallad, pickles, potatoes, brocoli, cucumbers raw or stewed, French beans, peas, cauliflowers, celery raw or stewed.

Pork.

Pork must be well done. Take a sharp penknife, and cut the skin across of a leg or loin, which will not only make the joint more convenient to carve, but will also make the rind, or crackling, more pleasant to eat. A leg of pork, if not particularly objected to, should be stuffed at the knuckle part with sage and onion chopped fine, and pepper and salt; or cut a hole under the twist, and put the seasoning there, and fasten it with a skewer. Roast it crisp, as it will make the crackling eat the better. A spare-rib should be basted

with a little bit of butter, a very little dust of flour, and some dried sage shred small. The proper sauces for roast pork are, potatoes, mustard, and apple sauce. For a leg of pork, have a little drawn gravy ready against it is done, and pour it into the dish when you serve it up.

The best way of dressing a griskin, is to put it in as much cold water as will cover it, and let it boil up: instantly take it off, rub some butter over and flour it, and put it in a Dutch oven before the fire; a very few minutes will do it.

Rolled Neck of Pork.

Take out the bones; put a force-meat of chopped sage, a few crumbs of bread, pepper, salt, and two or three allspice, over the inside: roll the meat as tight as you can, and roast it slowly; put it down at a moderate distance at first.

A Pig.

Stuff the belly with a stuffing made of bread crumbs, some sage-leaves, and an onion chopped small, a little pepper and salt, and a piece of butter mixed together with two eggs, and then sew it up. When it is spit- ted rub it over with a soft brush dipped in sweet oil, and roast it gently. It will take about an hour and a half. When it is done, cut off the head, and part both that and the body in two down the middle. Put the brains and the stuffing into a saucepan with some good gravy, give them a boil, and serve up the pig with the sauce under it. Lay the two parts of the head one on each side of the dish, and the ears one at each end of it. Some currants, very clean washed, rubbed, and dried, should be served with it in a tureen.

A porker's head may be dressed the same way.

Calf's Head.

Take out the bones, wash and cleanse it well, and

dry it in a cloth. Make a seasoning of beaten mace, pepper, salt, and nutmeg, some bacon cut very small, and grated bread. Strew it over the head, roll it up, skewer it, and tie it with tape. Baste with butter, and when done, pour rich veal gravy over it, and serve with mushroom sauce.

Tongues, or Udders.

Parboil the tongue before you put it down to roast; stick a few cloves about it, baste it with butter, and serve it up with gravy and sweet sauce. An udder may be roasted after the same manner, and eats very well.

Ham, or Gammon of Bacon.

When you dress these, take off the skin, and lay the meat in luke-warm water for two or three hours. Then put it into a pan, and pour over it a quart of Canary wine, and let it soak about half an hour. When spitted, put a sheet of paper over the fat side, pour the wine in which it was soaked, into the dripping-pan, and baste the meat with it all the time it is roasting. When it is enough, take off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it well. If you serve it up hot, garnish with raspings of bread; but if cold, for a second course, garnish with green parsley.

POULTRY FOR ROASTING.

Turkey.

Make the following force-meat, and stuff it in the craw, a pound of veal, as much grated bread, a pound of suet beat fine, a little parsley and thyme, two cloves, half a nutmeg grated, a tea-spoonful of shred lemon-peel, a little pepper and salt, and the yolks of two eggs. Baste it well, and froth it up. When the smoke draws from the breast to the fire, you may be certain it is nearly done. A large turkey will take an hour and twenty minutes; if young, an hour; but this depends much on the strength of the fire. Serve it up with gravy alone, or brown celery, or mushroom sauce.

Turkey with Chesnuts.

Roast twenty or thirty chesnuts, peel them, except eight or ten, and bruise them in a mortar, with the liver, a quarter of a pound of lean ham, well pounded, and sweet herbs and parsley chopped fine; season with mace, nutmeg, pepper, and salt; put them into the belly of the fowl; and tie the vent and neck close. For sauce, take the remainder of the chesnuts, cut them in pieces, and put them in a strong gravy, with a glass of white wine: thicken with butter rolled in flour. Garnish with orange and water-cresses.

The Germans dress fowls in a similar way, with the addition of sausages cut in slices and fried.—Ducks may be dressed the same.

Chickens and Fowls.

A small chicken will not require above twenty minutes; a well-grown fowl half an hour; and a large one, three quarters of an hour. Serve these like turkey, with gravy and bread sauce; or with oyster, or egg sauce, for fowls. Or parsley and butter poured over for chickens.

Goose.

Stuff it with chopped sage and onions. A full-grown goose will require an hour, or little more, to roast it. If not young, rather longer time must be allowed. Serve it up with gravy and apple sauce. A green goose will not take above three quarters of an hour roasting. This is not always stuffed. Serve this with gravy and gooseberry sauce, or with green peas, or a green sauce made thus. Half a pint of sorrel juice, a spoonful of white wine, a little nutmeg, and grated bread; boil it over a gentle fire, and sweeten it with pounded sugar; put some strong gravy in the dish. Garnish with lemon.

Ducks

Are stuffed as geese. They will require from half to three quarters of an hour, according to the size. Serve them up with gravy. Ducklings will not require longer roasting than from twenty-five minutes to half an hour.

Guinea and Pea Fowls

Are roasted the same as partridges and pheasants.

Pigeons

Require from a quarter of an hour to twenty minutes, according to the size. The inside may be stuffed with chopped parsley if approved. Serve up with parsley and butter.

Another way to roast pigeons is to stuff the inside with chopped parsley, pepper, salt, and a piece of butter, mixed together. The necks must be tied close, and they must be hung before the fire to roast, by a string tied round the legs and rump. They should be kept constantly turning very quick. When done, serve them up in their own gravy, of which there will be plenty.

GAME FOR ROASTING.

Haunch of Venison.

Wipe it well in every part, and take off the skin from the upper side, rub a piece of butter over the fat, and dredge it with flour. Butter a large sheet of writing paper well, lay it over the fat, and put on two or three more sheets of paper over that, and tie them well on with twine. Lay it down to the fire at a considerable distance, bringing it gradually nearer. A large haunch should be allowed four hours, not to hurry it in the doing. Keep it well basted. About ten minutes before you take it up, cut the string and drop off the paper, sprinkle it with salt, and froth it well with butter and flour. Serve it with gravy in a tureen, and currant jelly in a glass.

Shoulder and neck of venison should be dressed in the same manner. A shoulder will take about two hours and a half roasting, and a neck, not quite two hours.

Some cover a haunch with paste, which is as bad as baking it, the paper will be found sufficient to keep it from scorching.

Hare.

When you have cased and trussed it, make a pudding thus: a quarter of a pound of beef suet, as much bread crumbs; the liver, some parsley and lemon-peel shred fine, seasoned with pepper, salt, and nutmeg. Moisten it with an egg, and put it into the belly, sew it up, and lay it down to a good fire; put a quart of milk, and five or six ounces of butter into your pan, and baste it with this till the whole is used: about five minutes before you take it up, dust on a little flour, and baste with fresh butter, to make a good froth.

Put a little gravy in the dish, and the rest in a boat. Garnish your dish with lemon.

A Rabbit—Hare-fashion.

Let it hang in the skin three or four days; skin it, and lay it for twenty-four hours in a seasoning of black pepper and allspice in powder, a glass of port, and an equal quantity of vinegar. Turn it frequently; stuff it as a hare, and use for it the same sauce.

Rabbits.

Either roast them with stuffing like a hare, and serve them with gravy, or without stuffing, and serve them with parsley and butter, with the livers boiled, chopped, and put into it. Half an hour will roast good sized rabbits; twenty minutes small ones. Baste them with butter.

Pheasants.

A cock pheasant will require about half an hour, or thirty-five minutes, or if old a little longer. A hen from twenty-five minutes to half an hour. Serve them with gravy and bread sauce, or fried bread crumbs.

Partridges.

Partridges will take about twenty minutes. Serve them up with gravy and fried bread crumbs, or bread sauce. Melted butter is often served with fried bread crumbs, instead of gravy. Grouse, and gray plovers, should be dressed as partridges, but do not require so long time in roasting.

Woodcocks

Spit them on a bird-spit, without drawing; flour and baste them with butter; have ready a slice of bread toasted brown, lay it in a dish, and set it under your birds. When they are enough, take them up, and lay them on the toast. Serve with melted but-

ter. Garnish with orange or lemon. Snipes, quails, ruffs and rees, land rails, and green plovers, should be dressed in the same manner.

Wheat Ears and Ortolans.

Spit them sideways, baste them with butter, and strew bread crumbs on them whilst roasting. Serve up with fried bread crumbs around them, garnish with lemon, and gravy sauce or melted butter, in a boat.

Larks.

Truss them with their legs across, put them on a skewer, and tie the skewer to a spit. Strew them with crumbs of bread, mixed with a little flour, while roasting. Eight or ten minutes will do them enough. Serve them up with fried bread crumbs in a dish, and melted butter, or gravy, in a tureen.

Most small birds may be roasted in the same manner.

Wild-ducks, Widgeons, Teal, &c.

A wild-duck, or a widgeon, requires from twenty to twenty-five minutes roasting, according to the size. A teal, from fifteen to twenty minutes; and all other birds of this kind, in proportion to their size, a longer or a shorter time. Serve them up with gravy, and lemons cut in quarters, to use at pleasure.

Woodcocks and Snipes, a French way.

Take the trails out, and chop them all but the stomachs, with some grated bacon, or a piece of butter, some parsley and chives, and a little salt. Put this into the bodies of the birds, sew up the openings, and roast them with bacon, and paper over them. When done serve them up with sauce à l'Espagnole.

FISH FOR ROASTING.

Cod's Head

Wash it thoroughly clean, score it with a knife, strew a little salt on it, and if you have it, put it into a large tin oven; if not, lay it in a stewpan before the fire, with something behind the pan, that the fire may have its proper effect on the meat. Throw away all the water that comes from it the first half hour, then strew over it a little nutmeg, cloves, mace beat fine, and salt. Flour it and baste it with butter; when it has lain some time thus, turn, season, and baste the other side the same. Turn it often, continue the basting frequently, and strew on it some crumbs of bread. If it is a large head, it will take four or five hours. Have ready some melted butter, with an anchovy, some of the liver of the fish boiled and bruised fine, and mix it well with the butter, and two yolks of eggs beat fine. When these boil, strain them through a sieve, and put them into the saucepan again, with a few shrimps, two spoonsful of red wine, and the juice of a lemon. When this has simmered for a minute or two, put it into the pan in which the head was roasted, and stir it well all together; then put it again into the saucepan, and keep stirring it till it boils. Put the head into a large dish, pour your sauce into a tureen, and serve up hot to table.—Garnish with fried fish, lemon, and scraped horse-radish.

Lobster.

About half-boil your lobster, then take it out of the water, rub it well with butter, and lay it before the fire; continue basting it with butter till it has a fine froth, and the shell is of a dark brown. Then put it into your dish, and serve it up with plain melted butter in a tureen.

Pike.

Clean and gut a large pike, and lard it with bacon, take thyme, savoury, salt, mace, nutmeg, some crumbs of bread, beef suet, and parsley, all shred very fine; mix them with raw eggs, put it in the belly of the pike, and sew it up; dissolve three anchovies in butter, to baste it with; put two laths on each side the pike, and tie it to the spit; serve with melted butter, or oyster sauce. Garnish with lemon.

Eel.

Scour it with salt, skin it almost to the tail, gut, wash, and dry it: take a quarter of a pound of suet, sweet herbs, and a shallot shred fine, and mix them together, with salt, pepper, and nutmeg; stuff the belly with it, and then draw the skin over; tie it to the spit, wash it with the yolk of an egg, and strew some seasoning over it; baste it with butter, and serve it with anchovy sauce.

Any other river or sea fish that are large enough may be dressed in the same manner.

Pipers.

Roast, or bake them with a pudding well seasoned. If baked, put a large cup of rich broth into the dish; when done, take the broth they are baked in, some essence of anchovy, and a squeeze of lemon, and boil them up together for sauce.

Escaloped Oysters.

Put them into escalop shells with crumbs of bread, pepper, salt, nutmeg, and a bit of butter, and roast them before the fire in a Dutch oven

BAKING IN GENERAL.

OBSERVATIONS

ALL that needs to be observed previous to this mode of cooking, is to have the pans, or other vessels you send your provisions in to the oven, perfectly clean, so that the care you have taken in preparing the article may not be injured from neglect in cleanliness.

BUTCHER'S MEAT.

Rump of Beef.

Cut out the bone quite clean, then beat the flesh with a rolling-pin, and lard it with a piece of bacon cut out of the back. Season the bacon with pepper, salt, and cloves, and lard across the meat, that it may cut out handsome. Season the meat with pepper, salt, and cloves; put it into an earthen pot with all the broken bones, half a pound of butter, some bay leaves, whole pepper, one or two shalots, and some sweet herbs. Cover the top of the pan quite close, send it to the oven, and it will be done in about six hours. When enough, skim off the fat clean, put the meat into a dish, and serve it up with some dried sippets, and its own liquor poured into the dish.

Leg of Beef.

Cut off the meat from a fine leg of beef, and let the bones be well broken in pieces. Put the whole into an earthen pan, with two onions, and a bundle of sweet herbs, and season it with whole pepper, a few cloves, and blades of mace. Cover it with water, and having tied the top of the pan quite close with

brown paper, put it into the oven to bake. When enough, skim off the fat, strain the liquor through a sieve, pick out all the fat and sinews, and put them into a saucepan with a little of the gravy, and a piece of butter rolled in flour. Set the saucepan on the fire, shake it often, and when it is hot, pour it into the dish with the meat, and send it to table. Ox-cheek may be done in the same manner.

Calf's Head.

When the head is properly cleansed, put it into an earthen dish, or pan, and rub the inside with butter. Put some long iron skewers across the top of the dish, and lay the head on them. Grate some nutmeg over the head, with a few sweet herbs shred small, some crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, stick pieces of butter in the eyes, and on different parts of the head, and send it to the oven. Throw a little pepper and salt over it, and put into the dish a bunch of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, and a pint of water, and boil the brains with some sage. When the head is enough, lay it on a dish, and keep it warm; then stir all together in the dish, and put it into a saucepan, and when it is hot, strain it off, and pour into the saucepan again. Put in a piece of butter rolled in flour, the sage and brains chopped fine, a spoonful of ketchup, and two of red wine. Boil them well together, pour it over the head in the dish, and send it to table.

A Pig.

Put your pig into a dish well buttered, flour it all over, rub some butter on the pig, and send it to the oven. When you think it is enough take it out, rub it over with a buttered cloth, and put it in the oven again till it is dry; then take it out, lay it in a dish, and cut it up. Skim off the fat from the dish it was

baked in, and some good gravy will remain at the bottom. Put to this a little veal gravy, with a piece of butter rolled in flour, and boil it up with the brains; pour it into a dish, and mix it well with the sage that comes out of the belly of the pig. Serve it up hot to table with apple sauce and mustard.

A Bullock's, or Calf's Heart.

Mix some crumbs of bread, chopped suet, (or a bit of butter) parsley chopped, sweet marjoram, lemon-peel grated, pepper, salt, and nutmeg, with the yolk of an egg, well together, stuff the heart with it, and send it to the oven. When done, serve it up with gravy, melted butter, and currant jelly in boats. The same methods are to be used whether you bake or roast it; but if care is taken, baking it is the best way, as it will be more regularly done than it can be by roasting.

FISH FOR BAKING.

Cod's Head.

When you have cleansed and washed it, lay it in the dish, which you must first rub round with butter. Put in a bunch of sweet herbs, an onion stuck with cloves, three or four blades of mace, some pepper, a nutmeg bruised, a little lemon-peel, a piece of horse-radish, and a quart of water. Dust the head with flour, grate a little nutmeg over it, stick bits of butter on various parts, and sprinkle raspings all over it, and send it to the oven. When done, take the head out of the dish, and put it into that it is to be served up in. Set the dish over boiling water, and cover it close, to prevent its getting cold. In the mean time, as expeditiously as you can, pour all the liquor out of the dish in which it was baked into a saucepan, and let it

boil three or four minutes; strain it, and put to it a gill of red wine, two spoonful of ketchup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, and a large piece of butter rolled in flour. Stir all well together, and let it boil till it is thick; then strain it, and pour into the dish. Have ready some toasted bread cut three-corner-ways, and fried crisp. Stick some pieces of the toast about the head and mouth, and lay the remainder round the head. Garnish with crisped parsley, lemon notched, and scraped horse-radish.

Salmon.

Cut your fish into slices about an inch thick, and make a force-meat of some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms. Season it with pepper, salt, nutmeg, and cloves, and beat all together till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till it is thick; let it cool, add four more raw eggs, and mix it well together. Take the skin from the fish, and lay the slices in a dish. Cover every slice with a force-meat, pour some melted butter over them, with a few crumbs of bread, and place oysters round the dish. Put it into the oven, and when it is of a fine brown, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon, and serve it hot to table.

Carp.

Take a brace of carp, and butter the pan in which they are to be baked, and put them into it. Let it be large enough to hold them at full length, or they will be apt to break. When in the pan, season them with a little pepper, mace, cloves, nutmeg, some sweet herbs, an onion, and an anchovy: pour in a bottle of white wine, cover them close, and put them in an oven. If of a large size they will take an hour

baking; but if small, a less time will do. When enough, take them out of the pan, and lay them in a dish. Set it over boiling water to keep it hot, and cover it close. Pour the liquor in which they were baked into a saucepan; let it boil a minute or two, strain it, and add half a pound of butter rolled in flour. Keep stirring it all the time it is boiling; squeeze in the juice of half a lemon, and put in a proper quantity of salt, observing to skim all the fat off the liquor. Pour the sauce over the fish, lay the rces round them, and garnish with lemen.

Eels and Lampreys.

Cut off their heads, gut and clean them. Make a force-meat of shrimps or oysters chopped small, some bread crumbled, a little lemon-peel shred fine, the yolks of two eggs, and a little salt, pepper, and nutmeg. Put this into the bellies of the fish, sew them up, and lay them round on the dish. Put flour and butter over them, pour a little water into the dish, and bake them in a moderate oven. When done, take the gravy from under them, and skim off the fat; strain it through a hair sieve, and add one tea-spoonful of lemon-pickle, two of browning, a large spoonful of walnut-ketchup, a glass of white wine, an anchovy, and a slice of lemon. Let it boil ten minutes, and thicken with butter and flour. Garnish with lemon and crisped parsley.

Herrings.

Scale, wash, and dry them well in a cloth, then lay them on a board, and mix a little black pepper, a few cloves, and plenty of salt together: and rub the fish all over with it. Lay them straight in a pan, cover them with vinegar, put in a few bay leaves, tie a strong paper over the top, and bake them in a moderate oven. They may be eat either hot or cold; and if you use

the best vinegar, they will keep good for two or three months.

Sprats may be done in the same manner, and either of them will furnish an occasional and pleasing relish.

Turbot.

Take a dish about the size of the fish, rub butter thick all over it, throw on a little salt, a little beaten pepper, half a nutmeg, and some parsley chopped fine. Pour in a pint of white wine, cut off the head and tail, and lay it in a dish; pour another pint of white wine all over, grate the other half of the nutmeg over it, a little pepper, some salt, and chopped parsley. Lay pieces of butter here and there all over, then strew it with flour and crumbs of bread. Send it to the oven, and let it be done of a fine brown colour. When you have it home, put the fish into the dish in which you mean to serve it up, then stir the sauce in the dish it was baked in, pour it into a saucepan, shake in a little flour, let it boil, and stir in a piece of butter with two spoonsful of ketchup. When it boils, pour it into basons, and serve it up with the fish. Garnish your dish with lemon; you may add shrimp, anchovy, or mushroom sauce.

Pike, with force-meat.

Gut it without cutting it open, and take care it is well cleaned. Cut a notch down the back from head to tail, turn it round, and fasten the tail in the mouth. Make your force-meat with the udder of a leg of veal, or the kidney part of a loin of lamb, some fat bacon cut in dice, the spawn or melt of the fish, some green onions, a mushroom or two, parsley and salt, and a little nutmeg and pepper; add a bit of butter to fry it, chop it well, with the crumb of a French roll soaked in cream or milk. Pound all together in a mortar, with three or four eggs, and fill the belly of your fish with it, close up the part that was cut in the back, and

make it nice and even. Then take two or three eggs, beat them up, rub the fish well over with it, and strew on some crumbs of bread. Put it in a gentle oven, and proportion the time according to the size of the fish. When done, use the following sauce: take two or three ladles of good gravy, and add to it three large spoonsful of whole capers, some parsley chopped fine, the juice of two lemons, and a little minced shalot. Pour this into a tureen, and serve it up hot with your fish. Garnish with fried parsley.

Mackarel.

Cut off the heads, wash and dry them in a cloth, cut them open, rub the bone with a little bay salt beat fine: strew over them some mace, black and white pepper, and a few cloves, all beat fine; lay them in a long pan, and between every layer of fish put two or three bay leaves, and cover them with vinegar. Tie writing paper over them first, and then thick brown paper doubled. They must be put into a very slow oven, and will take a long time doing. When they are enough, uncover them, and let them stand till they are cold; then pour away all the vinegar they were boiled in, cover them with some more vinegar, and put in an onion stuck with cloves. Send them to a very slow oven again, and let them stand two hours. They will keep good a considerable time. When you take them out, let it be with a slice, as your hands will be apt to break, and spoil them.

BROILING IN GENERAL.

OBSERVATIONS.

IN broiling, three things are to be observed. First, that your gridiron is clean, and your fire clear. Secondly, to turn your meat quick and often while broiling, as it will be a means of preserving the juices. And, thirdly, to keep your meat hot till served up.

BUTCHER'S MEAT AND POULTRY

Beef Steaks.

Broil them over a clear fire; put into the dish a little minced shalot or onion, and a table spoonful of ketchup, and rub a piece of butter on the steak the moment of serving. Pepper and salt should be added when taken off the fire. Serve with scraped horse-radish, or oyster sauce.

Mutton Steaks.

If your steaks are off the loin, take off the skin with a part of the fat. When your gridiron is hot, rub it with fresh suet, lay on your steaks, and keep turning them as quick as possible: without great care the fat that drops from them into the fire will smoke and spoil them; but this may be in a great measure prevented, by placing your gridiron on a slant. When enough, put them into a hot dish, rub them well with butter, slice a shalot or onion very thin into a spoonful of water, and pour it on them, with a spoonful of ketchup. Serve them up hot, with scraped horse-radish and pickles, or celery, cucumber, or salad.

Lamb Steaks.

Should be dressed as mutton, served up with the same sauce, or green peas if in season.

Pork Chops.

In broiling these the same rules are to be observed as given for mutton chops, except that they require more doing. When they are enough, put a little good gravy to them; and if approved, strew over a little sage shred very fine. The only sauce is mustard.

Ox Palates.

Peel and put them into a stewpan with a bit of butter rolled in flour, salt, pepper, two shalots or an onion, a clove of garlic, two cloves, parsley, a laurel leaf, thyme, and as much milk as will simmer them till tender. When done, rub them over with the yolks of eggs and bread crumbs; broil them slowly, and serve them up with a sour sauce.

Chickens.

Slit them down the back, and season with pepper and salt, lay them high, over a clear fire, with the inside downward till they are half done; turn them, taking care that the fleshy side does not burn; throw over them some fine raspings of bread, and broil them of a fine brown. Let your sauce be good gravy, with mushrooms; garnish with lemon, and the livers and gizzards devilled.

Pidgeons

Must be done very slowly over a clear fire. If you broil them whole, take some parsley shred fine, a piece of butter as big as a walnut, with a little pepper and salt, and put into their bellies, tying both ends with a bit of thread. If you split them, season the insides with pepper and salt; and when done, serve them up with parsley and butter poured over them.—They will

be quicker done by being slit; but the best method is to broil them whole.

FISH FOR BROILING.

Salmon.

Cut slices, an inch thick; season them with pepper and salt: lay each slice in white paper, well buttered, and twist the ends of the paper. Broil them over a clear fire six or eight minutes. Serve up in the paper, with anchovy sauce.

Dried Salmon.

Soak it for two or three hours, then lay it on a gridiron, and shake over it a little pepper. It will take but a short time, and when done, serve up with melted butter.

Cod, Whiting, or Haddock.

Cut them in slices, and flour them; set your gridiron high over a clear fire, and broil them of a fine brown. Serve with lobster, or shrimp sauce.

Crimp Cod.

Take large slices, flour them, and broil them of a fine brown; serve with lobster, anchovy, oyster, or shrimp sauce.

Cod Sounds.

Lay them in hot water a few minutes; then take them out, rub them well with salt, and take off the skin and black dirt, that they may look white. Then put them into water, and give them a boil, take them out, flour them well, strew on some pepper and salt, and lay them on a gridiron. When enough, lay them on your dish, and pour over them melted butter and mustard.

Trout.

Scale, clean, and dry it well; tie it round with pack-thread to keep it in shape; put it high over a clear fire, and do it gradually. Cut an anchovy, melt some butter, with a little flour, pepper, salt, nutmeg, and half a spoonful of vinegar. Pour it over the trout, and serve it up hot.

Mackarel.

Wash them clean, cut off their heads, and take out the roes at the neck end. Boil the roes in a little water; then bruise them with a spoon, beat up the yolk of an egg, with a little nutmeg; a little lemon-peel cut fine, some thyme and parsley chopped fine, a little salt and pepper, and a few crumbs of bread. Mix these well together, and put it into the fish; flour them well, and broil them nicely. Let your sauce be melted butter, with a little ketchup, walnut pickle, or soy.

Another Way.

Cut them open and sprinkle them with pepper and salt. When done, raise up the bone, and spread a lump of butter over it. Garnish with parsley, and serve it up hot.

Eels.

Skin, cleanse, and dry your eels, rub them with the yolk of an egg; strew over them some crumbs of bread, chopped parsley and sage, and season them with pepper and salt. Baste them with butter, and then put them on the gridiron over a clear fire. When done, serve them up with melted butter and parsley.

Eels pitch-cocked.

Take a large eel, leave on the skin, and cut it in three pieces: clean them well; wet them with beaten eggs, and strew over them some chopped parsley, pepper, salt, and mace, pounded fine. Broil them of a

good brown. Serve with good gravy, or anchovy sauce.

Another Way.

When you have gutted, cleansed, and properly dried them, sprinkle them with pepper, salt, and a little dried sage, turn them backward and forward and skewer them. Rub your gridiron with beef suet, broil them a good brown, and when done, put them into your dish, and serve them up with plain melted butter for sauce. Garnish your dish with fried parsley.

Skaite.

Hang the fins, or wings, for a day or two in the open air before you dress them; put them over a clear fire, and when enough, rub them over with cold butter.

Herrings.

Scale, gut, and cut off their heads; wash them, and dry them in a cloth; then dust them well with flour, and broil them. Mash the heads, and boil them in small beer or ale, with a little whole pepper and onion. When it has boiled a quarter of an hour, strain it off, thicken it with butter and flour, and a good deal of mustard. Lay them, when done, in a dish, pour the sauce into a boat, and serve up.

FRYING IN GENERAL.

Venison.

Make gravy with the bones; cut the meat into slices, fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into the pan, and stir it round till it is thick and brown. Add half a pound of powdered sugar to the gravy made from the bones, and some red wine. Make it the thickness of cream; squeeze in a lemon, warm the meat in it, put it into a dish, and pour the sauce over it.

Beef Steaks.

Fry them over a brisk fire, with a little butter in the pan, when they are of a nice light brown, take them out, and put them in a dish before the fire.—Then take half a pint of hot gravy, and put it into the pan with a little pepper and salt, and two or three shalots chopped fine. Boil them up in the pan for two or three minutes, pour the whole over the steaks. Garnish with scraped horse-radish.

Beef Steaks another way.

Beat them well with a rolling-pin: put the lean only first into the frying-pan, with just as much butter as will moisten the pan. Set it over a gentle fire, turn the steaks often, and as the gravy comes from them pour it into a bason; when these are enough, fry the fat by itself, and lay it upon the lean. For sauce put a little ketchup, an anchovy, some minced onion, a shalot, and a little pepper to the gravy, and heat them all together while the fat is frying.

Neck, or Loin of Lamb.

Cut your lamb into chops, rub them with the yolk of an egg, and sprinkle over them some crumbs of bread, mixed with a little parsley, and sweet herbs, and a little lemon-peel, all chopped fine. Fry them in butter till they are of a light brown, then put them into your dish, and garnish with crisped parsley.

Or you may dress them thus :

Put them into the pan with half a pint of ale, and a little seasoning, and cover them close. When enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a bason; then put in half a pint of white wine, a few capers, the yolks of two eggs beat fine, with a little nutmeg and salt; add to this the liquor they were fried in, and keep stirring it one way all the time till it is thick; then put in the chops, shaking the pan for a minute or two, lay the chops in the dish, and pour the sauce over them. Garnish with crisped parsley and lemon.

Mutton Steaks.

Mutton steaks may be done in the same way as lamb, observing to cut off most of the fat, and to beat them well, adding a little walnut pickle to the gravy.

Veal Cutlets.

Cut your veal into slices of a moderate thickness, dip them in the yolk of eggs beat up fine, and strew over them crumbs of bread, some sweet herbs, shred lemon-peel, and a little grated nutmeg, and fry them with fresh butter. When the meat is done, take it out, and lay it in a dish before the fire. Shake a little flour into the pan, and stir it round; put in some gravy, with the juice of a lemon, stir the whole well together, and pour it over the cutlets. Garnish your dish with sliced lemon.

Neat's Tongue.

Let it boil till tender, cut it into slices, and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg with a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling hot in your pan, and put in the slices. Serve with melted butter, sugar, and white wine made into a sauce.

Cow Heel.

Split it asunder, and take out all the bones, then put the meat into the pan with some butter. When it has fried a few minutes, put in some mint and parsley shred small, a little salt, and some beaten butter. Add the yolks of two eggs beat fine, half a pint of gravy, the juice of a lemon or orange, and a little nutmeg. When the foot is done, put it into your dish, and pour the sauce over it.

Tripe.

Cut your tripe into square pieces of about three inches, dip them into the yolk of eggs, fry them of a fine brown, take them out of the pan, and lay them in a dish to drain; have ready a warm dish to put them in, and send them to table with butter, and mustard.

Mutton Cutlets.

Mix some grated bread, a little thyme, parsley, and lemon-peel shred small, with some nutmeg, pepper, and salt; cut a loin of mutton into steaks, and beat them well, take the yolks of two eggs, and rub the steaks all over. Strew on the mixture, and fry them of a fine brown. For the sauce, use gravy, with a spoonful or two of claret, and a little anchovy.

Sweetbreads.

Cut them into slices, beat up the yolk of an egg, and rub it over with a feather. Season with pepper, salt,

and grated bread, and fry them in butter. Serve up with melted butter and ketchup, and garnish with crisped parsley, and small thin slices of toasted bacon.

Calf's Brains.

Cut them into four pieces, and soak them in broth and white wine, with two slices of lemon put into it, a little pepper and salt, thyme, laurel, cloves, parsley, and shalots. When they have remained in this about half an hour, take them out and soak them in batter made of white wine, a little oil, and a little salt, and fry them of a fine colour. You may strew crumbs of bread over them mixed with the yolks of eggs. Serve up with plain melted butter, and garnish with fried parsley.

Calf's Liver and Bacon.

Cut the liver in slices, fry it first, and then the bacon: lay the liver in a dish, and the bacon round it. Serve up with gravy and butter, and a little lemon-juice.

Sweetbreads and Kidneys.

Split the kidneys, and fry them and the sweetbreads in butter. Serve them with good gravy and mushrooms; garnish with fried parsley and sliced lemon.

Beef Collops.

Cut the beef into thin slices, about two inches long, lay them upon your dresser, and hack them with the back of a knife; grate a little nutmeg, and dust some flour over them; put them into a stewpan, and as much water as will be sufficient for sauce; shred an onion and a little lemon-peel very fine, some sweet herbs, and a little pepper and salt; roll a piece of butter in flour, set them over a clear fire till they begin to simmer, and shake them often; let them simmer for ten minutes, take out the herbs, and dish them up. Garnish with pickles and horse-radish.

Scotch Collops.

Cut long slices of veal very thin, lay on them thin slices of fat bacon, and then a layer of force-meat, seasoned high. Roll the pieces very tight, secure them with a small skewer, rub them over with egg, and fry them of a light brown.

Use strong beef gravy, with some browning and mushroom added.

Sausages.

The mode of frying sausages in skins is so simple, and generally known, that it needs no description. Serve on stewed red cabbage; or mashed potatoes, browned with a salamander, and garnish with the cabbage; prick them with a fork before dressing, or they will burst.

Sausages with Apples.

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

Oxford Sausages.

Chop a pound and a half of pork, and the same of veal, and three quarters of a pound of beef suet, mince and mix them, steep the crumb of a penny loaf in water, and mix it with the meat, with a little dried sage, pepper, and salt, roll and fry them.

Veal Sausages.

Chop equal quantities of lean veal and fat bacon, a handful of sage, a little salt and pepper, and a few anchovies. Beat all in a mortar; roll and fry them. Serve them with fried sippets, or on stewed vegetables.

Chickens.

Cut them into quarters, rub them with the yolk of egg; strew over them some crumbs of bread, pepper, salt, grated nutmeg, lemon-peel, and chopped parsley. Fry them in butter, and when done, put them in a dish before the fire. Thicken some gravy with flour, add a small quantity of cayenne pepper, some ketchup, and a little lemon-juice. Pour it over them, and serve up.

FISH FOR FRYING

OBSERVATIONS.

Observe, that fish for frying should be well dried in a cloth, and floured. Put into your pan plenty of lard or dripping, and let it boil before you put in the fish. When fried, lay them in a dish or hair-sieve to drain. If you fry parsley, pick it carefully, dip it in cold water, and throw it into the pan of boiling fat, and it will crisp it of a fine green, if it does not remain too long in the pan.

Many use butter or oil for frying fish, which is a more expensive way.

Turbot.

Turbot for frying must be small, cut it across as if ribbed, flour it, and put it in a large frying pan, with lard enough to cover it. Fry it brown, and drain it. Clean the pan; put in white wine enough almost to cover the fish, an anchovy, salt, nutmeg, and a little ginger. Put in the fish, and stew it till half the liquor is wasted. Take out the fish, and put into the pan a piece of butter rolled in flour, and some minced lemon. Let them simmer till of a proper thickness, rub a hot dish with a piece of shalot, lay the turbot in the dish, and pour the hot sauce over it.

Soals.

Skin, and rub them over with the yolk of an egg, and strew on them crumbs of bread. Fry them in lard over a brisk fire till they are of a fine light brown. Then take them up, drain them, lay them in your dish, and serve them up with plain melted butter in a tureen. Garnish with green pickles.

Smeils.

Wash them, and take away the gills, leaving in the roes, dry them in a cloth, beat an egg very fine, rub it over with a feather, and strew on crumbs of bread. Fry them over a clear fire till they are of a fine brown, and drain off the fat. Garnish with fried parsley and lemon.

Carp.

Scale and slit them in two, sprinkle them with salt, flour them, and fry them in lard. Make a ragoos with a good fish broth, the melts of the fish, artichoke bottoms cut in small dice, and half a pint of shrimps; thicken it with the yolks of eggs, or a piece of butter rolled in flour; put the ragoos into a dish, and lay your fish upon it. Garnish with fried sippets, crisp parsley, and lemon.

Tench.

Slit the skin along the back, and with the point of your knife raise it up from the bone; then cut the skin across at the head and tail, strip it off, and take out the bone; take one of them, and mince the flesh small, with mushrooms, chives, and parsley. Season it with salt, pepper, beaten mace, nutmeg, and a few savoury herbs minced small. Mingle them together, pound them in a mortar with crumbs of bread, a little cream, the yolks of three or four eggs, and a piece of butter. Stuff the fish with this force-meat; put clarified butter into a pan, set it over the fire, and when

it is hot, flour your fish, fry them brown, and lay them in a cloth before the fire to keep hot. Pour all the fat out of the pan, put in a quarter of a pound of butter, shake in some flour, and keep stirring it till the butter is a little brown; then pour in half a pint of white wine, half a pint of boiling water, an onion stuck with cloves, some sweet herbs, and a blade or two of mace, and stir them together. Cover them close, and let them stew softly for a quarter of an hour. Strain the liquor, put it into the pan again, and add two spoonsful of ketchup, an ounce of truffles or morels boiled tender in half a pint of water, pour the truffles and water, with a few mushrooms, and half a pint of oysters, with their liquor, into the pan.

When the sauce is enough, put your fish into the pan, and make them quite hot, lay them in your dish, and pour the sauce over them. Garnish with lemon.

Trout.

Scale, gut, and clean them, and take out the gills, dry and flour them, and fry them till they are of a fine brown; take them up, and melt anchovy and butter, with a spoonful of white wine. Dish your fish, and garnish with crisped parsley and sliced lemon. Pour your sauce over the fish, or send it in a boat.

In this manner you may fry perch, jack, oach, gudgeons, or a chine of fresh salmon.

Flat Fish.

Dry them well, rub them over with the yolk of an egg, and dust over some flour; let the lard be ready to boil before the fish is put in. Fry them, with a quick fire, of a fine brown. Before they are dished up, lay them on a drainer before the fire for two or three minutes, to prevent their eating greasy. Serve with anchovy, or soy sauce.

Skaite and Maids

Should be dipped in batter, or done with bread-crumbs; if done with batter, will require more lard to fry them.

Eels.

When properly cleaned, take off the heads, cut them into pieces, season them with pepper and salt, strew on some flour, and fry them till they are of a fine brown. Drain them well before you lay them on the dish. Serve them up with melted butter and the juice of a lemon squeezed into it. Garnish with crisped parsley.

Lampreys.

When you clean them, be careful to save the blood, and wash them thoroughly in warm water. Fry them in lard, and when nearly enough, pour out the fat, put a little white wine, and give the pan a shake round. Throw in a little pepper, some sweet herbs, a few capers, a piece of butter rolled in flour, and the blood you saved from the fish. Cover the pan close, and shake it often. When they are enough, take them out, strain the sauce, put it into the pan again, and give it a quick boil. Squeeze in the juice of a lemon, stir all together, and when it boils, pour it over the fish, and serve it up. Garnish with sliced lemon.

Mullets.

Score the fish across the back, and dip them in melted butter. Fry them in butter clarified, and when enough, lay them on a warm dish. Serve them with plain melted butter or anchovy sauce, garnish with lemon.

Herrings.

Scrape off all the scales, wash and dry them in a cloth, and dredge them with flour. Fry them over a brisk fire, and when done, set their tails up one against

another in the middle of the dish. Fry a large handful of parsley crisp, take it out before it loses its colour, lay it round the fish, and serve them up with melted butter, parsley, and mustard.

Gudgeons

Should be fried brown, and be well drained from the fat. Serve with anchovy-sauce, or plain butter, and garnish with lemon.

Oysters.

The largest oysters are best for frying. When you have cleaned and rinsed them, strew over them a little grated nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt. Dip them singly into batter, and fry them in lard till they are of a nice brown colour, then take them out of the pan, put them into your dish, and pour over them a little melted butter, with crumbs of bread mixed. They make a good garnish to any kind of fish.

STEWING IN GENERAL.

BUTCHER'S MEAT.

Beef in a plain way.

Allow three quarters of a pint of water to a pound of meat, cut the meat in square pieces; put them into a stewpan, with a little salt, pepper, dried marjoram powdered, and two or three cloves. Cover the pan very close, and stew it four hours over a slow fire. Throw into it as much turnips and carrots cut into square pieces, as you think proper: add the white part of a large leek, two heads of celery shred fine, a crust of bread, burnt; pour it all into a tureen, and serve it.

up hot. Garnish with boiled carrot sliced; add half a pint of red wine if approved.

Brisket of Beef.

Rub it with common salt and saltpetre, and let it lay four days. Lard the skin with fat bacon, put it into a stewpan, with a quart of water, a pint of red wine, half a pound of butter, some sweet-herbs, three or four shalots, some pepper, and grated nutmeg. Cover the pan close, and stew it over a gentle fire for six hours. Fry some square pieces of boiled turnips brown. Strain the liquor the beef is stewed in, thicken it with burnt butter, mix the turnips with it, and pour all together over the beef. Serve it up hot, and garnish with lemon, sliced.

Rump of Beef.

Half roast your beef, then put it into a stewpan, with two quarts of water, and one of red wine, three blades of mace, a shalot, one spoonful of lemon pickle, two of walnut ketchup, and the same of browning. Put in cayenne pepper and salt to your taste. Cover it close, stew it over a gentle fire for two hours; then take up your beef, and lay it in a deep dish, scum off the fat, and strain the gravy; put in an ounce of morels, and half a pint of mushrooms; thicken your gravy, and pour it over the beef. Garnish with force-meat balls and horse-radish.

Beef Steaks.

Half boil the steaks; then put them into a stewpan, and season with pepper and salt, cover them with gravy, and put in a piece of butter rolled in flour. Stew them gently for half an hour, add the yolks of two eggs beat up, stir all together for three or four minutes, and serve them up. Garnish with pickles, and horse-radish scraped.

Beef Gobbets.

Cut any piece of beef, except the leg, into small pieces, and put them into a stewpan. Cover them with water, and stew them an hour, put in a little mace, cloves, and whole pepper, tied loosely in a piece of muslin, with some celery cut small. Add some salt, turnips and carrots pared and cut in slices, a little parsley, some sweet herbs, a crust of bread, and an ounce of rice. Cover it close, and stew it till the meat is tender. Then take out the herbs, spices, and bread, and add a French roll nicely toasted, and cut into four parts. Put them into your tureen, pour in the meat and sauce, and serve up.

Neat's Tongue.

Put it into your stewpan with water sufficient to cover it. When it has stewed two hours, take it out, peel it, and put it in again, with a pint of strong gravy, half a pint of white wine, some sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; add a spoonful of capers chopped, some turnips and carrots sliced, a piece of butter rolled in flour. Let the whole stew together gently for two hours; then take out the spice and herbs, put the tongue into your dish, strain the sauce, pour it over, and serve it up.

Ox Palates.

Lay them in warm water for half an hour, wash and put them into a pot, cover it with brown paper, tie it down close, and send it to the oven with as much water as will cover them. When they are tender, skin them, and cut them into pieces about half an inch in breadth, and three inches long. Put them into a stewpan, with a pint of veal gravy, one spoonful of Madeira, the same of ketchup and browning, an onion stuck with cloves, and a slice of lemon. Stew them half an hour, then take out the onion and lemon,

thicken your sauce, and pour the whole into a dish. Have ready boiled some artichoke bottoms, cut them in quarters, and lay them over the palates, with force-meat balls and morels. Garnish with sliced lemon.

Fillet of Veal.

Stuff the fillet of a cow calf, under the udder, and at the bone end quite through to the shank. Set it in the oven, with a pint of water, when brown put to it three pints of gravy. Stew it till tender, and add a few morels, truffles, a tea-spoonful of lemon pickle, a large one of browning, one of ketchup, and some cayenne pepper. Thicken it with butter rolled in flour. Strain the gravy over the veal, and lay round force-meat balls. Garnish with sliced lemon, and pickles.

Knuckle of Veal.

Lay across the bottom of your saucepan four wooden skewers, put in the veal, with two or three blades of mace, some whole pepper, a sprig of thyme, an onion, a crust of bread, and two quarts of water. Cover it close, make it boil, and then only let it simmer for two hours. When enough, take it up, put it into your dish, and strain the liquor over it. Garnish with lemon.

Breast of Veal.

Cut off the ends and boil them for gravy. Make a force-meat of the sweetbread boiled, crumbs of bread, beef suet, two eggs, pepper and salt, a spoonful of cream, and grated nutmeg; raise the thin part of the breast, and stuff the veal. Skewer the skin close down, dredge it with flour; tie it up in a cloth, and stew it in milk and water about an hour.

The sauce for this dish is a little gravy, a few oysters, and mushrooms shred fine, some juice of lemon, thickened with flour and butter.

Neck of Veal.

Lard it with bacon cut in large pieces and rolled in pepper and salt, shalots and spices. Put it into your stewpan, with three pints or two quarts of broth, two onions, a laurel leaf, and a little brandy. Simmer it gently till tender, then put it into your dish, scum the liquor clean, and pour it on the meat.

Calf's Head.

Clean it, and lay it in water for an hour. Take out the eyes, brains, bones, and tongue. Chop the eyes, with a pound of ham, veal, beef suet, two anchovies, some lemon-peel, nutmeg, and sweet herbs, and the yolks of three eggs: reserve enough meat to make twenty balls. Take some mushrooms, the yolks of six eggs chopped, half a pint of oysters, mix all together, having first stewed your oysters. Stuff the head, and close it; put it into a stewpan, with two quarts of gravy, and a blade or two of mace. Cover it close, and let it stew two hours: beat up the brains with lemon-peel and parsley chopped, grated nutmeg, and the yolk of an egg; fry half the brains in small cakes, also the balls, and keep them both hot. Strain the gravy that the head is stewed in, add half an ounce of truffles and morels, and boil all together. Put in the rest of the brains, stew all together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon.

Leg, or Neck of Mutton.

Bone the joint, break the bones, and put them in a saucepan, with a sufficient quantity of whole pepper, salt, and mace, a nutmeg bruised, an anchovy, and a turnip, some sweet herbs, two onions quartered, a pint of ale, as much red wine, two quarts of water, and a hard crust of bread. Stop it close, and stew it five hours. Then put in the meat, and stew it two hours longer.

Calf's Liver.

Lard it, and put it into a stewpan, with some salt, whole pepper, some sweet herbs, an onion, and a blade of mace. Stew it till tender, then take it up, and keep it hot. Strain the liquor it was stewed in, skim off all the fat, thicken it with butter rolled in flour, and pour it over the liver.

Mutton Chops.

Cut them thin, and put them into a saucepan, with a cover that shuts close. Add a little water, with salt and pepper, and set it over a slow fire. They will be done in a few minutes. Dish them with their own liquor. Garnish with capers.

Pig.

Roast a pig till it is hot through, skin it, cut it in pieces, and put it into a stewpan, with good gravy, a gill of white wine, some pepper, salt, and nutmeg, an onion, a sprig of marjoram, three spoonsful of elder vinegar, and a piece of butter; cover all close, and stew it gently over a slow fire. Put sippets in the dish, serve it up hot, and garnish it with lemon, sliced.

 POULTRY AND GAME FOR STEWING.

Turkey.

Make a force-meat for stuffing as follows: take the flesh of a fowl, and of two pigeons, half a pound of veal, and a pickled or dried sheep's tongue peeled. Mince these very small, then beat them in a mortar, with the marrow of a beef bone, or some of the fat of a loin of veal. Season it with pepper and salt, two blades of mace, as many cloves, and half a nutmeg grated. Mix all together, and put it into the body of

your bird. Lay four skewers across the bottom of your stewpan, and then put in the turkey, with a quart of beef or veal gravy, and cover it close. Stew it half an hour, then put in a glass of white wine, a spoonful of ketchup, the same of pickled mushrooms, a few truffles and morels, and a piece of butter rolled in flour. Cover it close, and let it stew half an hour longer. Have ready some French rolls fried, and some oysters, and strain the liquor from them; then put the liquor and oysters into a saucepan, with a blade of mace, a little white wine, and a piece of butter rolled in flour. Stew these till it is very thick, and fill the loaves with it. Lay the turkey in your dish, and pour the sauce over it. If there is any fat on the gravy, take it off, and lay the loaves on each side of the turkey. If you have no loaves, garnish with lemon, or fried oysters.

Fowl.

Put it into a saucepan, with a quantity of gravy or good broth, a head of celery cut small, with mace, pepper, and allspice, tied loose in muslin, with an onion, and sprig of thyme. When enough, take it up; thicken the liquor with butter and flour; dish your fowl, and pour the sauce into the dish.

Chickens.

Boil them in as much water as will just cover them till half done, then take them out, cut them up, and take out the breast-bones. Put them into a stewpan with the liquor, add a blade of mace, and a little salt. Cover the pan close, and set it over a slow fire. Let it stew till they are enough, put the whole in your dish, and serve up.

Ducks.

Stew them in strong beef gravy, with a glass of red wine, a little whole pepper, an onion, an anchovy, and

some lemon-peel. Thicken the gravy with butter and flour, and serve up all together, garnish with shalots.

Duck, with Green Peas.

Having half roasted a duck, put it into a stewpan, with a pint of gravy, some sage cut small, cover it close, and stew it for half an hour. Put a pint of green peas, boiled as for eating, into the pan, and thicken the gravy. Dish up the duck, and pour the gravy and peas over it.

Goose GIBLETS.

Put them into scalding water, which will enable you to clean them properly. Cut the neck into four pieces, the pinions in two, and slice the gizzard. Put them into your stewpan with two quarts of water, or mutton broth, some sweet herbs, an anchovy, some whole pepper, a few cloves, a spoonful of ketchup, and an onion. When they are tender, put in a spoonful of cream, thicken it with flour and butter, pour the whole into a soup dish, with sippets, and serve up.

Pigeons.

Stuff them with a seasoning of ground pepper, salt, beaten mace, and sweet herbs, shred fine. Tie up the neck and vent, when half roasted, put them into a stewpan, with some gravy, white wine, pickled mushrooms, and a bit of lemon-peel. Stew them till enough. Thicken the gravy with butter and the yolks of eggs. Dish the pigeons, and pour the sauce over them. Garnish with lemon.

N. B. Artichoke-bottoms boiled, and fried in butter, or asparagus tops boiled, put into the gravy, will much improve it.

Hare.

Beat it with a rolling-pin in its blood. Cut it in pieces and fry them. Then stew them with a quart of strong gravy, pepper and salt, till tender. Thicken

with butter and flour. Serve it up in its gravy, with sippets in the dish, and sliced lemons for garnish.

Wild Fowl.

Half roast, and cut it into pieces. Put it into a stewpan, with a sufficient quantity of beef gravy, and let it stew till tender. Thicken with burnt butter, and serve it up with sippets, and lemon sliced on the rim of the dish.

Pheasants.

Put into your stewpan with the bird as much veal broth as will cover it, stew it till there is just enough liquor left for sauce. Then skim it, and put in artichoke bottoms parboiled, a little beaten mace, a glass of wine, and some pepper and salt. If it is not sufficiently substantial, thicken with butter rolled in flour, and squeeze in some lemon juice. Then take it up, pour the sauce over it, and put force-meat balls into the dish.

Partridges, Woodcocks, and other birds, must be stewed in the same manner.

FISH FOR STEWING.

Carp and Tench.

Scale, gut, and wash them thoroughly clean, dry them with a cloth, strew over some flour, and fry them in dripping or lard, till they are of a light brown. Then put them into a stewpan, with a quart of water, the same quantity of red wine, a large spoonful of lemon-pickle, another of browning, a little mushroom powder, cayenne pepper, an onion stuck with cloves, and a stick of horse-radish. (If carp, add the blood, which you must save when you kill them.) Cover

your pan close; and stew them gently over a slow fire till your gravy is reduced to just enough to cover them. Then take the fish out, and put them into a dish. Set the gravy again on the fire, and thicken it with a lump of butter rolled in flour; boil it a little, and then strain it over your fish. Garnish with pickled mushrooms, scraped horse-radish, and the roes of the fish, some of them fried and cut into small pieces, and the rest boiled. Squeeze into the sauce the juice of a lemon.

Barbel.

Scale, gut, and wash it in vinegar and salt, and afterwards in clear water. Then put it into a stewpan, with enough eel broth to cover it, and add some cloves, a few sweet herbs, and a bit of cinnamon. Let them stew gently till the fish is done, then take it out, thicken the sauce with butter and flour, pour it over the fish, and serve it up.

Cod.

Cut it in slices as for boiling, and season them with nutmeg, pepper, salt, an onion, and sweet herbs. Put them into a stewpan with half a pint of white wine and a quarter of a pint of water. Cover them close, and let them simmer for five or six minutes. Then squeeze in the juice of a lemon, and add a few oysters with their liquor strained, a piece of butter rolled in flour, and a blade or two of mace. Let them stew very gently, and shake the pan often to prevent its burning. When the fish is done, take out the onion and sweet herbs, lay it in a warm dish, and strain the sauce over it.

Halibut, as Scotch Collops.

Cut it into thin slices, fry them with butter; afterwards boil the bones of the fish with four onions, some celery and thyme, for half an hour, in a little water. Then strain it, and stew the fish for half an hour, with

some butter browned. Season with white pepper, a spoonful of ketchup, salt, and mace, a spoonful of lemon juice, and a little shred lemon peel. Add flour and butter to thicken it.

Haddocks.

Let your haddocks be fresh, and of a middling size. Take off the skin, and cut off the heads, tails, fins, and belly-flaps. Stew these slowly for a quarter of an hour in a pan containing a quart of water, a few pepper corns, and an onion. Strain off the liquor; sprinkle the fish with flour, and fry them in dripping, or lard. After which stew the fish in a pan, with the above liquor, cayenne pepper, ketchup, and essence of anchovy, till the sauce acquires a proper strength and consistency. Serve up the fish with the sauce round it, in a deep dish.

Trout.

Make a stuffing with grated bread, a piece of butter, parsley chopped, lemon-peel grated, pepper, salt, nutmeg, sweet herbs, and the yolk of an egg, well mixed together. Fill the belly of your fish with this, then put it into a stewpan with a quart of gravy, half a pint of Madeira, an onion, some whole pepper, a few cloves, and a piece of lemon-peel. Stew it gently over a slow fire, and when done, take out the fish, and add to the sauce a little flour mixed in some cream, a little ketchup, and the juice of a lemon. Boil it up, strain it over your fish, and serve up.

Pike.

Make a browning with butter and flour, and put it into your stewpan with a pint of red wine, some sweet herbs, four cloves, some small onions half-boiled, with some pepper and salt. Cut your fish into pieces, put it in, and stew it gently. When done, take it out, and add to the sauce two anchovies and a spoonful of capers chopped fine. Boil it a minute or two, then pour

it over the fish. Garnish with bread nicely fried, and cut three-corner ways.

Lobsters.

Pick the meat from the shells of boiled lobsters. Boil the shells in half a pint of water, with a little mace, a little whole white pepper and salt, till all the goodness is extracted. Then strain it, and stew the flesh of the lobsters with the liquor, a piece of butter rolled in flour, two spoonsful of white wine, a little lemon juice, and crumbs of bread. Serve it up hot.

Soals, Plaize, and Flounders

Half fry them in butter, then take them out, and put to the butter a quart of water, two anchovies, and an onion sliced. Boil them slowly about a quarter of an hour, put your fish in again, and stew them gently about twenty minutes; then take out the fish, and thicken the sauce with butter and flour. Give the whole a gentle boil, then strain it through a hair sieve over the fish, and serve up with oyster, cockle, or shrimp sauce.

Fels.

Wash them in several waters; cut them in short pieces, put just water enough in the pan for sauce, with an onion, cloves, some sweet herbs, a blade of mace, and some whole pepper in a muslin rag, cover the pan, and let them stew softly. Put in a little red wine, the juice of half a lemon, and a piece of butter rolled in flour. When they are tender take out the onion, &c. Put in salt to season them, and dish them up with the sauce.

Lampreys.

Cleanse them carefully, remove the cartilage which runs down the back, and season with a small quantity of cloves, mace, nutmeg, pepper, and allspice: put

them into a stewpan, with strong beef gravy, Port, and an equal quantity of Madeira or Sherry.

Cover them close; stew them till tender; take out the fish, and boil up the liquor with two or three anchovies chopped, and some flour and butter: strain the gravy through a sieve, and add lemon juice and some made mustard. Serve them to table with sippets of bread and horse-radish.

Oysters.

Plump them in their own liquor; then drain it off and wash them clean in water. Set the liquor drained from the oysters, or as much as is necessary, with an equal quantity of water and white wine, some whole pepper, and a blade of mace over the fire, and boil it; put in the oysters, and let them boil up, thicken with a piece of butter and flour. Serve them up with sippets and the liquor, and garnish the dish with sliced lemon.

Muscles may be stewed the same way

Oysters escaloped.

Beard, and lay them into escaloped shells, with their own liquor. Set these upon a gridiron over a clear fire, and stew them for some minutes. Then strew them pretty thick with crumbs of bread rubbed fine, mixed with a little pepper and salt. Lay some small pieces of butter on the top, and brown them lightly in a Dutch oven.—Cockles may be done in the same manner.

Prawns, Shrimps, or Cray-fish.

Take two quarts of either of these fish, and pick out the tails. Put the bodies into your stewpan, with a pint of white wine (or water, with a spoonful of vinegar) and a blade of mace. Stew these a quarter of an hour, then stir them together and strain them. Then wash out your pan, and put into it the strained liquor and tails. Grate into it a small nutmeg, put in

a little salt, a quarter of a pound of butter rolled in flour, and shake it all together. Make a toast, cut it in pieces, lay it close together in the bottom of your dish, pour the fish and sauce hot over it, and send it to table. If cray-fish, garnish the dish with some of their biggest claws laid round.

HASHING, &c. IN GENERAL.

BUTCHER'S MEAT.

Calf's Head white.

Boil the head as for eating; when cold, cut it in thin slices, and put it into a stewpan, with a white gravy; a little salt, shred mace, a pint of oysters, shred mushrooms, lemon peel, three spoonsful of white wine, and some lemon juice; shake all together, boil it, and thicken it with butter and flour. Lay a boiled fowl in the middle of the dish, and a few slices of fried bacon round it.

Calf's Head brown.

Boil the head; when cold, take one half, and cut off the meat in slices, put it into a stewpan, with a little brown gravy, a spoonful or two of walnut pickle, ketchup, some red wine, a little mace, and capers shred; boil it, and thicken it with butter and flour. Take off the bone ends, cut the meat from the other half, score it with a knife, season it with pepper and salt, rub it over with yolk of egg, and strew over a few bread crumbs and parsley; set it before the fire till it is brown; and when you dish up the other part, put this in the middle; lay about your hash brain cakes, with force-meat balls, and fried bacon.

Brain Cakes.

Take a handful of bread crumbs, some shred lemon-peel, pepper, salt, nutmeg, marjoram, parsley, and the yolks of three eggs; skin the brains, boil and chop them small, and mix all together; when you fry them, drop them in as fritters. If they run in your pan, put in more bread crumbs; fry them in butter.

Beef.

Cut the raw part of roasted beef into slices. Take a little water, and an equal quantity of gravy; boil it well, with an onion cut in two, pepper and salt; take a piece of butter rolled in flour, and stir it in the pan till it burns. Put it into the sauce, and let it boil a minute or two. Then add the beef, but only let it warm through. Add a few capers, mushrooms, walnut pickle, or ketchup. Serve it up in a soup dish, and garnish with pickles.

Mutton.

Cut your meat into small thin pieces, boil the bones with an onion, some sweet herbs, a blade of mace, a little whole pepper, some salt, and a crust toasted hard. 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 hot, it is enough. Season with pepper and salt. Put some thin bread toasted brown and cut three-corner ways, in the dish, and pour over the hash. Garnish with pickles and horse-radish.

Lamb's Head and Pluck.

Boil the head and pluck a quarter of an hour, the heart five minutes, the liver and lights half an hour. Cut the heart, liver, and lights into small pieces, not bigger than a pea. Make a gravy of the liquor that runs from the head, with a quarter of a pint of the li-

quor in which it was boiled, a little ketchup, and vinegar, pepper and salt. Put in the brains and the hashed meat, shake them well together in the liquor, which should be only as much as will wet the meat. Pour all upon sippets in a soup dish; grill the head before the fire, lay it open with the brown side upwards upon the hashed liver, &c. Garnish with pickled cucumbers sliced, and slices of bacon broiled.

Veal Minced.

Cut your veal as small as possible. 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.

POULTRY AND GAME FOR HASHING.

Turkey and Fowl.

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

Another way.

Cut the remains of a roasted turkey into pieces, and put them into a stewpan with a glass of white wine,

chopped parsley, shalots, mushrooms, truffles, salt, and pepper, and half a pint of broth. Let it boil half an hour, then add a pounded anchovy and a squeeze of lemon. Skim the fat clear from the sauce, then pour the whole into your dish over sippets of toasted bread. Garnish with sliced lemon.

Chickens

Cut a cold chicken in pieces, make gravy 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 with it a little cream. When it is thoroughly hot, squeeze in some lemon juice, then put the whole into a dish, strew over it some crumbs of bread, brown them with a salamander, and serve it up hot.

Pheasant, Partridge, or Woodcock.

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

Wild Ducks.

Cut them up in the usual manner, put it into a pan, with a spoonful of good gravy, the same of red wine, and an onion sliced thin. Boil it 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 browni

Hare.

Cut up your hare, put it into a stewpan, with some gravy, a gill of red wine, shred lemon peel, and some sweet herbs; stew it for an hour, add force-meat balls, and the yolks of twelve hard boiled eggs, with truffles and morels. Give them a boil up, take out the herbs, place the hare on the dish, and pour your gravy over it. Garnish with sliced lemon and barberries.

Hare jugged.

Cut your hare into small pieces, lard them here and there with very thin slips of bacon; season them with pepper and salt, put them into an earthen pan or jug, with a blade or two of mace, an onion stuck with cloves, and some sweet herbs. Cover the jug close, to keep in the steam; set it in a pot of boiling water, and will take about three hours. Turn it out of the jug into a dish, take out the onion and sweet herbs, and send it hot to table. The larding, may be used, or omitted, at your own discretion. Garnish with sliced lemon.

Venison.

Cut it into very thin slices, and put it into a stewing pan, with a glass of red wine, a spoonful of ketchup, as much browning, an onion stuck with cloves, and an anchovy chopped fine. When it boils, put in your meat, and let it remain till it is thoroughly hot. Then pour the whole together into a soup dish, with sippets underneath.—Garnish with currant jelly.

FRICASEEING IN GENERAL.

BUTCHER'S MEAT

Calf's Head.

Boil it till tender, cut it in slices, and put it into a stewpan, with some veal broth; season with mace, pepper and salt, an artichoke bottom cut in dice, some force-meat balls first boiled, morels, and truffles; boil all together for a quarter of an hour; skim it, beat up the yolks of two eggs in a gill of cream, and shake it over the fire till ready to boil; squeeze in a little lemon juice, and serve up. Garnish with lemon.

Calf's Feet.

Boil them as for eating, take out the long bones, cut them in two, and put them into a stewpan, with a little white gravy, and a gill of white wine, the yolks of two eggs, two spoonsful of cream, a little grated nutmeg and salt, shake all together with a lump of butter. Garnish your dish with slices of lemon, and serve it up.

Neat's Tongue.

Boil the tongue till it is tender, take it up, peel it, and cut it in slices. Fry them in butter till they are brown, then pour off the butter, and put in some gravy, with some sweet herbs, an onion, pepper and salt, a blade or two of mace, and a gill of wine. Simmer all together about half an hour, take out the slices, strain the gravy, and put all again into the pan, with the yolks of two eggs beat fine, a little grated nutmeg, and a piece of butter rolled in flour. Shake all well together, and when it has simmered about five minutes, put the tongue into your dish, pour over the sauce, and serve up.

Sweetbreads Brown.

Scald them, then cut them into slices. Beat up the yolk of an egg, with a little flour, pepper, salt and nutmeg. Dip your slices into this, and fry them of a light brown. Then thicken some brown gravy with some flour; boil it well, and add ketchup or mushroom powder, a little juice of lemon, and cayenne pepper. Put your sweetbreads into this, and when they have stewed about five minutes, put the whole into your dish, and serve up. Garnish with sliced lemon.

Sweetbreads White.

These must be likewise scalded, and then cut into slices; then thicken some veal gravy with butter rolled in flour, a little cream, some grated lemon peel and nutmeg, white pepper, salt, and a little mushroom powder. When these have stewed together about ten minutes, put in the sweetbreads, shake the pan, and let them simmer; then squeeze in a little lemon juice, pour all into your dish, and serve up.

Ox Palates.

Put them into cold water, and boil them softly till they are tender; then blanch and scrape them clean. Rub them over with mace, nutmeg, cloves, and pepper beat fine, mixed with crumbs of bread. Put them into a stewpan of hot butter, and fry them brown on both sides. Pour off the fat, and put as much mutton gravy into a stewpan as is required for sauce, an anchovy, some lemon juice and salt, and a piece of butter rolled in flour. When these have simmered a quarter of an hour, serve them up, and garnish with sliced lemon.

Tripe.

Cut it in thin slices, and put them into a stewpan, with a little white gravy, a spoonful of white wine, a

little lemon juice, and lemon peel grated. Add yolks of three eggs, well beat, with a little cream, shred parsley, and two or three chives. Shake them over a slow fire, till the gravy becomes as thick as cream, but it must not boil, or it will curdle. Pour it into a dish with sippets. Garnish with sliced lemon, or mushrooms.

Lamb's Stones.

Fry them in lard till they are of a nice brown colour, then take them out, and keep them hot. Thicken half a pint of veal gravy with some flour, put to it a slice of lemon, a little ketchup, a tea spoonful of lemon pickle, grated nutmeg, the yolk of an egg beat fine, and two spoonful of thick cream. Put these into a saucepan over the fire, and keep shaking it till it is white and thick; then put in the lamb's stones, give them a shake, and when the whole is properly heated, put it into your dish, with boiled forcemeat balls round, intermixed with thin slices of lemon by way of garnish.

Lamb's Stones, with Sweetbreads.

Blanch the lamb stones, parboil and slice them, and two sweetbreads; cut them in two, and flour them; take the yolks of hard eggs whole, a few pistachio kernels, and oysters; fry all of a fine brown, pour the butter off, and add a pint of gravy, the lamb stones, some asparagus tops, grated nutmeg, pepper and salt, two shalots shred small, and a glass of white wine. Stew all together for ten minutes, add the yolks of six eggs, beat fine, with a little white wine, and mace; stir all together till of a fine thickness, and dish it up. Garnish with lemon.

Lamb Brown.

Cut your lamb into thin slices; season them with pepper, salt, nutmeg, savory, marjoram, and lemon

thyme dried and powdered; fry them briskly, and toss the meat up in good gravy, a glass of red wine, a few oysters, some forcemeat balls, a little burnt butter, and an egg or two, or a bit of butter rolled in flour to thicken it. Serve all up in one dish, garnish with sliced lemon.

Lamb White.

Half roast a leg of lamb; when cold, cut it in slices, put it into a stewpan, with white gravy, a shallot shred fine, nutmeg, salt, and shred capers; boil it till the meat is enough; thicken the sauce with three spoonful of cream, the yolks of two eggs, and a little shred parsley beat together; put it into a stewpan, and shake it till it is thick, but do not let it boil. Garnish your dish with mushrooms, oysters, and lemon.

POULTRY, &c. FOR FRICASEEING.

Chickens White

Half roast them, cut them up as for eating, skin them, put the pieces into a stewpan, with some white gravy, the juice of a lemon, an anchovy for every chicken, with mace and nutmeg grated, and boil them. Take the yolks of three eggs, a little cream, and shred parsley; put them into a stewpan, with a lump of butter, and a little salt. Shake them well over the fire, but do not let them boil. Serve up on sippets, and garnish the dish with pickled mushrooms.

Rabbits should be done in the same manner, using only the whitest parts.

Chickens Brown.

Cut them up raw, as for eating, and flat the pieces with a rolling pin. Fry them of a light brown, put them into a stewpan, with a sufficient quantity of gravy, a spoonful of white wine to each chicken, a little

nutmeg, and salt. Thicken it with flour and butter. Garnish with sippets, and crisp parsley.—Rabbits may be done in the same way, omitting the wine, and adding a spoonful of ketchup.

Pig's Ears and Feet.

Clean three pig's ears, and boil them tender, cut them in pieces length ways, and fry them with butter till brown; put them into a stewpan, with a little brown gravy, a lump of butter, a spoonful of vinegar, and a little mustard and salt, thickened with flour. Boil as many pig's feet, very tender, cut them in two, and take out the large bones, dip them in eggs, and strew them over with bread crumbs, pepper and salt. Fry them, and lay them in the middle of the dish with the ears.

Pigeons.

Cut your pigeons in quarters, fry them of a light brown. Then put them into a stewpan with some good mutton gravy, and stew them about half an hour, adding a slice of lemon, half an ounce of morels, and a spoonful of browning. Stew them about five minutes longer, take them out, and put them into your dish, thicken the gravy with a piece of butter and flour, and then strain it over your pigeons. Lay round them forcemeat balls, garnish with pickles.

Cod Sounds.

When you have well cleaned them, cut them into small pieces, boil them in milk and water, and set them to drain. Then put them into a clean saucepan, and season them with beaten mace, grated nutmeg, and a little pepper and salt. Add a cupful of cream, with a piece of butter rolled in flour, and keep shaking the whole till it is thoroughly hot, and of a good thickness. Then pour all into your dish, and serve it up, garnished with sliced lemon.

Salt Fish with Cream.

Soak, and then boil some barrel cod, till three parts done. Part it into flakes, put them into a saucepan with some cream, a little pepper, and a handful of parsley, scalded and chopped. Stew it gently till tender, thicken the sauce with two or three yolks of eggs, and serve it up.

Soals, Plaise, and Flounders.

Skin, (if soals) gut, and wash them thoroughly, cut off their heads, and dry the fish in a cloth. Then cut the flesh carefully from the bones and fins, first longways, and then across, so that each fish may make eight pieces. Stew the heads and bones with a pint of water, some sweet herbs, an onion, a little whole pepper, two or three blades of mace, a piece of lemon peel, some salt, and a crust of bread. Cover it close, and boil it till half wasted: then strain it through a fine sieve, and put it into a stewpan with your fish. Add half a pint of white wine, some parsley chopped fine, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set it over a slow fire, and keep shaking the pan till the fish are enough: then dish them up with the gravy, and serve up. Garnish with lemon.

Eels.

Skin some large eels, and notch them from end to end. Cut them in pieces, and lay them in spring water for half an hour to crimp: dry them in a cloth, and put them into your pan, with a piece of butter, a green onion or two, and some chopped parsley. Set it on the fire and shake them till a little browned: then put in a pint of white wine, and as much good broth, with pepper, salt, and a blade of mace. Stew all together about half an hour; then add the yolks of four or five eggs beat smooth, a little grated nutmeg, and chopped parsley. Stir the whole well together, and let it

simmer four or five minutes, then squeeze in the juice of a lemon, give it a good shake, pour it into your dish, and serve it up. Garnish with lemon.

Tench Brown.

Should be dressed in the same manner as directed for eels, and are exceeding fine.

Tench White.

Clean them and cut off their heads, slit them in two, and, if large, cut each half in two; melt some butter in a stewpan, put in your fish, dust in some flour, pour in boiling water, a few mushrooms, and season it with salt, pepper, sweet herbs, and an onion stuck with cloves; when it boils pour in a pint of white wine boiling hot, let it stew till sufficiently wasted; take out the fish, strain the liquor, and save the mushrooms; bind your fricasee with the yolks of three or four eggs beat up with a little verjuice, some parsley chopped, and grated nutmeg; stir it all the time it boils, pour your sauce over the fish, and send it to table.

Skaite or Thornback.

Prepare these in the same manner as soals and flounders; after which put them into your stewpan. To one pound of the fish put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a few sweet herbs, and a little salt. Cover it close, and boil it a quarter of an hour. Take out the herbs, put in a quarter of a pint of cream, a small piece of butter rolled in flour, and a gill of white wine. Shake the pan all the time one way till your fricasee is thick and smooth; dish it up, and garnish with lemon.

Oysters.

Put into your stewpan a piece of butter, a slice of ham, some parsley, sweet herbs, and an onion stuck with cloves. Let them stew over a slow fire a few mi-

nutes, then add a little flour, some good broth, and a piece of lemon peel; then put in your oysters, and simmer them till thoroughly hot. Thicken with the yolks of two eggs, a little cream, and a bit of butter: take out the ham, herbs, onion, and lemon peel, and add the squeeze of a lemon. Give the whole a shake in the pan, and when it simmers put it into your dish, and serve up.

Eggs White.

Boil your eggs hard; shell them, cut some in halves, and some in quarters; make sauce with half a pint of cream, a piece of butter, a little nutmeg, a glass of white wine, and some chopped parsley; stir all together over a clear fire till it is thick and smooth; lay the eggs in a dish, and pour the sauce over. Garnish with oranges quartered, and toasted sippets.

Eggs Brown.

Boil your eggs hard, and take out some of the yolks whole: then cut the rest in quarters, yolks and whites together. Have ready some gravy, with a little shred thyme and parsley in it, boiling hot. Then put in your eggs, with a little grated nutmeg, and shake them up with a piece of butter till it is of a proper thickness. Pour it into your dish, and serve up.

Eggs, with Onions and Mushrooms.

Boil the eggs hard, take out the yolks whole, and cut the whites in slips, with some onions and mushrooms. Fry the onions and mushrooms, throw in the whites, and turn them about a little. If there is any fat pour it off, flour the onions, &c. and put to them a little good gravy. Boil this up, then put in the yolks, and add pepper and salt. Let it simmer about a minute, and then dish it up.

RAGOUTS IN GENERAL.

BUTCHER'S MEAT, &c.

Breast of Veal.

Half roast it, take out the bones, and put the meat into a stewpan, with a quart of veal gravy, an ounce of morels, and the same of truffles. When the meat has stewed till it is tender, and just before you thicken the gravy, put in a few oysters, some pickled mushrooms, and pickled cucumbers, all cut in square pieces, and the yolks of four eggs boiled hard. In the mean time, cut your sweetbread into pieces, and fry it of a light brown. When the veal is properly stewed, dish it up, and pour the gravy hot over it. Lay the sweetbread, morels, truffles, and eggs round it, and garnish with pickled barberries, or sliced lemon.

Neck of Veal.

Cut it into steaks, flatten them with a rolling pin, lard them with bacon, and season them with salt, pepper, grated nutmeg, mace, lemon-peel, and thyme. Dip them in the yolks of eggs. Put them in a stewpan, over a slow fire, and keep basting and turning the steaks, to keep in the gravy. When enough, dish them with half a pint of gravy, seasoned high, adding mushrooms, pickles, and forcemeat balls dipped in the yolks of eggs. Garnish with stewed and fried oysters.

If for a brown ragout, put in a glass of red wine; if for a white, use white wine, with the yolks of eggs beat up with cream.

Sweetbreads.

Dip them into the yolk of an egg, and strew over

them crumbs of bread, parsley, and sweet herbs shred small, pepper and salt. Make a roll of forcemeat like a sweetbread, put it into a veal caul, and roast both in a Dutch oven. Boil some brown gravy, a little lemon pickle, a table spoonful of ketchup, and a piece of a lemon. And when the sweetbreads are enough, lay them in a dish, with the forcemeat in the middle. Take out the lemon, pour the gravy into the dish, and serve up. Garnish with sliced lemon

Beef.

Take any piece of beef that has got fat to it, cut the meat from the bones, strew some flour over it, and fry it in a large stewpan with butter till it is brown; then cover it in the pan with good gravy; add a quart of wine, and let it boil till it is half wasted. Then add an ounce of truffles and morels cut small, with some fresh or dried mushrooms, and two spoonsful of ketchup. Cover it close, and let it stew till the sauce is thick and rich. When your meat is tender, and the sauce rich, lay the meat in a dish, pour the sauce over it, and serve it up.

Ox Palates.

Boil them till they are tender, then cut them in pieces, some square, and some long, put a piece of butter into your stewpan, and when it is melted, strew in a large spoonful of flour, and stir it together till it is smooth; then put to it a quart of good gravy, three shalots chopped fine, and a gill of white wine; also two or three slices of lean ham, and half a lemon. Boil them about twenty minutes, strain the liquor through a sieve, and put it into the pan with your palates, with forcemeat balls, truffles and morels, pickled or fresh mushrooms stewed in gravy, season with pepper and salt to your palate. Toss them all up together a few minutes, then dish them up, and garnish with lemon or beet-root.

Mutton.

Cut some thin slices, the right way of the grain, off a leg of mutton, and pare off all the skin and fat. Put a piece of butter into your stewpan, with some flour; two or three slices of lemon, half an onion cut small, some sweet herbs, and a blade of mace. Put your meat into the pan, stir them together for five minutes, and then put in half a pint of gravy, an anchovy minced, and a piece of butter rolled in flour. Stir it well together, and when it has stewed about ten minutes, dish it, and serve it up. Garnish with pickles and sliced lemon.

Fore-quarter of House-Lamb.

Cut off the knuckle, and take off the skin, lard it with bacon, and fry it of a nice brown; put it into a stewpan, cover it with gravy, some sweet herbs, pepper, salt, beaten mace, and a little whole pepper. Cover it close, and stew it half an hour. Strain off the gravy, and have ready half a pint of fried oysters, put them into the gravy, with a glass of red wine, a few mushrooms, and a piece of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, pour the sauce over it, and send it to table.

Calf's Feet.

Boil them, take out the bones, and cut the meat in slices; brown them in the stewpan, put to them good beef gravy, with morels, truffles, and pickled mushrooms, the yolks of four eggs boiled hard, salt, and butter rolled in flour.

Pig's Feet and Ears

If either raw or soused, boil them till tender, cut them into thin slices about two inches long. Put them into a stewpan, with half a pint of good gravy, a glass of white wine, a piece of butter rolled in flour, salt.

pepper, plenty of mustard, and half an onion. Stir all together till it is of a fine thickness, and then pour it on the meat.

Goose.

Skin it, dip it into boiling water, and break the breast bone so that it may lay quite flat. Season it with pepper and salt, and a little mace beat to powder; lard it, and then flour it all over. Take a pound of beef suet, and put it into your stewpan, and when melted, and boiling hot, put in the goose. As soon as it is brown all over, put in a quart of beef gravy hot, some sweet herbs, a blade of mace, a few cloves, some whole pepper, two or three small onions, and a bay leaf. Cover it close, and stew it gently over a slow fire. If the goose is small, it will take an hour, but if large, an hour and a half. Cut some turnips and carrots in small pieces, with three onions sliced; boil all enough, put them with half a pint of rich beef gravy into a saucepan, with pepper, salt, and butter rolled in flour. Stew them about a quarter of an hour. When enough, take it up, drain the liquor it was stewed in well from it, put it into a dish, and pour the sauce over it.

Snipes

Pick them clean, then put them with a piece of butter into a stewpan, and brown them; cut them down the back, press them flat, but do not take out the trails; put them into a stewpan, with gravy, a glass of red wine, a few small mushrooms, a little beaten mace, and salt, and a piece of butter rolled in flour. Stew them, and when as thick as cream, skim it, and dish them up. Garnish with toasted sippets, and orange in quarters.

Sturgeon.

Cut it into collops, lard, and rub them over with an egg, dust on flour, and fry them in lard till brown; put them into a stewpan, with a pint of gravy, some

sweet herbs shred fine, some slices of lemon, veal sweetbreads cut in pieces, truffles, mushrooms, and a glass of white wine; bind it with a good cullis, till of a proper thickness; take off the scum, dish it up, and garnish with barberries and lemon.

Oysters.

Take the largest Milton oysters, open them, and save the liquor, and proceed as directed for fried oysters. When fried, lay them before the fire on a drainer; empty your pan, put in some butter rolled in flour, and when it is melted thick, strain in the oyster liquor, stir it together, put in two ounces of pistachio nuts shelled, or chesnuts shelled and peeled, and let them boil; add half a pint of white wine, beat up the yolks of two eggs in four spoonsful of cream, and stir it till of a proper thickness; pour the ragout over the oysters. Garnish with a Seville orange cut in quarters

MADE DISHES IN GENERAL.

OBSERVATIONS.

Observe that all white sauces should have a tartness. Before you add either eggs or cream, let the other ingredients be well mixed, and of a proper consistence, as neither eggs nor cream will thicken it. After your eggs or cream is put in, they must not be put on the fire, but held at a proper distance over, and shaken round one way.

Wine, or anchovy must be put in some time before the dish is ready.

Carefully take all fat from your browning and force-meat balls.

BUTCHER'S MEAT.

Beef a-la-mode.

Take a small buttock, a leg-of-mutton piece, a clod or part of a large buttock. Take cloves, mace, and allspice beat fine, according to the quantity of meat; chop a large handful of parsley and sweet herbs fine; cut some fat bacon as long as the beef is thick, and about a quarter of an inch square, and put into it the spice, &c. and into the beef the same. Then put the beef into a pot, and cover it with water. Chop four large onions very fine, and six cloves of garlic, six bay leaves, and a handful of champignons, put all into the pot, with a pint of porter or ale, and half a pint of red wine; some pepper and salt, and a spoonful of vinegar; cover the pot close, and stew it for six or eight hours, according to the size of the piece. Then take out the beef, and keep it hot over some boiling water; strain the gravy through a sieve, and pick out the champignons, skim the fat off clean, put it into your pot again, and give it a boil up; if not seasoned enough, season it to your liking; put the gravy over your beef, and send it hot to table. If you like it best cold, cut it in slices with the gravy over it, which will be a strong jelly.

Beef a-la-royale.

Bone a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season the stuffing with pepper, salt, and nutmeg. Put it into a pan, pour on it a pint of boiling wine, dredge it with flour, and let it bake three hours; skim off the fat, dish the meat, and strain the gravy over. Garnish with pickles.

Inside of a Sirloin of Beef forced.

Raise the fat of the inside of a sirloin of beef, cut out

the meat close to the bone, chop it small, with a pound of suet, crumbs of bread, lemon peel, thyme, pepper, salt, grated nutmeg, two shalots chopped fine, mixed with a glass of red wine. Put the meat where you took it from; lay over the skin and fat, skewer it down, and cover it with paper, which must remain on till the meat is dished up. While roasting, boil a quarter of a pint of red wine, two shalots shred, and pour it into the dish, with the gravy from the meat. Serve, and garnish with lemon.

The inside of a rump of beef forced must be done nearly in the same manner, only lift up the outside skin, take the middle of the meat, and proceed as before directed. Put it into the same place, and skewer it down close.

A Round of Beef forced.

Rub your meat first with common salt, then a little bay-salt, some saltpetre, and coarse sugar. Let it lay a week in this pickle, turning it every day. When it is to be dressed, wash and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or suet, parsley, grated lemon peel, sweet herbs, pepper, salt, nutmeg, and the yolk of an egg, made into stuffing. Bake it with a little water and some small beer, whole pepper, and an onion. When it comes from the oven, skim off the fat, put the meat into your dish, and pour the liquor over it. Instead of baking, you may boil it, but it must be over a slow fire. When cold, it makes a handsome sideboard dish for a large company.

Beef-a-la-vinegrette.

Cut a slice about three inches thick from a round of beef, with very little fat. Stew it in water and a glass of white wine, season with salt, pepper, cloves, some sweet herbs, and a bay leaf. Boil it till the liquor is almost consumed; serve it up cold.

Beef Tremblent.

Take a brisket of beef, and tie up the fat end quite tight. Boil it gently for six hours. Season with a little salt, a handful of allspice, two onions, two turnips, and a carrot. In the mean time melt a piece of butter in a stewpan: then put in two spoonfuls of flour, and stir it till it is smooth. Put in a quart of gravy, a spoonful of ketchup, the same of browning, a gill of white wine, and some turnips and carrots cut into small pieces. Stew them gently till the roots are tender, and season with pepper and salt. Skim off the fat, put the beef in the dish, and pour the sauce over it. Garnish with pickles.

Beef a-la-daub.

Take a rump of beef, and cut out the bone, or a part of what is usually called the mouse buttock, and cut some fat bacon into slices as long as the beef is thick, and about a quarter of an inch square. Take four blades of mace, double that number of cloves, a little allspice, and half a nutmeg grated fine. Chop a good handful of parsley, and some sweet herbs of all sorts very fine, and season with salt and pepper. Roll the bacon in these, and then take a large larding-pin, and with it thrust the bacon through the beef. Then put it into a stewpan, with brown gravy sufficient to cover it. Chop three blades of garlic, and put in some fresh mushrooms, two large onions, and a carrot. Stew it gently for six hours, then take it out, strain off the gravy, and skim off all the fat. Put your meat and gravy into the pan again, and add a gill of white wine; stew it gently for half an hour more, and then add some artichoke bottoms, morels and truffles, some oysters, and a spoonful of vinegar. Put the meat into a soup dish, and pour the sauce over it.

Beef Escarlot.

Have ready a brisket of beef; take half a pound of

coarse sugar, two ounces of bay salt, and a pound of common salt. Mix these together, rub the beef with it, put it into a pan, and turn it every day. It may lie in this pickle a fortnight, then boil it, and serve up with savoy; but it eats much better cold, and cut into slices.

Bouillie Beef.

Boil the thick end of a brisket of beef in plenty of water, for two hours. Then stew it gently for six hours more, and fill up the kettle as the water decreases. Put in some turnips cut in little balls, some carrots, and some celery. About an hour before the meat is done, take out as much broth as will fill your soup dish, and boil in it turnips and carrots cut in little round or square pieces, with some celery, till they are tender, season it to your taste with salt and pepper. Serve up the beef in one dish, and the soup in another. Put pieces of fried bread in your soup, and boil in a few knots of greens; if you would have your soup rich, stew a pound or two of mutton chops in your broth when you take it from the beef, and take out the mutton before you serve the soup up.

Portugal Beef.

Cut off the meat from a rump of beef, hack it across, and flour it. Fry the thin part brown in butter, and stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and a little pepper. Stew it with some strong broth till tender; lay the stewed in your dish, cut the fried in two, and lay it on each side of the stewed. Strain the gravy in which it was stewed, put to it some pickled gerkins chopped, and some broiled chesnuts. Thicken it with burnt butter, and give it two or three boils up. Season it with salt, then pour it over the beef, and garnish with lemon.

Beef Olives.

Take some rump steaks about half an inch thick,

about ten inches long and as wide, as you can; then cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, the bacon on that, and the yolk of an egg on the bacon. Lay some forcemeat on that, some of the yolk of an egg on the forcemeat, then roll them up, and tie them round with a string in two places. Strew on some crumbs of bread, and over them some of the yolk of an egg. Then fry them brown, with some beef dripping, when done take them out, and lay them to drain. Melt some butter in a stewpan, put in a spoonful of flour, and stir it well till it is smooth. Then put in a pint of gravy, a gill of white wine, and then the olives, and let them stew an hour. Add some mushrooms, truffles and morels, forcemeat balls, sweetbreads cut in small pieces. Squeeze in the juice of half a lemon, and season it with pepper and salt. Shake them up, and skim off the fat, lay your olives in the dish, and pour the gravy over them. Garnish with lemon and beet-root.

Beef Steaks rolled.

Beat your steaks with a cleaver till they are tender; make a forcemeat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a sweetbread, all cut very fine; some truffles and morels stewed, and then cut small, two shalots, some parsley, thyme, lemon peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix these, and stir them over a slow fire for ten minutes. Put them upon the steaks, and roll them up; skewer them tight, and fry them of a nice brown. Then drain them from the fat, and put them into a stewpan, with a pint of gravy, a spoonful of red wine, two of ketchup, a few pickled mushrooms, and stew them for a quarter of an hour. Take up the steaks, cut them in two, and lay the cut side uppermost. Garnish with lemon.

Beef Collops.

Cut a rump steak into pieces in the form of Scotch collops, but larger. Hack them a little with a knife, then flour them, and having melted a little butter in your stewpan, put in your collops, and fry them quick for about two minutes. Then put in a pint of gravy, a bit of butter rolled in flour, and season it with pepper and salt. Cut four pickled cucumbers into thin slices, a few capers, half a walnut, and a little onion shred fine. Stew the whole together about five minutes, put them all hot into your dish, and garnish with lemon.

Bombarded Veal.

Take out the bone from a fillet of veal, and make a forcemeat with crumbs of bread, half a pound of fat bacon scraped, an anchovy, sweet herbs, a little lemon-peel, and parsley. Chop and season them with salt, pepper, and a little grated nutmeg. Mix it up with an egg and a little cream; and with this fill up the place from whence the bone was taken. Then make cuts all round the fillet at about an inch distance from each other. Fill one nich with forcemeat, a second with spinach well boiled and squeezed, and a third with crumbs of bread, chopped oysters, and beef marrow, and so on round the fillet. Wrap the caul close round it, and put it in a deep pot, with a pint of water. Cover it with a coarse paste to prevent the oven giving it a disagreeable taste. When it is taken out of the oven, skim off the fat, and put the gravy into a stewpan, with a spoonful of mushroom ketchup, one of lemon pickle, five boiled artichoke bottoms cut into quarters, two spoonfuls of browning, and a few morels and truffles. Thicken it with butter rolled in flour, give it a gentle boil, put your veal into the dish, and pour the sauce over it.

Fricando of Veal.

Take veal steaks half an inch thick, and about six

inches in length. Lard them with small cardoons, and dredge them with flour. Hang them before the fire till they are brown; then put them into a stew-pan with a quart of gravy, and stew them half an hour. Then put in a slice of lemon, an anchovy, a spoonful of lemon pickle, the same of walnut ketchup, and of browning, a little cayenne pepper, and a few morels and truffles. When your fricandoes are tender, take them up, thicken your gravy with butter and flour. Strain it, put your fricandoes in the dish, pour the gravy on them, and garnish with lemon and barberries. Or put round them some fried forcemeat balls.

Veal Olives.

Cut some large collops off a leg of veal, and hack them with the back of a knife. Spread forcemeat thin over each, roll them up, and either toast or bake them. Make a ragout of oysters and sweetbreads cut in bits, a few mushrooms and morels, and lay them in the dish with the olives. Put brown gravy into the dish, and send them up hot, with forcemeat balls round them. Garnish with lemon.

Porcupine of a Breast of Veal.

Bone a breast of veal, and rub it over with the yolk of egg. Lay over it a few thin slices of bacon, some shred parsley, the yolks of five hard-boiled eggs chopped small, a little lemon-peel cut fine, some crumbs of bread steeped in cream, and season to your taste with pepper, salt, and nutmeg. Roll the veal close, and skewer it up. Then cut some fat bacon, the lean of ham that has been a little boiled, and pickled cucumbers, about two inches long. Lard the veal with this in rows: first ham, then bacon, then cucumbers, till you have larded every part of it. Put it into a deep earthen pot, with a pint of water, cover it close, and set it in a slow oven for two hours. Then skim off the fat, and strain the gravy through a sieve into a

stewpan. Put in a glass of white wine, a little lemon-pickle, and a spoonful of ketchup. Thicken with butter rolled in flour, lay your porcupine on the dish, and pour your sauce over it. Have ready a roll of force-meat made thin: take crumbs of bread, half a pound of beef suet shred fine, the yolks of four eggs, and a few chopped oysters. Mix these together, and season it with cayenne pepper, salt, and nutmeg. Spread it on a veal caul, and roll it up close like a collared eel, bind it in a cloth, and boil it an hour. Then cut it into four slices, lay one at each end, and on each side. Have ready your sweetbread cut in slices and fried, and lay them round it, with a few mushrooms. This makes a grand bottom dish when game is not to be had.

Pillow of Veal.

Half roast a neck or breast of veal, then cut it into six pieces, and season it with pepper, salt and nutmeg. Put a pound of rice into a quart of broth, with some mace, and a little salt. Stew it over a slow fire, till it is thick; butter the bottom of the pan you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a small round deep dish, butter it, and lay the veal in a round heap, and cover it all over with rice. Rub it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich gravy. Send it hot to table, and garnish with a Seville orange cut in quarters.

Loin of Veal en Epigram.

Roast it as for eating, take it up, and cut off carefully the skin from the back part without breaking it. Cut out all the lean part, but leave the ends whole, to contain the following mixture: mince all the meat very fine with the kidney part, put it into gravy just enough to moisten it with the gravy that comes from the loin. Put in a little pepper and salt, some shred lemon-peel, the yolks of three eggs, and a spoonful of

ketchup. Thicken it with butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and pull the skin gently over it. If the skin should not quite cover it, give the part wanting a brown with a hot iron. Send it up hot, and garnish with lemon and barberries.

A savory dish of Veal.

Cut some collops from a leg of veal, hack them with the back of a knife, and dip them in yolk of egg. Season them with cloves and mace beaten fine, nutmeg and pepper. Make forcemeat with some of your veal, beefsuet, oysters chopped, sweet-herbs shred fine and the aforesaid spices. Strew it over your collops, roll and tie them up, put them on skewers, tie them to a spit, and roast them. Mix a raw egg or two with some forcemeat, roll it in balls, and fry them. Put them into the dish with the meat when roasted, take some strong broth, an anchovy, a shalot, a little white wine, and some spice. Stew it and thicken with a piece of butter rolled in flour. Pour the sauce into the dish, lay the meat in with the forcemeat balls, and garnish with lemon.

Veal Sweetbreads a-la-Dauphine.

Stuff three large sweetbreads with forcemeat, made in the following manner. Skin a large fowl and take off the flesh; half a pound of bacon cut fine and beat in a mortar. Season with anchovy, nutmeg, lemon-peel, thyme, and parsley. Mix this with the yolks of two eggs, and fasten the sweetbreads together with fine skewers. Put slices of bacon at the bottom of the stewpan, seasoned with pepper, salt, mace, cloves, sweet herbs, and an onion sliced; lay upon these thin slices of veal, and then the sweetbreads. Cover it close, let it stand eight or ten minutes over a clear fire, then pour in a quart of boiling water, and let it stew gently for two hours. Take out the sweetbreads, strain

the gravy, and boil it till reduced to half a pint. Pour the gravy over the sweetbreads, and serve them up. Garnish with lemon.

Sweetbreads a-la-daub.

Take three large sweetbreads, boil them for five minutes. Then take them out, and when cold, lard them with small pieces of bacon, a row down the middle; then a row on each side, with lemon peel cut the size of a straw; then a row on each side of pickled cucumbers, cut very fine. Put them into a stewpan with some good veal gravy, a little lemon juice, and a spoonful of browning. Stew them gently a quarter of an hour, and just before they are done thicken with flour and butter. Dish them up, and pour the gravy over them. Lay round them bunches of boiled celery, and garnish with barberries or parsley.

Harico of Mutton.

Cut some steaks from a loin, or best end of a neck of mutton, trim them neatly and clear of fat, and half fry them of a light brown. Then put them into a stewpan with as much hot water as will make gravy enough for them, and simmer them till tender, with an onion sliced into them. When about half done, thicken the gravy with some flour mixed first with a few spoonful of it, and add half boiled carrots and raw turnips cut into dice. Serve them up, with the vegetables and gravy poured over them. Some ketchup should be added.

Harico of Beef.

Use rump steaks, and dress them as above.

Mutton Cutlets à la Maintenon.

Take off the under bone from the best end of a loin of mutton, and cut it into cutlets; beat and trim them neatly; then add a piece of butter, chopped parsley,

thyme, shalots, pepper, salt, a little pounded mace, and some lemon juice. Shake them over the fire till nearly done, then lay them on a dish, pour the liquor over the cutlets, and when nearly cool, cover them with bread crumbs, and put them separately into oiled white paper; fold it up, broil them over a slow fire, and serve them up with hot poivrade sauce in a tureen. —See poivrade sauce recipe.

Irish Stew.

Take mutton chops, season them with pepper, salt, a little mushroom powder, and beaten mace. Put them into a stewpan, with a large onion sliced, some parsley and thyme, and a pint of veal broth. Simmer the chops till three parts done, then add some whole potatoes peeled, and let them stew till done. Serve it up in a deep dish.

Take out the herbs when the stew is to be served up.

Sweetbreads en Gordineere.

Parboil three sweetbreads; then put into a stewpan, some layers of bacon, or ham and veal; over which lay the sweetbreads, with the upper sides downwards. Put a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour; then take them out, strain the gravy through a sieve, and skim off the fat. Make an omelet of yolks of eggs, in the following manner: beat up four yolks of eggs, put half on a plate, and set them over a stewpan of boiling water, with another plate over it, and it will be soon done. Put a little spinach juice in to the other half, and serve it the same. Cut it out in sprigs of what form you please, put it over the sweetbreads in the dish, and keep them hot. Thicken the gravy with butter rolled in flour, and two yolks of eggs beat up in cream. Put it over the fire, and keep stirring it one way till it is

thick and smooth. Pour it over the sweetbreads, and serve up. Garnish with lemon and beet-root.

Veal a-la-bourgeoise.

Lard some thick slices of lean veal, with bacon, season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Put in the bottom of your stewpan some slices of fat bacon, lay the veal upon them, cover the pan, and set it over the fire for eight or ten minutes, just to be hot, and no more. Then, with a brisk fire, brown your veal on both sides, and shake some flour over it. Pour in a quart of good broth or gravy, cover it close, and stew it gently till it is enough. Then take out the bacon, skim all the fat off clean, and beat up the yolks of three eggs, with some of the gravy. Mix all together, and keep it stirring one way till smooth and thick. Then take it up, lay your meat in the dish, pour the sauce over it, and garnish with lemon.

A Grenade of Veal.

Cut some thin slices of veal from the fillet, and lard them half way with bacon. Then take a dozen squab pigeons clean picked and trussed, put them into a pan of boiling water, and let them lie in it two or three minutes. Then put into a stewpan some good gravy, with a dozen mushrooms picked and sliced, and three veal sweetbreads cut and sliced. Put in the pigeons, and set the stewpan over a slow fire. When the pigeons and sweetbreads are enough, thicken the gravy with some rich cullis, and add some cock's comb with artichoke bottoms shred small. Let these stew a little while, and then set them to cool. Cut some thin slices of ham and bacon, put in some forcemeat, then the larded veal into a stewpan, and lay the ham and bacon over it; put some yolks of eggs over the ham and veal, and then more forcemeat. then put in the ragoo of pigeons, and turn the slices of veal and ba-

con; put over them more forcemeat rubbed over with yolk of egg, and cover them with slices of bacon. Cover the pan close, and put fire under and over it, but be careful it does not burn. When done, turn it all hot into a dish, skim off the fat, put in some veal cullis, and serve it up. Garnish with lemon and pickles.

Scotch Collops.

Cut them off a leg of veal, about the size and thickness of a crown piece, brown a piece of butter, and fry them over a quick fire. Shake and turn them, and keep them on a fine froth. When they are of a light brown take them out. Then put cold butter again into your pan, and fry the collops as before. When they are enough, pour the liquor from them into a stewpan, and add half a pint of gravy, half a lemon, an anchovy, a few morels, a spoonful of browning, the same of ketchup, two spoonsful of lemon pickle, and season to your taste with salt and pepper. Thicken it with butter rolled in flour, let it boil five or six minutes, then put in your collops, and shake them over the fire, but do not boil them. Take them out, and lay them in the dish. Then strain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Put a few mushrooms over them, and garnish with barberries and lemon.

Calf's Head surprised.

When you have cleaned it, scrape a pound of fat bacon very fine, take crumbs of bread, a small nutmeg grated, and season to your taste with salt, pepper, and a little lemon peel. Beat up the yolks of six eggs, and mix all together into a rich forcemeat. Put a little of it into the ears, and the rest into the head. Then put it into a deep pot, just wide enough to admit it, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, some sweet herbs, an anchovy, two spoonsful of walnut and mushroom ketchup.

Wild
Fowl

Anchovy
Toast

Raspberry
Cream

Trawns

Almond
Cheesecakes

Ribs
of
Lamb

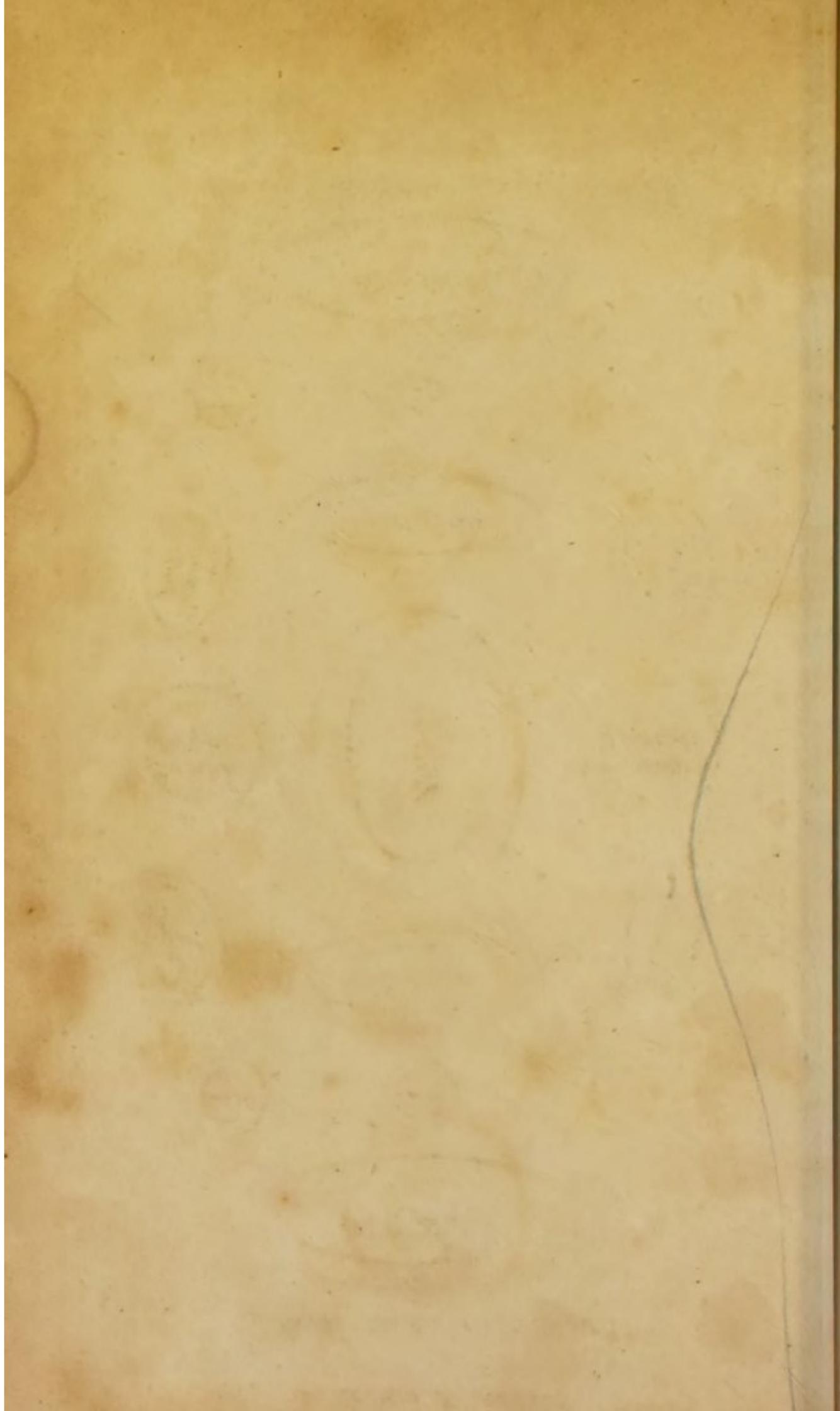
Macaroni
Pudding

Peas

Lemon
Cream

Asparagus

Roasted
Capon



Remove Hashed Calfs Head

Fish boiled

Break

Sauce

Springs

Almond Cakes

Boiled Fowls

Custards

Lamb's Steaks

Ham

Swetbreads Larded

Raspberry Puffs

Roast Fowls

Blanc mange

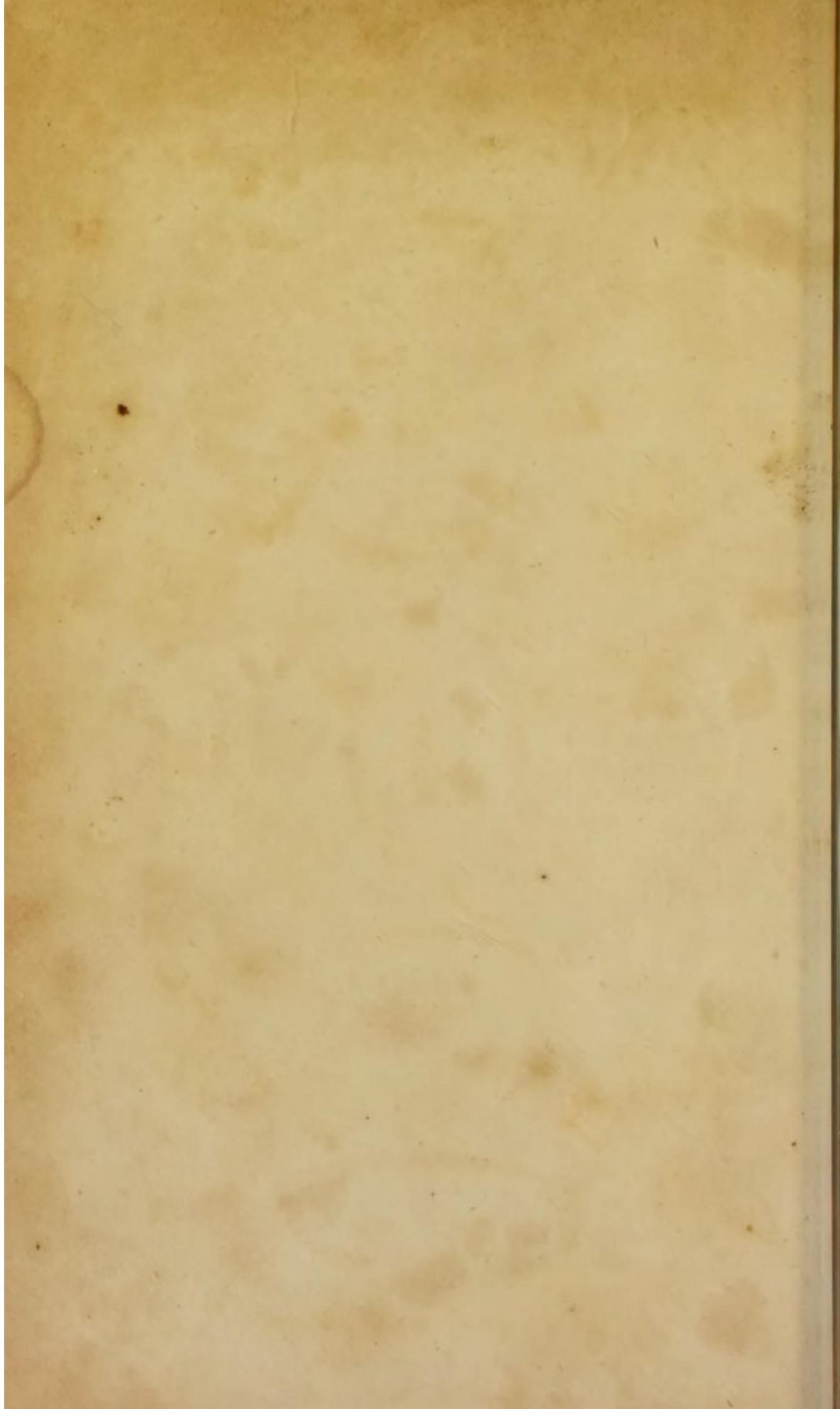
Potatoes

Sauce

Sallad

Fish fried

Remove Quarter of Lamb roasted





A First Course for a small Company.

1

Fish

*Mutton
Rumps*

Chickens

Larks

*Boiled
Rabbits*

*Rump
of Beef*

*Fricando
of Veal*

*Stewed
Pidgeons*

Tongue

*Lamb
Cutlets*

Hare

the same quantity of lemon pickle, and a little salt and cayenne pepper. Lay a coarse paste over it to keep in the steam, and put it for two hours and a half into a quick oven. When you take it out, lay the head in a soup dish, skim off the fat from the gravy, and strain it through a sieve into a stewpan. Thicken it with butter rolled in flour, and when it has boiled a few minutes, put in the yolks of six eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few forcemeat balls, and a few truffles and morels, but do not stew them in the gravy. Pour the gravy over the head, and garnish with the truffles and morels, forcemeat balls, barberries, and mushrooms.

Calf's Pluck surprised.

Stuff the heart with suet, sweet herbs, and a little parsley, all chopped small, a few crumbs of bread, some pepper, salt, nutmeg, and a little lemon peel, mixed up with the yolk of an egg, and roast it. Boil the lights with part of the liver, and when they are enough, chop them very small, and put them into a saucepan with a piece of butter rolled in flour, some pepper and salt, and a little juice of lemon. Fry the other part of the liver with some thin slices of bacon. Lay the mince at the bottom of the dish, the heart in the middle, and the fried liver and bacon round, with some crisped parsley. Serve them up with plain melted butter in a sauce-boat.

A Basque of Mutton.

Put the caul of a leg of veal into a copper dish about the size of a small punch bowl. Then take the lean part of a leg of mutton that has been kept a week, and chop it very small; take half its weight in beef marrow, some crumbs of bread, lemon-peel grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix all together with the mutton, as you would sausage-meat, and lay it in the caul in

the middle of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish upside down, and turn the whole out. Pour brown gravy over it, and serve with sweet sauce. Garnish with pickles.

Shoulder of Mutton surprised.

Half boil it first, then put it into a stewpan, with two quarts of veal gravy, four ounces of rice, some beaten mace, and a tea-spoonful of mushroom powder. Stew it till the rice is enough, and then take up your mutton and keep it hot. Put half a pint of cream to the rice, and a piece of butter rolled in flour: shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour the gravy over it. Garnish with pickles or barberries.

Leg of Mutton a-la-haut gout.

Let your mutton hang a fortnight, (if the weather permit) stuff every part with cloves of garlic, rub it with pepper and salt, and then roast it. When it is done, serve up, with good gravy, and red wine in the dish.

Leg of Mutton roasted with Oysters or Cockles.

When your mutton has hung two or three days, stuff every part of it with oysters or cockles, roast it, and when done, put some good gravy into the dish, and garnish with horse-radish.

Mutton Rumps and Kidneys.

Boil the rumps in veal gravy; lard the kidneys with bacon, and set them before the fire in a Dutch oven. As soon as the rumps are tender, rub them over with the yolk of an egg, a little grated nutmeg, and some cayenne pepper. Skim the fat from the gravy, and put it in a stewpan, with three ounces of boiled rice, a spoonful of cream, and a little ketchup and mush-

room powder. Thicken with butter and flour, and give it a gentle boil. Fry the rumps till they are of a light brown; and when you dish them up, lay them round on the rice, so that the small ends may meet in the middle; lay a kidney between every rump, and garnish with barberries and red cabbage.

Mutton Rumps a-la-braise.

Boil six mutton rumps for fifteen minutes in water; take them out, cut them in two, and put them into a stewpan, with half a pint of gravy, a gill of white wine, an onion stuck with cloves, salt, and cayenne pepper. Cover them close, and stew them till they are tender. Take them and the onion out, and thicken the gravy with butter rolled in flour, a spoonful of browning, and the juice of half a lemon. Boil it up till smooth, but not too thick. Then put in the rumps, give them a shake or two, and dish them up hot. Garnish with horse-radish and beet-root.

Mutton Chops in disguise.

Rub them over with pepper, salt, nutmeg, and a little parsley. Roll each in white paper, well buttered inside, and close the two ends. Boil some lard, or beef dripping, in a stewpan, and put the steaks into it. Fry them of a fine brown, then take them out, and let the fat thoroughly drain from them. Lay them in the dish, and serve them up with good gravy, and garnish with horse-radish and fried parsley.

Mutton kebobbed.

Cut a loin of mutton into four pieces, take off the skin, rub them with the yolk of an egg, and strew over them a few crumbs of bread and a little parsley shred fine. Spit and roast them, and baste them all the time with fresh butter, to make the froth rise. When they are done, put a little brown gravy under them, and send them to table. Garnish with pickles.

Oxford John.

Cut some collops from a leg of mutton, and take out all the fat sinews. Season them with salt, pepper, and mace, strew over them a little shred parsley, thyme, and two or three shalots. Put a good piece of butter into a stewpan, and when it is hot, put in your collops. Stir them with a wooden spoon till they are three parts done, then add half a pint of gravy, a little lemon juice, and thicken it with flour and butter. Let them simmer four or five minutes. Put them into your dish with the gravy. Garnish with fried bread, cut in dice, over and round them, and pickles.

Quarter of Lamb Forced.

Cut a slit in the back side of a large leg of lamb, and take out the meat; the front of it must not be defaced. Chop the meat small, with marrow, beef suet, oysters, a washed anchovy, an onion, sweet herbs, lemon peel, beaten mace, and nutmeg. Beat all together in a mortar, stuff the leg in its original shape, sew it up, rub it over with the yolks of eggs, and roast it for an hour, basting it with butter.

Cut the loin into steaks, season them with pepper, salt, nutmeg, lemon peel cut fine, and herbs. Fry them in butter of a fine brown, pour out the butter, put in a quarter of a pint of white wine, half a pint of strong gravy, a quarter of a pint of oysters with their liquor, some mushrooms, a spoonful of their pickle, butter rolled in flour, and the yolk of an egg; stir all together till thick, lay your leg of lamb in the dish, and the loin round it; pour the sauce over it, and garnish with lemon.

Lamb Chops en Caserole.

Cut a loin of lamb into chops, put yolk of egg on both sides, and strew bread crumbs over them, with a little cloves and mace, pepper and salt, mixed; fry them of a light brown, and put them round in a dish,

as close as you can; leave a hole in the middle to put in the following sauce; stew some sweet herbs and parsley chopped fine, in good thick gravy. Garnish with fried parsley.

Lamb's Bits.

Skin, and split them: lay them on a dry cloth with the sweetbreads and the liver, and dredge them well with flour. Fry them in lard or butter till of a light brown, then lay them in a sieve to drain. Fry plenty of parsley, lay your bits on the dish, the parsley in lumps over them, and pour melted butter round them.

Barbecued Pig.

Prepare a pig as for roasting. Make a forcemeat of two anchovies, six sage leaves, and the liver, put them into a mortar, with the crumb of a roll, four ounces of butter, a little cayenne pepper, and half a pint of red wine. Beat it to a paste, put it in the belly, and sew it up. Lay it down at a good distance before a brisk fire, put some red wine into the dripping pan, and baste it well while roasting. When half done, put under the pig two rolls, and should the wine be too much reduced, add more. When your pig is nearly done, take the bread and sauce out of the dripping pan, and put to the sauce an anchovy chopped small, some sweet herbs, and half a lemon. Boil it a few minutes, strain your sauce, and pour it on boiling hot. Garnish with barberries and sliced lemon.

A Pig Matelote.

Take out the entrails, and scald your pig, cut off the head and pettitoes; cut the body into quarters, and put them with the head and toes, into cold water. Cover the bottom of a stewpan with slices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two. Season with pepper and salt, a bay leaf, a little thyme, an onion, and a bottle

of white wine. Then lay on more slices of bacon, put over it a quart of water, and let it boil. Skin and gut two large eels, cut them in pieces about five or six inches long. When your pig is half done, put in your eels; boil a dozen of large cray fish, cut off the claws, and take off the shells of the tails. When your pig and eels are enough, lay the pig in the dish, and the petti-toes round it, but do not put in the head, as that will make a pretty cold dish. Then lay your eels and cray fish over them, take the liquor they were stewed in, skim off the fat, and add half a pint of strong gravy, thickened with a little piece of burnt butter. Pour this over, and garnish with lemon and cray fish. Fry the brains, and lay them round, and all over the dish.

A Pig au Pere Duillet.

Cut off the head, and divide the body into quarters, lard them with bacon, and season them with salt, pepper, nutmeg, cloves and mace. Put a layer of bacon at the bottom of the stewpan, lay the head in the middle, and the quarters round it. Put in a bay leaf, an onion shred, a lemon, with some carrots, parsley, and the liver, and cover it again with bacon. Put in a quart of broth, stew it for an hour, and then take it up. Put your pig again into a stewpan, with a bottle of white wine, cover it close, and let it stew gently an hour. While it is stewing in the wine, take the first gravy it was stewed in, skim off the fat, and strain it. Then take a sweetbread cut into slices, some truffles, morels, and mushrooms, and stew all together till they are enough. Thicken with a piece of butter rolled in flour; and when your pig is enough, take it out, and lay it in your dish. Put the wine it was stewed in to the sauce, and pour it over the pig, and garnish with lemon. If it is to be served up cold, drain it well and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round it. Throw some green parsley over all. Either of the quarters separately make a pretty dish.

Umbls of Deer.

Season the kidney of a deer, and the fat of the heart, with a little pepper, salt, and nutmeg. First fry, and then stew them in some good gravy till they are tender. Squeeze in a little lemon; take the skirts, and stuff them with a forcemeat made with the fat of the venison, some fat of bacon, grated bread, pepper, mace, sage, and onion chopped small. Mix it with the yolk of an egg. When the skirts are stuffed with this, tie them to the spit to roast; but first strew over them some thyme and lemon peel. When they are done, lay the skirts in the middle of the dish, and the frica-see round it.

Tongue and Udder Forced.

Parboil them, blanch the tongue, and stick it with cloves; and fill the udder with forcemeat made with veal. Wash the inside with the yolk of an egg, then put in the forcemeat, tie the ends close, and spit them, roast them, and baste them with butter. When they are done, put good gravy into the dish, sweet sauce into a cup, and serve them up.

Tripe a-la-Kilkenny.

Cut a piece of double tripe, into square pieces; peel and wash ten large onions, cut them in two, and boil them in water till they are tender. Then put in your tripe, and boil it ten minutes. Pour off almost all the liquor, shake a little flour into it, and put in some butter, with a little salt and mustard. Shake it over the fire till the butter is melted, then put it into your dish, and send it to table, as hot as possible. Garnish with lemon or barberries.

POULTRY, GAME, &c.

Turkey a-la-daub.

Bone it carefully, so as not to spoil it in appearance, then stuff it with the following forcemeat: chop some oysters fine, and mix them with crumbs of bread, pepper, salt, shalots, and a very little thyme, parsley, and butter. Fill your turkey with this, sew it up, tie it in a cloth, and boil it white. Serve it up with oyster-sauce. Or make a rich gravy of the bones, with a piece of veal, mutton, and bacon, season with pepper, salt, shalots, and a little mace. Strain it off; and having before half boiled your turkey, stew it in this gravy for half an hour. Skim the gravy, dish up your turkey in it, after you have thickened it with a few mushrooms stewed white, or stewed palates, forcemeat balls, sweetbreads, or fried oysters, and pieces of lemon. Dish it with the breast upwards. You may add a few morels and truffles to your sauce.

Turkey in a hurry.

Truss a turkey with the legs inward, and flatten it as much as you can; put it into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlick; give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, a slice of ham, the melted lard, and every thing as used before; adding salt and whole pepper; cover it over with slices of lard, and set it about half an hour over a slow fire; add a glass of white wine and a little broth, skim the sauce, add a little cullis to make it rich, but not too thick, put the turkey into your dish, and pour the sauce over it. Garnish with lemon.

Fowl a-la-braize.

Truss your fowl as for boiling, with the legs in the

body; then lay over it thin slices of fat bacon, wrap it round in beet leaves, then in a caul of veal, and put it into a large saucepan with three pints of water, a glass of Madeira wine, some sweet herbs, two or three blades of mace, and half a lemon; stew it till it is tender, then take it up and skim off the fat; make your gravy pretty thick with flour and butter, strain it through a sieve, and put to it a pint of oysters and a cupfull of cream; keep shaking the pan over the fire, and when it has simmered a short time, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your sauce hot upon it. Garnish with barberries and beet-root.

Fowl marinaded.

Take a veal sweetbread and cut it small, a few oysters, a few mushrooms, an anchovy, some pepper, and salt, a little nutmeg, some lemon-peel and thyme; chop all together small, and mix it with the yolk of an egg. Raise the skin of the breast of a large fowl with your finger from the bone, and stuff it in between the skin and the flesh, but take care not to break the skin; and then put some oysters into the body of the fowl. Paper the breast, and roast it. Make good gravy, and garnish with lemon.

Fowl forced

Pick clean a large fowl, draw it, cut it down the back, and take the skin off whole; cut the flesh from the bones, and chop it with half a pint of oysters, an ounce of beef-marrow, and some pepper and salt. Mix it up with cream; lay the meat on the bones, draw the skin over it, and sew it up the back. Cut thin slices of bacon, lay them on the breast of your fowl, and tie them on with packthread in diamonds. It will take an hour roasting by a moderate fire. Make a good brown gravy sauce, pour it into your dish, take the bacon off, lay in your fowl, and serve it up. Garnish with pickles, mushroom, or oysters.

Chickens chiringrate.

Beat the breast bone of your chickens flat with a rolling pin, but do not break the skin. Dust some flour over them, fry them in butter till of a light brown, drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy beef, as much veal cut in thin slices, over your chickens, with a little mace, two or three cloves, some whole pepper, an onion, a bunch of sweet herbs, and a piece of carrot. Then pour in a quart of boiling water, cover it close, and let it stew a quarter of an hour. Then take out the chickens, and keep them hot: let the gravy boil till it is rich and good; strain it off, and put it into your pan again, with a glass of red wine, and a few mushrooms. Put in your chickens to heat, then take them up, lay them in your dish, and pour your sauce over them. Garnish with lemon, and a few slices of boiled ham.

Chickens a-la-braise.

Lard a couple of fine chickens, and season them with pepper, salt, and mace; then put a layer of veal in the bottom of a stewpan, with a slice or two of bacon, an onion cut in pieces, a piece of carrot, and a layer of beef; put in the chickens with the breasts downwards, and a bunch of sweet herbs; then a layer of beef, and put in a quart of broth or water; cover it close, and stew it gently for an hour. In the mean time, take two veal sweetbreads, cut them small, and put them into a saucepan, with a little broth or water, a few cock's combs, truffles, and morels, cut small, with an ox palate. Stew them together, and when your chickens are done, take them up, and keep them hot; strain the liquor they were stewed in, skim off the fat, and pour it into your sauce; add a glass of red wine, a spoonful of ketchup, and a few mushrooms; boil all together with a few artichoke bottoms cut in four, and asparagus tops. If your sauce is not thick enough, put

a piece of butter rolled in flour; lay your chickens in the dish, and pour the sauce over them. Garnish with lemon.

Chickens in savoury Jelly.

Roast two chickens, and boil some calf's feet to a jelly; then take out the feet, and skim off the fat; beat up the whites of three eggs, and mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper corns, and a little salt. Put them to your jelly; boil it five or six minutes, strain it several times through a jelly bag till it is clear. Then put a little in the bottom of a bowl large enough to hold the chickens, and when they are cold, and the jelly set, lay them in with their breasts down. Then fill your bowl quite full with the rest of your jelly, which you must take care to keep from setting, so that when you pour it into the bowl it will not break. Let it stand all night; and the next day put your bason into warm water, pretty near the top. When you find it loose in the bason, lay your dish over it, and turn it out whole.

Chickens and Tongues.

Boil six chickens very white, take six pig's tongues boiled and peeled, a cauliflower boiled whole in milk and water, and some boiled green spinach. Lay the cauliflower in the middle, the chickens close round, the tongues round the chickens, the roots outwards, and the spinach in small heaps between the tongues. Garnish with toasted bacon.

Pullets a-la-sainte Menehout.

Truss the legs in the body, slit them down the back, spread them open, and take out the thigh bones, and beat them with a rolling pin. Season them with pepper, salt, mace, nutmeg, and sweet herbs. Take a pound and a half of veal, cut it in thin slices, and lay

it in a stewpan. Cover it close, and set it over a slow fire, and when it begins to stick to the pan, stir in a little flour, shake it about till it is a little brown, then pour in as much broth as will stew the fowls. Stir them together, and put in a little whole pepper, an onion, and a slice of bacon or ham. Lay in your fowls, cover them close, and stew them half an hour, take them out, lay them on a gridiron to brown on the inside, and then lay them before the fire to do on the outside. Strew over them the yolk of an egg, and some crumbs of bread, and baste them with butter. Let them be of a fine brown, and boil the gravy till there is about enough for sauce; strain it, and put into it a few mushrooms, with a small piece of butter rolled in flour. Lay the pullets in the dish, pour the sauce over them, and garnish with lemon.

Curry.

Cut up two rabbits, or chicken, as for a fricasee; fry them of a light brown, and stew them in gravy. Put in a spoonful or two of curry powder, according to the quantity of meat: add grated ginger, turmeric, and cayenne pepper. When stewed enough, thicken it with butter rolled in flour, and some cream. Add lemon-juice, shalots, and garlic, and garnish with lemon.

Goose a-la-mode.

Pick a goose clean, skin and bone* it nicely, and take off the fat. Then boil a dried tongue, and peel it. Treat a fowl in the same manner as the goose; season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, put both tongue and fowl into the goose, and

* The best method of boning a goose, or fowls of any sort, is, to begin at the breast, and to take out the bones without cutting the back; for, when it is sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

put it into a pot that will just hold it, with two quarts of beef gravy, some sweet herbs, and an onion. Put some slices of ham, or bacon, between the fowl and goose; then cover it close, and stew it over a fire slowly for an hour. Then take up your goose, and skim off all the fat, strain it, and add a glass of red wine, two spoonsful of ketchup, a veal sweetbread cut small, some truffles, mushrooms, morels, and a piece of butter rolled in flour. Put the goose in again, cover it close, and stew it half an hour longer. Then take it up, pour the sauce over it, and garnish with lemon. Boil the bones of the goose and fowl in the gravy. Beef marrow rolled between the tongue and the fowl, and between the fowl and the goose will make them mellow, and eat the finer.

Goose marinaded.

Bone your goose, make a forcemeat with ten or twelve sage leaves, two large onions, and two large sharp apples; chop them fine, and mix them with some crumbs of bread, four ounces of beef marrow, a glass of red wine, half a nutmeg grated, pepper, salt, and lemon-peel shred small, and the yolks of four eggs.

Ducks a-la-mode.

Cut two ducks in quarters, and fry them of a light brown, pour off the fat, dust flour over, add half a pint of gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bunch of sweet herbs; cover and stew them a quarter of an hour. Take out the herbs, skim off the fat, and thicken with butter rolled in flour. Pour the sauce over the ducks; garnish with lemon.

Duck a-la-Francoise.

Peel two dozen of roasted chesnuts, put them into a pint of gravy, a few leaves of thyme, two small onions, a little whole pepper, and a bit of ginger. Lard a

tame duck, and half roast it, then put it into the gravy, stew it ten minutes, and add a quarter of a pint of red wine. When enough take it out, boil up the gravy to a proper thickness, skim it clear from fat, lay the duck in the dish, and pour the sauce over it. Garnish with lemon.

Pigeons transmogrified.

Season your pigeons with pepper and salt, make a puff paste, and roll each pigeon in a piece of it. Tie them in a cloth, so that the paste does not break, and boil them in plenty of water. When they have boiled an hour and a half, untie them, but be careful they do not break. Pour a little good gravy into your dish, lay the pigeons in it, and serve them up.

Pigeons compote.

Truss your pigeons as for boiling, and make a forcemeat for them, with crumbs of bread, a quarter of a pound of fat bacon scraped, a little parsley and thyme, two shalots, or an onion, some lemon peel, and a little nutmeg grated; season them with pepper and salt, and mix them up with eggs. Put it into the craws of the pigeons, lard them down the breast, and fry them brown. Then put them into a stewpan, with some brown gravy, stew them three quarters of an hour, and thicken with a piece of butter rolled in flour. When you serve them up, strain your gravy over them, and lay forcemeat balls round them.

Puption of Pigeons.

Make a savoury forcemeat, rolled like paste, and put it into a dish. Then a layer of thin slices of bacon, squab pigeons, sliced sweetbread, asparagus tops, mushrooms, cock's combs, a palate boiled tender, and cut into pieces, and the yolks of four eggs boiled hard. Make another forcemeat and lay it over the whole like a pie crust. Then bake it, and when it is enough, turn it into another dish, and pour in some good gravy.

Pigeons a-la-daub.

Put a layer of bacon in a saucepan, one of veal, one of lean beef, then another of veal, about a pound of beef, and a pound of veal cut very thin: a small carrot, a bunch of sweet herbs, an onion, some pepper, salt, a blade or two of mace, and a few cloves. Cover it close, and brown it over a slow fire. Put in a quart of boiling water, and when stewed till the gravy is rich, strain, and skim off the fat. Beat a pound of veal, and one of beef suet, in a mortar; an equal quantity of crumbs of bread, some pepper, salt, nutmeg, beaten mace, lemon-peel, parsley cut small, and thyme. Mix them with the yolks of two eggs, fill the pigeons, and flatten the breasts: flour, and fry them in fresh butter a little brown. Pour off the fat, and put the gravy over the pigeons. Stew them, covered close, till done. Dish them, and pour in the sauce. On each pigeon lay a bay leaf, and on the leaf a slice of bacon. Garnish with notched lemon, and serve hot.

Pigeons au Poise.

Cut off their feet, and stuff them with forcemeat in the shape of a pear; roll them in the yolk of an egg, and then in crumbs of bread. Put them into a dish buttered, but not to touch each other, and bake them. When they are enough, lay them in a dish, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour; but do not pour it over the pigeons. Garnish with lemon. This dish may be improved by the following variation: lay one pigeon in the middle, the rest round, and stewed spinach between, with poached eggs on the spinach. Garnish with notched lemon and orange cut into quarters, and melted butter in a tureen.

Pigeons in Surtout.

Stuff your pigeons with forcemeat, lay a slice of ba-

con on the breast, and a slice of veal beat with the back of a knife, and seasoned with mace, pepper and salt. Tie it on with a piece of thread, put them on a bird-spit, roast them, and baste them with a piece of butter; then rub over them yolk of egg, on which strew some crumbs of bread, a little nutmeg, and sweet herbs. When they are done, lay them in your dish, with good gravy. Garnish with lemon.

Pigeons in a Hole.

Truss four young pigeons, with their legs in their bellies as for boiling, season them with pepper, salt, and beaten mace. Put into each pigeon a lump of butter the size of a walnut. Lay them in a pie dish, and pour over them a good batter. Bake them in a moderate oven, and serve them to table in the same dish.

Pigeons jugged.

Wash your pigeons clean, and dry them with a cloth; season them with beaten mace, white pepper, and salt. Put them into a jug with half a pound of butter upon them. Stop up the jug close with a cloth, to keep in the steam; set it in a kettle of boiling water, and let it boil an hour and a half. Take out your pigeons, put the gravy into a stewpan, and add to it a spoonful of wine, one of ketchup, a slice of lemon, half an anchovy chopped, and a bunch of sweet herbs. Boil it a little, and thicken it with a piece of butter rolled in flour; lay your pigeons in the dish, and strain your gravy over them. Garnish with parsley, and red cabbage.

Pigeons a-la-braise

Should be seasoned and dressed as directed for chickens a-la-braise.

Partridges and Pheasants a-la-braise

In the same manner as chickens.

Snipes or Woodcocks in Surtout.

Make a forcemeat of veal, an equal quantity of beef suet, pounded in a mortar, with crumbs of bread, beaten mace, pepper, salt, parsley, and sweet herbs, mixed with the yolk of an egg. Lay some round the dish, and put in your birds, which must be drawn, and half roasted. Chop the trail, and put it over the dish. Put truffles, mushrooms, a sweetbread, and artichoke bottoms cut small, into some good gravy, and stew all together. Beat up the yolks of two eggs in a spoonful of white wine, stir it one way till thick, take it off, and when cold pour it into the surtout; put in the yolks of a few hard eggs here and there; season with beaten mace, pepper, and salt; cover with the forcemeat; colour it with yolks of eggs, and send it to the oven. Half an hour does it.

Snipes with Purslain Leaves.

Draw them, and make a forcemeat for the inside, but preserve your ropes for your sauce; spit them across upon a lark-spit, cover with bacon and paper, and roast them gently. Take some prime thick leaves of purslain, blanch them well in water, put them into a ladle of cullis and gravy, a bit of shalot, pepper, salt, nutmeg, and parsley, and stew all together for half an hour gently. Have the ropes ready blanched and put in. Dish up your snipes upon thin slices of bread fried, squeeze the juice of an orange into your sauce, and serve them up.

Larks a-la-Francoise.

Truss them with the legs across, and put a sage leaf over their breasts. Put them on a long thin skewer; and between every lark put a bit of thin bacon. Then tie the skewer to a spit, and roast them before a clear brisk fire; baste them with butter, and strew over them some crumbs of bread mixed with flour. Fry some crumbs of bread of a fine brown in butter.

Lay the larks round the dish, and the bread crumbs in the middle.

Florendine Hare.

Case a hare that has hung four or five days; leave the ears on, and take out the bones, except those of the head; take crumbs of bread, the liver chopped, half a pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, some sweet herbs, pepper, salt, and nutmeg. Put it into the belly, roll it up to the head and fasten it with packthread. Boil it in a cloth an hour and a half, with two quarts of water, till reduced to a quart. Put in a pint of red wine, a spoonful of lemon-pickle, one of ketchup, and the same of browning. Stew it till reduced to a pint, thicken it with butter rolled in flour: lay morels, and slices of forcemeat boiled in a veal caul, round the hare. Make the ears lie back on the roll, and stick myrtle or parsley in the mouth. Strain the sauce over, and garnish with barberries and parsley.

Florendine Rabbits.

Skin three young rabbits, but leave on the ears, and wash and dry them with a cloth. Take out the bones, but leave the head whole, and proceed as before directed for a hare. Make a white sauce of veal gravy, an anchovy, and the juice of half a lemon. Strain it, and then put in a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Beat up the yolk of an egg, put to it some cream, nutmeg, and salt, and mix it with the gravy. Simmer it a little over the fire, but not boil, pour it over the rabbits, and serve them up. Garnish with lemon and barberries.

Rabbits surprised

Prepare two young rabbits as for roasting. Roast and take the meat from the bones, leaving them whole. Chop the meat fine, with shred parsley, le-

mon peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat the yolks of two eggs boiled hard, and a piece of butter, in a mortar; mix all together, and stew it five minutes; lay it on the rabbits where the meat is off, and put it down close and even, to make them appear whole; then, brown them all over with a salamander. Pour a gravy made thick as cream into the dish, and serve them with the livers boiled and frothed.

Rabbits en Casserole.

Cut them into quarters, lard them or not, just as you please. Shake some flour over them, and fry them in lard or butter. Put them into an earthen pipkin, with a quart of broth, a glass of white wine, a little pepper and salt, a bunch of sweet herbs, and a small piece of butter rolled in flour. Cover them close, and stew them half an hour; dish them up, and pour the sauce over them. Garnish with Seville oranges cut into thin slices, and notched.

Marinated Soals.

Boil them in salt and water, bone, drain, and lay them on a dish, with their bellies upwards. Boil, and pound some spinach; boil four eggs hard, chop the yolks and whites separate; lay white, green, and yellow among the soals, and serve with melted butter in a tureen.

Smelts in Jelly.

Season with mace, and salt, and lay them in a pot with butter over them. Tie paper over them, and bake them half an hour. Take them out, and lay them to drain. When cold, lay them in a deep plate, pour cold jelly over them, and they will appear like living fish.

Maccaroni.

Boil four ounces of maccaroni till it is quite tender,

then lay it on a sieve to drain, and put it into a stewpan, with a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate. Lay Parmasan cheese toasted all over it, and send it up in a water-plate.

Oyster Loaves.

Make holes in the top of French rolls and take out the crumb. Put oysters into a stewpan, with the liquor, and the crumbs, and a piece of butter; stew them five or six minutes, put in a spoonful of cream, and fill the loaves. Lay a bit of crust on the top of each, and put them in the oven to crisp.

Mushroom Loaves.

Wash some small buttons as for pickling. Boil them a few minutes in a little water, and put to them two spoonsful of cream, a bit of butter rolled in flour, and a little salt and pepper. Boil these up, fill your loaves, and do them in the same manner as directed in the preceding article.

Brocoli and Eggs.

Boil it till tender, but save a bunch and six or eight sprigs. Toast bread large enough for your dish. Beat up six eggs, put them into a saucepan, with butter, and a little salt; beat them with a spoon till thick enough, then pour them on the toast. Set the large bunch of brocoli in the middle, and the other pieces round.

Spinach and Eggs.

When the spinach is boiled, squeeze it dry, chop it fine, and put it into a stewpan, with a bit of butter, a little cream, pepper, and salt; give it a shake over the fire, drain it, and then dish it. Have ready a stewpan of water boiling, and break as many eggs into cups as you would poach. Put in the eggs, when the whites are set, they are enough, take them out with an egg-

slice, trim the ragged parts of the whites, and lay them on the spinach; serve up with melted butter, and garnish with orange cut in quarters.

N. B. The spinach may be dressed as directed for boiling under the head Vegetables.

Asparagus and Eggs.

Cut asparagus as for peas; break some eggs into a bason, beat them up with pepper, salt, and the asparagus; put them into a stewpan, with a piece of butter, and stir it on the fire till thick. Put a toast in the dish, and the eggs and asparagus upon it.

Omelets.

Beat up six eggs, strain them through a hair sieve, and put them into a frying-pan, in which must be a quarter of a pound of hot butter. Put in a little ham scraped fine, with shred parsley; and season with pepper, salt, and nutmeg. Fry it brown on the under side, and lay it on your dish, but do not turn it. Hold a hot salamander over it for half a minute, to take off the raw look of the eggs. Stick curled parsley in it, and serve it up.

Bubble and Squeak.

Cut boiled beef, that is underdone, into slices; chop cabbage that has been dressed, put them into a frying-pan, with a little butter, pepper, and salt. Fry them a few minutes; raise the cabbage high in the dish, and lay the slices round, fat and lean alternately. Garnish with carrot.

To roast Cheese.

Grate a quarter of a pound of fat Cheshire, mix with it the yolks of three eggs, a quarter of a pound of grated bread, and a quarter of a pound of butter. Mix them well together in a mortar, with mustard, pepper, and salt. Lay it thick upon toast, and let it brown in a Dutch oven.

GRAVIES, CULLISES, AND SAUCES.

OBSERVATIONS.

WE have in many instances, directed the necessary sauces to be made for each respective article; but as there are some for which no directions have been hitherto given; and which are ordered to be used in various dishes, such as gravies, brown and white. Cullises, and various sauces, and many others which are used for different purposes, and on various occasions, we shall place them all in the present chapter. And here it may not be amiss, for the use of those who are not acquainted with the French language, to explain one or two words which are borrowed from it; and which are in common use in the culinary art. Having studiously avoided the use of them as much as possible, we shall content ourselves with explaining the following.

Braise, is borrowed from that language, namely, to stew over wood embers, no coals being used in France for culinary purposes.

Cullis, is merely another name for gravy, or for gravy thickened with meat, vegetables, almonds, &c.

Bechamel, is a white sauce.

Maigre, means soups or dishes made without the use of meat or gravy.

Beef Gravy.

Take a piece of the chuck, or neck, and cut it into small pieces; then strew some flour over it, and put it into the saucepan, with as much water as will cover it, an onion, a little allspice, a little pepper, and some salt. Cover it close, when it boils take off the scum,

throw in a hard crust, or some raspings, and let it stew till the gravy is rich, strain it off, and pour it into your tureen.

Or fry some pieces of lean beef brown in a stewpan, with two or three onions, and two or three slices of lean bacon; pour to it a ladle of strong broth, rubbing the brown from the pan very clean; add to it more strong broth, claret, white wine, anchovy, and a bunch of sweet herbs; season it, stew it very well, and strain it off. This will keep for use.

A rich Gravy.

Take some lean beef, veal, and mutton, cut them into small bits; then take a large saucepan, lay your beef at the bottom, then your mutton, and a small piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bunch of sweet herbs, and then lay on your veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat is something more than covered. Cover your saucepan close, and let it stew till it is rich. Then season it to your taste with salt, and strain it off. This gravy will be so good as to answer most purposes.

Brown Gravy.

Put a piece of butter into a saucepan, when it is melted shake in a little flour, and let it brown. Then stir in by degrees the following ingredients: half a pint of water, as much ale or small beer that is not bitter; an onion and a piece of lemon peel cut small, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of ketchup, and an anchovy. Let the whole boil together a quarter of an hour, then strain it, and it will be good sauce for various dishes.

Gravy for a Turkey or Fowl.

Hack a pound of lean beef, and flour it; put a piece of butter the size of an egg into a stewpan; when melted, put in your beef, fry it on all sides a little brown, pour in three pints of boiling water, a bunch of sweet herbs, two blades of mace, three cloves, some pepper corns, a piece of carrot, a crust of bread toasted brown; cover it close, and boil it till reduced to about a pint, season it with salt, and strain it off.

Or take the neck, liver, and gizzard, boil them in half a pint of water, with a piece of bread toasted, pepper, and salt, and a bit of thyme; boil them till reduced to one half; add half a glass of red wine, boil, and strain it; bruise the liver well, strain it again, and thicken with a piece of butter rolled in flour

A Family Cullis.

Roll a piece of butter in flour, and stir it in your stewpan till the flour is of a fine yellow colour; then put in some broth, a little gravy, a glass of white wine, a bunch of parsley, thyme, laurel and sweet basil, two cloves, a little nutmeg or mace, a few mushrooms, and pepper and salt. Let it stew an hour over a slow fire, skim all the fat clear off, and strain it through a sieve.

A strong Fish Gravy.

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

A Cullis for all sorts of Ragouts.

Take about a pound of leg of veal, and a slice of lean ham, and put them into a stewpan, with two or three cloves, some nutmeg, a blade of mace, some parsley roots, a carrot cut in pieces, two or three shalots, and a bay leaf. Set them over a slow fire, cover them close, and let them do gently for half an hour, taking care they do not burn. then put in some beef broth, let it stew till as rich as required, and then strain it off for use.

A white Cullis.

Cut a piece of veal in small bits, put it into a stewpan, with two or three slices of lean ham, and two onions cut in pieces; put in some broth, and season with mushrooms, parsley, green onions, and cloves. Let it stew till the virtues of all are extracted; then take out all your meat and roots, put in a few crumbs of bread, and let it stew softly. Take the white part of a young fowl, and pound it in a mortar till it is fine, put this into your cullis, but do not boil it. If not sufficiently white, add two dozen of blanched almonds. When it has stewed till it is of a good rich taste, strain it off.

A Fish Cullis.

Broil a pike or a jack, take off the skin, and separate the flesh from the bones. Boil six eggs hard, take out the yolks; blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of eggs; mix these well with butter, put in the fish, and pound all together. Take half a dozen onions, cut them into slices, two parsnips, and three carrots. Set on a stewpan, with a piece of butter to brown, and when it boils put in the roots; turn them till brown, and pour in a little gravy to moisten them. When boiled a few minutes, strain it into another saucepan; add a leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stew-

ed gently a quarter of an hour, put in the fish, &c. Let it stew some time longer, but without boiling. Strain it through a sieve. This is a good sauce to thicken most made dishes.

Culls of roots.

Take some carrots, parsnips, parsley roots, and onions: cut them in slices, put them into a stewpan over the fire, and shake them round. Take two dozen of blanched almonds, and crumbs of bread, soaked first in good fish broth. Pound them, with the roots, in a mortar, and boil all together.—Season it with pepper and salt, strain it off, and use it for herb or fish soups.

White Braise.

Soak the udder of a leg of veal in cold water for a few minutes, cut it in small pieces, and put them into a stewpan, with a piece of butter, some onions, some thyme and parsley, a little mace, a lemon pared and sliced, and a spoonful of water; put it over a slow fire, and stir it for a few minutes; then add white gravy, according to the quantity you want to braise. It is generally used for lamb, chicken, or any thing you wish to look white.

Brown Braise.

Take some beef suet, with any trimmings of meat you may have; put them into a stewpan, with some onions, parsley, sweet herbs, mace, and a sliced carrot; set it over the fire: add a bit of butter, a little gravy, a few bay-leaves, and six heads of celery; let it draw down for half an hour; then fill it up with good gravy, and a little white wine.

Ham Sauce.

Cut some slices of lean off a dressed ham, and beat it with a rolling pin to a mash. Put it into a saucepan, with a tea-cup full of gravy, and set it over a slow fire:

but keep stirring it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it close, let it stew over a gentle fire, and when it is done, strain it off. This is a very good sauce for any kind of veal.

Essence of Ham.

Take three or four pounds of lean ham, cut it in pieces about an inch thick. Lay them in the bottom of a stewpan, with slices of carrot, parsnips, and three or four onions cut thin. Let them stew till they stick to the pan, but do not let it burn. Then pour on some strong veal gravy by degrees, some fresh mushrooms cut in pieces, or mushroom powder, truffles and morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it close, and when it has simmered till it is of a good thickness and flavour, strain it off. The gravy from a dressed ham, with the before mentioned ingredients, instead of the ham, will make it equally good, but not quite so high flavoured.

Sicilian Sauce.

Bruise half a spoonful of coriander seeds, and four cloves, in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan. Peel half a lemon, and cut it into thin slices, and put it in with the seeds and cloves. Let them boil up, then add three cloves of garlic whole, a head of celery sliced, two bay leaves, and a little basil. Let these boil till the liquor is reduced to half the quantity. Then put in a glass of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. A good sauce for roast fowls.

Sauce for any kind of roast meat.

Wash an anchovy, put to it a glass of red wine, some

gravy, a shalot cut small, and a little juice of lemon. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

Sauce for a Turkey.

Open a pint of oysters, and wash them. Pour the liquor, when settled, into a saucepan, and stir into it a little white gravy, and a tea-spoonful of lemon pickle. Thicken it with flour and butter, and boil it three or four minutes. Add a spoonful of thick cream, and then the oysters. Stir them over the fire till quite hot, but do not let them boil.

Sauce for Ducks or Wild Fowl.

Simmer a cup of port, the same of gravy, a shalot, pepper, salt, and mace, for ten minutes; put in a bit of butter and flour, give it one boil, and pour it through them.

Sauce for roast Goose or Duck.

Mix a table spoonful of made mustard, and half a tea-spoonful of cayenne pepper, into a glass and a half of port wine. Heat this and pour it hot into the inside of the goose when it is taken up, by a slit made in the apron.

Green sauce for Green Geese.

Mix a quarter of a pint of sorrel juice, a glass of white wine, and some scalded gooseberries. Add sugar, and a bit of butter.

A standing Sauce.

Put the juice of two lemons, five anchovies, some whole Jamaica pepper, sliced ginger, mace, a few cloves, a little lemon peel, horse-radish sliced, some sweet herbs, six shalots, two spoonsful of capers and their liquor, and a quart of sherry, into a glazed jar, stop it close, set it in a kettle of hot water for an hour, and keep it in a warm place. A spoonful or two of this liquor is good to any sauce.

Stock for Gravy or Soup.

Take a knuckle of veal, about a pound of lean beef, and a pound of the lean of a gammon of bacon, all sliced, into a stewpan, with carrots, onions, turnips, celery, two of each, a little pepper, salt, and other spices at your discretion, and two quarts of water. Stew the meat quite tender, but do not let it brown. This will keep some days, and will serve either for soup, or brown or white gravy; if for brown, put some of the browning, and boil it a few minutes.

Browning

Browning is a very useful culinary preparation, and is made thus. Beat small four ounces of fine sugar, put it into a frying-pan, with an ounce of butter. Set it over a clear fire; mix it well together, and when it begins to be frothy hold it higher. When the sugar and butter are of a good brown, pour in a little wine, and stir it well together: then add more wine, till half a pint is used. Add half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonsful of ketchup, a little salt, and the rind of a lemon. Boil it slowly about ten minutes, and then pour it off. When cold, take off the scum, and bottle it for use.

Gravy to make Mutton eat like Venison.

Pick a stale woodcock, take out the bag from the entrails, cut it in pieces, and simmer it with as much unseasoned meat gravy as you require.

Sauce for Venison or Hare.

Beat some currant jelly with two spoonsful of port wine, and melt it over a fire; or, half a pint of red wine, with two ounces of sugar, simmered to a syrup.

Sauce for most kinds of Fish.

Put a little of the liquor that drains from your dish to some mutton or veal gravy. Put it into a saucepan, with an onion, an anchovy, a spoonful of ketchup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. Oysters, cockles, or shrimps, may be put in after you take it off the fire, but it will be exceeding good without. If you have no cream, instead of white wine you must use red.

Dutch sour Sauce for Fish.

Boil two blades of mace in a wine glass of water, and half as much vinegar, for a quarter of an hour. Take out the mace, and put in a quarter of a pound of butter, and the yolk of an egg well beaten. Shake these over the fire one way till the sauce is properly thickened, without letting it boil.

Sauce à la Espagnole.

Put some gravy into a saucepan with a glass of white wine, and the same of good broth; some parsley and chives, two cloves of garlic, half a bay leaf, a little coriander seed, two cloves, an onion sliced, a carrot, half a parsnip, and two spoonfuls of oil. Stew these for two hours over a slow fire. Skim off the fat, pass the sauce through a tamis, season it with pepper and salt, and use it with any thing as approved.

Sauce for a Pig.

Chop the brains, put in a teaspoonful of the gravy that runs from the pig, and an anchovy. Mix them with half a pound of butter, and flour, to thicken the gravy; a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt.

Poivrade Sauce for Game.

Skin twelve shalots, chop them small, mix with them a table spoonful of veal gravy, a gill and a half

of vinegar, an anchovy pressed through a fine sieve, and a little cayenne pepper, and salt. If it is to be eaten with hot game, serve it up boiling; if with cold, the sauce is to be cold likewise.

Pontiff Sauce.

Put into a stewpan two or three slices of lean veal, and the same of ham, some sliced onions, carrot, parsley, and a head of celery. When brown, add a little white wine, some broth, a clove of garlic, four shalots, two cloves, a little coriander, and two slices of lemon peel. Boil it over a slow fire till the juices are extracted from the meat, then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped fine.

Bechemel.

This is a stiff white sauce, somewhat in the nature of cream, but considerably thicker, and even approaching to a batter. Take strong veal gravy, boil, skim, and thicken it with a piece of butter rolled in flour; add more gravy, and when sufficiently boiled, strain it off; put cream enough to make it entirely white, and of the consistency of a light batter; then just simmer it together, but do not suffer it to boil above a minute or two, or it will injure the colour.

To melt Butter.

Put a quarter of a pound of butter, with two teaspoonsful of cream, or water, into a plated or very nice tin saucepan. Shake it over a clear fire till the butter is quite dissolved. It must be shaken only in one direction, and be careful not to place the saucepan upon the fire.

Parsley and Butter.

Melt butter as directed in the foregoing article; wash your parsley, and chop it fine. When your butter

is on the boil, put in the parsley, give it a good shake over the fire, and pour it into your tureen or boat. Use parsley seed, tied in a rag, and boil it for ten minutes. Put what liquor you want, to your butter. Shred a little boiled spinach, and put into it.

Forcemeat Balls.

Beat in a mortar, half a pound of veal, and half a pound of suet cut fine, shred in a few sweet herbs fine, a little mace dried, a nutmeg grated, a little lemon peel cut fine, pepper and salt, and the yolks of two eggs. Mix all well together; roll some of it in little round balls, and some in long pieces. Roll them in flour, and fry them of a good brown. If they are for the use of white sauce, do not fry them, but put a little water into a saucepan, and when it boils, put them in; a few minutes will do them.

Forcemeat is a principal ingredient in cookery, and imparts an agreeable flavour in whatever dish it is used. The articles principally used for this purpose are, fowl, veal, the inside of a sirloin of beef, ham, bacon, suet, bread, parsley, and eggs. To vary the taste of these ingredients, may be added pennyroyal, tarragon, savory, thyme, knotted marjoram, shalots, olives, basil, garlic, anchovy, oysters, salt, pepper, cloves, and nutmeg. Observe that no one article should predominate, but if various dishes are served on the same day, the varied taste of the forcemeat should be attended to.

Forcemeat for Soup Maigre.

Pound the flesh of a lobster, an anchovy, the yolk of a hard egg, with pepper, salt, mace, a little butter, some bread crumbs, and two eggs well beat in a mortar; make them into balls, or roll them long, and fry them brown. Add these to your soup when ready to serve up.

Lobster Sauce.

Cut a lobster into pieces the size of dice ; pound the spawn, a bit of butter, and four anchovies, in a mortar, and rub them through a sieve ; put the cut lobster into a stewpan with half a pint of gravy, and a bit of butter rolled in flour ; set it over the fire and keep stirring it till it boils ; if not thick enough, add a little flour and water, and boil it again ; put the spawn in, and simmer it : if the spawn boils it is apt to spoil the colour of the sauce ; put a little lemon pickle and coratch, and squeeze in half a lemon.

Onion Sauce.

Boil some onions, changing the water when they are about half done, and rub them through a sieve. Add a little fresh butter, flour, cream, and salt, to the pulp, and stew it five minutes.

Egg Sauce.

Boil two or three eggs till they are hard : chop the whites, then the yolks, but neither of them very fine, and put them together. Put them into good melted butter, and stir them well together.

Anchovy Sauce.

Put an anchovy into half a pint of gravy, with a quarter of a pound of butter rolled in flour, and stir all together till it boils. You may add, either a little lemon juice, ketchup, red wine, or walnut liquor.

Oyster Sauce.

Strain and beard them, put them into a stewpan with a piece of fresh butter, and the liquor, with some flour and water to thicken it ; season with lemon juice, anchovy liquor, cayenne pepper, and ketchup. When it boils, skim it, and let it simmer five minutes

Shrimp Sauce.

Put half a pint of shrimps washed clean, into a stew-pan, with a spoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and pour it into your tureen.

Bread Sauce.

Put a piece of crumb of stale bread, into a saucepan, with half a pint of water, an onion, a blade of mace, and a few pepper corns in a bit of cloth. Boil them a few minutes; then take out the onion and spice, mash the bread very smooth, and add to it a piece of butter and a little salt.

Caper Sauce.

Chop half your capers very fine, and leave the rest in whole. Chop some parsley, with a little grated bread, and some salt; put them into melted butter, let them boil up, and then pour it into your tureen.

Shalot Sauce.

Chop five or six shalots very fine, put them into a saucepan with some gravy, a spoonful of vinegar, and some pepper and salt. Stew them for a minute, and then pour them into your dish or tureen.

White Sauce for Carp, &c.

Boil an onion, a few shalots, and three anchovies, in half a pint of cream. Then put in two ounces of butter, the yolks of two eggs, and a little vinegar; stir it continually while over the fire, to prevent curdling.

Sauce for a savoury Pie.

Take some cullis, an anchovy, some sweet herbs, and a little mushroom liquor: boil it, and thicken it with burnt butter; add a little red wine, and put it in your pie. This will serve for any meat pies.

A sauce for cold Partridges, Moor Game, &c.

Pound two anchovies, and a clove of garlic, in a mortar; add oil and vinegar to the taste. Mince the meat, and put the sauce to it as wanted.

Lemon Sauce for boiled Fowls.

Pare off the rind of a lemon, then cut it into slices, take the kernels out, and cut it into square bits; blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a tureen, pour on some hot melted butter, and stir it up.

Fennel Sauce.

Boil a bunch of fennel and parsley, chop it small, and stir it into some melted butter.

Mint Sauce.

Wash your mint clean from grit or dirt, chop it very fine, and put to it vinegar and sugar.

Gooseberry Sauce.

Put some scalded gooseberries, a little juice of sorrel, and a little ginger, into melted butter.

Apple Sauce.

Pare and core some boiling apples, cut them in pieces, and simmer them till they become soft, with a few cloves and a very little water. Beat them very smooth, and mix them with a little butter and sugar.

To crisp Parsley.

Pick and wash your parsley quite clean, put it into a Dutch oven, or on a sheet of paper. Set it at a moderate distance from the fire, and keep turning it till it is quite crisp. Lay little bits of butter on it, but not to make it greasy.—This is a much better method than that of frying.

Celery Sauce (white.)

Trim celery heads three inches long, wash and blanch them, drain them dry, boil them in a little broth till the liquor is almost exhausted, and the heads nearly done; add some white gravy, two yolks of eggs, and some cream, five minutes before the sauce is wanted.

Celery Sauce (brown.)

Dress the heads as above, adding brown gravy instead of white, and omitting the eggs and cream.

Mushroom Sauce (white.)

Wash and pick a pint of mushrooms clean, put them into a saucepan, a little salt and nutmeg, a blade of mace, a pint of cream, and a piece of butter rolled in flour. Boil these together, stirring continually. Pour the sauce into the dish it is intended for, when it is to be served up.

Mushroom Sauce (brown.)

Is made as the above, but instead of the cream add gravy.

A relishing Sauce.

Put into a small stewpan two slices of ham, a clove of garlic, a laurel leaf, and two sliced onions; let them heat, and then add a little broth, two spoonfuls of cullis, and a spoonful of tarragon vinegar. Stew them an hour over a slow fire, then strain it through a sieve, and pour it into your sauce-boat.

A Sauce for Salad.

Mix two yolks of eggs boiled hard, as much grated Parmesan cheese as will fill a dessert spoon, a little patent mustard, a dessert spoonful of tarragon vinegar, and a large spoonful of ketchup. Add to these, when stirred together well, four spoonfuls of salad oil and one spoonful of elder vinegar, and beat them up very smooth.

MISCELLANEOUS ARTICLES USED IN
COOKING.

English Soy.

Pound some walnuts, when fit for pickling, in a mortar. Squeeze them through a strainer: let the liquor stand to settle; then pour the fine off, and to every quart of liquor put a pound of anchovies and two cloves of shalots; then boil it enough to make the scum rise, and skim it well. Add two ounces of Jamaica pepper, a quarter of an ounce of mace, and half a pint of vinegar; then boil it again until the anchovies are dissolved, and the shalots tender; let it stand till the next day; then pour off the fine, and bottle it for use; strain the thick through a sieve, and bottle it separately. Use it with melted butter.

Lemon Pickle.

Pare twelve lemons so thin that none of the white may appear; slit them across at each end about an inch deep, and work in as much salt as possible, rubbing the lemons on the outsides also. Lay them in an earthen pot for three days, with plenty of salt thrown over them; put to them twelve cloves of garlic, and a handful of sliced horse-radish; dry these with the salt about them in a slow oven till the lemons have no moisture left in them. The garlic and horse-radish should be slightly dried. When these are baked, take a gallon of vinegar, half an ounce of cloves, a little cayenne pepper; boil these up in the vinegar; when cold, stir in a quarter of a pound of flour of mustard, and pour it upon the lemons, garlic, and horse-radish. Half this quantity will last a good time; and if with keeping it grows thick, stir in a pint of cold vinegar. After it has stood half a year, it should be filtered through paper till it is quite clear.

Mushroom Ketchup.

Take some large broad mushrooms, break them into an earthen pan, strew salt over them, and stir them now and then for three days. Let them stand a fortnight longer, till there is a thick scum over them. Strain off the liquor, and boil it with allspice and black pepper, mace, ginger, a clove or two, and some mustard seed. When cold, bottle it, and tie a bladder over the cork. If for keeping, boil it again with some fresh pieces at the end of two or three months, and it will then keep a twelvemonth, or longer.

Walnut Ketchup.

Wipe a hundred walnuts when fit to pickle; slice and pound them in a mortar with three quarters of a pound of bay salt. Boil two quarts of white wine vinegar, and pour it on them; let it stand two days, then strain it off and bottle it, and into every bottle put a clove of garlic. A quart more vinegar may be poured over the walnuts after the first is drawn off. This will serve for present use if well stirred.

Oyster Ketchup.

Wash five hundred oysters, in their own liquor, which must be boiled and well skimmed; then chop them small, and stew them in the liquor for half an hour. Strain it, and add a pint of white wine, a quarter of a pound of anchovies, half an ounce of black pepper, a quarter of an ounce of mace, nutmeg, and ginger, ten cloves, and four bay leaves. Boil it ten minutes, and bottle it. Put the spice into the bottles. This number of oysters makes four quarts.

Quin's Fish Sauce

Mix half a pint of walnut pickle, the same of mushroom pickle; six anchovies, pounded; and six whole; half a tea-spoonful of cayenne pepper. Shake it well when used.

Quin's Game and Meat Sauce.

Put an ounce of butter, two onions, two shalots, and a clove of garlic sliced, a small piece of carrot and parsnip, a bay-leaf, thyme, and two cloves, into a stew-pan, shake it over the fire till it begins to colour, add flour, a glass of port, half a pint of strong gravy, and strain through a sieve; season with cayenne and salt; boil again, and strain over the meat.

Cucumber Vinegar.

Put fifteen or twenty large cucumbers, pared and sliced thin, into an earthen pot, a quart of vinegar, four onions sliced, a few shalots, a little garlic, a very little cayenne pepper, and a little common pepper, and salt. Let it stand four days; then strain it off and bottle it with some whole pepper.

Elder Vinegar.

Strip elder flowers from the stalk, and dry them on a sheet of paper. When quite dry put them into glass bottles, and fill up the bottles with vinegar. Cork them close. The vinegar will be fit for use in six weeks.

Gooseberry Vinegar.

Put three gallons of water, and four quarts of gooseberries bruised, into a tub, in which they must remain three days, and stirred often; strain it off, and add to every gallon of liquor, one pound of coarse sugar; pour the whole into a barrel with a toast and yeast. (The strength can be increased to almost any required degree, by adding more fruit and sugar.) It must be placed in the sun, and the bung-hole covered with a bit of tile to keep out the dust.

Essence of Anchovies.

Take fifty or sixty anchovies, mix them without the bone, but with some of their own liquor well strained;

add to them a pint of water, in which let them boil till dissolved, which will be about five minutes, When cold, strain and bottle it, taking care to cork it well.

Sprats, a substitute for Anchovies.

Salt them well, and let it drain from them, then wipe them. To half a pound of common salt, add two ounces of bay-salt, the same of salt-petre, half an ounce of sal-prunella, and a teaspoonful of cochineal, finely powdered. Sprinkle it among your fish, and pack them in stone jars. The above will be sufficient for six quarts of fish. They should be kept in a cool place.

Curry Powder.

Take mustard seed, one ounce and a half; coriander seed, four ounces; turmeric, four ounces and a half; black pepper, three ounces; lesser cardamoms, one ounce; ginger, half an ounce; cinnamon, one ounce; cloves, half an ounce; and mace, half an ounce. Make them into a fine powder, then mix them together, and keep it in a wide mouth bottle, close stopped for use

Mushroom Powder.

Dry the mushrooms whole, set them before the fire to crisp; grind them, and sift the powder through a fine sieve, preserving it in glass bottles, closely corked.

To dry Mushrooms.

Clean them well by wiping, take out the brown, and peel off the skin, dry them on paper in a cool oven, and preserve them in paper bags hung in a dry place. When used, simmer them in gravy, and they will nearly regain their original size.

Uses of old Fowls.

The very oldest cock or hen makes good broth or jelly for invalids; with some knuckle of veal with the former, or milk and isinglass with the latter. It

makes, alone, an excellent jelly-broth, and is useful in giving body to all sorts of sauces and ragouts.

To purify Water.

Take a large funnel, and place a few pieces of broken glass at the bottom over the pipe. Let it be about two-thirds filled with charcoal, broken small, but not reduced to powder; put a little more broken glass at the top, to prevent the charcoal from rising; set it in a proper vessel, and pour the water over; and, even if it be putrid, it will pass through in a few minutes, perfectly clear and sweet.

BOILING VEGETABLES.

OBSERVATIONS.

IN preparing these articles, the greatest attention must be paid to cleanliness. They are, particularly at some times of the year, subject to dust, dirt, and insects. Be careful first to pick off the outside leaves, then wash them well in several waters, and let them lay some time in a pan of clean water before you dress them. Be sure your saucepan is thoroughly clean, and boil them by themselves in plenty of water. They should always be brought crisp to table, which will be effected by being careful not to boil them too much.—Such are the general observations necessary to be attended to in dressing of vegetables and roots. We shall now proceed to particulars.

Asparagus

Scrape the stalks carefully till they look white, then cut them all even alike, and throw them into a pan of clean water, and have ready a stewpan with water

boiling. Put some salt in, and tie them in small bunches, put them in, and when they are a little tender, take them up. If you boil them too much, they will lose both their colour and taste. Cut a round off a small loaf, about half an inch thick, and toast it brown on both sides; then dip it into the liquor the asparagus was boiled in, and lay it in your dish. Pour a little melted butter over your toast, then lay your asparagus on the toast all round your dish, with the heads inwards, and send it to table with melted butter in a bason. Some pour melted butter over them; but this is injudicious, as it makes the handling them very disagreeable.

Brocoli.

Cut the stalks short, and with a knife peel off the hard outside skin which is on the stalk and small branches, and throw them into a pan of water. Have water boiling in a stewpan, with salt in it; put in the brocoli, and when the stalks are tender, they are enough. Be careful the heads do not break off.

Brocoli may be eaten like asparagus, with a toast laid in the dish, the brocoli upon it, and sent to table with melted butter.

Cauliflower.

Take off nearly all the green part, and cut the flower close at the bottom from the stalk; if it is large, or dirty, cut it in quarters. Let it soak an hour in water; put it into boiling milk and water, or water only, with a little salt, and skim it well. When the flower feels tender, it is enough; but it must be taken up before it loses its crispness. When enough, lay it to drain in a cullender, and serve it up in a dish by itself, with melted butter in a boat.

Artichokes.

Twist off the stalks, put them into cold water, and

wash them well. When the water boils, put them in with the tops downwards, that all the dust and sand may boil out. About an hour and a half will do them, try them by drawing a leaf, if it draws easy they are enough. Serve them up with melted butter in cups.

Green Peas.

Let your peas be shelled just before they are dressed, or they will lose a great part of their sweetness. Put them into boiling water, with a little salt and a few leaves of mint, and when they begin to dent in the middle, they are enough. Put them into a sieve, drain the water clear from them, and pour them into your dish. Put in a good lump of butter, and stir them about with a spoon till it is melted. Mix in a little pepper and salt. Boil a small bunch of mint by itself, chop it fine, and lay it in lumps round the edge of your dish. Melted butter is sometimes preferred to mixing in with the peas.

Broad Beans.

These require plenty of water, with a good quantity of salt in it, and when they feel tender, are enough. Chop some parsley, put it into good melted butter, and serve them up with boiled bacon, and the butter and parsley in a boat. Remember never to boil them with bacon, as that will greatly discolour them.

French Beans.

String and cut them in two, then across, and throw them into salt and water. When your water boils, put them in, and boil them up quick. If they are very young, only take off the ends, and cut them in two. Serve with melted butter.

Spinach.

Pick it clean, then wash it well in five or six waters, put it into a saucepan that will just hold it, without

water, throw a little salt over it, and cover it close. Put your saucepan on a clear quick fire, and when the spinach is shrunk, and the liquor that comes out boils up, it is done. Then put it in a sieve to drain, and just give it a gentle squeeze. Lay it on a plate, raise it up with a fork, and serve it with melted butter in a boat.

Cabbages, Savoys, and Greens.

Take off the outer leaves, and wash them, quarter them if large, if small cut them in half, and boil them in plenty of water, with a handful of salt. When tender, drain them in a cullender, but do not press them. —Savoys and greens must be boiled in the same manner, but always by themselves, by which means they will eat crisp, and be of a good colour.

Turnips.

Pare them till the string coat is quite cut off: cut them in two, and boil them with either beef, mutton, or lamb. When they become tender, squeeze them between two trenchers, mash them with butter, pepper, and salt, and send them to table; or send them up whole, with some melted butter in a boat.

Or when you have pared them, cut them into small square pieces, put them into a saucepan, and just cover them with water. When they are enough, take them off the fire, and put them into a sieve to drain. Then put them into a saucepan with a good piece of butter, stir them over the fire a few minutes, put them into your dish, and serve them up.

Parsnips

Must be boiled in plenty of water, and when they are soft, which you may know by running a fork into them, take them up. Scrape them all fine with a knife, throw away all the sticky part, and send them to table, with melted butter in a boat.

Carrots.

Scrape clean, put them into a pot, and when they are enough, take them out, and rub them in a clean cloth. Slice them into a plate, and pour melted butter over them. If they are young, half an hour will sufficiently boil them.

Potatoes.

Boil them in as small a quantity of water as will be just sufficient to keep the saucepan from burning. Keep them close covered, and as soon as the skins begin to crack, they are enough. Drain out all the water, let them remain in the saucepan covered for two or three minutes; then peel them, lay them in a plate, and pour melted butter over them. Or, when you have peeled them, you may do thus: lay them on a gridiron till they are of a fine brown, and then send them to table.

Or pare them first, put them into a saucepan, with water and salt; when they begin to break on the outside, strain off the water, fold a cloth and put it into the saucepan, press it gently down, and set it near the fire to steam.

Sea Kale.

Boil it very white, and serve it on a toast like asparagus.

Bore-cole, and Brussels' Sprouts.

Boil these like all the cabbage species in a great deal of water, changing it when about half done, and boiling them well. They must be first nicely trimmed and washed.

Samphire.

Boil samphire in plenty of water, well salted. Put it in when the water boils, and let it boil till tender. Serve it up with melted butter.

STEWING VEGETABLES, &c.

Cucumbers.

Pare and slice some large cucumbers, and as many onions, fry them in butter till they are nicely browned. Drain them, then put them into a stewpan with some gravy, a blade of mace, a little pepper and salt, and stew them gently till nicely done. Twenty minutes, or half an hour, will be long enough. Take them out when done, thicken the gravy with butter rolled in flour, and pour it over the cucumbers.

Asparagus Peas

Scrape sprue grass, cut it into pieces the size of peas, as far as the green part extends, wash, and put them into a stewpan. To a quart of peas add half a pint of hot water, slightly salted, and boil them till nearly done; strain the liquor, and boil it till almost all reduced; put to it three ounces of fresh butter, a cup of cream, a little sifted sugar, flour and water, add the peas, stew them till tender, and serve them up on the top of a French roll, toasted and buttered, in a dish.

Green Peas.

Put a quart of young peas into a stewpan, with very little water, and two young lettuces, cut small. Stew them gently till the peas are tender, then add four spoonsful of cream, a lump of sugar, and the yolks of two eggs. Stir the whole together over the fire for a short time, but do not allow it to boil. Add a little salt before serving up.

Or you may add an onion sliced, and omit the eggs, cream, and sugar. Or stew them in gravy, some sugar, pepper, and salt, omitting the lettuce, and thicken with butter and flour.

Spinach with Cream.

Boil it till nearly done enough; squeeze the water from it, and put it into a stewpan, with a piece of butter and some salt. Stir it over the fire till the butter is well mixed with it; add as much cream as will make it of a moderate thickness, shake it for a minute or two over the fire, and then serve it up with sippets of toasted bread.

Spinach with Gravy.

Put it into a stewpan, with a few spoonful of water and a little salt. Stew it till tender, shaking the pan often to prevent its burning. When enough, drain, and give it a slight squeeze. Beat the spinage well, and return it to the stewpan with some gravy, pepper, salt, and a piece of butter. Let it stew about a quarter of an hour, stirring it frequently. Serve it up either in a dish by itself, or with poached eggs upon it.

Sorrel may be stewed the same way, or a fourth part of sorrel may be added to the spinach, if approved.

Red Cabbage.

Trim off all the outside leaves, then cut it small and wash it well. Add one or two onions, sliced thin, some pepper and salt, and stew them altogether over a slow fire, with some gravy, till the cabbage is very tender. A few minutes before serving it up, thicken it with a piece of butter rolled in flour, and add some vinegar to the taste.

Red Cabbage, another way.

Lay it in cold water for an hour, cut it into small pieces. Put it into a stewpan, with a pound of sausages, a pint of gravy, and a bit of ham; cover it close, and stew it half an hour; take the pan off the fire, skim off the fat, shake in a little flour, and set it on again. Let it stew two or three minutes, lay the sausages in the dish, and pour the rest all over, adding half a spoonful of vinegar.

Savoys and Cabbages.

These may be stewed by either of the above recipes; though the better way is to boil the cabbage, or savoy, in water, till about half done, and then stew it, as this takes off the strong flavour, and makes it pleasanter.

Parsnips.

Scrape them, and boil them tender, cut them into slices, put them into a saucepan, with cream, a piece of butter rolled in flour, a little salt, and shake the saucepan often. When the cream boils, pour them into a small dish.

They may be stewed with gravy instead of cream following the above directions.

Carrots may be stewed in the same manner as parsnips, either with gravy or cream.

Brocoli or Cauliflower in Cream.

Boil either of them, till nearly done; then drain it, and stew it for ten minutes, in a quarter of a pint of good gravy, and a spoonful of vinegar; heat it over the fire, then put in the brocoli, or cauliflower. Take it out when done, add the yolks of two eggs and a quarter of a pint of cream to the sauce, thicken it a few minutes over the fire, pour it over the vegetable, and serve it up.

Celery brown.

Strip off the outward leaves, and cut off the heads, so low as to leave only the best part remaining. Wash these well. If the celery is very large it may be parted down the middle; put it into a stewpan with gravy enough to cover it, and stew it gently till tender; if the gravy is nearly stewed away, add a little more, a piece of butter rolled in flour, some pepper and salt. Simmer it again for ten minutes, and serve it up.

Celery white.

Prepare it as above, but stew it in broth or water instead of gravy; when tender, put to it a tea-cup full of cream, a piece of butter rolled in flour, a little salt and nutmeg. Simmer it for ten minutes, and serve it up.

N. B. It would far exceed the limits which can be allowed in this work, to enumerate all the articles of vegetables, and roots, which might be stewed, either brown or white. The directions already given will, we trust, be found sufficient, aided by the good sense of the cook, to enable her to accomplish her task, (according to the nature of the article to be stewed) with credit to herself, and the satisfaction of those for whom it is provided.

Mushrooms.

Clean some fresh sound mushrooms, let their skins be pulled off, and their gills scraped out, cut them in large pieces, and put them in a saucepan without any liquor; cover it close, let them stew gently, with a little salt, till they are covered with liquor; take out the mushrooms, drain them, put in some white wine, and when they have boiled up, thicken the sauce with a little butter rolled in flour.

Cardoons.

Cut them in pieces about five or six inches long; take off the outward skin, wash and scald them. Put them into a stewpan, with gravy enough to cover them, and stew them gently till almost done, and the liquor nearly gone. Add a small quantity of fresh gravy, and continue stewing them gently till tender. Serve them up with sippets of toasted bread round the edge of the dish. If the gravy is not sufficient for seasoning, some salt and cayenne pepper must be added.

French Beans with Cream.

Prepare young beans as for boiling, and boil them

in plenty of water, with salt in it, till about half done, then drain them. Beat up the yolks of three eggs with a quarter of a pint of cream; put them with two ounces of fresh butter into a stewpan, and set it over a slow fire. When hot, put in the beans, with a spoonful of vinegar, and simmer them till tender, stirring the mixture to prevent its curdling or burning.

French Beans with Gravy.

Prepare them as in the last article, only instead of the eggs and cream, put half a pint of gravy. Use but half the quantity of butter rolled in flour, to thicken up the whole after the beans are put in. The vinegar should be omitted, and cayenne pepper and salt added if required.

Endive.

Trim off all the green part of the endive, wash and cut it in pieces, and scald it till about half done. Drain and chop it a little, put it into a stewpan with a little strong gravy, and stew it gently till tender. Season it with pepper and salt, and serve it up as sauce to any kind of roasted meat; or it eats well with potatoes.

Artichoke Bottoms.

Boil some artichokes till about half done, then take off the leaves and the choke. Trim the bottoms nicely, and stew them gently in some gravy, with a little lemon juice, or vinegar, and some salt, till they are tender. Wipe them dry, then lay them in a dish with sippets of toasted bread laid round it, and pour some strong clear gravy over them.

Beet-Root.

Put some red beet-root into a moderately hot oven, and let it stand till tender. When cold, scrape off the outside, cut the root into slices, dip them in vinegar, and lay them into a stewpan, with brown gravy

enough to make a good sauce. Stew it gently about half an hour. Add a little cream just before serving up, if agreeable, or a few spoonfuls of vinegar, if preferred, to take off from the sweetness of the natural flavour. The colour of this dish may be heightened either by some liquor extracted from some of the root pounded in a mortar, or by a few grains of powdered cochineal.

Pears.

Pare and quarter some pears, but keep one whole. Lay them in a deep earthen pot, with a few cloves, a piece of lemon-peel, red wine, and fine sugar, in proportion to the size or number of pears; allowing half a pint of wine to a dozen, a little more wine and sugar if they are large. Cover them close with paper, and bake them. Serve them up hot or cold.

FRYING VEGETABLES.

Artichoke Bottoms.

Blanch them in water, flour them, and fry them in fresh butter. Lay them in your dish, and pour melted butter over them. Or put a little red wine into the butter, and season with nutmeg, pepper and salt.

Celery.

Take off the outside stalks and pare the roots of six heads of celery. Make a batter with half a pint of white wine, the yolks of three eggs beat fine, salt, and nutmeg; into which dip every head, and fry them in butter; when done, pour melted butter over them.

Cardoons.

Cut them six inches long, and string them. When boiled tender, put them into a stewpan with butter and flour, fry them brown, and serve them with melted butter.

Potatoes.

Cut them in slices, and fry them in butter till they are brown. Pour melted butter over them.

Beet-Root.

Boil it till about three parts done, and slice it half an inch thick. Dip them in batter as directed for celerery, and fry them in butter.

Carrots.

The same, or cut into slices lengthwise, of about three inches long. Fry them as last article.

Onions

Must be peeled, and sliced rather less than an inch thick; proceed as for beet-root.

Laver.

Laver is best done over a lamp, or if done carefully at a distance over the fire, it will do extremely well. When hot, stir in a piece of butter, and vinegar enough to flavour it, or a little lemon or Seville orange juice, and serve it up.

FRICASEEING VEGETABLES.

Artichoke Bottoms.

Either dried or pickled; if dried, lay them in warm water for three hours, shifting it several times; have ready a little cream, and a piece of fresh butter; stir it together one way over the fire till melted, put in the artichokes, and when hot, dish them up.

Mushrooms.

Clean a quart of fresh mushrooms, put them into a saucepan, with three spoonsful of water, three of milk,

and a little salt; set them on a quick fire, and boil them up three times; take them off, grate in a little nutmeg, a little beaten mace, half a pint of cream, a piece of butter rolled in flour; put them into a saucepan, shaking it well occasionally. When the liquor is thick, dish them up; be careful they do not curdle. Stir it carefully with a spoon all the time.

RAGOUTS OF VEGETABLES

Mushrooms.

Peel some large mushrooms, and cut out the inside. Broil them on a gridiron, and when brown, put them into a stewpan, with sufficient water to cover them. Stew them ten minutes, put to them a spoonful of white wine, the same of browning, and a little vinegar. Thicken with butter and flour, give it a gentle boil, and serve up with sippets round the dish.

Peas Francois.

Take a quart of peas, cut a large Spanish onion small, and two cabbage lettuces. Put them into a stewpan, with half a pint of water, a little salt, pepper, mace, and nutmeg, all beaten. Cover them close, and stew them a quarter of an hour. Then put in a quarter of a pound of butter rolled in flour, a spoonful of ketchup, and a piece of burnt butter about the size of a nutmeg. Cover them close, and let it simmer a quarter of an hour, observing frequently to shake the pan. Have ready four artichoke bottoms fried, and cut in two, and when you pour the peas with their sauce into the dish, lay them round it.

Cabbage Force-maigre.

Wash a fine white-heart cabbage, and boil it about five minutes. Drain it, cut the stalk flat to stand in a

dish, carefully open the leaves, and take out the inside, leaving the outside leaves whole. Cut what you take out very fine: take the flesh of two or three flounders or plaice, and chop it with the cabbage, the yolks and whites of four eggs boiled hard, and a handful of pickled parsley. Beat all together in a mortar, with a quarter of a pound of melted butter. Then mix it up with the yolk of an egg, and a few crumbs of bread. Fill the cabbage with this, and tie it together; put it into a deep stewpan, with half a pint of water, a quarter of a pound of butter rolled in flour, the yolks of four eggs boiled hard, an onion stuck with six cloves, some whole pepper and mace tied in a muslin rag, a few truffles and morels, a spoonful of ketchup, and a few pickled mushrooms. Cover it close, and let it simmer an hour. When it is done, take out the onion and spice, lay the cabbage in your dish, untie it, pour over the sauce, and serve it to table.

Artichoke Bottoms.

Soak them two or three hours in warm water, changing it. Put them into a stewpan, with gravy, mushroom-ketchup, cayenne pepper, and salt. Thicken them with flour, pour the sauce over, and serve them hot.

French Beans.

String and split a quarter of a peck of beans. Cut them across in three, lay them in salt and water for a quarter of an hour; dry, and fry them brown: when done, pour off the fat, and put in a quarter of a pint of boiling water; put in a quarter of a pound of fresh butter rolled in flour, two spoonful of ketchup, one of mushroom-pickle, a gill of white wine, an onion stuck with cloves, beaten mace, grated nutmeg, pepper, and salt. Stir it for a few minutes, and then put in the beans. Shake the pan till the whole is well mixed, take out the onion, and put the whole into your dish.

Asparagus.

Scrape an hundred of grass, and put them into cold water; then cut them as far as is good and green, and take two heads of endive, with a young lettuce, and an onion, and cut them all small. Put a quarter of a pound of butter into your stewpan, and when it is melted, put in the grass, with the other articles. Shake them about, and stew them ten minutes, season with a little pepper and salt, strew in a little flour, shake them about, and then pour in half a pint of gravy. Let them stew till the sauce is thick, and pour all into your dish. Garnish with a few of the small tops of the grass.

Cauliflower.

Wash a large cauliflower, and separate it into pieces, as you would do for pickling. Stew them in a nice brown cullis till they are tender. Season with pepper and salt, and put them into the dish with the sauce over them. Garnish with a few sprigs of the cauliflower nicely boiled.

Cucumbers.

Slice two cucumbers and two onions, and fry them together in butter. Then drain them in a sieve, and put them into a saucepan, with a gill of gravy, two spoonsful of white wine, and a blade of mace. When they have stewed five or six minutes, put in a piece of butter rolled in flour, a little salt, and cayenne pepper. Shake them well together till of a good thickness, put them into your dish, and serve up.

Celery.

Wash a bunch of celery; cut it in pieces about two inches long, put it into a stewpan, with water to cover it. Tie two or three blades of mace, two or three cloves, and some whole pepper, in a muslin rag: add an onion, and some sweet herbs. Cover it close, and

stew it till tender; take out the spice and herbs, put in half an ounce of truffles and morels, two spoonsful of ketchup, a gill of red wine, butter rolled in flour, and a French roll; season with salt, and let it stew till the sauce is thick. Shake your pan often; garnish with lemon, and serve up.

Endive.

Put two or three heads of white endive in salt and water for three hours. Take off the green heads of a hundred asparagus, chop the white part, as far as it is tender, small, and put it into the water. Chop small a bunch of celery, put it into a saucepan, with a pint of water, three blades of mace, and whole pepper, tied in a cloth. When tender, put in the asparagus, shake the pan, and let it simmer till the asparagus is done. Take the endive out of the water, drain, and leave one whole. Pull the others leaf by leaf, and put them into the stewpan, with a pint of white wine. Cover close, and let it boil till the endive is nearly done. Put in butter rolled in flour, and keep shaking the pan. When quite done, take it up, and lay the whole head in the middle; then the celery and grass round, the other part of the endive over that; pour the liquor from the saucepan into the stewpan, stir it together, season with salt, having ready the yolks of two eggs beat up in cream, and a little nutmeg. Mix it with your sauce, and pour it over your ragout.

Onions.

Peel a pint of young onions, and cut four large ones, very small; put butter in a stewpan; throw in your onions, and fry them brown; dust in flour, shake them round till thick, throw in salt, beaten pepper, a quarter of a pint of gravy, and a tea-spoonful of mustard: stir all together; pour it into your dish, and garnish with fried crumbs of bread.

A pretty dish of Vegetables.

Wash a dish with white of egg, and make four divisions in it with fried bread, and fill each with the following vegetables. Stewed spinach; mashed potatoes; mashed turnips; blanched onions, and sliced carrots; stew each in a little cullis, and let some of it adhere when put in the dish. In the fourth partition, may be put if preferred, pieces of cauliflower, or heads of brocoli.

PUDDINGS IN GENERAL.

OBSERVATIONS.

IT is necessary to give some general directions to be attended to by the cook, in boiling and making puddings; the most material of which are, first, to have your cloth thoroughly clean, and before you put your pudding into it, dip it in boiling water, strew some flour over it, and give it a shake. If a bread pudding, tie it loose, if a batter pudding, close; and never put your pudding in till the water boils. Bread and custard puddings that are baked require time and a moderate oven; but batter and rice puddings a quick oven. Before you put your pudding into the dish for baking, moisten the bottom and sides with butter.

PUDDINGS FOR BOILING.

Bread Pudding.

Cut the crumb of stale bread into thin slices, boil a quart of milk, and pour it over the bread, and cover it up close. Then take the yolks of six eggs, the whites of three, and beat them up with a little rose water and nutmeg, a little salt and sugar. Mix all well together,

put it into your cloth, tie it loose, and boil it an hour. When done, put it into your dish, pour melted butter over it, and serve it up.

A rich Bread Pudding.

Cut thin all the crumb of a stale penny loaf, and put it into a quart of cream, set it over a slow fire, till scalding hot, then let it stand till cold. Beat up the bread and cream together, and grate in some nutmeg. Boil twelve bitter almonds in two spoonsful of water, pour the water to the cream, stir it in with a little salt, and sweeten to your taste. Blanch the almonds in a mortar, with two spoonsful of rose or orange flower water, till they are a fine paste. Then mix them by degrees with the cream. Beat up the yolks of eight eggs, and the whites of four, put them into the cream, and mix the whole together. Dip your cloth into warm water, and flour it well; put in the pudding, tie it loose, and boil it an hour. When enough, turn it into your dish. Melt some butter, and put in it two or three spoonsful of white wine; give it a boil, and pour it over your pudding. Strew fine sugar over your pudding and dish, and send it hot to table. Instead of a cloth, you may boil it in a bowl or bason, which is the better way of the two. In this case, when it is enough, take it up in the bason, and let it stand a minute or two to cool; then untie the string, wrap the cloth round the bason, lay your dish over it, and turn the pudding out: take off the bason and cloth with great care, otherwise a light pudding will be subject to break. These may be baked, and are very good.

Batter ditto.

Take a quart of milk, beat up the yolks of six eggs, and the whites of three, and mix them with a little milk. Then take six spoonsful of flour, a tea-spoonful of salt, and one of ginger. Put these to the remainder of the milk, mix all together, put it into your cloth,

and boil it an hour and a quarter. Pour melted butter over it when you serve it up.

A batter pudding may be made without eggs; take a quart of milk, mix six spoonful 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.

A Quaking Pudding.

Boil a quart of cream, and let it stand till almost cold; then beat up four eggs very fine, with a spoonful and a half of flour; mix them well with cream; add sugar and nutmeg to your palate. Tie it close up in a cloth well buttered. Let it boil an hour, and turn it carefully out. Pour over it melted butter.

Custard ditto.

Take two spoonful of flour, half a nutmeg grated, a little salt and sugar, six eggs well beaten in a pint of cream or milk. Boil it in a cloth half an hour, and serve it up with melted butter.

Biscuit ditto.

Pour a pint of boiling milk or cream over three Naples' biscuits grated, and cover it close. When cold, add the yolks of four eggs, the whites of two, some nutmeg, a little brandy, half a spoonful of flour, and some sugar. Boil it an hour in a china bason, and serve it up with melted butter, wine and sugar.

Tunbridge ditto.

Dry and pick a pint of groats; bruise them in a mortar. Boil them in milk, a quarter of an hour. Cover them close, and let them stand till cold. Add eight eggs well beat, some crumbs of bread, half a nutmeg, three spoonful of Madeira, and a quarter of a pound of sugar. Mix well together; tie it up in a cloth and boil it three hours. Serve it with melted butter

Tansey Pudding.

Pour as much boiling cream to four Naples' biscuits, grated as will wet them, beat them with the yolks of four eggs. Have ready three or four chopped tansey leaves, with as much spinach as will make it a pretty green. Mix all together when the cream is cold, with a little sugar, and set it over a slow fire till it grows thick, take it off, and when cold, put it in a cloth, well buttered and floured; tie it up close, and let it boil three quarters of an hour; take it up in a bason, and let it stand a quarter of an hour, then turn it carefully out, and put white wine sauce round it.

Almond ditto.

Beat a pound of sweet almonds, as fine as possible, with three spoonsful of rose water, and a gill of white wine. Mix in half a pound of fresh butter melted, with five yolks of eggs, and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, a spoonful of flour, and three spoonsful of crumbs of bread. Mix all well together, and boil it. Half an hour will do it.

Hunting ditto.

Mix a pound of beef-suet shred fine, a pound of flour, three quarters of a pound of currants, a quarter of a pound of raisins stoned and shred, five eggs, a little grated lemon-peel, sugar, and brandy. Tie it up in a cloth, and boil it two hours. Serve it up with white wine and melted butter.

Plumb ditto.

Shred a pound of suet, but not too fine, a pound of currants washed clean, a pound of raisins stoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-spoonful of beaten ginger, a pound of flour, a little grated bread, and a pint of milk. Beat the eggs first, then put to them half the milk, and beat them to-

gether; and, by degrees, stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it well together, very thick. It will take four hours boiling. When done, turn it into your dish, and strew over it grated sugar. This pudding will bake well by adding a little more milk.

Prune or Damson Pudding.

Take a quart of milk, six eggs, and four spoonsful of flour, a little salt, and two spoonsful of beaten ginger; by degrees mix in the milk, and a pound of prunes or damsons. Tie it in a cloth, boil it an hour, melt butter, and pour over it.

Hasty ditto.

Boil four bay leaves in a quart of milk. Beat up the yolks of two eggs with a little salt. Take two or three spoonsful of milk, and beat up with your eggs, take out the bay leaves, and stir up the remainder of 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, but not too thick. Let it boil, and keep it stirring; then pour it into a dish, and stick pieces of butter in different places.

Potatoe ditto.

Boil two pounds of potatoes, and beat them in a mortar, with half a pound of melted butter. Boil it for half an hour in a cloth. Pour melted butter over it, with a glass of white wine, strew sugar over it.

Rice ditto.

Take half a pound of rice, and a pound of raisins stoned. Tie them in a cloth so as to give the rice room to swell. Boil it two hours, and serve it up with melted butter, sugar, and grated nutmeg over it.

Sago Pudding.

Boil two ounces of sago in a pint of milk till tender. When cold, add five eggs, two Naples' biscuits, brandy, and sugar to the taste. Boil it in a bason, and serve it up with melted butter, and a little wine and sugar.

Oatmeal ditto.

Steep a pint of whole oatmeal, in a quart of boiling milk over night. In the morning take half a pound of beef suet shred fine, and mix with the oatmeal and milk; add some grated nutmeg and a little salt, with three eggs beat up, a quarter of a pound of currants, the same of raisins stoned, and as much sugar as will sweeten it. Stir the whole well together, tie it pretty close, and boil it two hours. Turn it into your dish, and pour over it melted butter.

Suet ditto.

Put to a quart of milk, a pound of suet shred small, four eggs, two spoonsful of grated ginger, and a little salt. Mix the seasoning and suet first in half the milk, and make a thick batter with flour. Then mix in the rest of the milk. Boil it two hours. Serve it with plain butter.

Steak ditto.

Make a good paste with flour, and suet shred fine, mixed with cold water, seasoned with a little salt, and made stiff. The steaks may be of beef or mutton, well seasoned with pepper and salt. Roll the paste out half an inch thick. Lay the steaks upon it, and roll them up in it. Tie them in a cloth, and put it into boiling water. A small pudding will take three hours. A large one five. Pigeons are good this way.

Marrow ditto.

Grate some crumbs of bread, and pour on them a pint of boiling cream. Cut a pound of beef marrow

very thin, beat up four eggs, and add a glass of brandy, with sugar and nutmeg to your taste. Mix them all together, and boil it three quarters of an hour. Cut two ounces of citron into thin bits, and when you dish up your pudding, stick them all over it. This will eat well baked.

Veal Suet Pudding.

Cut the crumb of a small loaf into slices. Boil and pour two quarts of milk on the bread, then put to it a pound of veal suet melted down. Add a pound of currants, and sugar to the taste, half a nutmeg, and six eggs well mixed together. This pudding may be either boiled or baked; if the latter, be careful to well butter the inside of your dish.

Apple ditto.

Make a puff-paste, roll it out half an inch thick; core apples enough to fill the crust, put in a clove or two, and close it up. Tie it in a cloth, and boil it; if a small pudding, two hours; if a large one, three or four hours. When it is enough, turn it into a dish; cut a piece of crust out of the top, butter and sugar it to the palate: and send it to table hot.

A currant, gooseberry, pear, damson, or any sort of plumb, apricot, cherry, or mulberry pudding, may be made the same way, omitting the cloves.

Apple Dumplings.

Pare your apples, take out the core with an apple-scraper, and fill up the hole with quince, orange-marmalade, or sugar. Take a piece of paste, make a hole in it, lay in your apple, put another piece of paste in the same form over it, and close it up round the side of the apple. Put them into boiling water, and about three quarters of an hour will do them. Serve them up with melted butter poured over them.

Herb Pudding.

Steep a quart of groats in warm water half an hour, and cut a pound of lard into small bits; take of spinach, beets, parsley, and leeks, a handful of each; three large onions chopped small, and three or four sage leaves cut fine. Put in a little salt, mix all well together, and tie it close. It will require to be taken up while boiling, in order to loosen the string.

Spinach ditto.

Pick and wash a quarter of a peck of spinach, put it into a saucepan with a little salt, cover it close, and when it is boiled tender, put it into a sieve to drain. Then chop it with a knife, beat up six eggs, and mix with it half a pint of cream, and grated bread, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into a saucepan, and keep stirring it all the time till it begins to thicken. Then wet and flour your cloth well, tie it up, and boil it an hour. Turn it into a dish, pour melted butter over it, with the juice of a Seville orange, and strew on it a little grated sugar.

Cream ditto.

Boil a quart of cream, a blade of mace, and half a nutmeg grated, and let it stand to cool. Beat up eight eggs, and three whites, and strain them well. Mix with them, a spoonful of flour, a quarter of a pound of almonds blanched and beat fine, a spoonful of orange-flower or rose-water. Then, by degrees, mix in the cream, and stir all well together. Wet and flour a thick cloth, pour in your mixture, tie it close, and boil it half an hour. When done, turn it into a dish, pour melted butter over it, with a little white wine, and strew on the top fine sugar grated.

Norfolk Dumplings.

Make a batter with a pint of milk, two eggs, a little

salt, and some flour. Drop this batter in pieces, into a pan of boiling water. If the water boils fast they will be done in three minutes. Put them into a cullender to drain. Lay them in a dish. Stir a slice of fresh butter into each, and eat them hot.

Hard Dumplings.

Mix flour and water, and a little salt, like paste. Roll it into balls as big as a turkey's egg. Have a pan of boiling water ready. Throw the balls of paste into the water, having first rolled them in flour. They eat best boiled with salt beef. Eat them with butter.

Suet ditto.

Proceed as for suet pudding. When the water boils, make the paste into dumplings, and roll them in flour. Put them into the water, and move them gently to prevent their sticking. A little more than half an hour will boil them.

Raspberry ditto.

Make a puff paste and roll it. Spread over it raspberry jam, roll it into dumplings, and boil them an hour. Pour melted butter into the dish, and strew over them grated sugar.

Yeast ditto.

Make a light dough with flour, water, yeast, and salt, as for bread, or get dough from the baker. Cover it with a cloth, and set it before the fire for half an hour. Have a saucepan of water on the fire, when it boils, make the dough into round balls, as big as a hen's egg. Flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the saucepan, as in that case they will be heavy; keep the water boiling all the time. When they are enough take them up, and lay them in your dish, with melted butter in a boat.

White Puddings in skins.

Wash half a pound of rice in warm water, boil it in milk till tender. Put it into a sieve to drain, and beat half a pound of Jordan almonds very fine with some rose-water. Wash and dry a pound of currants, cut a pound of hog's lard in small bits, beat up six eggs, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt. Mix them well together, fill your skins, and boil them.

Black ditto.

Get a peck of grotts, boil them half an hour in water, drain them, and put them in a large pan. Then kill your hog, save two quarts of the blood, and keep stirring it till it is quite cold; mix it with your grotts, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter savory, sweet marjoram, and thyme, penny-royal stripped off the stalks and chopped fine; to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them; mix in the fat as you fill them, put in a good deal of fat, fill the skins three parts full, tie the other end, and make your puddings what length you please; prick them with a pin, and put them in boiling water. Boil them very softly an hour, take them out, and lay them on clean straw.

PUDDINGS FOR BAKING.

A plain Pudding.

Boil a quart of milk, stir in flour till thick, add half a pound of butter, five or six ounces of sugar, some grated nutmeg, a little salt, eight eggs, but only four whites. Mix them well, put it into a buttered dish, and bake it three quarters of an hour.

Bread ditto.

Proceed according to the directions given for boiled bread pudding; butter a dish, put it in, and bake it half an hour.

Half a pound of currants, washed and picked, will be a great addition to this pudding.

Bread and Butter ditto.

Cut thin slices of bread and butter according to the size of the dish. Lay a layer of bread and butter, and then strew some currants over it, and so on alternately till the dish is full. Put four eggs to a quart of milk, if for a large pudding, or less in proportion. Add sugar and nutmeg, stir it well together, and pour it over the bread and butter. Bake it an hour.

A Custard ditto.

Put four yolks of eggs well beaten, into a pint of milk, and add sugar and nutmeg. Pour it into a dish, and cover the top with slices of bread. Half an hour will bake it. Add a puff-paste round the dish if approved.

Baiter ditto, with Suet and Fruit.

Mix a quart of milk by degrees with a pound of flour, add two eggs, four large spoonsful of beef suet, shred fine, half a pound of currants, a tea-spoonful of grated ginger, and a little salt. An hour and a half will bake it in a brisk oven.

Add two more eggs, and leave out the suet and currants, will make a very nice plain pudding.

Red currants, gooseberries, apricots, plums, or damsons, may be used instead of the dried currants.

Rice Pudding.

Boil well half a pound of ground rice, with three pints of milk, and when it is near cold, put to it eight eggs beaten, half a pound of butter, half a pound of sugar, and a sufficient quantity of cinnamon, nutmeg, and mace. Half an hour will bake it.

You may add a few currants, candied lemon, citron-peel, or other sweetmeats; and lay a puff-paste over the sides and rim of the dish.

It may be made with whole rice, in a plain way, by leaving out some, or adding less of the ingredients.

Millet ditto.

Boil half a pound of millet, over night, in two quarts of milk. In the morning add six ounces of sugar, six of melted butter, the yolks of seven eggs, and three whites, half a nutmeg, and a pint of cream, and bake it. You may lay a puff-paste round the dish.

Oatmeal ditto.

Stew half a pint of the best oatmeal in a pint of milk, stirring it all the time. Let it stand till cold, then add a quarter of a pound of beef suet cut fine, a quarter of a pound of currants, two eggs, a little nutmeg, and sugar to the taste. Bake it with a thin crust round the dish.

Or it may be made without milk and eggs, as follows.

Boil a quart of water, seasoned with salt, and stir in oatmeal till it is so stiff the spoon will scarcely move in it. Take it off the fire, add sugar to the taste, a tea-spoonful of ground ginger, and half a pound of currants washed, and dried. Lay it smooth in a but-

tered dish, and bake it in a moderate oven three quarters of an hour.

Vermicelli Pudding.

Boil four ounces of vermicelli in a pint of milk till it is soft, with a stick or two of cinnamon. Then put in half a pint of cream, a quarter of a pound of butter, as much sugar, and the yolks of four eggs beaten fine. Bake it without paste in an earthen dish.

Transparent ditto.

Beat up eight eggs, put to them half a pound of butter, and the same quantity of loaf sugar beat fine, with a little grated nutmeg. Set it on the fire, and keep stirring it till it is the thickness of buttered eggs. Then put it to cool, lay a thin puff-paste round the edge of your dish, and pour in the ingredients. Put it into a moderately hot oven, and about half an hour will do it.

French Barley ditto.

Beat up the yolks of six eggs, and the whites of three, put them into a quart of cream, sweeten it to your palate, and put in a little orange flower or rose-water, and a pound of melted butter. Then put in six handfuls of French barley, boiled tender in milk. Butter a dish, pour it in, and send it to the oven.

A Potatoe ditto.

Beat a pound of potatoes, after they are boiled, in a mortar, with half a pound of butter. Boil an ounce of lemon peel, and beat it in the mortar by itself. Mix the lemon with the potatoes, add to them eight yolks of eggs, and four whites, with sugar to the taste. Put it into a dish with a crust round the edge, and bake it in a slow oven.

A rich Potatoe ditto.

Beat half a pound of boiled potatoes in a mortar,

with a quarter of a pound of butter, add a quarter of a pint of cream, the rind of a lemon grated, and the juice strained in, two spoonful of white wine, sugar to the taste, two ounces of almonds beaten with orange flower water, some candied orange peel cut thin, and the yolks of eight eggs well beaten with a little salt. Bake this in a dish, with a puff crust round the edge of it, for an hour, in a moderate oven. Sift powdered sugar over it before it is sent to table.

A Muffin Pudding,

Put a piece of cinnamon, and a bit of lemon peel, to a pint of milk, make it scalding hot, and then strain it upon three muffins. Let them stand till cold, then mash them very fine. Add sugar to the taste, two ounces of almonds blanched and pounded, some nutmeg grated, a spoonful of brandy, four eggs well beaten, and six ounces of currants washed and dried. Bake it in a dish with a paste round the edge; this may be boiled in a bason.

Sweetmeat ditto.

Cover the dish with a thin puff paste, take candied orange, lemon peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the dish. Beat up eight yolks of eggs, and two whites, put to them half a pound of sugar, and half a pound of melted butter. Mix them well together, put it on the sweetmeats, and send it to a moderate heated oven. An hour will do it.

Orange ditto.

Pare six large China oranges very thin, cut them in two, squeeze out the juice, clear them of the seeds, and boil them till they are tender. Bruise them in a mortar with three quarters of a pound of loaf sugar. Put the juice of the oranges to this, and half a pound of melted butter. When cold add the yolks of twelve eggs, and the whites of six. Stir the whole together

pour it into a dish, with a puff paste round it, and bake it half an hour

Lemon Pudding.

Grate half a pound of Naples' biscuits, add three quarters of a pound of powdered sugar, grate the rinds of two good sized lemons into it, and squeeze in the juice. Put three quarters of a pound of melted butter, a pint of cream, twelve yolks of eggs and six whites, and a nutmeg grated. Mix all well together, and pour it into a dish, with a paste at the bottom. Sift a little fine sugar over it before it is put into the oven. Half an hour will bake it.

Seville oranges may be used instead of lemons if preferred.

Almond ditto.

Take a quarter of a pound of the crumb of bread sliced, or grated, and steep it in a pint and a half of cream. Beat half a pint of blanched almonds, till they are like a paste, with a little orange flower water. Beat up the yolks of eight eggs, and the whites of four. Mix all well together, put in a quarter of a pound of white sugar, and stir in about a quarter of a pound of melted butter. Put it over the fire, and keep stirring it till it is thick. Lay a puff paste over your dish, and pour in the ingredients. Half an hour will bake it.

Marrow ditto.

Pour a quart of cream boiling hot on some slices of bread. Add eight ounces of blanched almonds beat fine, two spoonsful of rose-water, the yolks of six eggs, a glass of Canary, a little salt, six ounces of candied lemon and citron sliced, a pound of beef-marrow shred fine, and half a pound of currants. Mix all together, and put it into a dish rubbed with butter. Half an hour will bake it; when enough, strew over some sugar.

A poor man's Pudding.

Soak some stale bread in hot water; when well soaked, press out the water, and mash the bread: add some powdered ginger, nutmeg grated, and a little salt; some rose-water, Lisbon sugar, and currants; mix them together, and lay it in a pan well buttered; flatten it with a spoon, and lay some pieces of butter on the top: bake it in a gentle oven, and serve it hot. Turn it out of the pan when it is cold, and it will eat like a cheesecake.

Citron ditto.

Take a spoonful of flour, two ounces of sugar, a little nutmeg, and half a pint of cream. Mix them well, with the yolks of three eggs. Put it into tea-cups, and divide among them two ounces of citron cut very thin. Bake them in a quick oven, and turn them out upon a dish.

A grateful ditto.

To a pound of flour add a pound of bread grated. Beat up eight eggs, but only half the whites; and mix with them a pint of milk. Then stir in the bread and flour, a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well together, pour it into your dish, and send it to the oven.

Arrow-root ditto.

Mix two spoonful of arrow-root with as much cold milk as will make it into a smooth batter, moderately thick. Scald a pint of milk, pour it hot on the batter, stirring it all the time to keep it smooth. Set it on the fire a few minutes to thicken, but do not let it boil. Stir it briskly or it will lump. When cold, add sugar to the taste, and three yolks of eggs well beaten with a little salt. Bake this half an hour in a moderate oven, or boil it an hour in a well buttered bason.

Tapioca Pudding.

Wash six spoonful of the large kind of tapioca, stew it gently in a quart of milk till it is thick. Let it stand uncovered to cool. Add two eggs well beaten with some salt, and sugar to the taste. Bake it with a crust round the edge of the dish, in a moderate oven, for an hour.

Sago ditto.

Wash four large spoonful of sago, stew it in a quart of milk till it thickens, taking care that it does not burn. Pour it into a bason, stir in a piece of butter, and leave it to cool. Add two eggs, sugar to the taste, and two spoonful of white wine. An hour will bake it. If this pudding is made for boiling, add another spoonful of sago.

Macaroni ditto.

Take two ounces of pipe macaroni, a pint of milk, a piece of lemon peel, a bit of cinnamon, and stew it gently, till tender. Beat three eggs well with a little salt, and mix them with half a pint of cold milk, some sugar to the taste, and a little nutmeg grated. Put a puff crust round the edge of a dish, lay in a layer of the macaroni, and then a layer of gooseberry jam, or orange marmalade, &c. Spread the remainder of the macaroni over this, and pour the milk and eggs upon it. An hour will bake it in a moderate oven. Sift sugar over the top when served up.

A Quince, Apricot, or White Pear-plumb ditto.

Scald quinces till tender, pare them thin, scrape off the pulp, make it very sweet with sugar, and put in a little ginger and cinnamon. To a pint of cream, put three or four yolks of eggs, and stir it into your quinces till they are of a good thickness. Apricots, or white pear-plumbs, may be done the same, but not pared. Butter your dish, pour it in, and bake it.

Cowslip Pudding.

Cut and pound small the flowers of a peck of cowslips, with half a pound of Naples' biscuits grated, and three pints of cream. Boil them a little, then take them off the fire, and beat up sixteen eggs, with a little cream and rose water. Sweeten to your palate. Mix it all well together, butter a dish, and pour it in. Bake it, and when it is enough, throw fine sugar over it, and serve it up.

Apple, Apricot, or Gooseberry ditto.

Coddle the fruit in an earthen pot set into a saucepan of water, till it will pulp through a cullender. To a pint of pulp put the yolks of ten eggs, the whites of five, a quarter of a pound of melted butter, three spoonful of rose water, and sugar to the taste. Stir all well together, and bake it, with a puff-paste under it, half an hour in a quick oven.

An Italian ditto.

Lay puff-paste round the edge and at the bottom of the dish. Pour in a pint of cream thickened with crumbs of bread, ten eggs beaten fine, a nutmeg grated, twelve pippins sliced, orange-peel and sugar, and half a pint of red wine. Half an hour will bake it.

Cheese-curd ditto.

Set a gallon of milk with rennet, and drain off all the curd from the whey. Put the curd into a mortar, and beat it with half a pound of butter till they are well mixed. Beat the yolks of six eggs with the whites of three, and strain them to the curd. Grate two Naples' biscuits, or bread crumbs. Mix these together, and sweeten to your palate. Butter your patty-pans, and fill them with the ingredients. Bake them in a moderately heated oven, and when they are done, turn them out into a dish. Cut citron and can-

died orange peel into small narrow bits, about an inch long, and blanched almonds cut in long slips. Stick them on the tops of the puddings, according to your fancy. Pour melted butter, with a little white wine in it, into the dish, and throw fine sugar all over them.

Chesnut Pudding.

Boil a dozen and a half of chesnuts in water for a quarter of an hour. Blanch, and beat them in a mortar, with a little orange flower, or rose water and sack, till they are a fine thin paste. Then beat up twelve eggs with half the whites, and mix them well. Grate half a nutmeg, a little salt, and mix them with three pints of cream, and half a pound of melted butter. Sweeten to your palate, and mix all together. Put it over the fire, and keep stirring it till it is thick. Lay a puff-paste all over the dish, pour in the mixture, and send it to the oven.

My-Lady's ditto.

Beat up the yolks of eight eggs with the whites of three, add five spoonsful of flour, with half a nutmeg, and put them into a pint of cream. Butter the insides of some small basons, fill them half full, and bake them an hour. When done, turn them out of the basons, and pour over them melted butter mixed with wine and sugar.

Carrot ditto.

Take half a pound of raw carrot grated, a pound of grated bread; beat up eight eggs, and half the whites, mix the eggs with half a pint of cream; stir in the bread and carrot, half a pound of butter melted, half a pint of white wine, three spoonsful of orange-flower water, and grated nutmeg. Sweeten to your palate. Mix all together; and if it is not thin enough, stir in a little milk or cream. Lay a puff-paste all over the dish, and pour in the ingredients. Bake it an hour. It is very good boiled. Serve it up with melted butter, white wine, and sugar.

Yorkshire ditto.

Make a smooth batter with two or three eggs, well beaten with a little salt, a pound of flour, and a quart of milk mixed into the flour a little at a time, and beat well. Butter a tin pan made for the purpose, pour in the batter, and set it under either beef, mutton, or loin of veal, while roasting. A pudding of this size will take an hour and a half.

PASTRY IN GENERAL.

OBSERVATIONS.

SEVERAL things are necessary to be observed by the cook, in order that her labours and ingenuity under this head may be brought to a proper degree of perfection. One material consideration must be, that the heat of the oven is duly proportioned to the nature of the article to be baked. Light paste requires a moderate oven; if it is too quick, the crust cannot rise, and will therefore be burned; and if too slow, it will be soddened, and want that delicate light brown it ought to have. Raised pies must have a quick oven, and be well closed up, or they will sink in the sides and lose their proper shape. Tarts that are iced, should be baked in a slow oven, or the icing will become brown before the paste is properly baked.

Having made these general observations respecting baking of pies, we shall now direct the cook how to make the different kinds of paste, which must be proportioned in their qualities according to the respective articles for which they are to be used.

Puff-paste. Take a quartern of flour, and a pound and a half of butter; rub a third-part of the butter in the flour, and make it into a paste with water; roll it

out, and put the butter on it in bits, and flour it; fold it up, and roll it again; put in more butter, flour it, fold it, and roll it twice more before you use it.

Paste for Tarts. Put an ounce of loaf sugar beat and sifted, to a pound of flour. Make it into a stiff paste, with a gill of boiling cream, and three ounces of butter. Work it well, and roll it very thin.

Short Crust. Work six ounces of butter with eight of flour, well together; then mix it up with as little water as possible, so as to have it a stiffish paste; roll it out thin for use.

Paste for raised Pies. For a quartern of flour, take a pound of butter, and cut it in pieces in a saucepan of water over the fire; when the butter is melted, make a hole in the flour, skim off the butter, put it in the flour, with some of the water: and make a stiff paste.

Paste for Venison Pasties and large Pies. Put two pounds of butter to a quartern of flour; rub it all in your flour, but not too small; make it into a paste, and beat it with a rolling-pin for an hour before it is used; you may beat three or four eggs, and put them into the paste.

Paste-royal for Patty-pans. Work a pound of flour with half a pound of butter, two ounces of fine sugar, and four eggs.

Paste for Custards. Make flour into a stiff paste with boiling water; sprinkle it with cold water to keep it from cracking.

MEAT PIES.

Beef-steak Pie.

Beat some rump-steaks with a rolling pin; season them with pepper and salt to your palate. Make a good crust, lay in your steaks, and pour in as much water as will half fill the dish. Put on the crust, send it to the oven, and let it be well baked.

Mutton Pie.

Take off the skin and outside fat of a loin of mutton, cut it into steaks, and season them well with pepper and salt. Put them into your dish, and pour in as much water as will cover them. Put on your crust, and let it be well baked.

When baked, you may if approved, toss up some chopped capers and oysters in gravy, with an anchovy and butter, and pour it into your pie.

Veal ditto.

Cut a breast of veal in pieces, season them with pepper and salt, and lay them in your dish. Boil six eggs hard, take the yolks only, and put them in different places in the pie, pour in as much water as will nearly fill the dish, put on the crust, and bake it well.

A rich Veal ditto.

Cut a loin of veal into steaks, season them with salt, pepper, nutmeg, and beaten mace. Lay them in your dish, with sweetbreads seasoned, and six hard eggs, a pint of oysters, and half a pint of good gravy. Lay a puff-paste round your dish, half an inch thick, and cover it with a lid of the same substance. Bake it an hour and a quarter in a quick oven. When it comes home, take off the lid, cut it into eight or ten pieces, and stick them round the inside of the rim of the dish. Cover the meat with slices of lemon, and send the pie hot to table.

Raised Veal ditto.

Raise a high round crust, cut a fillet of veal so as to make four fillets, season it with savoury seasoning, some minced sage and sweet herbs; lay it in the pie, with slices of bacon at the bottom, and between each piece lay on butter. When cold, fill it up with clarified butter.

Lamb ditto.

Season the steaks with pepper and salt, lay them in

the dish, with sliced lamb's stones and sweetbreads, savoury balls, and oysters. Lay on butter, and close the pie with a good crust.

Lamb or Veal Pie, in high taste.

Cut your lamb or veal into small pieces, season with pepper, salt, cloves, mace, and nutmeg, beat fine. Make a good puff-paste crust, lay it into your dish, then put in your meat, and strew on it some stoned raisins and currants clean washed, and some sugar. Lay on some forcemeat balls made sweet, and, if in the summer, some artichoke bottoms boiled; but, if winter, scalded grapes. Add some Spanish potatoes boiled, and cut into pieces, some candied citron, candied orange, lemon peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Have ready against it is done the following sauce; mix the yolks of three eggs with a pint of wine, and stir them well together over the fire one way, till thick. Then take it off, put in sugar enough to sweeten it, and squeeze in the juice of a lemon. Raise the lid of your pie, pour this into it hot, close it up again, and send it to table.

Veal Olive ditto.

Cut thin slices from a leg of veal, rub them over with yolks of eggs, and strew over them a few crumbs of bread; shred a little lemon peel fine, and put it on them, with grated nutmeg, pepper and salt: roll them up very tight, and lay them in a dish; pour over them half a pint of good gravy, put half a pound of butter over it, make a light paste, and lay it round the dish. Roll the lid half an inch thick, and lay it on.

Venison Pasty.

Bone a neck and breast of venison, and season them well with pepper and salt, put them into a deep pan, with the best end of a neck of mutton sliced and laid over them; pour in a glass of red wine, put a coarse

paste over it, and bake it two hours; then lay the venison in a dish, pour in the gravy, and put a pound of butter over it; make a good paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, a little thicker than the paste on the edge of the dish, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you please, and lay it on the lid. It will keep, if required, in the pot that it was baked in eight or ten days; but let the crust be kept on that the air may not get to it. Breast and shoulder of venison is the most proper for a pasty.

Umble Pie.

Boil a buck's umbles, chop them as small as mince-meat; put to them as much beef suet, six apples, half a pound of sugar, a pound and a half of currants, salt, mace, cloves, nutmeg, and pepper; mix them together, add half a pint of white wine, the juice of a lemon and orange, close the pie, and when it is baked, serve up.

Calf's-head ditto.

Boil the head till tender, then take off the flesh as whole as you can. Take out the eyes and slice the tongue. Cover the dish with a puff-paste, and lay in your meat, put the tongue over it, and lay the eyes, cut in two, at each corner. Season it with a little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on a thin crust, and bake it an hour in a quick oven. In the mean time boil the bones in two quarts of liquor, with two or three blades of mace, some whole pepper, a large onion, and some sweet herbs, till it is reduced to about a pint, then strain it off, and add two spoonful of ketchup, three of red wine, a piece of butter rolled in flour, and a few morels and truffles. Season it to your palate, and boil it. Roll half the brains with some sage, beat them up,

and add to them some more sage chopped fine. Then stir all together and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon peel minced, and half a nutmeg grated. Beat up with an egg, and fry it in little cakes of a light brown. Take the yolks of six hard eggs, when your pie comes home, take off the lid, lay the eggs and cakes over it, and pour in all the sauce. Send it hot to table without the lid.

Calf's-feet Pie.

Boil them gently in three quarts of water, with three or four blades of mace, till reduced about half. Then take out the feet, strain the liquor, and make a good crust. Cover your dish, take the flesh from the bones, and put half into it. Strew over it half a pound of currants, clean washed and picked, and half a pound of raisins stoned. Lay on the rest of your meat, skim the liquor they were boiled in, sweeten it to your taste, and put in half a pint of white wine. Then pour all into the dish, put on your lid, and bake it an hour and a half.

Sweetbread ditto.

Put a puff-paste half an inch thick at the bottom of a deep dish, and a forcemeat round the sides. Cut some sweetbreads in pieces, lay them in, then some artichoke bottoms, cut in quarters, then some cock's combs, a few truffles and morels, some asparagus tops, and fresh mushrooms, yolks of eggs boiled hard, and forcemeat balls; season with pepper and salt. Nearly fill the pie with water, cover it, and bake it two hours. When done, pour in some rich veal gravy thickened with a little cream and flour.

Cheshire Pork ditto.

Cut a loin of pork into steaks, and take off the skin. Season them with pepper, salt, and nutmeg. Put into your dish a layer of pork, then a layer of pippins, pared

and cored, and sugar sufficient to sweeten it. Then another layer of pork, and put in half a pint of white wine. Lay some butter on the top, close your pie with a good crust, and bake it. If your pie is large, put in a pint of wine.

Devonshire Squab Pie.

Cover your dish with a good crust, and put at the bottom of it sliced pippins, then a layer of mutton steaks, cut from the loin, well seasoned with pepper and salt. Then another layer of pippins, slice some onions thin, and put a layer of them over the pippins. Then a layer of mutton, and then pippins and onions. Pour in a pint of water, close up your pie, and send it to the oven.

PIES OF POULTRY, &c.

Goose Pie.

Bone a goose and a fowl, season them well; put forcemeat into the fowl, and then put the fowl into the goose. Lay them in a raised crust, and fill the corners with forcemeat. Put half a pound of butter on the top cut into pieces, cover it, send it to the oven, and let it be well baked. This pie may be eaten either hot or cold, and makes a pretty side dish for supper.

Or quarter your goose, season it well with pepper and salt, and lay it in a raised crust. Cut half a pound of butter into pieces and put it on the top; then lay on the lid, and send it to an oven moderately heated.

Giblet ditto.

Clean two pair of giblets, and put all but the livers into a saucepan, with two quarts of water, some whole pepper, three blades of mace, a bunch of sweet herbs, and a large onion. Cover them close, and let them

stew gently till tender. Have a good crust ready, cover your dish, lay at the bottom a rump steak seasoned with pepper and salt, put in your giblets, with the livers, and strain the liquor they were stewed in; season it with salt, and pour it into your pie. Put on the lid, and bake it an hour and a half.

Duck Pie.

Scald two ducks, cut off the feet, pinions, necks, and heads; take out the gizzards, livers, and hearts, pick all clean, and scald them. Pick out the inside fat, lay a puff-paste crust over the dish, season the ducks, inside and out, with pepper and salt, and lay them in the dish with the giblets at each end, properly easoned. Put in as much water as will nearly fill the pie, lay on the crust, and let it be well baked.

Chicken ditto.

Season them with pepper, salt, and mace. Put a piece of butter into each of them, and lay them in the dish with their breasts upwards. Lay a thin slice of bacon over them, which will give them an agreeable flavour. Put in a pint of strong gravy, and make a puff-paste. Put on the lid, and bake it in a moderately heated oven.

Chicken ditto, another way.

Cover the bottom of the dish with a puff-paste, then a thin layer of forcemeat. Cut two chickens in pieces, season them high with pepper and salt; put some of the pieces into the dish, then a sweetbread or two, cut in pieces, and well seasoned, a few truffles and morels, some artichoke bottoms quartered, yolks of eggs boiled hard, chopped a little, and strewed over the top; put in a little water, and cover the pie. When baked, pour in a rich gravy, thickened with flour and butter. To make the pie still richer, you may add fresh mushrooms, asparagus tops, and cock's combs.

Pigeon Pie.

Truss and season the pigeons with spice, stuff them with forcemeat; lay on lamb's stones, sweetbreads, and butter; close the pie, and bake it.

Turkey ditto.

Bone the turkey, season it with spice, and lay it in the dish, with two young fowls cut in pieces to fill up the corners. Cover with a good crust, and bake it.

Battalia ditto.

Take three small chickens, as many pigeons and young rabbits; cut in pieces, and season them with spice, lay them in the pie, with three sweetbreads sliced, three sheep's tongues, two pair of lamb's stones, twenty cock's combs, with savoury balls and oysters; lay on butter, close the pie, and bake it.

Partridge ditto.

Truss them as you do a fowl for boiling. Take some shalots, parsley cut small, the livers of the partridges, and twice the quantity of bacon. Beat these well together in a mortar, to a paste, and season them with pepper, salt, and a blade or two of mace. Add to them some fresh mushrooms. Raise the crust for the pie, and cover the bottom of it with the seasoning; lay in the partridges, but no stuffing in them; put the remainder of the seasoning about the sides, and between the partridges. Strew some of the seasoning over the partridges, and lay on some thin slices of bacon. Put on the lid, and two hours will bake it. When done, remove the lid, take out the slices of bacon, and skim off the fat. Put in a pint of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

Hare ditto.

Cut it in pieces, break the bones, and lay them in the dish: lay on forcemeat balls, sliced lemon, and butter, and close it with a good crust.

Rabbit Pie.

Cut two young rabbits in quarters; then bruise a quarter of a pound of bacon in a mortar, with the livers, some pepper, salt, a little mace, some parsley cut small, some chives, and a few leaves of sweet basil. When these are beaten fine, make the paste, and cover the bottom of the dish with the seasoning. Then put in the rabbits, pound some more bacon in a mortar, with some fresh butter. — Cover the rabbits with this, and lay over it some thin slices of bacon: when done, remove the lid, take out the bacon, and skim off the fat. If there is not gravy enough in the pie, pour in some mutton or veal gravy boiling hot.

Rabbit ditto, another way.

Cut two rabbits in pieces, season with pepper and salt; some fat pork, seasoned in like manner, with the livers parboiled, butter, eggs, pepper, salt, a little sweet marjoram, and a little nutmeg; make balls, and lay them in among the meat: put artichoke bottoms boiled tender, cut in dice, among the meat; and a little white wine. Close your pie, bake it, and serve up.

Vermicelli ditto.

Season four pigeons with pepper and salt, stuff them with a piece of butter, a few crumbs of bread, and a little parsley cut small; butter a deep dish well, and cover the bottom of it with two ounces of vermicelli. Make a puff-paste, roll it pretty thick, and lay it on the dish, lay in the pigeons, the breasts downwards, put a thick lid on the pie, and put it in a moderate oven. When enough, take a dish proper for it to be sent to table in, and turn the pie on it. The vermicelli will be then on the top, and have a pleasing effect.

Fine Patties.

Take any quantity of turkey, house-lamb, or chick-

en, and slice with it an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, a little parsley, thyme, and lemon-peel shred. Pound the whole fine in a mortar, and season it with salt and white pepper. Make a fine puff-paste, roll it out into thin square sheets, and put in the meat. Cover the patties, close them all round, cut the paste even, wash them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, seasoned with pepper, salt, and a little shallot, thickened with cream or butter. When done, make a hole in the top, and pour in some gravy; but take care not to put in too much, lest it should run out at the sides, and spoil the appearance.

FISH PIES.

Eel Pie.

Skin, gut, and wash them very clean, cut them in pieces about an inch and a half long. Season them with pepper, salt, and a little dried sage rubbed small. Put them into your dish, with as much water as will just cover them. Make a good crust, lay on the lid, and send it to the oven, which must be quick, but not so as to burn the crust.

Carp ditto.

Cover your dish with a puff-paste, and put in some bits of butter on it, with pepper and salt. Scale and gut your carp, put them in vinegar, water, and salt; wash them out of the vinegar and water, wipe them dry, and make the following stuffing; take the flesh of an eel, and an anchovy cut small; some grated bread, a bit of butter, two eggs, a little grated nutmeg, with pepper and salt. Mix these together, and fill the

belly of your fish. Make forcemeat balls of the same mixture, cut off the tail and fins of the carp, and lay on slices of fat bacon, a little mace, some bits of butter, and add half a pint of claret. Close your pie and bake it.

Trout Pie.

Scale and clean them, lard them with pieces of an eel rolled in spice and sweet herbs, with dried bay-leaves powdered; lay on and between them the bottoms of sliced artichokes, mushrooms, oysters, capers, and sliced lemon; lay on butter, and close the pie.

Turbot ditto.

Parboil your turbot, then season it with pepper, salt, cloves, nutmeg, and sweet herbs cut fine. Lay the turbot in your dish, with some yolks of eggs, and a whole onion, which must be taken out when the pie is baked. Lay a good deal of fresh butter on the top, put on the lid, and bake it.

Soal ditto.

Cover your dish with a good crust; boil two pounds of eels till tender, pick the flesh from the bones, and put the bones into the liquor in which the eels were boiled, with a blade of mace and a little salt. Boil them till nearly wasted, and then strain it. Cut the flesh off the eels fine, and mix with it a little lemon-peel chopped small, salt, pepper, and nutmeg, crumbs of bread grated, some parsley cut fine, an anchovy, and a quarter of a pound of butter. Lay this in the bottom of your dish. Cut the flesh from a pair of large soals, and take off the fins, lay it on the seasoning, then pour in the liquor, close up your pie, and bake it.

Flounder ditto.

Gut and wash them clean; give them a gentle boil, then cut the flesh clean from the bones, lay a good crust over the dish, put a little butter at the bottom,

and then the fish. Season with pepper and salt to your taste. Put the bones in the water the fish was boiled in, with a small piece of horse-radish, a little parsley, a bit of lemon-peel, and a crust of bread. Boil it till there is just enough liquor for the pie, strain it, and pour it over the fish. Put on the lid, and bake it in a moderate oven.

Oyster Pie.

Parboil your oysters in their own liquor, mince them small, and pound them in a mortar, with pistachio-nuts, marrow, an onion, sweet herbs, savoury seeds, and grated bread. Lay on butter, close, and bake it.

Salmon ditto.

Take a piece of salmon, well cleansed, season it with salt, mace, and nutmeg. Put a piece of butter at the bottom of your dish, then lay in the salmon. Melt butter in proportion to the size of your pie, and then boil a lobster, pick out all the flesh, chop it small, bruise the body, and mix it well with the butter. Pour it over your salmon, put on the lid, and let it be well baked.

Tench ditto.

Lay butter at the bottom of your dish, grate in some nutmeg, with pepper, salt, and mace. Then lay in your tench, cover them with some butter, and pour in some red wine with a little water. Put on the lid, and when it comes from the oven, pour in melted butter mixed with good gravy.

Lobster ditto.

Boil two or three lobsters, take the meat out of the tails, and cut it into different pieces. Take out the spawn, and the meat of the claws; beat it well in a mortar, and season it with pepper, salt, two spoonsful of vinegar, and a little anchovy liquor. Melt half a

pound of fresh butter, and stir all together, with crumbs of bread rubbed through a cullender, and the yolks of ten eggs. Put a puff-paste over your dish, lay in the tails first, and the rest of the meat on them, put on the lid, and bake it in a slow oven.

Herring Pie.

Scale, gut, and wash your herrings clean, cut off their heads, fins, and tails. Make a good crust, cover your dish, and season your fish with beaten mace, pepper, and salt. Put a little butter in the bottom of your dish, and then the fish. Over these put some apples and onions sliced thin. Put some butter on the top, pour in a little water, lay on the lid, and let it be well baked.

Mackerel ditto.

Clean and gut them, cut off the heads and tails, lay them in your dish, season with pepper, salt, and beaten mace, chopped parsley, and fennel if approved. Lay on some butter, nearly fill up the dish with water, put on the crust, and bake it in a moderate oven.

N. B. A sufficient quantity of water should generally be put into meat, poultry, and fish pies, to make gravy, and to keep them from being dried up at the oven.

FRUIT PIES, TARTS, &c.

Apple, Gooseberry, and other Fruit Pies.

Butter the dish, and lay a border of crust over it, then put in the fruit with a sufficient quantity of sugar, and a little water. Roll out the crust, and lay it over the top of the dish. Either puff or short crust, may be used at pleasure for these pies. Make apple, gooseberry, currant, cherry, plumb, damson, and most fruit pies, as above.

An apple pie may be flavoured by putting in a little quince, either raw or preserved, grated lemon-peel, or a few cloves; any of them give it an agreeable flavour. Black currants make an excellent pie; they require a great deal of water in the dish.

Sift a little fine sugar over the pie when served up.

Pear Pie.

Pare and quarter your pears, cut out the cores, lay puff-paste round the sides of the dish, put in the fruit, boil the parings and cores in water with a few cloves, sweeten and pour it into the dish, lay on the crust, and bake it. Beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar. When done, take off the lid, and pour in the cream. Cut the crust in three-cornered pieces, and stick them about the pie.

Mince ditto.

Shred three pounds of suet fine, and chop it as small as possible; stone and chop fine, two pounds of raisins, take the same quantity of currants, picked, washed, rubbed, and dried at the fire. Pare half a hundred pippins, core, and chop them small; take half a pound of loaf sugar, and pound it fine, a quarter of an ounce of mace, the same of cloves, beat fine, and two large nutmegs grated; put all into a large pan, and mix them well together with half a pint of brandy, and half a pint of white wine; put it down close in a stone pot, and it will keep good three or four months. When you make your pies, take a small dish, lay a very thin crust all over it; lay a thin layer of meat, and then a layer of citron, cut very thin, then a layer of meat, and a layer of orange-peel cut thin; over that a little meat, squeeze in half the juice of a Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat very fine cold. If you make them in little patties, mix your meat and sweetmeats

accordingly. If you choose meat in your 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. When you use meat, the quantity of fruit must be doubled.

Mince Pies another way.

Shred a pound of neat's tongue parboiled, two pounds of beef suet, five pippins, and a lemon-peel; season it with an ounce of spice, salt, a pound of sugar, two pounds of currants, half a pint of wine, a little brandy, the juice of a lemon, a quarter of a pound of citron, lemon, and orange-peel. Mix all together, and fill the pies.

Tarts of different kinds.

If made in patty-pans, butter them well, and put a thin crust under them, so as to take them out with ease; if either glass or china dishes are used, put only a top crust. Strew fine sugar at the bottom, lay in your fruit, and strew more sugar over them. Put the lids on, and bake them in a slack oven. If made of apples, pears, apricots, &c. the beaten crust is the most proper.

Orange and Lemon Tarts.

Rub six oranges or lemons well with salt, and put them into water, with a handful of salt for two days. Then change them every day with water, without salt, for a fortnight. Boil them till tender, and cut them into half-quarters corner-ways as thin as possible. Pare, core, and quarter, six pippins, and put them into a pint of water. Let them boil till they break, put the liquor to your oranges or lemons, the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour. Put it into a pot, and squeeze in two spoonsful of the juice of an orange or lemon, according to which of the tarts you make. Put

puff-paste very thin, into your patty-pans, fill and cover them. Before you put them into the oven, take a feather and rub them over with melted butter, and sift some double refined sugar over them.

Tart de Moi.

Lay a puff-paste round a dish, a layer of biscuits, a layer of butter and marrow, another of all sorts of sweetmeats, and so on, till the dish is full. Boil a quart of cream, thickened with eggs, put in a spoonful of orange-flower water, sweeten it, and bake it half an hour.

Almond Tarts.

Beat half a pound of blanched almonds with orange-flower water, add a pint of cream, two Naples' biscuits grated, five yolks of eggs, and half a pound of sugar; put all into a dish garnished with paste, and lay slips in diamonds across it. Bake it in a cool oven, and stick slips of candied citron in each diamond.

Apple ditto.

Scald some codlins, let them stand till cold, then take off the skins. Beat the pulp as fine as possible with a spoon; mix the yolks of six eggs, and the whites of four. Beat all together very fine, put in some grated nutmeg, and sweeten to your taste. Melt some fresh butter, and beat it till of the consistence of cream. Make a puff-paste and cover the patty-pan with it; pour in the ingredients, but do not cover it with the paste. When you have baked it a quarter of an hour, slip it out of the patty-pan on a dish, and strew over it some sugar finely beaten and sifted.

Sweetmeat Pies, Tarts, and Tartlets.

Sweetmeats made with syrups, are made into pies like raw fruit, and the same crusts used for them. Tarts made of any kind of jam should have a crust

laid round the bottom of the dish, the sweetmeat then put in, and only little ornaments of crust cut with a jaggging iron, or otherwise, over the top. Tartlets are made in the same way, only baked in tins and turned out.

Rheubarb Tarts.

Cut the stalks four inches in length, and take off the thin skin. Put over a thin syrup of sugar and water, and simmer it an hour very slowly in a saucepan. When cold, make them into a tart.

Or peel and cut them small, simmer, and make up as a gooseberry tart.

Pistachio ditto.

Shell and peel half a pound of pistachio nuts, beat them fine in a mortar, and work into them a piece of fresh butter. Add a quarter of a pint of cream, grate in two macaroons, put the yolks of two eggs, a little salt, and sugar to the taste. Bake it lightly with a puff crust under it, and some little ornaments on the top. Sift fine sugar over it before it is sent to table.

Icing for Tarts.

Beat and sift a quarter of a pound of fine sugar. Put it into a mortar with the white of an egg, well beat up. Add two spoonsful of rose-water, and beat all together till it will just run, stirring it one way. Lay it on the tart with a feather dipped in the icing. Set the tarts into a gentle oven to harden, but do not let them stand too long, or it will discolour them.

Puffs

Should be made with the light puff crust, rolled out and cut into shapes according to fancy; bake them, and lay sweetmeats in the middle.

Or roll out the crust, cut it either into square, round, or oblong pieces; lay sweetmeat over one half, and then turn the other half of the crust over, press them together round the edge, and bake them.

Made of the crust used for fruit puddings, they are very nice boiled. They must be folded up in separate cloths. Half an hour will boil a good sized one.

Orange Puffs.

Pare off the rinds from Seville oranges, rub them with salt, let them lie in water twenty-four hours, then boil them in four changes of water, making the first salt; drain them dry, and beat them fine to a pulp; bruise in the pieces of all that you have pared, make it very sweet, and boil it till it is thick; let it stand till cold before you put it into the paste.

Lemon ditto.

Beat and sift a pound of refined sugar, grate the rinds of two lemons, and mix them with the sugar; beat up the whites of two eggs, and mix them with the sugar and lemon-peel; beat them together for an hour, make them up in what form you please; and set them in a moderate oven.

Sugar ditto.

Beat up whites of ten eggs, till they have risen to a high froth, put them into a mortar, with as much refined sugar as will make them thick. Rub it well round the mortar, put in a few carraway-seeds, take a sheet of wafers, and lay it on as broad as a sixpence, and as high as you can. Put them into a moderate oven for a quarter of an hour, and they will look white.

Norfolk ditto.

Mix three eggs, three spoonsful of flour, half a pint of cream, and two spoonsful of orange-flower or rose-water. Sweeten, and put the batter into custard-cups about half full; set them in the oven; when the puffs rise to the top of the cups, they are done.

Almond Puffs.

Blanch two ounces of sweet almonds, and beat them very fine with orange-flower water. Beat up the whites of three eggs to a high froth, and strew in a little sifted sugar. Mix your almonds with the sugar and eggs, and add sugar till it is as thick as paste. Lay it in cakes, and bake them in a slack oven on paper.

Curd ditto.

Put a little rennet into two quarts of milk, when set, break the curd, put it into a coarse cloth to drain. Then rub it through a hair sieve, put to it four ounces of butter, ten of grated bread, half a nutmeg, a lemon peel grated, and a spoonful of wine. Sweeten to your taste, rub your cups with butter, and put them into the oven for about half an hour.

Chocolate ditto.

Beat and sift half a pound of double refined sugar, scrape into it an ounce of chocolate very fine, and mix them together. Beat up the white of an egg to a high froth, and strew into it your sugar and chocolate. Keep beating it till it is as thick as paste, sugar your paper, drop them on about the size of a sixpence, and bake them in a very slow oven.

Wafers.

Take a spoonful of orange flower water, two of flour, two of sugar, and two of cream. Beat them well together for half an hour; make your wafer tongs hot, and pour a little of your batter in to cover your irons. Bake them on a stove fire, and as they are baking, roll them round a stick like a spigot. When cold, they will be very crisp, and are proper to be eat either with jellies or tea.

Flirts

Must be made of puff-crust. Roll it out, and cut it

into round pieces about the size of half a crown. Bake them upon sheets of tin, then spread sweetmeat upon the flat side, and stick them together two and two.

Raspberry Tart.

Lay a thin puff-paste in a patty-pan; put in some raspberries, and strew over them some fine sugar. Put on the lid, and bake it. Then cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Give it another heat in the oven, and it will be fit for use.

Angelica ditto.

Pare and core some golden pippins, or nonpareils; peel the stalks of angelica, and cut them into small pieces; apples and angelica, of each an equal quantity. Boil the apples in just water enough to cover them, with lemon-peel and fine sugar, very gently till they become a thin syrup, then strain it off. Put it on the fire with the angelica in it, and let it boil ten minutes. Make a puff-paste, lay it at the bottom of the tin, and then a layer of apples, and a layer of angelica, till it is full. Pour in some syrup, put on the lid, and send it to a moderate oven.

Spinach ditto.

Scald spinach in boiling water, and drain it quite dry. Chop and stew it in some butter and cream, with a very little salt, some sugar, some bits of citron, and a little orange flower water. Put it into puff-paste, and bake it in a moderate oven.

Petit Patties.

Make a short crust, and roll it thick, take a piece of veal, an equal quantity of bacon and beef suet. Shred them all fine, season with pepper and salt, and sweet herbs. Put them into a stewpan, and keep turning them about, with a few mushrooms chopped small, for

eight or ten minutes. Then fill your patties, and cover them with crust. Colour them with the yolk of an egg, and bake them. These are a pretty garnish, and give a handsome appearance to a large dish.

Lobster Patties.

Cut the meat into small pieces; put a piece of butter into a stewpan, and when melted, add flour to dry it up: put in the lobster, with a little cream. Add pepper and salt, and fill the pans.

Oyster ditto.

Beard, and cut each oyster in about six pieces, put a bit of butter into a stewpan, and proceed in the same manner as for lobsters.

PANCAKES AND FRITTERS.

OBSERVATIONS.

IT is necessary to observe, in dressing these articles, that your pan is clean, to fry them in nice sweet lard, or fresh butter, of a light brown colour, and that the grease is thoroughly drained from them before you carry them to table.

Pancakes.

Beat six or eight eggs well together, with half the whites, and stir them into a quart of milk. Mix your flour with a little of the milk, and add the rest by degrees. Put in two spoonsful of grated ginger, a glass of brandy, and a little salt, and stir all well together. Put a piece of butter into your stewpan, and then pour in a ladleful of batter, which will make a pancake, moving the pan round, that the batter may spread all over it. Shake the pan, and when you think one side is enough, turn it; when done, lay it in a dish before the fire; and in like manner do the rest. Before you

take them out of the pan, raise it a little, that they may drain, and be quite clear of grease. When you send them to table, strew a little sugar over them.

Cream Pancakes.

Mix the yolks of two eggs with half a pint of cream, two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Rub your pan with lard or butter, and fry them as thin as possible. Grate over them some fine sugar.

Rice ditto.

Boil half a pound of rice in water to a jelly; when cold mix with it a pint of cream, eight eggs, salt, and nutmeg: stir in half a pound of butter just warmed, and add as much flour as will make the batter thick enough. Fry in as little lard as possible.

This makes a good pudding, either baked or boiled, and with currants added or not, as approved. Three quarters of an hour will bake, an hour boil it.

Ground rice pancakes may be made the same way, except, that it must not be boiled; but simmered slowly in milk or cream, till it thickens.

Pink coloured ditto.

Boil a beet-root till tender, and beat it fine in a mortar. Add the yolks of four eggs, two spoonsful of flour, and three of cream. Sweeten it to your taste, grate in half a nutmeg, and add a glass of brandy. Mix all well together, and fry them in butter. Garnish with green sweetmeats, preserved apricots, or green sprigs of myrtle.

Clary ditto.

Beat three eggs, three spoonsful of fine flour, and a little salt well together, and mix them with a pint of milk. Pour your batter into your pan, as thin as possible, lay in some clary leaves washed and dried,

and pour a little more batter thin over them. Fry them a nice brown.

Plain Fritters.

Put grated crumbs of bread into a pint of milk; mix it very smooth, and, when cold, add the yolks of five eggs, three ounces of sifted sugar, and some grated nutmeg. Fry them in lard, and when done, pour melted butter, wine, and sugar, into the dish.

Apple or other Fruit ditto.

Take a quarter of a pound of sifted flour, four or five spoonful of cream, or new milk, and three eggs well beaten with a little salt. Beat these into a smooth batter, pare and slice twelve good apples, and put them into it. Take the slices out with a fork, put them into boiling lard, and fry them of a light brown colour. Serve them up on a fish-plate, with powdered sugar and pounded cinnamon sifted over them. Garnish with Seville oranges, cut and laid round the dish.

Apricots, peaches, pears, or oranges, peeled and cut into quarters, may be used instead of apples. Sweetmeat jams, that are stiff enough, may be cut into proper sized pieces, and used for this purpose.

Custard ditto.

Beat the yolks of eight eggs with a spoonful of flour, half a nutmeg grated, a little salt, and a glass of brandy, add a pint of cream, sweeten it, and bake it in a small dish. When cold cut it into quarters, and dip them in batter. Fry them in lard or dripping, and when done, strew over them some grated sugar.

Water ditto.

Mix well together five or six spoonful of flour, a little salt, a quart of water, eight eggs well beat up, and a glass of brandy. The longer they are made before dressed, the better. Just before you cook them, melt

half a pound of butter, and beat it well in. Fry them in lard.

Fritters Royal.

Put a quart of milk into a saucepan, when it boils, put in a pint of white wine. Let it stand five or six minutes; skim off the curd, and put it into a bason: mix it well with six eggs, and season it with nutmeg. Beat it with a whisk, and add flour to give it the thickness of batter; add some sugar, and fry them quick.

Potatoe ditto.

To half a pound of boiled potatoes beat fine, add a spoonful of cream, four eggs well beaten with some salt, a little lemon juice, a glass of sweet wine, and a little nutmeg grated. Beat these to a light batter, and fry them in a good deal of lard. Serve them up with sugar sifted over them, and white wine sauce in a tureen.

Raspberry ditto.

Grate the crumb of a French roll, or two Naples' biscuits, and put to it a pint of boiling cream. When cold, add the yolks of four eggs well beat up. Mix all together with some raspberry juice; drop them into a pan of boiling lard in very small quantities. When done, stick them with blanched almonds sliced.

Currant ditto.

Take half a pint of ale that is not bitter, stir into it as much flour as will make it pretty thick, with a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

Orange ditto.

Pare your oranges, cut them in quarters, take out the seeds, and boil them with a little sugar; make a paste with flour, white wine, and a spoonful of fresh

butter melted; mix it of a proper thickness; it should rope in pouring from the spoon. Dip the quarters into this paste, and fry them in lard till of a light brown. Serve them up glazed with sugar, and a salamander.

Chicken Fritters.

Put new milk on in a stewpan, with as much ground rice as will make it of a tolerable thickness. Beat three or four eggs, and mix them well with the rice and milk. Add a pint of cream, set it over a stove, and stir it well. Put in some powdered sugar, candied lemon-peel cut small, and some fresh grated lemon-peel. Take the white meat from a roasted chicken, pull it into small shreds, put it to the rest, and stir it all together. Then take it off, and it will be a rich paste. Roll it out, cut it into fritters, and fry them in lard. Strew the bottom of the dish with powdered sugar. Put in the fritters, and shake some sugar over them.

Hasty ditto.

Take half a pint of good ale, and stir into it by degrees a little flour. Put in a few currants, or chopped apples, beat them up quick, have ready butter boiling, and drop a large spoonful at a time all over the pan. Take care they do not stick together; turn them with an egg-slice, and when they are of a fine brown, lay them on a dish, strew sugar over them, and serve them hot to table.

Strawberry ditto

Make a batter with flour, a spoonful of oil, another of white wine, a little rasped lemon-peel, and the whites of two or three eggs; make it soft, just fit to drop with a spoon. Mix some large strawberries with it, and drop them with a spoon into the hot butter. When of a good colour, take them out, and drain them on a sieve. Strew some sugar over, or glaze them, and serve up.

Bilboquet Fritters.

Break five eggs into two handfuls of flour, put milk enough to work it well together. Then put in some salt, and work it again. When it is well made, put in a tea-spoonful of powdered cinnamon, the same of lemon-peel grated, and half an ounce of candied citron cut small. Put on a stewpan, rub it over with butter, and put in the paste. Set it over a slow fire, and let it be done gently, without sticking to the bottom or sides of the pan. When it is in a manner baked, take it out, and lay it on a dish. Set on a stewpan with a large quantity of lard; when it boils, cut the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a very good effect. Put them into the boiling lard; but great care must be taken in frying them, as they rise so much. When done, sift some sugar on a warm dish, lay on the fritters, and sift more sugar over them.

Almond Fraise.

Blanch and steep a pound of almonds in a pint of cream, ten yolks of eggs and four whites; take out, and pound the almonds in a mortar, mix them again in the cream and eggs, put in sugar and grated bread, and stir them together. Put fresh butter into a pan, and when hot pour in the batter, stirring it till of a good thickness. When done, turn it into a dish, and sprinkle sugar over it.

CHEESECAKES.

OBSERVATIONS.

THE less time cheesecakes are made before put into the oven, the better; but particularly almonds, or lemon cheesecakes, as standing long will make them grow oily, and give them a disagreeable appearance. The oven must be moderate; for if it is too hot, they

will be scorched, and their beauty spoiled; if too slack, they will look black and heavy.

Common Cheesecakes.

Put a spoonful of rennet into a quart of milk, and set it near the fire. When it is blood warm, and broken, drain the curd through a sieve. Break the curd gently with your fingers, and rub into it a quarter of a pound of butter, as much sugar, a nutmeg, and two Naples' biscuits grated; the yolks of four eggs, and the white of one, beat an ounce of almonds, with two spoonsful of rose water, and the same of white wine. Then clean and wash six ounces of currants, and put them into the curd. Mix all well together, fill your patty-pans, and send them to a moderate oven.

Fine ditto.

Set a pint of cream on the fire, when it boils put in eight eggs, and half the whites, well beat. When it becomes a curd, strain it through a lawn sieve, and while hot, slice in a quarter of a pound of butter. Let it stand till cool, then add two ounces of blanched almonds, beaten with orange-flower water, a little sack, a little beaten mace and nutmeg, and sugar to the taste. Bake them in puff-paste. Add currants or sweetmeat if approved.

Bread ditto.

Slice a penny loaf as thin as possible, pour on it a pint of boiling cream, and let it stand two hours. Take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and mix them with half a pound of currants well washed and dried, and a spoonful of white wine or brandy. Bake them with puff-paste in patty-pans, or in raised crust.

Lemon ditto.

Boil the rinds of two lemons till they are soft, then

pound them in a mortar; add eight eggs, but half the whites, half a pound of sugar, a pint of cream, the juice of two lemons, and two Naples' biscuits grated. Mix them well together, and set them over a slow fire, stirring them all the time. When they begin to thicken, take them off the fire, and continue stirring them till cold. Bake them in puff-paste, and sift fine sugar over them before they are sent to the oven.

Orange cheesecakes may be made the same way, only observing to boil the peel in two or three waters to take off the bitterness.

Almond Cheesecakes.

Blanch half a pound of almonds, and beat them well with orange flower water, two Naples' biscuits grated, half a pound of melted butter, eight eggs, but four whites, the juice of a Seville orange or lemon, and the rind grated with sugar to the taste. Bake them in puff-paste.

Citron ditto.

Beat the yolks of four eggs, and mix them with a quart of boiled cream. When cold, set it on the fire, and let it boil till it curds. Blanch some almonds, beat them with orange flower water, and put them into cream, with a few Naples' biscuits, and green citron shred fine. Sweeten to your taste, and bake them in cups.

CUSTARDS.

OBSERVATIONS.

IN making of custards, remember to put a spoonful of water into your pan or saucepan, to prevent your ingredients sticking to the bottom.

Boiled Custards.

If made with cream, allow four yolks of eggs to a

pint; but if with milk six, and put in a tea-spoonful of arrow root or fine rice flour. Sweeten with fine sugar, put in a little orange flower or rose water, and a piece of cinnamon. Stir them all the time they are on the fire, to prevent their curdling. Preserved oranges cut in halves, and the inside taken out and filled with boiled custard, makes a very nice dish.

Boiled ditto, a plainer way.

Take a quart of new milk, sweeten to your taste, beat up well the yolks of eight eggs, and the whites of four. Stir them into the milk, and fill your cups. Put them in a pan of boiling water, better than half way up their sides; but take care the water does not boil too fast, lest it should get into your cups, and spoil your custards.

Baked ditto.

Boil the milk or cream with a piece of cinnamon, or nutmeg, and let it stand till cold. If cream, add four yolks of eggs to a pint; if milk, six, with sugar to the taste; pour them into cups and bake them.

Almond ditto.

Take a pint of cream, a quarter of a pound of almonds blanched and beat fine with orange flower water, the yolks of four eggs, and sugar to the taste. Stir it over the fire till it thickens, and pour it into cups.

Gooseberry ditto.

Scald green gooseberries, drain them from the water, and pulp them through a cullender. To a pint of pulp put four eggs, two spoonsful of orange flower water, and sugar to the taste. Set it over the fire till it thickens, and then put it into glasses or cups.

Lemon ditto.

Put to half a pound of double refined sugar, the juice of two lemons, the rind of one pared thin, the inner

rind of one boiled tender and rubbed through a sieve, and a pint of white wine. Let them boil for some time, take out the peel and a little of the liquor, and set it to cool. Pour the rest into the dish you intend for it, beat four yolks and two whites of eggs, and mix them with your cool liquor. Strain them into your dish, stir them well together, and set them on a slow fire in boiling water. When enough, grate the rind of a lemon on the top, and brown it over with a salamander. This may be eaten either hot or cold.

Orange Custards.

Boil the rind of half a Seville orange till tender, and beat it in a mortar till very fine. Put to it a spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs. Beat them well together for ten minutes, then pour in by degrees a pint of boiling cream. Keep beating them till cold, then put them in cups, and set them in a dish of hot water. Let them stand till they are set, take them out, and stick preserved orange on the top. These may be served up either hot or cold.

Beest ditto.

Set a pint of beest over the fire, with a little cinnamon, and three bay-leaves, till boiling hot. Then take it off, and have ready mixed a spoonful of flour, and the same of cream. Pour the hot beest upon it by degrees, mix it well together, and sweeten to your taste. You may bake either in crusts or cups.

CAKES, BISCUITS, &c.

OBSERVATIONS.

WHEN about to make any of these articles, be sure to have all your ingredients ready, so as not to leave them

till your business is done; but be particularly observant with respect to the eggs when beaten up, which, if left any time, must be again beaten, and by that means your cake will not be so light as it otherwise would and ought to be. If you use butter to your cakes, be careful in beating it to a fine cream before you mix the sugar with it. Cakes made with rice, seeds, or plumbs, are best baked with wooden garths, as thereby the heat will penetrate into the middle, which will not be the case if baked in pots or tins. The heat of the oven must be proportioned to the size of the cake.

A good common Cake.

Take six ounces of ground rice, as much flour, the yolks and whites of nine eggs, half a pound of lump sugar, pounded and sifted, and half an ounce of carraway seeds. Mix these well together, and bake it an hour in a quick oven.

A rich Seed ditto.

Take half a pound of flour well dried, half a pound of butter, half a pound of loaf sugar, beat and sifted, four eggs, an ounce of carraway seeds, half a nutmeg grated, and its weight in cinnamon. First beat your butter to a cream, then put in your sugar; beat the whites of your eggs by themselves, and mix them with your butter and sugar, then beat up the yolks and mix with the whites. Beat in your flour, spices, and seed, a little before you bake it. It will take two hours in a quick oven.

A Pound ditto.

Beat a pound of fresh butter, with the hand in a pan, till it is like a fine thick cream, then mix in by degrees ten eggs well beaten, but only five whites. Then put in a pound of fine sugar sifted, a pound of flour, a little mace, and a little brandy. Beat it all together for an hour, then put in a pound of currants,

or an ounce of carraway seeds, butter the tin well, and bake it an hour in a quick oven.

A common Plumb Cake.

To three pounds and a half of flour, put half a pound of sugar, a nutmeg grated, eight eggs, a glass of brandy, half a pint of yeast, a pound of butter melted in a pint and a half of milk, and put, just warm, to the other ingredients. Let it rise an hour before the fire, then mix it well together, add two pounds of currants, butter the tin, and bake it.

A rich ditto.

Work six pounds of fresh butter to a cream, and throw in, by degrees, three pounds of refined sugar, beat and sifted; mix them well together; work in three pounds of blanched almonds, beat fourteen eggs, and strain them through a sieve, put them in, and beat them all together till they are thick and look white. Add half a pint of French brandy, half a pint of Madeira, a small quantity of ginger, and two ounces each of mace, cloves, and cinnamon, with three large nutmegs, all beaten in a mortar as fine as possible. Shake in gradually four pounds of well-dried and sifted flour. When the oven is well prepared, and a tin hoop to bake it in, stir into this mixture (as you put it into the hoop) seven pounds of currants, and such a quantity of candied orange, lemon, and citron, in equal proportions, as shall be thought proper. The oven must be quick, and the cake will take at least four hours to bake. Plump the currants by pouring boiling water upon them, and drying them before the fire. Put them warm into the cake.

A Wedding or Twelfth ditto.

Beat two pounds of butter to cream with the hand, then put in two pounds of fine sugar sifted. Take

two pounds of flour dried, half a pound of almonds blanched and pounded with orange flower water, and an ounce of beaten mace. Mix these well together, then beat sixteen eggs, leaving out four whites, put to them a glass of sack and a glass of brandy. Put a handful of the flour and almonds to the sugar and butter, then a spoonful of the eggs, and so on till they are all mixed together, beat it an hour with the hand, then put two pounds of currants, half a pound of citron, half a pound of orange peel, and two spoonful of orange flower water. Butter the tin, and bake it three hours and a half. An icing should be put over this cake after it is baked.

The Vicarage Cake.

A pound and a half of flour, half a pound of moist sugar, a little grated ginger and nutmeg, two eggs well beaten, a spoonful of yeast, and as much brandy. Make it a light paste with a quarter of a pound of butter melted in half a pint of milk. Put it before the fire half an hour to rise, then add three quarters of a pound of currants, and bake it in a brisk oven.

Cream Cakes.

Beat the whites of nine eggs to a stiff froth, to every white of an egg grate the rinds of two lemons. Shake in gently a spoonful of refined sugar sifted fine, lay a wet sheet of paper on a tin, and with a spoon drop the froth in little lumps on it, at a small distance from each other. Sift sugar over them, and set them in a cool oven, and close up the mouth of it, which will occasion the froth to rise. As soon as they are coloured they will be done; then take them out, and put two bottoms together; lay them on a sieve, and set them to dry in a cool oven.

Rice ditto.

Beat up well the yolks of fifteen eggs with a whisk;

then put to them ten ounces of loaf sugar sifted fine, and mix them well together. Put in half a pound of ground rice, a little orange water or brandy, and the rinds of two lemons grated. Then put in the whites of seven eggs well beat, and stir the whole together for a quarter of an hour. Put them in a hoop, and set it in a quick oven for half an hour, and it will be properly done.

A Spanish Cake.

Mill twelve eggs, and three quarters of a pound of the best moist sugar, with a chocolate mill, till they are of a lather; mix in a pound of flour, half a pound of beaten almonds, two ounces each of candied orange peel and citron, four spoonsful of orange flower water, half an ounce of cinnamon, and a glass of wine. Bake it in a slow oven.

Portugal Cakes.

Put a pound of fine sugar sifted, a pound of fresh butter, five eggs, and a little beaten mace, into a broad pan; beat it with your hands till it is very light, and looks curdling; then add a pound of flour, and half a pound of currants, beat them together, fill tin pans half full, and bake them in a slack oven.

Shrewsbury ditto.

Beat half a pound of butter to a fine cream, and put in as much flour, one egg, six ounces of beaten and sifted loaf sugar, and half an ounce of carraway seeds. Make them into a paste, roll them thin, and cut them round with a small glass, or little tins; prick them, lay them on sheets of tin; and bake them in a slow oven.

Queen's ditto.

Take a pound of sugar beat fine, two eggs, half a pound of butter, a little rose water, six spoonsful of warm cream, a pound of currants, and as much flour

as will make it up; stir them well together, put them into well-buttered tins, bake them in an oven, almost as hot as for bread, for half an hour, take them out, glaze them, and let them stand a little after the glazing is on, to rise.

Saffron Cakes.

A quartern of flour, a pound and a half of butter, three ounces of carraway seeds, six eggs well beaten, a quarter of an ounce of cloves and mace finely beaten together, a little cinnamon pounded, a pound of sugar, a little rose water and saffron, a pint and a half of yeast, and a quart of milk. Mix all together lightly in the following manner: boil your milk and butter, skim off the butter, and mix it with your flour, and a little of the milk. Stir the yeast into the rest, and strain it. Mix it with the flour, put in your seeds and spice, rose water, tincture of saffron, sugar and eggs. Beat it all well up, and bake it in a hoop or pan well buttered. Send it to a quick oven, and an hour and a half will do it.

Bath ditto.

Rub a pound of butter into an equal quantity of flour, with a spoonful of good yeast. Warm some cream, and make it into a light paste. Set it to the fire to rise, when you make them up, take four ounces of carraway comfits, work part of them in, and strew the rest on the top. Make them in round cakes. Bake them on sheet tins, and they will eat well hot either at breakfast or tea in the afternoon.

Prussian ditto.

Half a pound of dried flour, a pound of beaten sugar sifted, the yolks and whites of seven eggs beaten separately, the juice of a lemon, the peels of two grated, and half a pound of almonds beat fine with rose water. When you have beat the whites of the eggs to a froth, put in the yolks, and all except the flour, and beat them

well together. Shake in the flour just before you set it into the oven.

Fine Almond Cakes.

Blanch a pound of Jordan almonds, beat them fine, with a little orange flower water, to keep them from oiling. Boil a pound and a quarter of fine sugar, to a high candy, and put in your almonds. Grate off the rinds of two lemons, and put as much juice as to make it of a sharp taste; put this mixture into glasses, set them in a stove, stirring often, that it may not candy: and when it is a little dry, part it into small cakes upon sheets of paper, to harden.

Marlborough ditto.

Beat and strain eight eggs, yolks and whites, put to them a pound of sugar beaten and sifted; beat these together three quarters of an hour, and put in three quarters of a pound of flour well dried, and two ounces of carraway seeds; beat all well together, and bake them in broad tin pans, in a brisk oven.

Ratafia ditto.

Blanch, and then beat half a pound of sweet almonds, and the like of bitter almonds, in fine orange, rose, or ratafia water, to keep them from oiling. Take a pound of fine sugar pounded and sifted, and mix it with your almonds. Have ready the whites of four eggs well beaten, and mix them lightly with the almonds and sugar. Put it into a preserving pan, and set it over a moderate fire, stirring it one way until it is pretty hot; when a little cool, form it in small rolls, and cut it into thin cakes. Dip your hands in flour, and shake them on them; give each a light tap with your finger, and put them on sugar papers. Sift a little sugar on them before you put them into the oven, which must be slack.

Apricot Cakes.

Scald and peel a pound of ripe apricots, and as soon as you find the skins will come off, take out the stones. Beat the fruit in a mortar to a pulp; then boil half a pound of double refined sugar, with a spoonful of water, skim it well, and put to it the pulp. Simmer it a quarter of an hour over a slow fire, and keep stirring it all the time. Pour it into shallow flat glasses, turn them out upon glass plates, put them into a stove, and turn them once a day till they are dry.

A Savoy ditto.

Take the weight of four eggs, in fine sugar, powdered and sifted, the weight of seven eggs in flour, well dried. Break the seven eggs, the yolks into one basin, and the whites into another. Mix the sugar with the yolks, a little grated lemon peel, and a little orange flower water; beat them well together for half an hour, then add to them the whites whipped to a froth, and mix in the flour by degrees, beating them all the time. Then put it into a tin well buttered, and bake it an hour and a half. This is a very delicate light cake, and is pretty baked in a melon-mould, or any other shape. It may be iced if approved.

A Sponge ditto.

Beat ten eggs, only five whites, together in a pan for half an hour, then add a pound of lump sugar, beaten and sifted; beat the sugar and eggs half an hour longer, then add three quarters of a pound of dried flour, and a spoonful of orange flower water. Mix them well, butter the tin, put in the cake, and bake it an hour and a half in a moderate oven. Care must be taken that it is put into the oven immediately, or it will not be light.

Cakes Royal.

Put a quarter of a pint of water into a saucepan, an

ounce of butter, two ounces of fine sugar, some lemon peel grated, and a little salt; when it has boiled about half a minute, stir in by degrees four spoonsful of flour, stirring it all the time till it becomes a smooth paste, pretty stiff, and begins to adhere to the saucepan, then take it off, and add three eggs well beaten, putting them in by degrees; and stirring the paste all the time that it may not become lumpy; add a little orange flower water, and a few almonds pounded fine. Make them into little cakes, and bake them on a tin well buttered. Half an hour will bake them in a moderate oven.

Orange Cakes.

Pare and quarter some Seville oranges, and boil the rinds in two or three waters until they are tender, and the bitterness gone off. Skim them, and then lay them on a clean napkin to dry. Take all the skins and seeds out of the pulp, with a knife, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a pan, with just as much water as will dissolve it. Boil it till it becomes a perfect sugar, and then, by degrees, put in your peels and pulp. Stir them well before you set them on the fire; boil it gently till it looks clear and thick, and then put them into flat bottomed glasses. Set them in a stove, and keep them in a constant and moderate heat; and when they are candied on the top, turn them out upon glasses.

Lemon ditto.

Put to the whites of ten eggs, three spoonsful of rose or orange flower water, and beat them an hour with a whisk. Then put in a pound of beaten and sifted sugar, and grate into it the rind of a lemon. When it is well mixed, put in the juice of half a lemon, and the yolks of ten eggs beat smooth. Just before you put it into the oven, stir in three quarters of a pound of flour, butter your pan, and put it into a moderate oven; an hour will bake it.

Currant Cakes.

Dry before a fire a pound and a half of flour, take a pound of butter, half a pound of loaf sugar well beaten and sifted, four yolks of eggs, four spoonsful of rose water, the same of sack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to the rose water and sack. Put in the sugar and butter. Work them together, and then strew in the currants and flour, having them ready warmed for mixing. You may make six or eight cakes of them; bake them of a fine brown, and crisp.

Water ditto.

Rub a quarter of a pound of sugar, into a pound of flour; five ounces of fine sugar powdered, and a few carraway seeds. Mix them to a paste with milk; roll them out very thin, and cut them into cakes with the top of a glass or cup. Lay them on sheets of tin buttered, and bake them.

Ginger ditto.

Mix four pounds of flour with four ounces of ginger powdered very fine, heap them in a dish, and make a hole in the middle; beat six eggs and put them into a saucepan with a pint of cream, two pounds of butter, and a pound of powdered sugar. Stir them together over a slow fire till the butter is melted, then pour it to the flour and ginger. Make it into a paste, and roll it out about a quarter of an inch thick, then cut it into cakes with the top of a cup or glass. They must be baked in a very hot oven.

Excellent Gingerbread.

Put half a pound of treacle, with a quarter of a pound of sugar, and a quarter of a pound of butter, into a saucepan. Set them over the fire till the butter is melted, stirring them several times to mix them well together. Then pour them out into an earthen

dish, and put to them a quarter of an ounce of ginger finely powdered, a quarter of a pound of candied orange peel cut small, and two ounces of carraway seeds, if approved, if not they may be omitted. Mix in flour enough to make it a stiff paste, roll it out, and cut it into cakes with the top of a cup or glass, or make it into nuts. Bake them on tin plates well buttered.

Common Biscuits.

Beat eight eggs well up together, and mix with them a pound of sifted sugar with the rind of a lemon grated. Whisk it till it looks light, then put in a pound of flour, with a little rose water. Sugar them over, and bake them in tins, or on papers.

Sponge ditto.

Beat the yolks of twelve eggs for half an hour; then put in a pound and a half of sugar beat and sifted, and whisk it till it rises in bubbles. Then beat the whites to a strong froth, and whisk them well with your sugar and yolks. Work in fourteen ounces of flour, with the rinds of two lemons grated. Bake them in tin moulds buttered, in a quick oven. They will take about half an hour baking; before you put them into the oven, sift pounded sugar over them.

Savoy ditto.

Separate the yolks and whites of six eggs, mix the yolks with six ounces of sugar powdered fine, and the rind of a lemon grated; beat them together for a quarter of an hour; whisk the whites up in a broad dish till they become entirely froth; mix them with the yolks, and add five ounces of dried flour. Stir the whole well together; then, with a piece of flat ivory, take the batter out and draw it along white paper to the proper size of the biscuit. Sift some sugar over them, and bake them in a hot oven, but they must be

carefully watched, being soon done; and a few seconds over the proper time will scorch and spoil them.

Naples' Biscuits.

Put a quarter of a pint of water, two spoonfuls of orange flower water, and half a pound of fine sugar, into a saucepan; boil till the sugar is melted, then pour it upon four eggs well beaten, stirring the whole as fast as possible while the syrup is poured in. Beat it till it is cold, and then stir in half a pound of flour. Make white paper up into moulds the proper size for the biscuits, pour the batter into them, and put them on tins to bake; sift fine sugar over them before they are put into the oven. Care must be taken to watch them while in the oven, that they may not be scorched, and become of a bad colour.

Short ditto.

Beat a quarter of a pound of butter to cream, add six ounces of sugar powdered and sifted, four yolks of eggs, three quarters of a pound of flour, a little mace, and grated lemon peel; make them into a paste, roll them out and cut them into cakes with the top of a cup or glass. Currants or carraway seeds may be added.

Lemon ditto.

Beat the yolks of ten eggs and the whites of five, well together, with four spoonfuls of orange flower water, till they froth up. Then put in a pound of loaf sugar sifted, beat it one way for half an hour, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one. Butter your tin, and bake them in a quick oven; but do not stop up the mouth at first, for fear they should scorch. Dust sugar over before you put them into the oven.

Macaroons.

Blanch and beat fine a pound of sweet almonds, put to them a pound of sugar and a little rose water, to keep them from oiling. Then beat the whites of seven eggs to a froth, put them in, and work the whole well together. Drop them on wafer paper, grate sugar over them, and put them into the oven.

Diet Bread.

Take the weight of twenty eggs of flour, and ten of sugar. Break fifteen eggs, separate the yolks from the whites. Mix the sugar well with the yolks, then froth up the whites well, mix the yolks and sugar with them, and stir in the flour, first drying it well. Butter the tin, and bake it in a moderate oven.

Whigs or Buns.

Put half a pint of warm milk to three quarters of a pound of flour, with two or three spoonsful of yeast. Cover it up, and set it before the fire an hour, in order to make it rise. Work into the paste four ounces of sugar, and as much butter. Make it into buns, or whigs, with as little flour as possible, and a few seeds; bake them in a quick oven

Best London Buns.

Rub into two pounds of flour, a quarter of a pound of butter, and a quarter of a pound of loaf sugar powdered; add two eggs well beaten, a table spoonful of yeast, and a table spoonful of carraway seeds. Mix the whole into a paste about the stiffness of bread dough, with warm milk; let it stand all night to rise, make it into buns and bake them.

Green Caps.

Gather as many codlins as you want, just before they are ripe, green them as for preserving. Rub them over with a little oiled butter, grate double refined su-

gar over them, and set them in the oven till they look bright, and sparkle like frost. Then take them out, and put them into a china dish. Make a fine custard, and pour it round them. Stick single flowers in every apple, and serve them up.

Black Caps.

Cut into halves twelve large apples, and core them. Place them on a tin patty pan as close as they can lie, with the flat side downwards. Squeeze a lemon into two spoonsful of orange flower water, and pour it over them. Shred some lemon peel fine, and throw over them, and grate fine sugar over all. Set them in a quick oven, and half an hour will do them. When you send them to table, strew fine sugar all over the dish.

Snow Balls.

Pare and core five large baking apples, fill the holes with orange or quince marmalade. Then make some good hot paste, roll your apples in it. Put them in a tin dripping pan, bake them in a moderate oven, and when you take them out, cover them with icing about a quarter of an inch thick, and set them at a good distance from the fire till they are hardened; but take care you do not let them brown. Put one in the middle of a dish, and the others round it.

Icing for Cakes, &c.

Pound and sift fine a pound of double refined sugar, and mix it with the whites of twenty-four eggs, in an earthen pan. Whisk them well for two or three hours till it looks white and thick, then, with a broad thin board, or bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually, that it may not lose its colour; but a cool oven is best, where an hour will harden it.

CONFECTIONARY.

THE METHOD OF PREPARING SUGARS AND COLOURS.

CLARIFYING sugars is the first process in the art of confectionary, it requires great care and attention, and must be done in the following manner.

Put the white of an egg into your preserving pan, to four quarts of water, and beat it up to a froth with a whisk. Put in twelve pounds of sugar, mix all together, and set it over the fire. When it boils put in a little cold water, and in this manner proceed as often as may be necessary till the scum appears thick on the top. Then remove it from the fire, and when it is settled take off the scum, and pass it through a straining-bag. If the sugar should not appear very fine, give it another boil before you strain it. Having done which you may proceed to clarify your sugar to either of the following degrees:

Smooth or Candy Sugar. Having gone through the first process, as before directed, put what quantity you may have occasion for over the fire, and boil it till it is smooth. This you may know by dipping your skimmer into it, and then touching it between your forefinger and thumb, and on opening them, you will observe a small thread drawn between, which will immediately break, and remain on a drop on your thumb, which will be a sign of its being in some degree of smoothness. Give it another boil, and it will draw into a larger string, when it will have acquired the first degree.

Bloom Sugar. In this degree of refining sugar, boil it longer than in the former process, and then dip your skimmer in, shaking off what sugar you can into the

pan: then blow with your mouth strongly through the holes, and if bladders, or bubbles, go through, it will be a proof that it has acquired the second degree.

Feathered Sugar. Dip the skimmer into the sugar when it has boiled longer than in the former degrees. Shake it over the pan, then give it a sudden flirt behind you, and if it is enough, the sugar will fly off like feathers.

Crackled Sugar. Boil your sugar longer than in the preceding degree; then dip a stick into it, and immediately put it into a pan of cold water. Draw off the sugar that hangs to the stick into the water, and if it becomes hard, and snaps, it has acquired the proper degree; but if otherwise, you must boil it again till it answers that trial. Let the water you use for this purpose be perfectly cold, or you will be greatly deceived.

Carmel Sugar. To obtain this degree, your sugar must boil longer than in either of the former operations. Prove it by dipping a stick, first into the sugar, and then into cold water; observe, that when it comes to the carmel height, it will the moment it touches the water, snap like glass, which is the highest and last degree of refining sugar. When you boil this, take care your fire is not too fierce, lest by flaming up the sides of the pan, it should cause the sugar to burn, discolour it, and thereby destroy all your labour.

Having described the various degrees of refining sugar, we shall now point out the method of preparing those colours with which they may be tinged, according to fancy, and the different purposes for which they are to be used.

Red. Boil an ounce of cochineal in half a pint of water, about five minutes; then add half an ounce of cream of tartar, the same of pounded allum, boiling the whole on a slow fire about as long again. To know if it is done, dip a pen into it, write on white paper, and

if it shews the colour clear, it is sufficient. Then take it off the fire, add two ounces of sugar, and let it settle. Pour it clear off, and keep it in a bottle well stopp'd for use.

Blue. This colour is only for present use, make it thus: Put a little warm water in a plate, and rub an indigo stone in it till the colour is come to the tint you would have it. The more you rub it, the higher the colour will be.

Yellow. Pour a little water into a plate, and rub in it a bit of gamboge. It may also be done with yellow lily thus: Take the heart of the flower, infuse the colour with milk warm water, and preserve it in a bottle well stopp'd.

Green. Take the leaves of spinach, boil them about half a minute in a little water, strain it clear off, and it will be fit for use.

Any alterations may be made in these colours, by mixing to what shade you think proper; but on these occasions, taste and fancy must guide you.

Devices in Sugar. Steep gum-tragacanth in rose water, make it into a paste with some double-refined sugar. Colour it to your fancy, and make up your devices in such forms as you may think proper. You may have moulds made in various shapes for this purpose; and your devices will be pretty ornaments placed on the top of iced cakes.

Sugar of Roses in various Figures. Chip off the white part of some rose-buds, and dry them in the sun. Pound an ounce of them very fine; then take a pound of loaf-sugar, wet it in some rose-water, and boil it to a candy height: then put in your powder of roses, and the juice of a lemon. Mix all well together, then put it on a plate, and cut it into lozenges, or make it into any shapes or figures your fancy may draw. If you use them as ornaments for a desert, you may gild or colour them to your taste.

Artificial Fruit. At the proper season, save the stalks of the fruit, with the stones to them. Get tins made in the shape of the fruit you intend to imitate, leaving a hole at the top, to put in the stone and stalk. They must be so contrived as to open in the middle to take out the fruit, and there must also be made a frame of wood to fix them in. Care must be taken to make the tins very smooth in the inside, or their roughness will mark the fruit. Boil two cowheels, and a calf's foot, in a gallon of soft water till they are all boiled to rags, and only a full quart of jelly; strain it through a sieve. Put it into a saucepan, sweeten it, put in lemon-peel perfumed, and colour it like the fruit you intend to imitate. Stir all together, give it a boil, and fill your tins. Then put in the stones and stalks just as the fruit grows, and when the jelly is quite cold, open your tins, and put on the bloom, which may be done by carefully dusting on powder-blue. Keep them covered, to prevent the dust getting to them; and, to the eye, art will be an excellent substitute for nature.

A dish of Snow. Put twelve large apples into a saucepan with cold water. Set them over a slow fire, and when they are soft pour them into a hair sieve; take off the skins, and put the pulp into a bason. Beat the whites of twelve eggs to a strong froth; beat and sift half a pound of double-refined sugar, and strew it into the eggs. Work up the pulp to a strong froth, then beat them all together till they are like a stiff snow. Lay it upon a china dish, and heap it up as high as you can. Set round it green knots of paste in imitation of Chinese rails, and stick a sprig of myrtle in the middle of the dish.

Moonshine. Get a piece of tin the shape of a half moon, as deep as a half pint bason, and one in the shape of a large star, and two or three smaller ones. Boil two calf's feet in a gallon of water till it comes to a

quart, strain it off, and when cold, skim off the fat. Take half the jelly, and sweeten it with sugar to your palate. Beat up the whites of four eggs, stir all together, over a slow fire till it boils, and then run it through a flannel bag till clear. Put it in a clean saucepan, and take an ounce of sweet almonds blanch'd, and beat fine in a mortar, with two spoonsful of rose, and two of orange flower water. Then strain it through a coarse cloth, mix it with the jelly, put in four spoonsful of cream, and stir it all together till it boils. Have ready the dish you intend it for, lay the tin in the shape of a half moon in the middle, and the stars round it. Lay little weights on the tins, to keep them in the place where you put them. Then pour the moonshine into the dish; and when quite cold, take out the tins. Then fill up the vacancies with clear calf's feet jelly. Colour your moonshine with cochineal and chocolate, to make it look like the sky, and your moon and stars will then shine the brighter. Garnish it with rock candy sweetmeats.

Floating Island. Set a deep glass on a china dish. Take a quart of thick cream, and make it pretty sweet with fine sugar. Pour in a gill of sack, grate in the yellow rind of a lemon, and mill the cream till it is of a thick froth. Then carefully pour the thin from the froth into a dish. Cut a French roll, or as many as you want, as thin as you can, put a layer of it as light as possible on the cream, then a layer of currant jelly, then a thin layer of roll, then hartshorn jelly, then roll, and over that whip your froth which you saved off the cream, well milled up, and lay it on the top as high as you can heap it. Ornament the rim of your dish with figures, fruits, or sweetmeats, as you please. This looks very pretty on the middle of a table, with candles round it; and you may make it of as many different colours as you fancy, according to what jellies, jams, or sweetmeats you have.

Desert Island. Form a lump of paste into a rock

three inches broad at the top ; then colour it, and set it in the middle of a deep dish. Set a cast figure on it, with a crown on its head, and a knot of rock candy at its feet. Make a roll of paste an inch thick, and stick it on the inner edge of the dish, two parts round. Cut eight pieces of eringo-root, about three inches long, and fix them upright to the roll of paste on the edge. Make gravel walks of shot comfits round the dish, and set small figures in them. Roll out some paste, and cut it open like Chinese rails. Bake it, and fix it on either side of the gravel-walks with gum, and form an entrance where the Chinese rails are, with two pieces of eringo-root for pillars.

Chinese Temple or Obelisk. Take an ounce of fine sugar, half an ounce of butter, and four ounces of fine flour. Boil the sugar and butter in a little water, and when cold, beat up an egg, and put it to the water, sugar, and butter. Mix it with the flour, and make it into a stiff paste. Roll it as thin as possible, have a set of tins in the form of a temple, and put the paste upon them. Cut it in what form you please upon the separate parts of your tins, keeping them separate till baked ; but take care to have the paste exactly the size of the tins. When you have cut all the parts bake them in a slow oven ; when cold, take them out of the tins, and join the parts with strong isinglass and water with a camel's-hair brush. Set them one upon the other, as the forms of the tin moulds will direct you. If you cut it neatly, and the paste is rolled very thin, it will be a beautiful corner for a large table. If you have obelisk moulds, you may make them the same way for an opposite corner. Be careful to make the pillars stronger than the top, that they may not be crushed by their weight.

These decorations in confectionary are calculated to embellish grand entertainments, and certainly have a very pleasing effect on the sight ; but their beauties depend entirely on the ingenuity of the artist.

CREAMS, JAMS, &c.

A fine Cream.

Sweeten a pint of cream to your palate, grate in a little nutmeg, add a spoonful of orange flower or rose water, and two spoonful of sack, beat up four eggs, and two whites, stir all together one way over the fire, till it is thick; have cups ready, and pour it in.

Orange ditto.

Take the rind of a Seville orange, and the juice of four oranges. Put them into a stewpan, with a pint of water, and eight ounces of sugar; mix in the whites of five eggs well beat, and set the whole over the fire. Stir it one way till it becomes thick and white, then strain it through a gauze, and keep stirring it till it is cold. Then beat the yolks of the eggs very fine, and put into your pan with some cream, and the other articles. Stir it over a slow fire till it is ready to boil, then pour it into a bason, and stir it till it is quite cold, and put it into your glasses

Lemon ditto.

Mix the juice of five lemons, half a pint of water, a pound of refined sugar beat fine, the whites of seven eggs, and the yolk of one beaten well; strain it, and set it on a gentle fire, stirring it all the while, and skim it clean; put into it the peel of one lemon when it is very hot, but not boiling; take out the lemon peel, and put it into your glasses.

Hartshorn ditto.

Boil four ounces of hartshorn shavings in three pints of water till reduced to half a pint, then run it thro' a jelly-bag. Put to it a pint of cream, and four ounces of sugar, and just boil it up. Put it into glasses, let it stand till cold, and then, by dipping your glasses into scalding water,

it will slip out whole. Stick them all over with slices of almonds cut lengthways. It is generally eaten with white wine and sugar.

Whipt Cream.

Mix the whites of eight eggs, a quart of cream, and half a pint of sack together. Sweeten to your taste with double refined sugar. You may perfume it, if agreeable, with a little musk or ambergris tied in a rag, and steeped a little in the cream. Whip it up with some lemon peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in your glasses, or basons. This put over fine tarts, has a pretty appearance.

Blanched ditto.

Beat the whites of seven eggs well with a quarter of a pint of cream. While this is doing, set a pint of cream on the fire with two spoonfuls of orange flower water, and two of fine sugar. When it boils, strain the eggs and the cream into it, and set it on the fire till it turns to a fine curd, stirring it all the time to prevent it burning. Strain it through a sieve, and put the curd into cups or glasses.

Burnt ditto.

Boil a pint of cream with sugar, and a little lemon peel shred fine; beat up the yolks of six, and the whites of four eggs. When your cream is cool, put in your eggs, with a spoonful of orange flower water, and one of flour. Set it over the fire, keep stirring it till thick, then pour it into a dish. When cold, sift a quarter of a pound of fine sugar all over it, and hold a hot salamander over it, till it is of a nice light brown colour.

Clouted ditto.

Scald a gallon of milk, or two quarts of cream over a gentle fire, till it begins to froth round the sides of

the pan. Then take it off and set it in two broad earthen pans in the manner that milk is set for cream. If this is done over night, it will be fit for use the next day. Take off the cream with a skimmer, and put it in layers on china dishes, with fine sugar sprinkled between them. Eat it with wine and sugar, or with preserves, or fruit.

Divide the cream with a knife while it is standing in the pan, as it will then come off in proper sized pieces, and drain better.

Spanish Cream.

Three spoonful of ground rice, the yolks of three eggs, three spoonful of water, and two of orange flower water. Put to them a pint of cream, and set it upon a good fire ; keep stirring it till it is of a proper thickness, then pour it into cups.

Steeple ditto.

Put five ounces of hartshorn, and two ounces of ivory dust, into a stone bottle ; fill it up with fair water to the neck : put in a little gum arabic and gum dragon ; then tie up the bottle very close, and set it in a pot of water, with hay at the bottom. When it has stood six hours, take it out, and let it stand an hour before you open it ; then strain it, and it will be a strong jelly. Blanch a pound of almonds, beat them fine, mix it with a pint of cream, and let it stand a little ; then strain it, and mix it with a pound of jelly ; set it over the fire till it is scalding hot, and sweeten it with double refined sugar. Then take it off, put in a little amber, and pour it into small high gallipots. When it is cold, turn them, and lay cold cream about them in heaps.

Chocolate ditto.

Scrape fine a quarter of a pound of the best chocolate, put to it as much water as will dissolve it. Then

beat it half an hour in a mortar, and put in as much fine sugar as will sweeten it, and a pint and a half of cream. Mill it, and as the froth rises, lay it on a sieve. Put the remainder of your cream in posset glasses, and lay the frothed cream upon them.

Tea Cream.

Boil a quarter of an ounce of fine green tea with half a pint of milk; strain it, and put in half a pint of cream, and two spoonsful of rennet. Set it over some hot embers in the dish you intend to send it to table, and cover it with a tin plate. When it is thick it will be done, and fit to serve up. Coffee cream is made in the same manner

Raspberry ditto.

Rub raspberries, or raspberry-jam, through a sieve, to take out the seeds, then mix it with cream. Sweeten it to your taste; put it in a stone jug, and raise a froth with a chocolate mill. As your froth rises, take it off with a spoon, and lay it upon a hair sieve. When you have got as much froth as you want, put what cream remains into a deep china dish, or punch-bowl, pour your frothed cream upon it as high as it will lie on, and stick a light flower in the middle.

Ratafia ditto.

Boil six laurel leaves, in a quart of thick milk, with a little ratafia; when it has boiled take out the leaves. Beat the yolks of four eggs with a little cold cream, and sweeten it to your taste. Then thicken the cream with your eggs, and set it over the fire again, but do not let it boil. Keep stirring it all the time one way, pour it into china dishes. This must be served up cold.

Ice ditto.

Pare, stone, and scald twelve ripe apricots, and beat them fine in a mortar. Put to them six ounces of dou-

ble-refined sugar, and a pint of scalding cream, work it through a hair sieve. Put it into a tin that has a close cover, and set it in a tub of ice broken small, and a large quantity of salt put among it. When your cream grows thick round the edges of your tin, stir it, and set it in again till it grows quite thick. When frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with salt and ice as before. Put your mould in the middle, and lay your ice under and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but if in summer, remember not to turn it out till the moment you want it.

Rice Cream.

To a quart of cream and one of milk, add three ounces of rice, for two hours or more, with a blade or two of cinnamon and mace. When the rice is sufficiently boiled, add some grated nutmeg. This is highly nourishing, and forms a light and agreeable supper.

Fresh Cheese.

Sweeten some milk to the taste, grate in a little nutmeg, and put in rennet enough to turn it to a very soft curd. It must be made in the dish in which it is to be sent to table.

Turkish Yourt.

Let a small quantity of milk stand till it is sour, then put it into new milk, to turn it to a soft curd. This may be eaten with sugar only, or both this and the fresh cheese are good eaten with strawberries, as cream, or with sweetmeat of any kind.

Gooseberry Fool.

Put green gooseberries into an earthen pot, and set it into a kettle of water; let them coddle till they are

quite soft, then pulp them through a cullender, and mix the pulp with an equal quantity of cream or milk; if too thick, add a little more milk. Sweeten it to the taste. Ripe gooseberries make very good fool.

Preserves with Cream.

To a pound of raspberry, gooseberry, or any other jam, add a pint of cream. If cream cannot be procured, new milk thickened over the fire, without letting it boil, with a spoonful of rice flour, and the yolks of two eggs, will be a very good substitute for it.

Raspberry Jam.

Take raspberries thoroughly ripe, and quite dry. Mash them fine, and strew them in their own weight of loaf sugar, and half their weight of the juice of white currants. Boil them half an hour over a clear slow fire, skim them well, and put them into pots, or glasses. Tie them down with brandy papers, and keep them dry. Strew on the sugar as soon as you can after the berries are gathered, and in order to preserve their fine flavour, do not let them stand long before you boil them

Gooseberry ditto.

Cut and pick out the seeds of large green gooseberries, full grown, but not ripe. Put them into a pan of water, to green them, and put them into a sieve to drain. Then beat them in a mortar, with their weight in sugar. Boil a quart of gooseberries to a mash in a quart of water, squeeze them, and to every pint of liquor put a pound of loaf sugar. Then boil and skim it, put in your green gooseberries, and having boiled them till they are very thick, clear, and of a pretty green, put them into glasses.

Strawberry ditto.

Bruise fine some scarlet strawberries quite ripe, and put to them a little juice of strawberries. Beat and

sift their weight in sugar, strew it over them, and put them into a preserving pan. Set them over a clear slow fire, skim them, boil them twenty minutes, and then put them into glasses.

Apricot Jam.

Take ripe apricots. Pair and cut them thin, and infuse them in an earthen pan till tender and dry. To every pound and a half of apricots, put a pound of double refined sugar, and three spoonful of water. Boil your sugar to a candy height, and put it upon your apricots. Stir them over a slow fire till they look clear and thick, be careful they do not boil: then pour them into glasses.

Red and Black Currant ditto.

Gather your currants when thoroughly ripe and dry, and pick them clean from the stalks. Then bruise them well in a bowl, and to every two pounds of currants, put a pound and a half of loaf sugar finely beaten. Put them into a preserving pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

Cherry ditto.

To four pounds of cherries put two pounds of fine white Lisbon sugar, and a pint of red currant juice. Stone the cherries, and boil the whole together pretty fast till it will stiffen; then put it into pots for use.

Damson, Bullace, or Plumb ditto.

Cut the fruit from the stones, put four pounds of sugar to six of fruit, and proceed as for gooseberry jam.

JELLIES, SYLLABUBS, &c. &c.

Calf's Feet Jelly.

Cut two calf's feet in pieces, put them into a saucepan with a gallon of water, cover them close, and boil them softly till half is consumed, run the liquor through a sieve, and let it stand till it is cold. Take off the fat at the top and bottom, melt the jelly in a preserving pan, and put in a pint of Rhenish wine, the juice of four or five lemons, refined sugar to your taste, the whites of eight eggs well beaten to a froth; stir and boil these together near half an hour: then pass it through a sieve into a jelly bag; put into your bag a small sprig of rosemary and a piece of lemon peel; pass it through the bag till it is as clear as water.

Hartshorn ditto.

Boil half a pound of hartshorn shavings with three quarts of spring water till it is reduced to a quart; strain it off and set it by till the next day; then put it into a saucepan, and melt it over a slow fire with half a pound of double refined sugar; when melted, add to it a pint of Sherry or Mountain wine, the juice of six lemons, the parings of two, and the whites of ten eggs whipped to a froth. Let all boil for five minutes, run the jelly three or four times through a jelly bag till it is perfectly clear, and then put it into glasses. If to be put into moulds for turning out, add an ounce of isinglass to the hartshorn shavings.

Currant ditto.

String white or red currants, set them over the fire in a preserving pan. Mash them well, and let them boil gently about ten minutes, then run the liquor through a jelly bag, or a piece of fine linen, without pressing the fruit much, as that will make it look thick. To every pint of liquor allow three quarters

of a pound of loaf sugar, and boil it gently till it will jelly.

Raspberry jelly may be made thus, putting an equal proportion of raspberries and red currants.

Barberry jelly is made as above.

Black Currant Jelly.

Is made as the above, only putting a little water at first into the pan with them. Black currants being much more solid than the red.

Orange ditto.

Boil four ounces of isinglass in a quart of water, till it is reduced to a pint. Let it stand till it is cold, then add a pint of China orange juice, strained through a fine lawn sieve, with some of the rinds of the oranges, half a pound of fine sugar, and the whites of six eggs whipped to a froth. Boil all together for about ten minutes, and run it through a jelly bag till it is quite clear.

Fruit in Jelly.

Put half a pint of clear calf's feet jelly into a bason, and when it is set and stiff, lay in three fine peaches, and a bunch of grapes with the stalk upwards. Put over them a few vine leaves, and then fill up your bowl with jelly. Let it stand till the next day, and then set your bason to the brim in hot water. When you perceive it gives way from the bason, lay your dish over it, turn your jelly carefully out, and serve it to table.

Blanc Mange.

Simmer an ounce of isinglass in water enough just to cover it till it is dissolved. Then add to it a pint of cream, two spoonful of orange flower water, and fine sugar to the taste: give it a boil, and strain it into moulds. The moulds must be wetted well with cold water before the blanc mange is put in, or it will not turn out.

Green Mange.

Having dissolved your isinglass as in last article, put to it two ounces of sweet and the same of bitter almonds, with some juice of spinach to make it green, and a spoonful of brandy. Set it over a slow fire in a saucepan till it is almost ready to boil, then strain it through a gauze sieve, and when it grows thick, put it into a melon mould well wetted, let it lay till next day, and then turn it out. You may garnish it with red and white flowers.

Yellow ditto.

Dissolve your isinglass as before directed. Then add to it the yolks of eight eggs well beaten, half a pint of good white wine, lemon juice, and loaf sugar to the taste. Set all together over the fire for ten minutes, stirring it all the time, and then strain it through a fine sieve into moulds, wetting them first. Boil some of the rind of the lemon pared thin, with the other ingredients.

Syllabub from the Cow.

Put a pint of cyder and a pint of strong beer into a large bowl; grate in a small nutmeg, and sweeten it to your taste. Then milk from the cow as much as will make a strong froth. Pour half a pint of cream over it when it has stood an hour, or a few currants washed and picked.

Whipt ditto.

Rub a lump of loaf sugar on the outside of a lemon, put it into a pint of cream, and sweeten to your taste. Squeeze in the juice of a lemon, and add a glass of Madeira, or brandy. Mill it to a froth with a chocolate-mill, take off the froth as it rises, and lay it in a hair sieve. Then fill half of your glasses a little more than half full with white wine, and the other half of your glasses with red wine. Then lay on your froth

as high as you can, but mind it is well drained on your sieve, or it will mix with the wine, and your syllabub be spoiled.

Solid Syllabub.

Put a quart of cream to a pint of white wine, the juice of two lemons, the rind of one grated, sweetened to your taste. Whip it well, and take off the froth as it rises. Put it on a hair sieve, and let it stand till the next day. Then half fill your glasses with the skim, and heap up the froth as high as you can. The bottom will look clear, and it will keep several days.

Lemon ditto.

Take a quarter of a pound of loaf sugar, and rub upon the outer rinds of two lemons, till you have got all the essence out of them. Then put the sugar into a pint of cream, and the same of white wine. Squeeze in the juice of the lemons, and let it stand two hours. Then mill it to raise the froth, and take it off as it rises, or it will be heavy. Lay it upon a sieve to drain, then fill your glasses with the remainder, and lay on the froth as high as you can. Let them stand all night, and they will be fit for use.

Everlasting ditto.

Take half a pint of Rhenish wine, as much sack, the juice of two Seville oranges, and put them into two pints and a half of cream. Grate in the yellow rind of three lemons, and put in a pound of double refined sugar beaten and sifted. Mix all together, with a spoonful of orange flower water, and mill them. Then take off the froth, lay them on a sieve to drain, and fill your glasses. These will keep better than a week, and should be made the day before they are wanted. For the thin that is left at the bottom, have ready some calf's feet jelly, in which must be nothing but the calf's feet boiled to a hard jelly. When cold take off

the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear left of the syllabub. Sweeten to your palate, give it a boil, and pour it into basons. When cold, turn it out, and it will be exceeding fine.

Seville Orange or Lemon Posset.

Squeeze Seville orange or lemon juice into a glass dish, or mix them together, and sweeten it well with fine sugar. Make cream hot but not to boil, put it into a tea-pot and pour it into the juice, holding the tea-pot up very high, that it may froth and curdle the better. Milk thickened with one or two yolks of eggs may be used if more convenient.

Trifle.

Lay macaroons, ratafias, and Savoy biscuits in the bottom of a glass dish, and pour as much sherry or mountain wine over them as they will imbibe. Make a rich custard, be careful to thicken it very smooth; it should not boil. When cold pour it over the soaked biscuits; then whip some cream, wine, lemon juice, and sugar, into a froth, and lay it over the custard as high as it can be raised. A few nonpareil comfits strewed over the cream after it has stood some time and is become solid, have a pretty effect.

Another Trifle.

Take a quart of cream, a quarter of a pint of rich mountain or other sweet wine, the juice of a lemon, and the rind grated very fine, with fine powdered sugar to the taste. Whisk it to as high a froth as it can be raised, and let it stand, for the liquid to settle under the froth; then take the liquid and soak in it Naples' biscuits cut in slices lengthways, macaroons and ratafias, as many as will soak it all up. Lay these in a glass dish, a layer of the soaked biscuits, and a layer of currant jelly not spread too thick, till the dish is full, and then the frothed cream over the whole.

Flummery.

Blanch an ounce of bitter, and the like of sweet almonds, and throw them into cold water; take them out, and beat them in a mortar, with a little rose water to keep them from oiling; put them into a pint of calf's feet jelly; set it over the fire, and sweeten it to your taste with loaf sugar. As soon as it boils, strain it through a piece of muslin; and when it is cool, put it into a pint of cream, and keep stirring it often till it grows thick and cold. Wet your moulds in cold water, and pour in the flummery. Let them stand about six hours before you turn them out.

Spanish ditto.

Scald a quart of cream with a little mace or cinnamon. Mix it gradually into half a pound of rice flour, and stir it over a gentle fire till it is as thick as jelly. Sweeten to the taste, and pour it into cups or shapes. When cold, turn it out and serve it. Cream, wine, or preserves, eat well with it, or it may be eaten alone.

Oatmeal may be used instead of rice.

French ditto.

Beat an ounce of isinglass very fine, put it into a quart of cream, and mix them well together. Let it boil gently over a slow fire for a quarter of an hour, and keep stirring it all the time. Take it off, sweeten to your taste, and put in a spoonful of rose, and another of orange flower water. Strain it, and pour it into a glass or bason, and when cold, turn it out.

Green Melon in Flummery.

Take a little stiff flummery, and put into it some bitter almonds beat fine, with as much spinach juice as will make it of a pale green. When it is as thick as cream, wet your melon mould, and put it in. Put a pint of clear calf's feet jelly into a large bason, and let it stand all night. The next day turn out your me-

lon, and lay it in the middle of your bason of jelly. Then fill up with jelly that is beginning to set, and let it stand all night. Next morning turn it out as directed for *Fruit in Jelly*, p. 254. Ornament the top with a garland of flowers.

Macaroni.

Boil it in milk, when tender put it into a dish, without the milk; mix with it some pieces of butter and grated cheese; put it into a Dutch-oven, add butter, and grate more cheese on it. About ten or twelve minutes will be sufficient.

A Hedge Hog.

Beat two pounds of blanched almonds well in a mortar, with a little Canary and orange flower water to keep them from oiling. Work them into a stiff paste, then beat in the yolks of twelve, and the whites of seven eggs. Put to it a pint of cream, sweeten to your taste, and set it on a clear fire. Keep stirring it till it is thick enough to make into the form of a hedge hog. Then stick it full of blanched almonds, slit and stuck up like the bristles of a hedge hog, and put it into a dish. Take a pint of cream, and the yolks of four eggs beat up, and sweeten to your palate. Stir the whole together over a slow fire till quite hot, then pour it into the dish round the hedge hog, and let it stand till cold, and it will have a pleasing effect.

PRESERVING FRUITS, &c.

OBSERVATIONS.

Some general rules are necessary to be observed in this part of confectionary, and which we shall now notice, as well for the instruction, as reputation of those whose province it may be to use such articles.

1st. In making syrups, the sugar must be well pounded and dissolved before you set it on the fire, which will make the scum rise well, and cause the syrup to have its proper colour.

2nd. Stone fruit must be covered with mutton suet rendered, to keep out the air, which, if it penetrates, will totally destroy them.

3rd. Wet sweetmeats must be kept in a dry and cool place, as they will grow mouldy from damp, and too much heat will destroy their virtue.

4th. Dip writing paper into brandy, lay it close to the sweetmeats, cover them quite tight with paper, and they will keep for any length of time without receiving the least injury.

Without these precautions, all art and endeavours will prove ineffectual.

Apricots.

Gather them before the stones become hard, put them into cold spring water with plenty of vine leaves; set them over a slow fire till quite yellow, take them out, and rub them with a flannel and salt to take off the lint. Put them into the pan to the same water and leaves, cover them close, set them at a good distance from the fire till of a fine light green, take them carefully up, and pick out all the bad coloured and broken ones. Boil them gently two or three times in a thin syrup, and let them be quite cold each time before you boil them. When they look plump and clear, make a syrup of fine sugar, but not too thick; boil them gently in it, and put them into your pots or glasses.

Peaches.

Get some large peaches, but not too ripe. Rub off the lint with a cloth, and run them down the seam with a pin skin deep, and cover them with brandy.

Tie a bladder over them, and let them stand a week. Then take them out, and make a strong syrup for them. Boil and skim it well, put them in, and boil till they look clear; take them out, and put them into pots or glasses. Mix the syrup with the brandy, and when cold, pour it on your peaches.

Quinces.

Pare them very thin, and scoop out the cores with a sharp pointed knife, and throw them into cold water as they are done. Then cover them well with syrup, and boil them pretty fast till they look clear and begin to turn red, then put them into pots for use; broad flat pots are best where they do not lie one on the other; attention must be paid to their being covered with syrup.

Barberries.

Tie them in bunches, ten or twelve together; and boil them in syrup till they are quite clear. Or they may be stripped off the stalks, and boiled in the same manner.

Pine Apples.

Take them before they are ripe, lay them in strong salt and water for five days. Then lay in the bottom of a large saucepan, a handful of vine leaves, and put in your fruit. Fill up with vine leaves, and pour on the salt and water. Cover it close, set them over a slow fire, and let them stand till of a fine light green. Have ready a thin syrup, made of a quart of water to a pound of double refined sugar. When almost cold, put it into a deep jar, and put in the apples with their tops on. Let them stand a week, covered with the syrup. Then boil your syrup again, and pour it carefully into your jar, lest you break the tops of your fruit. Let it stand eight or ten weeks, and during that time give the syrup two or three boilings to keep it from moulding; let it be near cold before you put it

on. When the fruit looks quite full and green, take them out, and make a thick syrup, boil and skim it well, put a few slices of white ginger into it, and when nearly cold, pour it on your fruit. Tie them down close, and they will keep many years.

Grapes.

Take close bunches, not too ripe, and lay them in a jar. Put to them a quarter of a pound of sugar-candy, and fill up with brandy. Tie them close with a bladder, and set them in a dry place.

Green Codlings.

Gather them when of the size of a walnut, with the stalks, and a leaf or two on them. Put them with vine leaves into cold spring water, and proceed as for apricots.

Golden Pippins.

Boil the rind of an orange tender, lay it in water three days. Pare, core, and quarter a quart of pippins, boil them to a strong jelly, and run it through a jelly-bag. Pare and core twelve large pippins. Put a pint of water into a stewpan, with two pounds of loaf sugar. Boil, skim, and put in your pippins, with the orange-rind in thin slices. Boil them fast till the sugar is thick, and will almost candy. Put in a pint of the pippin jelly, and boil them till the jelly is clear. Squeeze in the juice of a lemon, give it a boil, and with the orange-peel put them into glasses.

Morella Cherries

Gather them when full ripe, take off the stalks, and prick them with a pin. To each pound of cherries, put a pound and a half of loaf sugar. Beat part of the sugar, strew it over them, and let them stand all night. Dissolve the rest of the sugar in half a pint of currant juice, set it over a slow fire, and put in the cherries with the sugar, and give them a scald. Take

them out, boil the syrup till thick, pour it upon your cherries, and tie them down close.

Raspberries.

Gather them on a dry day, when they are just turning red, with the stalks on about an inch long. Lay them singly on a dish, beat and sift their weight of refined sugar, and strew it over them. To a quart of fruit put a quart of red currant juice, and its weight of double refined sugar. Boil and skim it well, then put in your raspberries, and scald them. Take them off, and let them stand two hours. Then set them on again, and make them a little hotter. Proceed thus two or three times till they look clear; but do not boil them, as that will make the stalks come off. When they are cool, put them into jelly glasses with the stalks downwards. White raspberries must be preserved in the same manner, using white currant juice.

Green Gage Plumbs.

Gather them just before they are ripe. Put a layer of vine leaves at the bottom of your pan, then a layer of plumbs, then vine leaves and plumbs alternately, till the pan is nearly filled. Then put in as much water as it will hold, and set it over a slow fire; when the plumbs are hot, and begin to crack, take them off, pare off the skins carefully, putting them into a sieve as you do them. Then lay them in the same water, with leaves between, as at first, and cover them so that no steam can get out. Keep them at a distance from the fire till they are green, which will take five or six hours. Then take them out, lay them to drain, make a good syrup, and boil them gently in it twice a day for two days. Take them out, put them into a fine clear syrup, and cover them close down.

Oranges and Lemons.

Take Seville oranges, cut a small hole at the stalk

end of each, and scoop out the pulp quite clean. Tie them separately in pieces of muslin, and lay them in spring water for two days, changing it twice every day; then boil them in the muslin on a slow fire till tender. As it wastes, put more hot water into the pan, and keep them covered. Weigh the oranges before you scoop them, and to every pound put two of double refined sugar, and a pint of water. Boil the sugar and water, with the juice of the oranges, to a syrup, skim it well, let it stand till cold, take the oranges out of the muslin, put them into the pan, and boil them half an hour. If not quite clear, boil them once a day for two or three days. Then pare and core some green pippins, and boil them till the water is strong of the apple; but do not stir them, only put them down with the back of a spoon. Strain the water through a jelly-bag till quite clear, to every pint of which put a pound of double refined sugar, and the juice of a lemon strained fine. Boil it to a strong jelly, drain the oranges out of the syrup, and put them into glass jars, or pots the size of an orange, with the holes upwards. Pour the jelly over, and cover them.

You may preserve lemons in the same manner.

Currants.

Take their weight in sugar; to each pound of sugar add half a pint of water, put in your fruit, and let them do leisurely; skim them, and take them up; boil the syrup, put them on again; and when they are clear, and the syrup thick, take them off. When cold, put into pots or glasses.

Strawberries.

Gather scarlet strawberries with their stalks on, before they are too ripe. Lay them separately on a dish, then beat and sift twice their weight of double refined sugar, and strew it over them. Crush a few ripe scarlet strawberries, put them into a jar, with their weight

of double refined sugar beat small. Cover them close, and put them into a kettle of boiling water till they are soft, and the syrup extracted from them. Then strain them through a muslin rag into a preserving-pan, boil and skim it well, and when cold, put in your whole strawberries, and set them over the fire till milk-warm. Take them off, and let them stand till quite cold. Set them on again, and make them a little hotter, and do so several times till they look clear; but do not let them boil, as that will bring off their stalks. When they are cold, put them into jelly-glasses, with the stalks downwards, and fill up with the syrup.

Gooseberries.

Take large green gooseberries, pick off the black eye, but not the stalk. Scald, but do not let them boil. When tender, take them up, and put them into cold water. Take a pound and a half of double refined sugar to a pound of gooseberries, clarify the sugar with water, a pint to a pound. When your syrup is cold, put the gooseberries singly into your preserving-pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; when you perceive the sugar has entered them take them off, cover them with white paper, and set them by. The next day, take them out of the syrup, and boil it, till it begins to be ropy. Skim, and put it to them again; and simmer them gently till the syrup will rope. Set them by till cold, then cover them.

If red gooseberries, proceed thus: put a pound of loaf sugar into a preserving-pan, with as much water as will dissolve it, boil and skim it well. Put in a quart of rough red gooseberries, and let them boil a little. Set them by till the next day, then boil them till they look clear, and the syrup is thick. Then put them into pots, or glasses, and cover them.

Gooseberries to imitate Hops.

Take large green gooseberries, cut them in quarters, and take out the seeds, leaving them whole at the blossom ends. Put five or six one in another, run a needful of strong thread with a knot at the end, through the bunch, tie a knot to fasten them together, and they will resemble hops. Put cold water into your pan, with vine-leaves at the bottom; then layers of gooseberries, vine-leaves between every layer, and on the top. Cover close, and set them on a slow fire. Scald, and let them stand till cold. Set them on again till of a good green, take them off, and again let them stand till cold. Drain, and make a thin syrup thus: to every pint of water a pound of fine sugar, a slice of ginger, and a lemon-peel, cut in pieces. Boil, skim, and give your gooseberries a boil in it, and when cold, put them into pots or glasses, and tie them close.

Damsons.

Put them into a skillet over the fire, with water to cover them. When they have boiled, and the liquor pretty strong, strain it out, and add to every pound of damsons, a pound of single refined sugar. Put a third of your sugar into the liquor, set it over the fire, and when it simmers put in the damsons, and boil them. Take them off, and cover them up close for half an hour. Then set them on again, turn and simmer them, take them out, put them into a bason, strew the sugar on them, and pour the hot liquor over them. Cover and let them stand till the next day, then boil them again till they are enough. Then put them in pots, boil the liquor till it jellies, and when almost cold, pour it on them.

Walnuts.

White. Pare them till the white appears and nothing else. As you do them, throw them into salt and water, and let them lie there till your sugar is ready.

Take three pounds of loaf sugar, put it into your preserving-pan, set it over the fire, and put water just enough to wet the sugar. Let it boil, have ready ten or twelve whites of eggs strained and beat up to a froth. Cover your sugar with the froth as it boils, and skim it till clear as chrystal, and throw in your walnuts. Just boil them till they are tender, take them out, and lay them to cool. When cold, put them in your preserving pot, and pour the sugar as warm as milk over them; when quite cold, tie them up.

Black. Take those of the smaller kind, put them into salt and water, and change it every day for nine days. Then put them into a sieve, and let them stand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them stand till the next day. Put them into a sieve to drain, stick a clove at each end of the walnuts, put them into boiling water, and let them boil five minutes. Take them up, make a thin syrup, and scald them in it three or four times a day, till your walnuts are black and bright. Make a thick syrup, with a few cloves, and a little ginger cut in slices. Skim it, put in your walnuts, boil them five or six minutes, and then put them into jars. Lay brandy paper over them, and tie them down with a bladder. The longer they are kept, the better they will eat, as time takes off their bitterness.

Green. Wipe them dry, and lay them in salt and water for twenty-four hours. Take them out, and wipe them clean. Have ready boiling water, throw them in, let them boil a minute, then take them out. Lay them on a coarse cloth, and boil your sugar as directed for the white walnuts. Scald them in the sugar, take them up, and lay them to cool. Put them into your preserving pot, and proceed as directed for white walnuts.

Cucumbers.

Take the greenest, and as free from seeds as you can; some small to preserve whole, and others large to cut in pieces. Put them into strong salt and water in a straight-mouthed jar, with a cabbage-leaf to keep them down. Set them in a warm place till yellow, then wash them out, and set them over a fire in fresh water, with a little salt, and a fresh cabbage-leaf over them. Cover the pan close, but take care they do not boil. If they are not of a fine green, change the water, and that will help them. Cover them as before, and make them hot. When of a good green, take them off the fire and let them stand till cold. Cut the large ones into quarters, take out the seeds and soft part, put them into cold water, and let them stand two days; change the water twice each day to take out the salt. Take a pound of fine sugar, and half a pint of water; set it over the fire, and skim it clean, put in the rind of a lemon, and an ounce of ginger with the outside scraped off. When the syrup is thick, take it off: and when cold, wipe the cucumbers dry, and put them in. Boil the syrup once in three days for three weeks, and strengthen it, if necessary. Put the syrup to your cucumbers quite cold. Cover them close, and set them in a dry place.

Bottling Gooseberries.

Gather them when dry, full grown but not ripe, pick, and put them into dry glass bottles, and cork them close; set the bottles in a kettle of water on the fire, let the water come up to the necks, but do not wet the corks; make a gentle fire till they are a little coddled, and turned white; take them out, and when cold pitch the corks all over, and keep them in a dry cool place.

Ditto, black or red currants, or Barberries.

String and boil them with half their weight in sugar, for about an hour; when cold put them into bot-

tles, and put half a table spoonful of sweet oil at the top of each bottle. The oil will come clear off when you want to use the fruit, it prevents the air getting to them, which is apt to make them ferment. Cork the bottles, and keep them in a dry cool place.

Bottling Fruit of different kinds.

Damsons, bullaces, or almost any kind of plumbs, Morella cherries, or black or red currants, may be put into bottles with six ounces of fine Lisbon sugar to each bottle. Tie a piece of bladder over the mouth of each, and set them in a kottle of water, prick holes in the bladder, or they will perhaps burst. Let them boil till the syrup rises above the fruit, set them by to cool, then tie a fresh piece of bladder over the other, that the air may be entirely excluded.

Damsons and bullaces, put into a stone jar, and set into an oven after the bread is drawn, to stand all night, repeating this till they are well done, are a good store for winter tarts and puddings. Add half their weight of sugar, but this is better not put in till they have been in the oven two or three times. They should be weighed before they are put into the jar.

Apricots, &c. preserved in Brandy.

Wipe them clean, but do not pare them, push out the stone with a fine skewer at the stalk end, put in the kernel blanched. To fifty apricots allow three pints of syrup, and add to it half a pint of brandy. Prick the apricots, and let them boil pretty fast in the syrup for half an hour, then take them out, lay them in a broad pan, pour the syrup over them, and let them stand till the next day. Boil up the syrup, then put in the apricots and let them boil five minutes; do so again the third day; the fourth put them into pots, and fill up with an equal quantity of brandy and syrup. Green-gages, large plumbs, and cherries are very nice done the same way.

CONSERVES, SYRUPS, &c. &c.

Compote of Apricots.

Split and stone them, boil them gently that they may not mash; when soft, take them off, and put them into cold water; take clarified sugar, put the apricots in, add a little water, give them a boil up, then take them off, and set them in dishes.

Ditto of Apples.

Pare, cut them in halves, core, and put them into cold water as you do them; have a pan on the fire with clarified sugar, half sugar and half water: boil, skim, and put the apples in; do them very gently; when done, take them off, and let them cool in the sugar; then set them to warm, and if the syrup is too thin, set it again over the fire, and give it the height required.

Conserve of Quinces.

Pare them, take out the core and seeds, cut them in small pieces, and boil them till soft; to eight pounds of fruit put six of sugar, and boil them to a consistence.

Ditto of Lemons or Oranges.

Grate the rind, squeeze the juice of the fruit over, and mix it well together; boil some sugar very high, mix it in, and when of a due consistence, pour it into moulds.

Syrup of Oranges.

To each pint of Seville orange juice strained, put twenty-two ounces of loaf sugar. Let them stand in a bowl till the sugar is entirely dissolved, taking off the scum as it rises; then bottle it, but do not cork it very close. This is good for making punch, or as sauce for plain puddings.

Syrup of Mulberries.

Put them into an earthen pot, and set it in a kettle of water over the fire till the juice is pretty well extracted. Then squeeze them through a cloth, and to every pint of the liquor add three quarters of a pound of sugar. Boil it till the syrup is rich; when cool, bottle it.

Ditto of Orgeat.

Pound eight ounces of sweet, and one of bitter almonds, mix them with a quart of water, strain them, and add a gill of rose-water. Boil two quarts of syrup till very thick, mix what drains from the almonds with the syrup, and let it boil till thick. While warm put it into bottles, and the next day cork and tie bladders over.

Ditto of Cherries.

Stone and take off the stalks of very ripe cherries, and proceed as for mulberries.

All fruits may be done in the same way, adding sugar, more or less, according to the sweetness or acidity of the fruit.

To keep all kind of Fruits for a Year.

Mix honey and water, in equal quantities, put in your fruit, and keep it well covered. Wash the fruit before you use it.

Marmalade of Quinces.

Pare, quarter, and core, twelve quinces, put them into cold water as they are done to prevent their turning black. Put them into a preserving pan with three pints of water; and the parings and seeds tied up in separate pieces of muslin. Boil these uncovered till the quince is soft; then pour them into a cullender, and press the finest part of the pulp into the liquor that has run through. To each pint of this, allow a

pound of loaf sugar, and boil it pretty fast uncovered till it will stiffen. Put it into shallow pots.

The remaining part of the pulp will make common marmalade, or a quince pudding.

The liquor in which the quinces were boiled, run through a jelly bag, and to every pint allow a pound of fine loaf sugar. Boil it till it is quite clear, and it will make a good jelly.

Marmalade of Oranges.

Take some Seville oranges, cut them in two, take out all the pulp and juice into a bason, and pick all the skins and seeds out of it. Boil the rinds in hard water till tender, change the water two or three times while they are boiling. Then pound them in a mortar, and add to it the juice and pulp. Put them in the preserving pan with double its weight of loaf sugar, and set it over a slow fire. Boil it rather more than half an hour, put it into pots, cover it with brandy paper, and tie it close down.

Ditto of Apricots.

Apricots that are too ripe for keeping best answer this purpose. Boil them in syrup till they will mash, then beat them in a mortar to a paste. Take half their weight of loaf sugar, add just water enough to dissolve it. Boil and skim it till it looks clear and thick like a fine jelly. Put into sweetmeat glasses, and tie it up close.

Transparent ditto.

Cut pale Seville oranges into quarters, take out the pulp, and pick out the skins and seeds. Put the peels into salt and water, and let them stand all night. Then boil them in spring water till tender, cut them in thin slices, and put them to the pulp. To every pound of marmalade put a pound and a half of double refined sugar, finely beaten, and boil them together

gently for twenty minutes; if not clear and transparent in that time, boil it five minutes longer. Stir it gently all the time, and take care you do not break the slices. When cold, put it into glasses, with brandy paper, and a bladder over them.

Stewed Pippins.

Make a syrup of half a pound of sugar to a pint of water clarified with whites of eggs. Pare them, scoop out the cores, and stew them gently in the syrup till they look clear. Some lemon peel cut narrow, and scalded in water, may be stewed with the pippins, to lay about them in the dish.

Stewed Pears.

Pare six pears, cut them in halves, take out the cores, and lay them in a saucepan, with the flat side upwards. Pour over them a quarter of a pint of red wine, half a pound of sugar, and water to cover them, with a few cloves. Let them stew till the pears are tender, keeping the saucepan covered to give them a good red colour.

Scalded Codlins.

Put as many into a stewpan as will lie at the bottom of it without being pressed together, and water enough to come half way up them. Set it at a distance over a slow fire to heat gradually, and never allow it to boil fast. A short time will do them after they begin to boil. Peel off the skin, put them into a dish, pour over them as much of the liquor they were scalded in as will serve for sauce, and strew powdered loaf sugar upon them. When cold they will be fit for use, and eat very nice with cream or custard.

DRYING AND CANDYING.

Dried Apricots.

Take a pound of apricots, pare and stone them, and put them into a preserving pan. Pound and sift half a pound of double refined sugar, strew a little among them, and lay the rest over them. When they have been twenty-four hours in this state, turn them three or four times in the syrup, and then boil them pretty quick till they look clear. When cold, take them out, and lay them on plates. Then put them into a stove, and turn them the first day every half hour, the second day every hour, and so on till they are dry. Put them into boxes covered, and set them by for use.

Ditto Peaches.

Pare and stone the finest peaches you can get; put them into a saucepan of boiling water, boil them till tender, and lay them on a sieve to drain. Put them again into the saucepan, and cover them with their weight in sugar. Let them lie two or three hours, and then boil them till they are clear, and the syrup pretty thick. Cover them close, and let them stand all night; scald them well, and let them cool. When cold, set them on again till they are thoroughly hot; continue this three or four days. Then lay them on plates, and turn every day till quite dry.

Ditto Cherries.

Stalk and stone some Morella or large Kentish cherries, and boil them gently for half an hour in syrup enough to cover them. Let them stand three or four days, then boil up the syrup and pour it boiling over the cherries, let them stand a few days, then take them out, and lay them to drain. Set them in a stove or slow oven, and when sufficiently dried, put them in boxes, with white paper between each layer.

Dried Damsons.

Lay preserved damsons on sieves to drain, and put them in a stove, change the sieves every day till they are dry, turning the fruit when you change the sieves; when they are not sticky nor likely to give, put them in boxes as directed for cherries.

Ditto Green Gages.

Drain the syrup from preserved green gages, wash them in water, lay them on a sieve, and proceed as for damsons and cherries.

Ditto Barberries in bunches.

Warm and drain preserved barberries, put them on sieves, dust sugar over, and let them remain till dry.

Currants may be done the same way.

Ditto Grapes in bunches.

Wash preserved grapes, put them on sieves in a stove, turn them every day, changing the sieves; when dry put them in boxes as before directed.

Candied Angelica.

Cut it in lengths when young, cover it close, and boil it till tender. Then peel it, put it in again, and let it simmer and boil till green. Then dry it with a cloth, and to every pound of stalks put a pound of sugar. Put the stalks into an earthen pan, beat your sugar, strew it over them, and let them stand two days. Then boil it till clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, and strew it over the angelica; lay it on plates, and let it stand in a slack oven till thoroughly dry.

Ditto Cassia.

Powder as much brown cassia, as will lie on half a crown, with a little ambergris and musk. Boil a quarter of a pound of sugar to a candy height; mix in the

powder, and pour it into saucers buttered thin; and when cold it will slip out easily.

Candied Ginger.

Grate an ounce of ginger, and beat fine a pound of loaf sugar, put them into a preserving pan with as much water as will dissolve the sugar. Stir them well together over a slow fire till it begins to boil. Stir in another pound of sugar beat fine, and keep stirring it till it is thick. Take it off the fire, and drop it in cakes upon earthen dishes. Set them in a warm place to dry, and they will be hard and brittle, and look white.

Lemon and Orange Peel ditto.

Cut them long-ways, take out all the pulp, and put the rinds into a strong salt and hard water for six days. Then boil them in spring water till tender. Take out, and lay them on a sieve to drain. Make a thin syrup of fine loaf sugar, a pound to a quart of water. Put in your peels, and boil them till they look clear, have ready a thick syrup, made of fine loaf sugar, with as much water as will dissolve it. Put in the peels, and boil them over a slow fire till you see the syrup candy about the pan and peels. Then take them out, and grate fine sugar all over them. Lay them on a sieve to drain, set them in a stove, or before the fire, to dry.

Orange Chips.

Pare Seville oranges, about a quarter of an inch broad, and if you can keep the parings whole, they will have a pretty effect. Put them into salt and spring water for a day or two; then boil them in spring water till tender, and drain them on a sieve. Have ready a thin syrup made of a quart of water and a pound of sugar. Boil them, a few at a time, to keep them from breaking, till they look clear. Put them

into a syrup of fine loaf sugar, with as much water as will dissolve it, and boil them to a candy height. When you take them up, lay them on a sieve, and grate double-refined sugar over them. Put them in a stove, or before the fire to dry.

Burnt Almonds.

Put two pounds of almonds into a stewpan, with as much sugar, and a pint of water. Set them over a clear cool fire, and let them boil till the almonds crack. Then take them off, and stir them about till they are quite dry. Put them in a wire sieve, and sift all the sugar from them. Put the sugar into the pan again with a little water, and give it a boil. Then put four spoonfuls of scraped cochineal to the sugar to colour it, put the almonds into the pan, and keep stirring them over the fire till they are quite dry. Then put them into a large glass, and they will keep all the year.

Raspberry Paste.

Mash a quart of raspberries, strain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and boil all together. Put a pound and a half of refined sugar into a pan, with water to dissolve it, and boil it to a sugar again. Put in the raspberries and juice, give them a scald, and pour it into glasses or plates. Put them in a stove, and turn them often till dry.

Almond ditto.

Pound two pounds of sweet, and one of bitter almonds, with a little water, and boil two quarts of syrup till bubbles rise. Mix the almonds with it, and stir it over the fire till stiff; stir it all the time, or it will burn; when cold put it in pots, and tie a bladder over.

Currant Paste.

Strip white or red currants, put a little juice to keep them from burning, boil them well, and rub them through a sieve. Boil it a quarter of an hour, and to a pint of juice put a pound and a half of refined sugar pounded and sifted. Shake in the sugar, and when melted, pour it on plates. Dry it in the same manner as raspberry paste.

Gooseberry ditto.

Take full grown red gooseberries, just ripening, cut them in halves, and pick out the seeds. Boil them in currant juice till tender; put a pound and a half of refined sugar in your pan, with as much water as will dissolve it, and boil it to a sugar again. Then put all together, make it scalding hot, but do not boil it, pour it on plates, and dry it as before directed.

Apricot Cheese.

Put ripe apricots in an earthen pot, and set it in a kettle of water, boil them till soft, and pulp them through a cullender, allow to every pint of pulp three quarters of a pound of sugar, and boil it fast till it stiffens. Some of the kernels blanched and put in improve it much.

Damson, Bullace, or any kind of Plumb ditto.

Put the fruit into an earthen pot, and set it in a kettle of water till the fruit is soft, so that it will pulp through a cullender. To three pints of pulp allow two pounds of sugar, and boil it till the cheese will stiffen. Some of the kernels blanched and put in improve it.

Clear Damson, or Bullace ditto.

Scald the fruit as before directed, pour the liquor that drains from it through a sieve, taking care not to mash the fruit, or let any of the pulp go through. To every pint of liquor allow three quarters of a pound of fine sugar, and boil it till it will stiffen.

PICKLING IN GENERAL.

OBSERVATIONS.

PICKLES are essentially necessary to be kept in all houses, particularly in large families; nor will the prudent housekeeper be without them, for two reasons; first, to avoid the inconvenience of sending for them when wanted; and secondly, the being assured that they have their proper colour without that artifice which is likely to be prejudicial to those who use them. It is a common practice to use brass utensils to give the pickles a fine green; but this custom is easily avoided by heating the liquor, and keeping it in a proper degree of warmth before you pour it on the articles to be pickled. Stone jars, or glass are most proper for pickles, earthen vessels being porous, will admit the air, and are liable to spoil the pickle, if they stand any length of time. Remember to keep a wooden spoon for the sole purpose of taking out your pickles, as metal discolours, and the fingers spoil them.

Mangoes of Cucumbers.

Take the largest cucumbers before they are too ripe, or yellow at the ends. Cut a piece out of the side, and take out the seeds with a tea-spoon. Put them in strong salt and water till they are yellow. Stir them well two or three times every day, and put them into a pan with plenty of vine leaves both over and under them. Beat a little roach-alum very fine, and put it into the salt and water they came out of. Pour it on the cucumbers, and set them on a slow fire for four or five hours, till they are green. Then take them out and drain them in a sieve; when cold, put to them a little horse-radish, then mustard-seed, two or three heads of garlick, a few pepper-corns, a few green cu-

cumbers sliced in small pieces, then horse-radish, and the same as before-mentioned till you have filled them. Then sew in the piece you cut out, with a large needle and thread, and do all the rest in the same manner. Make the following pickle; to each gallon of vinegar an ounce of mace, the same of cloves, two of sliced ginger, the same of long and as much Jamaica pepper, three ounces of mustard-seed tied in a bag, four ounces of garlic, and a stick of horse-radish sliced. Boil them five minutes in the vinegar, then pour it on your pickles, tie them down close, and keep them for use.

Mangoes of Melons.

Take green melons, make a brine strong enough to bear an egg; pour it boiling hot on the melons, keep them down under the brine; and let them stand five or six days; then slit them down on one side, take out the seeds, scrape the inside a little, and wash them clean with cold water. Take a clove of garlic, a little ginger and nutmeg sliced, and some whole pepper; put these into each melon, and fill them up with mustard-seed; lay them in a jar with the slit upwards, take one part of mustard and two parts of vinegar, enough to cover them, pour it on them scalding hot, and keep them close stopped.

Cucumbers.

Let them be small, fresh gathered, and free from spots; make a brine strong enough to bear an egg, boil, and skim it well, pour it on the cucumbers, and cover them close for twenty-four hours. Strain them in a cullender, dry them well with a cloth, take the best white wine vinegar, with cloves, sliced mace, nutmeg, white pepper-corns, long pepper, and races of ginger; boil them up together, and put the cucumbers in, with a few vine leaves, and a little salt. Let them simmer in this pickle till they are green, taking care not to let them boil: put them into jars, tie them

down close, and when cold, tie on a bladder and leather.

Gherkins.

Put spring water into a large earthen pan, and to every gallon put two pounds of salt. Mix them well together, and throw in five hundred gherkins. When they have been in two hours, take them out, and put them to drain; when thoroughly dry, put them into your jar. Put a gallon of the best white wine vinegar into a saucepan, with half an ounce of cloves and mace, an ounce of allspice, the same of mustard-seed, a stick of horse-radish cut in slices, six bay leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of salt. Boil up all together and pour it over them. Cover them close down twenty-four hours. Then put them into your saucepan, and let them simmer over the fire till green; be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till cold. Then tie them over with a bladder and a piece of leather, and set them in a dry cold place.

Cucumbers in slices.

Take large cucumbers before they are too ripe, slice them the thickness of a crown piece, and put them into a pewter dish. To every dozen of cucumbers slice two large onions thin, and so on till you have got the quantity you intend to pickle; put a handful of salt between every row. Cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and when thoroughly dry, put them into a jar, cover them with white wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and pour on the boiling vinegar. Cover them close, and

when cold tie them down; they will be ready for use in a few days.

Walnuts.

There are four methods of pickling walnuts, to have them of different colours, namely black, white, olive-colour, and green.

1st. *Black.* Take them just before the shells begin to harden, put them into salt and water; let them lie two days, then shift them into fresh water; let them lie two days; then change the water, and let them lie three days longer: take them out of the water, and put them into a jar. To a hundred of walnuts put half a pint of mustard-seed, three quarters of an ounce of black pepper, the same of allspice, and six bay-leaves. When the jar is half full, put in a large onion stuck with cloves, and a stick of horse-radish, put in the remainder of the walnuts, and fill up with boiling vinegar.

2nd. *White.* Take walnuts of the largest size, before the shells are hard, pare them very thin till the white appears, and throw them into spring water and a handful of salt as you do them. Let them lay six hours, and put a thin board on them to keep them under the water. Then set them on a clear fire; take the nuts out of the water, put them into the stewpan, and let them simmer four or five minutes, but be careful they do not boil. Have ready a pan of spring water with a handful of salt in it, and stir it till the salt is melted; then take the nuts out with a wooden spoon, and put them into the cold water and salt. Let them stand a quarter of an hour, with the board on to keep them down as before, or they will turn black. Then lay them on a cloth, and put them into the jar, with some blades of mace, and nutmeg sliced thin. Mix the spice between your nuts, and pour distilled vinegar over them. When your jar is

full, pour mutton suet over them, tie them down close with a bladder and leather, and set them in a dry place.

3rd. *Olive-Colour*. Gather your walnuts with the same precautions as before directed, put them into strong ale allegar, and tie them down with a bladder and paper to keep out the air. Let them stand twelve months, then take them out of the allegar, and make a pickle of strong allegar. To each quart, put half an ounce of Jamaica, and as much long pepper, a quarter of an ounce of mace, the same of cloves, a head of garlic, and a little salt. Boil them together five or six minutes, and then pour it on the walnuts. As it gets cold, boil it again three times, and pour it on them. Tie them down with a bladder and paper over it, and if the allegar is good they will keep several years, without changing colour or growing soft. You may make very good ketchup of the allegar that comes from them, by adding a pound of anchovies, an ounce of cloves, the same of black and long pepper, a head of garlic, and half a pound of salt, to every gallon of allegar. Boil it till half reduced, and skim it well. Then bottle it for use, and it will keep a long time.

4th. *Green*. Make choice of French or the large double walnuts, gathered before the shells are hard. Wrap them singly in vine-leaves, put a few leaves in the bottom of your jar, and nearly fill it with walnuts. Take care they do not touch one another, and put a good many leaves over them. Then fill up with good allegar, cover them close from the air, and let them stand three weeks. Then pour the allegar from them, put fresh leaves on the bottom of another jar, take out the nuts, and wrap them separately in fresh leaves as quick as possible. Put them into your jar with a good many leaves over them, and fill it with white wine vinegar. Let them stand three weeks, pour off the

vinegar, and wrap them up as before, with fresh leaves at the bottom and top of the jar. Take fresh white wine vinegar, put salt in it till it will bear an egg, and add mace, cloves, nutmeg, and garlic. Boil it ten minutes, and then pour it on the walnuts. Tie them close with a bladder and paper, and set them by for use. Be careful to keep them covered, and when you take any out for use, do not return those that may be left into the jar, for by that means the whole may be spoiled.

Red Cabbage.

Slice it crossways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it, and let it stand twenty-four hours. Put it into a cullender to drain, and lay it in the jar. Take a sufficient quantity of white wine vinegar to cover it, a few cloves, a little mace, and allspice. Put them in whole, with a little cochineal bruised fine; boil it up, let it stand till cold, and pour it on the cabbage. Tie it down for use.

White Cabbage.

Cut a hard white cabbage into thin slices, put them in an earthen pan, and strew salt over, let it lie two days; then drain the liquor from it, and put it into a jar, with some mace and white pepper; fill up with vinegar and a little white wine.

Onions.

Peel some small onions, put them in salt and water for one day, changing once in that time. Dry them in a cloth, boil some white wine, mace, a little pepper, cloves, and some best vinegar; pour it over the onions; and when it is cold, cover them closely with a bladder.

Samphire.

Put it into a clean pan, throw two or three handfuls of salt over and cover it with spring water. When it

has lain twenty-four hours, put it into a saucepan, with a handful of salt, and cover it with good vinegar. Cover the pan close, set it over a slow fire, let it stand till it is just green and crisp, and take it off at that moment; for should it remain till soft, it will be spoiled. Put it in your jar, cover it close, and when quite cold, tie it down with a bladder, and set it by for use.

Samphire may be kept all the year, in a strong brine of salt and water, and, just before you want to use it, put it for a few minutes into some of the best vinegar.

Broom buds, peas, purslane, and other things of the same kind, may be pickled, or preserved in the same manner.

Nasturtiums.

Pick the buds when dry, let them be full size, but before they have stoned, put them into some best vinegar boiled up with such spices as are most agreeable. Keep them in a bottle, closely stopped. They will be fit for use in a few days.

Raw vinegar and salt, will answer the purpose for immediate use, keep it in a bottle, and put in the buds as you gather them.

Asparagus.

Lay it in an earthen pot; make a brine strong enough to bear an egg, pour it on hot, and keep it close covered. When wanted for use, lay them in cold water two hours. Boil and butter them for table. If you use them as a pickle, boil them as they come out of the brine, and lay them in vinegar.

French Beans.

Gather them before they have strings, put them in a strong brine till they are yellow, drain them from the brine, put boiling vinegar to them, and stop them close twenty-four hours; do so for four or five days, and they will turn green; to a peck of beans put of cloves, mace, and pepper, half an ounce each.

Barberries.

Take them before they are over ripe, pick off the leaves and dead stalks, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum rise on the barberries, put them into fresh salt and water; but they need no vinegar, their natural sharpness being sufficient to preserve them. Cover them close, and set them by for use.

Radish Pods.

Gather them when quite young, and put them into salt and water all night. The next day boil the salt and water they were laid in, pour it upon the pods, and cover your jar close to keep in the steam. When nearly cold, make it boiling hot, and pour it on again, and continue doing so till the pods are quite green. Then put them in a sieve to drain, and make a pickle of white wine vinegar, a little mace, ginger, long pepper, and horse-radish. Pour it boiling hot upon the pods, and when almost cold, make your vinegar twice as hot as before, and pour it upon them. Tie them down with a bladder, and set them in a dry place

Beet Roots.

Boil them till tender, take off the skins, cut them in slices, gimp them in the shape of wheels, or what other form you please, and put them into a jar. Boil as much vinegar as you think will cover them, with a little mace, a race of ginger sliced, and a few small pieces of horse-radish. Pour it hot upon the roots, and tie them down close.

Mushrooms.

Cut the stems of small buttons at the bottom; wash them in two or three waters with a piece of flannel. Have a stewpan on the fire, with some spring water and a handful of salt; as soon as it boils put in the but-

tons. When they have boiled three or four minutes put them into a cullender, and spread them quick on a linen cloth, and cover them with another. Have ready some wide-mouthed bottles, and as you put in the mushrooms, mix a blade of mace and some nutmeg sliced amongst them; fill up with distilled vinegar. Strain melted mutton fat, and pour it over them.

Cauliflowers.

Take the whitest and closest cauliflowers you can get; break the flower into bunches, and spread them on an earthen dish. Lay salt over them, and let them stand three days to draw out all the water. Put them into jars, and pour boiling salt and water upon them. Let them stand all night, then drain them in a sieve, and put them into glass jars. Fill up jars with distilled vinegar, and tie them close down

Artichoke Bottoms.

Boil artichokes till you can puff off all the leaves, and thoroughly clear the bottoms. Put them into salt and water for an hour, then take them out, and lay them on a cloth to drain. When dry, put them into large wide-mouthed glasses, with a little mace and sliced nutmeg between, and fill them with distilled vinegar. Cover them with mutton fat melted, and tie them down with a bladder and leather.

India Pickle, or Piccalillo.

Take a cauliflower, a white cabbage, a few small cucumbers, radish-pods, French-beans, and a little beet-root, or any thing commonly pickled. Put them into a hair-sieve, and throw a large handful of salt over them. Set them in the sun, or before the fire, for three days to dry. When all the water is run out of them, put them into a large jar in layers, and between each, put a handful of brown mustard-seed. Then take as much ale allegar or vinegar as will co-

ver it, and to every four quarts of allegar, put an ounce of turmeric. Boil them together, and put it hot upon the pickle. Let them stand twelve days near the fire, or till the pickles are of a bright yellow colour, and most of the allegar sucked up. Then take two quarts of strong ale allegar or vinegar, an ounce of mace, the same of white pepper, a quarter of an ounce of cloves, and the same of long pepper and nutmeg. Beat them all together, and boil them ten minutes in the allegar. Then pour it upon your pickles, with four ounces of peeled garlic. Tie it close down, and set it by for use.

Parsley pickled green.

Make a strong salt and water that will bear an egg, and throw into it curled parsley. Let it stand a week, then take it out to drain, make a fresh brine as before, and let it stand another week. Then drain it well, put it into spring water, and change it three days successively. Then scald it in hard water till it becomes green, take it out, and drain it dry. Boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and a shalot or two. When quite cold, pour it on the parsley, with two or three slices of horse-radish, and keep it for use

Elder Buds.

Gather them when about the size of hop buds, put them into strong salt and water for nine days, and stir them two or three times a day. Then put them in a pan, cover them with vine leaves, and pour on them the water they came out of. Set them over a slow fire till they are green, and then make a pickle for them of vinegar, a little mace, a few shalots, and some ginger sliced. Boil them two or three minutes, and pour it upon the buds. Tie them down, and keep them in a dry place.

Peaches.

Gather them when at the full growth, and just be

fore their turning ripe; be sure they are sound. Take as much spring water as will cover them, and make it salt enough to bear an egg, for which purpose use an equal quantity of bay and common salt. Then lay in your fruit, and put a thin board over them to keep them under the water. When they have been three days, take them out, wipe them carefully with a fine soft cloth, and lay them in your jar. Take as much white wine vinegar as will fill your jar, and to every gallon put a pint of the best made mustard, two or three heads of garlic, some ginger sliced, and half an ounce of cloves, mace, and nutmegs. Mix the pickle well together, and pour it over your peaches. Tie them up close, and in two months they will be fit for use.

Nectarines and apricots must be pickled in the same manner.

Grapes.

Let them be full grown, but not ripe. Cut them into small bunches, and put them into a jar with vine-leaves between each layer of grapes. Take enough spring water to cover them, put in a pound of bay salt, and as much white salt as will make it bear an egg. Dry, and pound the bay salt before you put it in. Put it into a pot, and boil and skim off well the black scum only. Let it boil a quarter of an hour, and when settled and almost cold, pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down close with a cloth, and cover them with a dish. Let them stand twenty-four hours, then take them out, lay them on a cloth, cover them with another, and let them dry. Then take two quarts of vinegar, one of spring water, and a pound of coarse sugar. Let it boil a little, skim it clean as it boils, and let it stand till quite cold. Dry the jar with a cloth, put fresh vine-leaves at the bottom and between each bunch of grapes, and on the top. Then pour the clear

of the pickle on the grapes, fill your jar that the pickle may be above the grapes, tie a thin piece of board in a flannel, and lay it on the top of the jar to keep the grapes under the liquor. Tie them down with a bladder and leather, and when you want them for use take them out with a wooden spoon. Be sure to tie them up again quite close, for, if the air gets in they will be spoiled.

Codlins.

Gather them when about the size of a large walnut. Put them into the pan with vine-leaves at the bottom, and on the top. Set them over a slow fire till you can peel off the skins, then take them carefully up, and put them in a sieve. Peel them, and put them into the same pot again, with the vine-leaves and water as before. Cover them close, and set them over a slow fire till of a fine green. Then drain them through a hair sieve, and when cold, put them into distilled vinegar. Pour a little mutton fat on the top, and tie them down close with a bladder and paper.

Golden Pippins.

Take the finest pippins you can get free from spots and bruises, put them into a pan with cold spring water, and set them on a charcoal fire. Keep stirring them with a wooden spoon till they will peel, but do not let them boil. When you have peeled them, put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of allum. Cover them with a pewter dish, and set them on the fire again, but do not let them boil. Turn them now and then till they look green, take them out, and lay them on a cloth to cool. When quite cold, put to them the following pickle: to each gallon of vinegar, two ounces of mustard-seed, two or three heads of garlic, a good deal of ginger sliced, half an ounce of mace, cloves, and nutmeg. Mix these well together, pour it over the pippins, and cover them close

Caveach, or pickled Mackarel.

Take six mackarel, and cut them into round pieces. Take an ounce of beaten pepper, three nutmegs, a little mace, and a handful of salt. Mix the salt and spice together, make two or three holes in each piece, and fill them with the seasoning, and rub some all over the pieces. Fry them brown in oil, and let them stand till cold. Then put them into vinegar, and cover them with oil. They will keep a considerable time.

Smelts.

When in season, take a quarter of a peck of smelts, gut, clean, and wash them. Take pepper, nutmeg, and salt-petre, of each half an ounce, a quarter of an ounce of mace, and a quarter of a pound of salt. Beat all fine, and lay the fish in rows in a jar. Between each layer of smelts strew the seasoning, with four or five bay-leaves. Boil some red wine, and cover them with it. Cover them with a plate, and when cold, stop them down close, and set them by for use.

Oysters, Muscles, and Cockles.

Take the newest and best oysters you can get, and save the liquor as you open them. Cut off the black verge, and put the oysters into their own liquor. Put them into a pan, and boil them slowly half an hour on a gentle fire, skim them well. Then take them off, take out the oysters, and strain the liquor, then put them in again. Take out a pint of liquor while hot, and put to it three quarters of an ounce of mace, and half an ounce of cloves. Just give it a boil, then put it to the oysters, and stir up the spices well among them. Then put in a spoonful of salt, near a pint of the best vinegar, and some whole pepper. Let them stand till cold, then put them into the barrel, fill up with liquor, let them settle, and they will be soon fit to eat. Or put them in stone jars, and cover them

with a bladder and leather; but be sure they are quite cold first.

Do cockles and muscles in the same manner, except, that there is not any thing to be picked off cockles, but take great care to pick out the crabs under the tongues, and the little pus which grows at the roots of muscles. Both require washing in several waters; the before-mentioned ingredients will be sufficient for two quarts of either.

Ox Palates.

Wash well with salt and water, and put them into a pan with clean salt and water. When ready to boil, skim them well, and put in as much pepper, cloves, and mace, as will give them a quick taste. When tender, which will take four or five hours, peel them, cut into small pieces, and let them cool. Make a pickle with an equal quantity of white wine and vinegar. Boil it, and put in the spices that were boiled with the palates. When both are cold, lay the palates in a jar, put to them a few bay-leaves, and a little fresh spice. Pour the pickle over, cover them close, and keep them for use.

COLLARING IN GENERAL.

OBSERVATIONS.

A MOST material thing to be observed in collaring is, that you roll up the article well, and bind it tight as possible, or when it is cut, it will break in pieces, and its beauty be entirely lost. Be careful to boil it enough, but not too much, and let it be cold before you put it in the pickle. After it has lain all night in the pickle, take off the binding, put it in a dish, and when it is cut, the skin will look clear, and the meat have its proper solidity.

Venison.

Bone a side of venison, and take away all the sinews. It will make two or three collars. Lard it with clear fat bacon, cut your lards as big as the top of your finger, and three or four inches long. Season with pepper, salt, cloves, and nutmeg. Roll up the collars, and tie them close with tape; put them into deep pots with seasoning at the bottoms, some fresh butter and a few bay-leaves. Put the rest of the seasoning and butter on the top, and over that some beef-suet, shred and beat fine. Cover up the pots with coarse paste, and bake them four or five hours. Let them stand a little, then take out the meat, and drain it well from the gravy; add more butter to the fat, and set it over a gentle fire to clarify. Then take it off, let it stand a little, and skim it well. Have pots ready fit for each collar; put a little seasoning, and some of the clarified butter at the bottom, put in the collar, and fill up with clarified butter an inch above the meat. When cold tie it down, and lay a tile on the top. They will keep some months; when you use a pot, put it for a minute into boiling water, and it will come out whole. Let it stand till cold, stick it round with bay-leaves, and a sprig at the top, and serve it up.

Breast of Veal.

Bone it, and beat it a little. Rub it over with the yolk of an egg, and strew on it a little beaten mace, nutmeg, pepper, and salt, parsley chopped small, some sweet marjoram, lemon-peel shred fine, and an anchovy chopped small, and mixed with crumbs of bread. Roll it up very tight, bind it hard with a fillet, and wrap it in a cloth. Boil it two hours and a half in soft water, and when enough, hang it up by one end, and make a pickle for it, of a pint of salt and water with half a pint of vinegar.

Calf's Head.

Scald off the skin, clean it, and take out the brains. Boil it sufficiently tender to bone it. Mix well together a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, season it high; lay it in a thick layer, then some thick slices of ham, or tongue skinned, and the yolks of six or eight eggs. Roll the head in a cloth quite close, and tie it up tight. Boil it, and lay it under a weight.

Breast of Mutton.

Pare off the skin, and take out the bones and gristles. Take bread grated, cloves, and mace, beat fine, pepper and salt, the yolks of three hard eggs bruised small, and a little lemon-peel shred fine; season it all over, add three anchovies, washed and boned; roll the meat tight, bind it with tape, and boil, roast, or bake it.

Beef.

Lay a flank of beef in ham brine a fortnight, dry it in a cloth; take out the leather and skin, season it high with spice, two anchovies, a handful of thyme, parsley, winter savoury, sweet marjoram, fennel, and onions; strew it on the meat, roll it in a hard collar in a cloth, sew it up, and tie it at both ends, put it in a collar pot, with a pint of red wine, some cochineal, and two quarts of spring water. When cold, take it out of the cloth.

Pig, and Pork.

Bone a pig, and rub it all over with pepper and salt, a few sage-leaves, and sweet-herbs chopped small. Roll it up tight, and bind it with a fillet. Fill your boiler with soft water, put in some sweet-herbs, a little whole pepper, mace, and cloves, and a pint of vinegar. When it boils put in the pig, and let it boil till tender. Then take it up, and when almost cold, bind it over

again, put it into an earthen pot, and pour the liquor it was boiled in upon it. Cover it close down after you cut any for use.

A breast of pork may be seasoned, and dressed in the same manner.

Eels.

Scour them with salt, slit them down the back, and take out the bones; wash and dry them, season with savoury spice, parsley, thyme, sage and onion, chopped small; roll each in collars, in a cloth, and tie them close. Boil them in salt and water, with the heads and bones, some vinegar, sweet-herbs, ginger, and a little isinglass; when tender, take them up, tie them close again, strain the pickle, and keep the eels in it.

Salmon.

Take a side of a large fish, wash and wipe it, mix salt, beaten mace, white and Jamaica pepper, season it very high, and rub it well inside and out. Roll it tight and bandage it, put as much water, with one third of vinegar, as will cover it, with bay-leaves, salt, and both sorts of pepper. Cover it close, and simmer it till done enough. Drain, and boil the liquor quick, and cover it when cold. Serve it up with fennel.

Mackarel.

Gut, and slit them down the belly; cut off their heads, take out the bones, and be careful not to cut them in holes. Then lay them on their backs, season them with mace, nutmeg, pepper, salt, and a handful of parsley shred fine; strew it over them, roll them tight, and tie them well separately in cloths. Boil them gently twenty minutes in vinegar, salt, and water; then take them out, put them in a pot and pour on the liquor, or the cloth will stick to the fish. Next day take off the cloths, put a little more vinegar to the pickle, and keep them for use. Serve them with fennel and parsley, for garnish, and put some of the liquor under them.

POTTING IN GENERAL.

OBSERVATIONS.

IN potting, make it a rule to cover well whatever article you do with clarified butter before you put it in the oven, tie it close with strong paper, and bake it well. When done, pick out every bit of skin you can, and drain away the gravy, or the article potted will be apt to turn sour. Beat the seasoning very fine, and strew it on gradually. Before you put it into your pot, press it well, and before you put on the clarified butter, let it be perfectly cold. Clarified butter being such an essential article in this branch of the culinary art; we shall begin this section with directions for it.

Clarified Butter.

Put some fresh butter into a stewpan, with a little cold water; set it over a slow fire to oil; skim, and let it stand till settled; pour off the oil, and when it begins to congeal, put it over the respective articles.

Venison.

Rub it all over with red wine; season it with pepper, salt, and beaten mace; put it into an earthen dish, and pour half a pint of red wine over it, and a pound of butter, and then bake it. If a shoulder, put a coarse paste over it, and leave it in the oven all night. Then pick the meat clean from the bones, and beat it in a mortar, with the fat from the gravy. If not sufficiently seasoned, add more, with clarified butter, and keep beating it till it becomes like a fine paste. Then press it down into the pots, pour clarified butter over it, and keep it in a dry place

Beef.

Rub half a pound of brown sugar, and an ounce of salt-petre into twelve pounds of beef. Let it lie twenty-four hours, then wash it, and dry it with a cloth. Season it with pepper, salt, and mace, and cut it in five or six pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, set it in a hot oven, and let it stand three hours, then take it out, cut off the hard outsides, and beat it fine in a mortar. Add a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from the beef, and put in as you find it necessary. Then put it into pots, press it close down, pour clarified butter over it, and keep it in a dry place.

Veal.

Take part of a knuckle or fillet of veal that has been stewed; or bake it for the purpose: beat it to a paste with butter, salt, white pepper, and mace pounded. Press it down in pots, and pour clarified butter over.

Marble Veal.

Boil, skin, and cut a dried tongue as thin as possible, and beat it to a paste with butter, and a little beaten mace. Prepare veal as before directed, and put some into potting pots, then some tongue in lumps without any form, over it, and fill up with the veal, press it hard down, and it will cut out like marble. Pour clarified butter over it, and keep it in a dry place; when you send it to table, cut it in slices, and garnish with parsley.

Tongue.

Rub a neat's tongue well over with an ounce of salt-petre and four ounces of brown sugar, and let it lie two days. Then boil it till tender, and take off the skin and side bits. Cut it in thin slices, and beat it in a mortar, with a pound of clarified butter, and

season with pepper, salt, and mace. Beat all as fine as possible, press it close down in small pots, and pour clarified butter over them.

Hare.

Case, and wash it thoroughly clean, cut it up as for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close, and bake it in a bread oven. When done, pick the meat from the bones, and pound it fine in a mortar, with the fat from the gravy. Then put it close down in pots, and cover with clarified butter.

Geese and Fowls.

Boil a dried tongue till tender; and bone a large goose and a large fowl. Take a quarter of an ounce each of mace, cloves, and black pepper, and a large nutmeg. Mix all well together, add a spoonfull of salt, and rub the tongue and inside of the fowl with them. Put the tongue into the fowl, then season the goose, and fill it with the fowl and tongue, and the goose will look as if it was whole. Lay it in a pan that will just hold it, melt fresh butter enough to cover it, and bake it an hour and a half. Then take out the meat, drain the butter carefully from it, and lay it on a coarse cloth till cold. Take off the hard fat from the gravy, and lay it before the fire to melt. Put the meat again into the pot, and pour the butter over it, and let it be an inch above the meat. It will keep a great while, and when you cut it, let it be crossways, and it will look beautiful.

Pigeons.

Pick and draw them, cut off the pinions, wash them, put them into a sieve to drain. Then dry them with a cloth, and season them with pepper and salt. Roll bits of butter in chopped parsley, and put it into the pigeons; sew up the vents, and put them into a pot

with butter over them, tie them down, and set them in a moderately heated oven. When done put them into pots, and pour clarified butter over them.

Woodcocks, and Snipes.

Pluck, and draw out the trail of six woodcocks. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breasts. Season them with a little mace, pepper, and salt. Put them into a deep pot, with a pound of butter over them, and tie paper over. Bake them in a moderate oven, when enough, drain the gravy from them. Then put them into pots, take all the clear butter from the gravy, and put it upon them. Fill up with clarified butter, and keep them in a dry place. Snipes must be done in the same manner.

Moor Game.

Pick, draw, wipe, and season them with pepper, salt, and mace. Put one leg through the other, and roast them till of a good brown. When cold, put them into pots and cover them with clarified butter, but let the heads be seen above it.

Small birds may be potted in a similar manner.

Eels and Lampreys.

Skin, gut, and wash them, dry them with a cloth, and cut them in pieces about four inches long. Season them with a little beaten mace, nutmeg, pepper, salt, and a little sal-prunel beat fine. Lay them in a pan, and cover them with clarified butter. Bake them half an hour in a quick oven, but if the fish are large allow longer time. Take them out with a fork, and lay them on a cloth to drain. When quite cold, season them again with the like seasoning, and lay them close in the pot. Then take off the butter they were baked in clear from the gravy, and set it in a dish before the fire. When melted, pour the butter over

them, and set them by for use. Some may choose to bone the fish, in that case use no sal-prunel.

Lampreys should be seasoned with black pepper, mace, cloves, and salt; proceed as for eels.

Salmon.

Take a large piece of salmon, scale and wipe it clean. Season it with pepper, mace, and cloves, beat fine, and mixed with salt, and a little sal-prunel: then pour clarified butter over it, and bake it. When done, take it out carefully, and lay it on a cloth to drain. When quite cold, season it again, lay it close in the pot, and cover it with clarified butter.

Carp, tench, trout, and several other sorts of fish, may be potted in the same manner.

Lobsters.

Half boil them, pick out the meat, cut it small, season with mace, white pepper, nutmeg, and salt; press them close into a pot, and cover with butter; bake it half an hour, and put in the spawn. When cold take out the fish, and put it into pots, with a little of the butter. Beat the remainder of the butter in a mortar, with some of the spawn, then mix the coloured butter with as much as will be sufficient to cover the pots, and strain it.

Char.

Clean and bone them; wash them with vinegar, cut off the tails, fins, and heads, season them with pepper, salt, nutmeg, and cloves; put them down close in a pot, cover and bake them two hours or more, with a little verjuice and butter; pour off the liquor, and cover them with clarified butter.

CURING, SOUSING, DRYING, &c.

Hams.

Beat them well, then mix half a peck of salt, three ounces of salt-petre, half an ounce of sal-prunel, and five pounds of coarse sugar. Rub them well with this, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding salt till it will bear an égg, and then boil and strain it. Next morning put in the hams, and press them down under the liquor. Let them lie a fortnight, dry, and then rub them well with bran. The above ingredients are sufficient for three middling sized hams. Use the same proportion, according to the number or weight you cure.

Westphalia Hams.

To a peck of bay salt, four ounces of salt-petre, and six ounces of coarse sugar, add fresh water till it will bear up an egg. Put the hams into this liquor, which must be an inch above them. Let them lie three weeks, then take out the hams, dry them with a cloth, and hang them up in wood smoke a fortnight.

High-flavoured Hams.

Let a leg of pork hang three or four days: take an ounce of salt-petre, a quarter of a pound each of salt, bay-salt, and coarse sugar, and a quart of porter, mix, and boil them together, and pour it hot on the ham. Turn it twice a day in the brine, about three weeks, add an ounce each of white pepper, and allspice, if approved, powdered fine. When taken from the pickle wipe it thoroughly dry, cover it with bran, and let it hang a month in wood smoke.

Mutton Hams.

Cut a hind quarter of mutton like a ham, and rub it well with an ounce of salt-petre, and a pound each of coarse sugar and salt, mixed well together. Lay it in a deep tray with the skin downwards, and baste it every day for a fortnight with the pickle. Then roll it in saw-dust, and hang it in wood-smoke for a fortnight, then boil it, and hang it in a dry place. Dress it whole, or cut off slices and broil them.

Veal Hams.

Cut a leg of veal in shape of a ham. Mix well together, half a pound of bay-salt, two ounces of salt-petre, a pound of common salt, and an ounce of beaten juniper-berries, and rub the ham well with them. Lay it in a tray with the skin side downwards, baste it every day for a fortnight with the pickle, and then hang it a fortnight longer in wood-smoke. When you dress it, either boil, or parboil and roast it. It will eat exceeding pleasant either way.

Beef Hams.

Cut a leg of a fat Welch or Scotch ox as near the shape of a ham as you can. An ounce each of bay-salt, and salt-petre, a pound each of common salt, and coarse sugar, will be sufficient for fifteen pounds of beef; if more or less meat, mix the ingredients in proportion. Pound the ingredients, mix them well together, rub the meat with it, turn and baste it well every day with the pickle. Let it lay a month, then take it out, roll it in bran or saw-dust, and hang it a month in wood-smoke. Then take it down, hang it in a dry place, and keep it for use. Dress it as required, either boiled to eat cold, or cut into rashers and broiled.

Bacon.

Take off all the inside fat of a side of pork, and lay it on a dresser, that the blood may run from it. Rub

it well on both sides with salt, and let it lie a day. Then take a pint of bay-salt, four ounces of salt-petre, and beat them both fine; a quarter of a peck of common salt, and two pounds of coarse sugar. Lay your pork in something that will hold the pickle, and rub it well with the above ingredients. Lay the skin side downwards, and baste it with the pickle every day for a fortnight. Then hang it in a wood-smoke, and afterwards in a dry, but not a hot place.

Neat's Tongue.

Take an ounce of salt-petre, two of coarse sugar, and a pound of salt. Rub these into a moderate sized tongue, and let it lie three weeks, turning it often. It will then be fit to dry or to dress immediately out of the pickle.

Hung Beef.

Make a strong brine with bay-salt, salt-petre, and spring water; put a rib or the navel piece of beef into it, and let it lay nine days. Then hang it in a chimney where wood or saw-dust is burnt. When it is a little dry, wash the outside with bullock's blood two or three times, to make it look black; and when dry enough, boil it. It will keep a long time when boiled, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water to take off the mouldiness.

Dutch Beef.

Cut off all the fat of a buttock of beef, and rub the lean all over with brown sugar. Let it lie two or three hours in a pan, and turn it two or three times. Then salt it with common salt and salt-petre, and let it lay a fortnight, turning it every day. Then roll it very straight in a coarse cloth, put it into a cheese press for a day and a night, and then hang it to dry in a chimney. When you boil it, put it into a cloth, and when cold, it will cut like Dutch beef.

Pickled Pork.

Bone your pork, and cut it in pieces suitable to lay in the pan, or tub. Rub them first with salt-petre, then with common salt, and bay-salt, mixed together. Put a layer of common salt at the bottom of your pan or tub, cover each piece with common salt, and lay them one upon another as even as you can, filling the hollow places with salt. As the salt melts, strew on more, lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Cover it close, strew on more salt as may be occasionally necessary, and it will keep good till the last bit.

Mock Brawn.

Rub the head, and a piece of the belly of a young porker, well with salt-petre. Let them lay three days, and then wash them clean. Split the head and boil it, take out the bones, and cut it in pieces. Boil four cow-heels tender, cut them in thin pieces, and lay them in the belly-piece of pork, with the head cut small. Then roll them tight with sheet tin, and boil it four or five hours. Then set it up on one end, put a trencher on it within the tin, press it down with a weight, and let it stand all night; take it out of the tin, and bind it with a fillet; put it into cold salt and water, and it will be fit for use. If you change the salt and water every four days, it will keep for a long time.

Pig's Feet and Ears soused.

Clean them thoroughly, and boil them till tender; then split the feet, and put them and the ears into salt and water. When you use them, dry them well in a cloth, dip them in batter, fry them, and send them up to table, with melted butter in a boat. They may be eaten cold, and will keep a considerable time.

Soused Tripe.

Boil it, and put it into salt and water, which you

must change every day till you use the tripe. When you dress it, dip it in batter made of flour and eggs, and fry it of a good brown; or boil it in salt and water, with an onion shred, and a little parsley. Send it to the table with melted butter in a tureen.

Turkey soured in imitation of Sturgeon.

Pick a young turkey, and make it extremely clean, bone, and wash it, and tie it across with mat string. Put a quart of water into a pot, with a quart of vinegar, a quart of sherry, and a handful of salt, boil and skim it clean, then put in the turkey and boil it.

Boil the liquor half an hour, and when both are cold, put the turkey into it. It will keep some months. Vinegar, oil, and sugar, are usually eaten with it.

Bologna Sausages.

Take a pound of each, of beef suet, pork, bacon, fat and lean together, and the same of beef and veal. Cut them small, and chop them fine. Take a small handful of sage, and a few sweet herbs, chopped fine. Season with pepper and salt. Take a large gut well cleaned, and fill it. Set on a saucepan of water, and when it boils, put it in, having first pricked the gut to prevent its bursting. Boil it gently an hour, and then lay it on clean straw for an hour.

Dried Salmon.

Cut it open, and take out the inside and roe. Rub the whole with salt, after scaling it; let it hang twenty-four hours to drain. Take four ounces of salt-petre, two ounces each of bay-salt and coarse sugar; mix them well, and rub them into the fish; lay it on a dish two days, and rub it well with common salt. In twenty-four hours it will be fit to dry; wipe it well after draining. Hang it in wood-smoke, and keep it spread with two sticks.

METHODS OF KEEPING VEGETABLES, FRUITS, &c.

To keep Green Peas till Christmas.

Shell some young peas, boil them five minutes in water with a little salt, throw them in a cullender to drain, lay a cloth three or four times double, spread them on it and dry them well; fill your bottles, and cover them with mutton suet; cork them well, tie a bladder over, and set them in a cool dry place. When you use them, boil the water, with a little salt, sugar, and a piece of butter. When enough, drain them in a sieve; then put them into a saucepan with a good piece of butter, keep shaking it till the butter is melted, then turn them into a dish and serve up.

To keep French Beans all the Year

Gather them when dry, cover the bottom of a jar with salt, put a layer of beans, then salt, and so on till the jar is full, cover them with salt, tie a coarse cloth over them, and a board on that, to keep it close from the air, set them in a dry cellar, and when you take any out, cover them close again; let them lie twenty-four hours in soft water before you boil them, shifting it often. Put no salt in the water when boiling.

To dry Artichoke Bottoms.

Pluck them from the stalks just before they are at their full growth, which will draw out all the strings from the bottoms. Boil them till you can easily take off the leaves, then lay the bottoms on tins, and set them in a cool oven. Repeat this till they are dry, when they will appear transparent. Put them into paper bags, hang them in a dry place, and they will keep good nearly, if not the whole year.

To keep Grapes.

When you cut the bunches, take care to leave a joint of the stalk to them. Hang them up in a dry room, at a proper distance from each other, for, unless the air passes freely between them, they will grow mouldy, and be totally spoiled. If carefully managed they will keep good some months.

To keep Gooseberries.

Pick them as large and dry as you can, take care that your bottles are clean and dry, fill and cork them. Set them in a kettle of water up to the neck, and let the water boil gently till you find the gooseberries are coddled; then take them out. Melt some rosin in a pipkin, and dip the necks of the bottles into it. Keep them in a cool dry place, and when you use them, they will bake as red as a cherry, and have their natural flavour.

To keep Walnuts, and Lemons.

Cover the bottom of a jar with sea-sand, then put a layer of walnuts; then sand, then nuts, and so on till the jar is full; do not let them touch each other in any of the layers. When you want to use them, lay them in warm water for an hour, shifting it as it cools, rub them dry, and they will peel well, and eat sweet. Lemons may be kept in the same manner.

To keep Mushrooms.

Take large buttons, wash them as for stewing, and lay them on sieves with the stalks upwards. Throw salt on them to draw out the water. When drained, put them into a pot, and set them in a cool oven for an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes from them with a blade or two of mace, till half wasted. Put them into a jar well dried, and when the liquor is cold, pour it into the jar, and cover them with it. Then

pour over them rendered suet, tie a bladder over, and set them in a dry place. When you use them, take them out of the liquor, pour boiling milk over them, and let them stand an hour. Then stew them a quarter of an hour in the milk, thicken with flour, and a large quantity of butter; but be careful not to oil it. Then beat the yolks of two eggs in a little cream, and put it into the stew; but do not let it boil after you have put in the eggs. Lay untoasted sippets round the inside of the dish, serve them up, and they will eat nearly as good as if fresh gathered. If they do not taste strong enough, put in a little of the liquor. This is a very useful liquor, as it will give a strong flavour of fresh mushrooms to made dishes.

Another method of keeping mushrooms is this. Scrape, peel, and take out the insides of large flaps. Boil them in their own liquor, with a little salt, lay them in tins, set them in a cool oven, and repeat it till they are dry. Put them in jars, tie them down close, and keep them for use.

To bottle Cranberries.

Gather them when quite dry, and put them into bottles. Cork them up quite close, set them in a dry and cool place, and they will keep till the next season.

To bottle Green Currants.

Gather them when the sun is hot upon them; strip them from the stalks, and put them into bottles. Cork them close, and set them in dry sand.

To bottle Damsons.

Gather them when dry, and just turned their colour. Put them into bottles, cork them close, and let them stand a fortnight. Then look them over, and if any are mouldy, or spotted, take them out, and cork the rest close down. Set the bottles in sand, and they will keep good till spring.

POSSETS, WHITE-POTS, CAUDLES,
AND
RECIPES FOR THE SICK, &c. &c.

Sack Posset.

Crumble four Naples' biscuits into a quart of new milk when it boils. Just give it a boil, take it off, grate in some nutmeg, and sweeten to your taste. Then pour in half a pint of sack, keep stirring it all the time, put it in a bason, and serve up.

Or, Beat up fifteen eggs, and strain them; then put three quarters of a pound of white sugar into a pint of canary, and mix it with the eggs in a bason; set it over the fire, and keep stirring it till it is scalding hot. In the mean time grate some nutmeg into a quart of milk, and boil it, then pour it into your eggs and wine while they are hot. As you pour it, hold your hand high, and let another person stir it all the time. Then take it off, set it before the fire half an hour, and serve up.

Wine Posset.

Boil crumb of bread in a quart of milk till soft, then take it off the fire, and grate in half a nutmeg. Sweeten to your taste, then pour it into a bowl, and put in by degrees a pint of Lisbon wine. Serve it up with the toasted bread upon a plate.

Ale Posset.

Put a small piece of bread into a pint of milk, and set it over the fire. Put nutmeg and sugar into a pint of ale, and when the milk boils, pour it upon the ale. Let it stand a few minutes to clear, and it will be fit for use.

White Pot.

Beat up eight eggs, (but half the whites) with a quart of milk, a little rose-water, nutmeg, and a quarter of a pound of sugar. Cut a roll into thin slices, and pour the milk and eggs over them. Put a piece of butter on the top, and bake it for half an hour.

Rice White Pot.

Boil a pound of rice in two quarts of milk till tender and thick. Beat it in a mortar with a quarter of a pound of sweet almonds blanched. Then boil two quarts of cream, with a few crumbs of bread, and two or three blades of mace. Mix it well with eight eggs and a little rose water, and sweeten to your taste; put in candied orange or citron peels cut thin, and put it in a slow oven.

Capillaire.

Put fourteen pounds of loaf, and three pounds of coarse sugar, and six eggs well beat up, into three quarts of water; boil it up twice, skim it well, then add a quarter of a pint of orange flower water. Strain it through a jelly bag, and put it into bottles for use. A spoonful or two of this syrup put into a draught of either warm or cold water makes it drink exceeding pleasant.

Lemonade.

Pare thin two Seville oranges and six lemons; steep the parings four hours in two quarts of water. Put the juice of six oranges and twelve lemons upon three quarters of a pound of fine sugar, and when the sugar is melted, put the water to it in which the parings have been steeped. Add a little orange flower water, and more sugar if necessary. Press it through a bag till it is fine, and then pour it into bottles for use.

Orgeat.

Beat thirty bitter almonds and two pounds of suet,

to a paste. Then mix them with three quarts of water, and strain it through a fine cloth. Add orange and lemon juice, with some of the peel, and sweeten it to your palate.

To mull Wine.

Grate half a nutmeg into a pint of wine, and sweeten it with loaf sugar. Set it over the fire, and when it boils, take it off to cool. Beat up the yolks of four eggs, put to them a little cold wine, and mix them carefully with the hot, a little at a time. Then pour it backwards and forwards till it looks fine and bright. Set it on the fire again till hot and pretty thick, pour it again backwards and forwards several times, and serve it in chocolate cups, with slices of bread toasted of a light brown.

Water Gruel.

Put a pint of water on the fire. Mix in a bason a large spoonful of oatmeal with a little water; when the water boils, stir in the oatmeal, and let it boil up three or four times. Strain it through a sieve, put in salt, and a piece of butter. Stir it till the butter is melted, and it will be fine and smooth. Sugar, or a spoonful of wine, may be added.

Barley Gruel.

Boil a quarter of a pound of pearl barley, and a stick of cinnamon, in two quarts of water till reduced to a quart. Then strain it through a sieve, add a pint of red wine, and sweeten to your taste.

White Caudle.

Make gruel of groats; when well boiled, stir it till cold. Add sugar, wine, brandy, and nutmeg.

Rich Caudle.

Pour grated rice into boiling water, mixed with a little cold water; when of a proper consistence, add su-

gar, cinnamon, and a glass of brandy. Boil all together

Brown Caudle.

Make a gruel with six spoonful of oatmeal. Add a quart of malt liquor, not bitter ; boil, sweeten, and add half a pint of white wine ; with spices or not.

Panada.

Put a little water in a saucepan with a glass of wine, sugar, nutmeg, and lemon-peel. When it boils, put some grated bread in, and boil it fast. When of a proper thickness, take it off. It is very good with a little rum, and butter instead of the wine.

Chicken Panada.

Boil a chicken till three parts done, in a quart of water, take off the skum, cut the white meat off, and pound it in a mortar to a paste, with a little of the water it was boiled in ; season with salt, nutmeg, and a little lemon-peel. Boil it gently for a few minutes. It should be tolerably thick.

Tapioca Jelly.

Wash it in several waters. Soak it in water five hours, and simmer it in the same till quite clear. Add lemon-juice, wine, and sugar.

Arrow Root

Boiled up with milk, and sweetened, is very nutritious, and pleasant.

Sago.

Put a large spoonful of sago into three quarters of a pint of water. Stir it, and boil it gently till it is as thick as you would have it. Then put in wine and sugar, with grated nutmeg to your palate.

Isinglass.

Boil an ounce of isinglass shavings with forty pepper-

corns, and a crust of bread in a quart of water, simmer to a pint, and strain it off.

This will keep well, and may be taken in wine and water, milk, tea, soup, or whatever may be preferred.

Rice Milk.

Put a spoonful of ground rice to three pints of milk; add cinnamon and nutmeg. Sweeten to your taste.

Barley Water.

Put a quarter of a pound of pearl-barley to two quarts of water. When it boils, strain it very clean, boil half away, then strain it off. Add two spoonful of white wine, and sweeten to your taste.

White Wine Whey.

Boil half a pint of new milk; as soon as it boils up, pour in a glass of white wine; boil it up, and set the saucepan aside till the curd subsides. Pour the whey off, and add to it half a pint of boiling water, and a bit of white sugar.

Whey may be made of vinegar, and diluted with boiling water and sugar. It is less heating than wine, and if to excite perspiration, answers as well.

Mustard Whey.

Turn half a pint of boiling milk with a table spoonful of mustard. Strain the whey from the curd, and drink in bed. This will give a glowing warmth.

This has been known to be very efficacious in nervous affections, as well as the palsy.

Eggs.

Beat up an egg, and mix it with a bason of milk, makes a very nutritious breakfast.

An egg divided, and the yolk and the white beaten separately, then mixed with a glass of wine, will af-

ford two very wholesome draughts, and be much better than when taken together.

Beat up a new laid egg, and mix it with a quarter of a pint of new milk warmed, a spoonful of capillaire, one of rose water, and a little nutmeg. It should not be warmed after the egg is put in. Take it the first and last thing.

Butter Milk.

Milk a cow into a small churn; when it has stood about ten minutes begin churning, and continue till the flakes of butter swim about thick, and the milk appears thin and blue. Drink of it very frequently.

The food should be biscuits and rusks; ripe and dried fruit of various kinds, where a decline is apprehended.

A refreshing Drink.

Pour a table spoonful of capillaire, and one of vinegar into a tumbler of cold spring water.

Mutton Broth.

Cut off the fat from a loin of mutton, put to it a quart of water, boil and skim it well; put in a piece of upper-crust of bread, a blade of mace; and boil it slowly an hour; pour the broth clear off; season with salt, and the mutton will be fit to eat. Turnips must be boiled by themselves in another saucepan.

Calf's Feet Broth.

Boil two calf's feet with two ounces of veal, two of beef, a piece of crust, two or three blades of mace, half a nutmeg sliced, and salt, in three quarts of water, till reduced to half; strain, and take off the fat.

Eel Broth.

Clean half a pound of eels, set them on the fire with a quart of water, an onion, and a few pepper-corns; simmer till the eels are broken, and the broth good.

Beef Tea.

Cut a pound of lean beef fine. Pour a pint of boiling water over to raise the scum, skim, strain, and let it settle; pour it clear off, and it will be fit for use.

Artificial Asses' Milk.

Boil a quart of new milk, with a quart of water, an ounce of white sugar-candy, half an ounce of eringo roots, and half an ounce of conserve of roses, till reduced to half. The doses must be regulated by the effect.

Treacle Posset.

Put two table spoonsful of treacle to a pint of milk, when ready to boil, stir it briskly over the fire till it curdles. Let it stand two or three minutes, and strain it off. This whey promotes perspiration, and children take it readily.

MADE WINES, CORDIAL WATERS, &c. &c.

OBSERVATIONS.

IN making wines the following general rules must be attended to. Not to let such wines as require to be made with boiling water stand too long after drawn before you get them cold, and be careful to get your barm in due time, or it will fret after being put in the cask, and can never be brought to the state of fineness it ought to be. Nor must you let it work too long in the cask, as it will be apt to take off the sweetness and flavour of the fruit or flowers from which it is made. Let the vessels be thoroughly clean and dry, and before you put in the wine, rince them with a little

brandy. When the wine has done fermenting, bung it up close, and after it is settled, it will draw fine.

Raisin Wine.

To each gallon of river water, put five pounds of Malaga or Belvidere raisins; let them steep a fortnight, stirring them every day; pour the liquor off, squeeze the juice of the raisins, and put both liquors together in a vessel that is of a size to contain it exactly. Let it stand open till the wine has done hissing, or making the least noise: add a pint of French brandy to every two gallons: stop it close, and when it is fine, bottle it.

Currant ditto.

Gather them when full ripe, on a dry day. Strip, and bruise them in a large pan, with a wooden pestle. Let them lay twenty-four hours to ferment, then run the liquor through a sieve, but do not let your hands touch it. To each gallon of liquor put two pounds and a half of white sugar, stir it well together, and put it into the cask. To every six gallons add a quart of brandy, and let it stand six weeks. If it is then fine, bottle it; but if not, draw it off as clear as you can into another cask, or large bottles; in a fortnight you may bottle it, cork it well, and keep it in a cool dry place.

White currant wine is made as above, but black currants must be scalded, to extract the juice.

Gooseberry ditto.

Gather your gooseberries in dry weather, and when about half ripe. Bruise them well in a clean tub, and press them through a horse-hair cloth, as much as possible without breaking the seeds. Put to each gallon of juice, three pounds of fine powder sugar. Stir all together till the sugar is dissolved, and then put it into a cask, which must be quite filled. If ten or twelve gallons, let it stand a fortnight; but a twenty gallon cask, must stand three weeks in a cool place, then

draw it off from the lees, and pour in the clear liquor again. If it is a ten gallon cask, let it stand three months; if a twenty, four months; then bottle it off, and it will draw clear and fine.

Raspberry Wine.

Pick the finest raspberries you can get; bruise and strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double-refined sugar, stir it well together, and cover it close. Let it stand three days, then pour it off clear. To a quart of juice put two quarts of white wine, and then bottle it. In the course of a week it will be fit for use.

Ginger ditto.

To four gallons of water put sixteen pounds of lump sugar, and three quarters of a pound of bruised ginger. Boil it half an hour, and skim it well: when cold, add the juice of three lemons, and the rinds pared thin. Put all together into a cask, with half an ounce of isinglass dissolved in water, and three spoonsful of good yeast. Let it stand six months, then bottle it, add two table spoonsful of brandy to each bottle of wine. This will keep many years.

Cowslip ditto.

To ten gallons of water put thirty pounds of loaf sugar, and the whites of ten eggs well beaten. Boil them an hour, skimming it well as the scum rises. Have ready ten lemons pared thin and cut into slices, and pour the boiling liquor upon the lemons and parings. When cold, add three pecks and a half of cowslip flowers picked from the stalks and the seeds, and three table-spoonsful of thick yeast spread upon a toast. Let it work three or four days, and then put all together into a cask. It should stand nine or ten weeks before it is bottled.

Damson Wine.

Gather your damsons when dry, weigh them, and then bruise them. Put them into a stein that has a cock in it, and to every eight pounds of fruit put a gallon of water. Boil, and skim it, and pour it scalding hot on the fruit. When it has stood two days, draw it off, and put it in a cask, and to each gallon of liquor put two pounds and a half of fine sugar. Fill up the vessel, and stop it close, and the longer it stands the better. When you draw it off, put a lump of sugar into each bottle.

Grape ditto.

To each gallon of grapes put a gallon of water. Bruise the grapes and let them stand a week without stirring, and then draw off the liquor. Put to each gallon of wine three pounds of sugar, then put it into a vessel, but do not bung it close till it has done hissing. Let it stand two months, and it will draw clear and fine. You may then bottle it, but remember to cork it close, and keep it in a dry cellar.

Orange ditto.

Put twelve pounds of fine sugar, and the whites of eight eggs well beaten, into six gallons of spring water; boil it an hour, skimming it all the time when nearly cool, put to it the juice of fifty Seville oranges, six spoonful of good yeast, and let it stand two days; put it into another vessel, with two quarts of Rhenish wine, and the juice of twelve lemons; let the juice of the lemons and the wine, and two pounds of double refined sugar, stand close covered twelve hours before it is put into the orange wine, and skim off the seeds. The lemon-peels must be put in with the oranges; half the rinds must be put into the vessel. It must stand a month before it is fit to bottle.

Lemon ditto.

Pare off the rinds of six large lemons, cut them, and

squeeze out the juice, steep the rind in the juice, and put to it a quart of brandy; let it stand in an earthen pot, close stopt, three days. Then squeeze six more, and mix two quarts of spring water, and as much sugar as will sweeten the whole; boil these together, let it stand till cool; then add a quart of white wine, and the other lemon and brandy; mix them together, and run it through a flannel bag into a vessel; let it stand three months and bottle it off: cork them well, and keep it in a cool place; it will be fit to drink in a month or six weeks.

Red or White Elder Wine.

Pick the berries when full ripe, put them into a stone jar, and set them in the 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, wringing the berries, and put the juice into a clean kettle. To each quart of juice, put a pound of Lisbon sugar, let it boil, and skim it well. When it is clear and fine, pour it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in cider, and six whole eggs. Close it up, let it stand six months, and then bottle it.

Cherry ditto.

Gather your cherries when quite ripe, pull them from the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar finely beaten, stir it together, and put it into a vessel that will just contain it. When it has done working, and ceases to make a noise, stop it close for three months, and then bottle it off for use.

Apricot ditto.

Put three pounds of sugar into three quarts of water, boil them together, and skim it well. Put in six pounds of apricots pared and stoned, and let them boil

till tender. Take them out, and when the liquor is cold, bottle it up. For present use, the apricots will make good marmalade.

Clary Wine.

Pick twenty-four pounds of Malaga raisins, and chop them: then put them into a tub, and to each pound put a quart of water. Let them steep ten or twelve days, stirring it twice each day, and keep it close covered. Then strain it off, and put it into a vessel, with about half a peck of the tops of clary, when it is in blossom. Stop it close for six weeks, and then bottle it off. In two or three months it will be fit for drink.

Birch ditto.

The season for procuring the liquor from the birch trees is the beginning of March, when the sap is rising, and before the leaves shoot out; for, when the sap is forward, and the leaves begin to appear, the juice, by being long digested in the bark, grows thick and coloured.

To procure the juice, bore holes in the body of the trees, and put in faucets, made of the branches of elder, the pith being taken out: if the trees are large, tap them in several places at a time, and by that means save many gallons every day. If you do not use it immediately, the bottles in which it dropt from the faucets must be close stopped, and the cork waxed or rosined.

Clear your liquor with whites of eggs; to each gallon of liquor two pounds and a half of fine white sugar; boil it three quarters of an hour, and when almost cold, put in a little yeast; work it two or three days, then put it into the barrel, and to every five gallons, add a quart of French brandy, and half a pound of stoned raisins. Before you tun your wine, burn a brimstone match in the barrel; bottle it in three months.

Quince Wine.

Take your quinces when thorough ripe, wipe off the fur very clean, take out the cores, bruise and press them, add to every gallon of juice two pounds and a half of fine sugar; stir it together till it is dissolved, put it in your cask, and when it has done working, stop it close; let it stand six months before it is bottled. Keep it two or three years, and it will improve.

British Port ditto.

Take of grape wine, or good cider, four gallons; fresh juice of red elder berries, one gallon; brandy, two quarts; logwood, four ounces; rhatany root (bruised) half a pound. Infuse the logwood and rhatany root, in the brandy, and a gallon of the grape wine or cider, for a week; then strain off the liquor, and mix it with the other ingredients. Keep it in a cask well bunged for a month, when it will be fit to bottle.

British Madeira.

Put a bushel of pale malt into a tub, and pour on it eleven gallons of boiling water, after stirring them together, cover the vessel over, and let them stand to infuse for three hours; strain the liquor through a sieve, dissolve it in three pounds and a half of sugar-candy, and ferment it with yeast in the usual manner. After fermenting three days (during which time the yeast is to be skimmed off three or four times a-day,) pour the clear liquor into a clean cask, and add the following articles mixed together:—French brandy, two quarts; raisin wine, five pints; and red port, two bottles; stir them together, and let the cask be well bunged, and kept in a cool place for ten months, when it will be fit to bottle. After having been kept in the bottle twelve months, it will be found not inferior to East-India Madeira. Good table-beer may be made with the malt after it has been infused for making this wine.

British Sherry.

Take of pale ale-wort, made as directed for Madeira, four gallons; of pure water, seven gallons; of white sugar, sixteen pounds. Boil them together gently three quarters of an hour, constantly skimming it; pour it into a clean tub, and dissolve in it four pounds of sugar-candy, powdered—ferment with yeast for three or four days, in the same manner as directed for Madeira. When poured into a sweet cask, add five pounds of the best raisins, bruised and stoned; stir up the liquor once or twice a-day; and after standing slightly bunged two days, add a gallon of French brandy; bung the cask closely, and in three months bottle it for use.

British Champagne.

Take eight pounds of white sugar; the whitest raw sugar, seven ditto; crystallized lemon acid or tartaric-acid, an ounce and a quarter; pure water, eight gallons; white grape wine, two quarts, or perry, four quarts; of French brandy, three pints. Boil the sugars in the water, skimming it occasionally for two hours, then pour it into a tub, and dissolve in it the acid. Before it is cold, add some yeast, and ferment in the same manner as directed for Madeira. Put it in a cask, and add the other ingredients. Bung it well, and keep it in a cool place for two or three months; bottle it, and keep it cool for a month longer, when it will be fit for use. If not perfectly clear after standing in the cask two or three months, render it so by use of isinglass before it is bottled.

By adding a pound of fresh or preserved strawberries, and two ounces of powdered cochineal, to the above quantity, the pink champagne may be made.

Saragossa Wine, or English Sack.

To each quart of water put a sprig of rue, and to every gallon, a handful of fennel roots. Boil these half

an hour, strain it, and to each gallon of liquor put three pounds of honey. Boil it two hours, and skim it well. When cold, pour it off, and turn it into a cask that will just hold it. Keep it twelve months and then bottle it off.

Mountain Wine.

Pick out the stalks of Malaga raisins, chop them small, and put five pounds to every gallon of cold spring water; steep them a fortnight, squeeze out the liquor, and barrel it in a vessel fit for it; fume the vessel with brimstone. Do not stop it close till the hissing is over. Put half a pint of French brandy to every gallon of wine.

Balm ditto.

Put a peck of balm leaves in a tub; heat four gallons of water scalding hot; pour it on the leaves, and let it stand all night; in the morning strain it through a sieve; put to every gallon of water two pounds of fine sugar, and stir it well. Put the whites of five eggs into a pan, and whisk it well before it be over hot; when the scum begins to rise, take it off, and keep skimming it all the while it is boiling; let it boil three quarters of an hour, and then put it into the tub; when it is cold, put a little new yeast upon it, and beat it every two hours, that it may head the better; work it for two days, put it into a cask, bung it close, and when it is fine, bottle it.

Mead.

There are different kinds of this wine; but those generally made are two, namely, sack-mead, and cow-slip-mead. Sack-mead, is made thus: to each gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care to skim it well. To each gallon add half an ounce of hops, boil it half an hour longer, and let it stand till the next day. Then put it into the cask, and to thirteen gallons of liquor

add a quart of brandy or sack. Close it tight till the fermentation is over, and then stop it up very close. It must stand a year before you bottle it.

Cowslip-mead, is made thus. Put thirty pounds of honey into fifteen gallons of water, and boil it till one gallon is wasted. Skim it, take it off the fire, and have ready sixteen lemons cut in half. Put a gallon of the liquor to the lemons. Pour the rest into a tub, with seven pecks of cowslips, and let them stand all night: then put in the liquor with the lemons, eight spoonsful of new yeast, and a handful of sweet-brier. Stir all well together, and let it work three or four days. Then strain it, put it into your cask, let it stand six months, and then bottle it off for use.

To recover wine that has turned sharp.

Rack it off into another vessel: take oyster-shells, scrape and wash off the brown dirty outside, and dry them in an oven till they will powder. Put a pound of this powder to every nine or ten gallons of wine; stir it well together, and stop it up; let it stand two or three days to settle, or till it is fine. When fine, bottle it off, and cork it well.

To clear wine, &c.

Dissolve half a pound of hartshorn, in cyder, if for cyder, or in white wine for any other liquor. This is sufficient for a hogshead.

Raspberry Brandy.

Put a pint of water, and two quarts of brandy, into a pitcher or pan, with two quarts of raspberries. Put in half a pound of loaf sugar, and let it remain a week close covered. Then take a piece of flannel with a piece of fine linen over it, and pass it through by degrees. In about a week it will be fine, bottle it, and cork the bottles well.

Black Cherry Brandy.

Stone eight pounds of black cherries, and put to them a gallon of brandy. Bruise the stones, and put them in, cover them up close, and let them stand five or six weeks. Then pour it clear from the sediments, and bottle it. Morella cherries, done in this manner, make a fine rich cordial.

Orange Brandy.

Put into a gallon of brandy, the chips of two dozen Seville oranges, and steep them a fortnight in a stone bottle close stopped. Boil five pints of spring water, with two pounds of the finest sugar, very gently for an hour. Clarify the water and sugar with the white of an egg, then strain it through a jelly bag, and boil it nearly half away. When cold, strain the brandy into the syrup.

Lemon Brandy.

Mix five quarts of water with a gallon of brandy; take two dozen lemons, two pounds of the best sugar, and three pints of milk. Pare the lemons very thin, and lay the peel to steep twelve hours in the brandy. Squeeze the lemons on the sugar, put the water to it, and mix all the ingredients together. Let it stand twenty-four hours, and then strain it.

Shrub.

Take a gallon of brandy, the juice of ten lemons, the peels of four, and a nutmeg bruised; stop it close, let it stand three days, then add three quarts of white wine, and three pounds of loaf sugar; mix it, strain it twice through a flannel, and bottle it.

English Noyeau.

Blanch and bruise a quarter of a pound of bitter almonds, or peach, or apricot kernels, put them into a pint of cold water, and let them stand two hours; then

add three pints of white currant juice, three pounds of loaf sugar, the peels of three lemons grated, and a gallon of brandy. Stir them well together, let them stand three days, then strain off the liquor through a jelly-bag, and bottle it for use. A quart of fresh brandy put on the dregs and strained off, after standing three days longer, will make a very pleasant liquor for giving a flavour to puddings.

Milk Punch.

Take a gallon of water, two quarts of milk, a pint of lemon juice, and two quarts of brandy, with sugar to the taste; put the milk and water together a little warm, then the sugar and lemon juice; stir it well together; then the brandy, stir it again, and run it through a flannel bag till very fine, and bottle it. It will keep a fortnight or three weeks.

CORDIAL WATERS.

IN making these articles, several things are necessary to be observed, in order to bring them to their proper state of perfection. 1st. If your still is an alembic, fill the top with cold water when you set it on, and close the bottom with stiff paste made of flour and water. 2nd. If you use a hot still, when you put on the top, dip a cloth in white lead and oil, and lay it close over the edges, and a coarse cloth well soaked in water on the top, and when it becomes dry from the heat of the fire, wet it and lay it on again. It will require but little fire, but it must be as clear as possible. 3rd. All simple waters must stand two or three days before they are bottled off, that the fiery taste which they will naturally receive from the still may be fully extracted.

Rose Water.

Gather roses when dry and full blown, pick off the

leaves, and to each peck put a quart of water. Put them into a cold still, and make a slow fire under it, for the more gradually it is distilled, the better it will be. Then bottle it, and in two or three days you may cork it up for use.

Lavender Water

To each pound of lavender-neps put a quart of water. Put them into a cold still, and make a slow fire under it. Distil very slowly, and put it into a pot till you have distilled all your water. Then clean out the still, put your lavender-water into it, and distil it off as slowly as before. Then bottle, and cork it down close, and set it by for use.

Peppermint ditto.

Gather the mint when full grown, and before it seeds. Cut it in short lengths, put it into your still, and cover it with water. Make a good fire under it, and when it is near boiling, and the still begins to drop, if you find the fire too hot, draw some away, that the liquor may not boil over. The slower the still drops, the clearer and stronger will be the water. The next day bottle it off, and after it has stood two or three days, cork it close, and it will preserve its strength a considerable time.

Penny-Royal ditto.

Gather your penny-royal full grown, but before it is in blossom. Fill your cold still with it, and put it half full of water. Make a moderate fire under it, and distil it off cold. Then put it into bottles, and after two or three days, cork it up for use.

Cordial ditto.

Take lavender-cotton, horehound, wormwood, and feverfew, of each three handful; rice, peppermint, and Seville orange-peel of each one handful. Mix

them together, and steep them all night in red wine, or the bottoms of strong beer. Then distill them pretty quick in a hot still, and it will be a fine cordial to take as bitters.

Surfeit Water.

Take Roman wormwood, scurvy-grass, brook-lime, water-cresses, balm, sage, mint, rue, and chives, of each one handful; poppies, if fresh, half a peck; but if dry, half that quantity; cochineal and saffron, six-penny-worth of each: anniseeds, carraway, coriander, and cardamum seeds, of each an ounce; two ounces of scraped liquorice, split figs, and raisins of the sun stoned, of each a pound, juniper-berries bruised, beaten nutmeg, mace bruised, and sweet fennel seeds also bruised, of each an ounce; a few flowers of rosemary, marigold, and sage. Put these into a large stone jar, and pour on them three gallons of French brandy. Cover it close, and let it stand near the fire for three weeks, stirring it three times a week. Then strain it off. Bottle your liquor, and pour on the ingredients a quart more of French brandy. Let it stand a week, stirring it once a day; then distil it in a cold still, and you will have a fine white surfeit-water. Bottle it close, and it will retain its virtues a long time.

Fever ditto.

Take six ounces of Virginia snake root, four ounces of carduus seeds, and marigold flowers, and twenty green walnuts; carduus, and poppy-waters, of each two quarts, and two ounces of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add an ounce of treacle, and distil the whole in an alembic well closed, as described in the introduction to this section.

Angelica ditto.

Wash and cut some angelica leaves, and lay them

to dry. When quite dry, throw them into an earthen pot, and put to them four quarts of strong wine lees. Infuse it twenty-four hours, stirring it twice in that time. Then put it into a warm still, or an alembic, and draw it off. Cover your bottles with paper, prick holes in it, and let it stand two or three days. Then mix all together, sweeten it, and when settled, bottle it, cork it close, and set it by for use.

Black Cherry Water.

Bruise well, six pounds of black cherries, and put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets an ounce, anniseeds, and sweet fennel seeds, of each half an ounce bruised. Cut the herbs small, mix all together, and distil them off in a cold still.

Aqua Mirabilis.

Take cubebs, cardamums, galingals, nutmegs, mace, cloves, and cinnamon, of each two drachms, and bruise them small. Then take a pint of the juice of calendine, half a pint each of the juices of spearmint, and of balm, flowers of melilot, cowslip, rosemary, borragé, bugloss, and marigolds, of each three drachms; seeds of fennel, coriander, and carraway, of each two drachms; two quarts of the best sack, and a quart of white wine; brandy, the strongest angelica, and rose water, of each a pint. Bruise the spices and seeds, and steep them, with the herbs and flowers, in the juices, waters, sack, white wine, and brandy, all night. In the morning distil it in a common still pasted up, and from this quantity you may draw off a gallon at least. Sweeten to the taste with sugar-candy, bottle it up, and keep it in a cool place.

RULES FOR BREWING.

OBSERVATIONS.

IN the first place it is necessary to observe that all your vessels are very clean, and never use your tubs for any other purpose except to make wines. If the casks are empty, take out the head, and let them be scrubbed clean with a hand-brush, sand, and fuller's earth. Put on the head again, and scald them well; throw a piece of unslacked lime into the barrel, and bung it up close.

Take great care your casks are not musty, or have any ill taste; if they have it is a hard thing to sweeten them again.

When barrels are empty, the cock-hole should have a cork driven in, and the vent-peg hammered in tight, to prevent their becoming musty.

Wash your casks with cold water before you scald them, and they should lie a day or two soaking, clean them well, and then scald them.

To cleanse a musty cask, dissolve a pound of bay-salt, and half a pound of alum in water, and add as much fresh dung from a milch cow as will make it thick, so as just to pass through a funnel; put it on the fire, and stir it with a stick till near boiling, and then put it in the cask, bung it close, shake it about for five minutes, let it stand two hours, then take out the bung, and let the vapour out; bung it down again, give it another shaking, let it stand two hours more, and then rince the cask with cold water till it comes out perfectly clear. Have ready some water with half a pound of bay-salt, and two ounces of alum boiled in it; serve this as you did the first washing, and when emptied, it will be fit for use.

There are two sorts of malt the one high, and the

other low-dried. The former of these, when brewed, produces a liquor of a deep brown colour; and the low-dried, will produce a liquor of a pale colour. The first is dried in such a manner as rather to be scorched than dried, and is much less wholesome than the pale malt. It has likewise been found by experience, that brown malt, though it may be well brewed, will sooner turn sharp than the pale; from whence, among other reasons the latter is entitled to pre-eminence.

High-dried malt should not be used till it has been ground ten days or a fortnight, as it will then yield much stronger liquor than from the same quantity ground but a short time before it is used. On the contrary, pale malt, which has not received much of the fire, must not remain ground above a week before it is used.

The newest hops are by far the best. They will, indeed, remain good for two years, but after that they begin to decay, and lose their flavour, unless great quantities are kept together.

For strong October, five quarters of malt and twenty-four pounds of hops, to three hogsheads. This will afterwards make two hogsheads of good keeping table beer, by allowing five pounds of hops to it.

For middling beer, a quarter of malt makes a hogshead of ale, and one of small beer; or three hogsheads of good table beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of strong ale, and two hogsheads of table beer that will keep good the whole year.

If you intend your ale to keep a long time, allow a pound of hops to each bushel of malt; if to keep six months, five pounds to a hogshead; if for present use, three pounds to a hogshead; or for small brewings, allow half a pound to a bushel of malt.

River water is mostly preferred for brewing, and should be procured as clear as possible.

Water naturally hard, may be softened in some de-

gree, by exposing it to the air and sun, and infusing in it some pieces of soft chalk; or boil a quantity of bran in the water to be poured on the malt, which will take off part of its sharpness, and make it extract the virtues of the malt much better.

Ale and Table Beer.

When the first copper of water boils, pour it into your mash-tub, and let it be cool enough to see your face in it; then put in the malt, and mash it well; have a copper of water boiling in the mean time, and when the malt is well mashed, fill your mash-tub, stir it well again, and cover it over with sacks. Let it stand three hours; set a broad shallow tub under the cock, let it run very softly, and if it is thick throw it in again till it runs fine; throw a handful of hops in the under tub, let the mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one third for boiling and waste. Let that stand an hour, boiling more water to fill a mash-tub for table beer; (let the fire down a little,) and put it into tubs enough to fill your mash-tub. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick; about an hour is long enough; when it is half boiled, throw in a handful of salt. Have a clean white wand, and dip it into the copper, and if the wort feels clammy it is boiled enough; slacken your fire, and take out the wort. Have ready a large tub, put two sticks across, and set your straining basket on the sticks over the tub, then strain the wort through it. Put the other wort in to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can, for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning tub. Throw a handful of salt into each boil. When

the mash has stood an hour, draw it off, then fill your mash with cold water, take off the wort in the copper, and order it as before. When cold, add to it the first in the tub, so on, as you empty one copper fill the other; boil your table beer well. Let the last mash run off, and when both are boiled with fresh hops, order them as the two first boilings; when cool, empty the mash-tub, and put the table beer to work there. When cool enough, work it; set a wooden bowl full of yeast in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours, let it stand two days, then tun it, taking off the yeast. Fill your vessels, and save some to make good the waste, let it stand till it has done working; lay on the bung slightly for a fortnight; then stop it as close as you can. Have a vent-peg at the top of the barrel; in warm weather open it; and if your beer hisses, as it often will, leave it loose till it has done, then stop it up close again.

If your copper will allow of it; boil all your ale at once, if not, in as few boilings as possible.

If your beer is not fine when you tap it for use, draw off a gallon, and set it on the fire, with two ounces of isinglass, cut small and beat. Dissolve it in the beer over the fire; when it is all melted, let it stand till cold, and pour it in at the bung, which must lay loose on till it has done fermenting; then stop it up close for a month.

Fine Welch Ale.

Pour on four bushels of fine pale malt, twenty-one gallons of hot water (but not boiling). Let it stand three hours closely covered, in the mean time, infuse two pounds of hops in a little hot water, run the wort upon them, and boil the whole three hours, then strain off the hops.

Let the wort stand till sufficiently cool to receive the yeast, of which put in a quart. Mix it well and

often. When the wort has done working, (generally on the third day), the yeast will sink a little in the middle, then remove it, and tun the ale, as it works out. Pour in a quart at a time very gently. Lay paper over the bung-hole three or four days before you close it up.

Brew table beer from the grains, as before directed.

To restore Beer that has turned sour.

To a kilderkin of beer throw in a quart of oatmeal; lay the bung on loose two or three days, then stop it down close, and let it stand a month. Or throw in a piece of chalk the size of a turkey's egg, and proceed in the same manner.

To make stale Beer drink new.

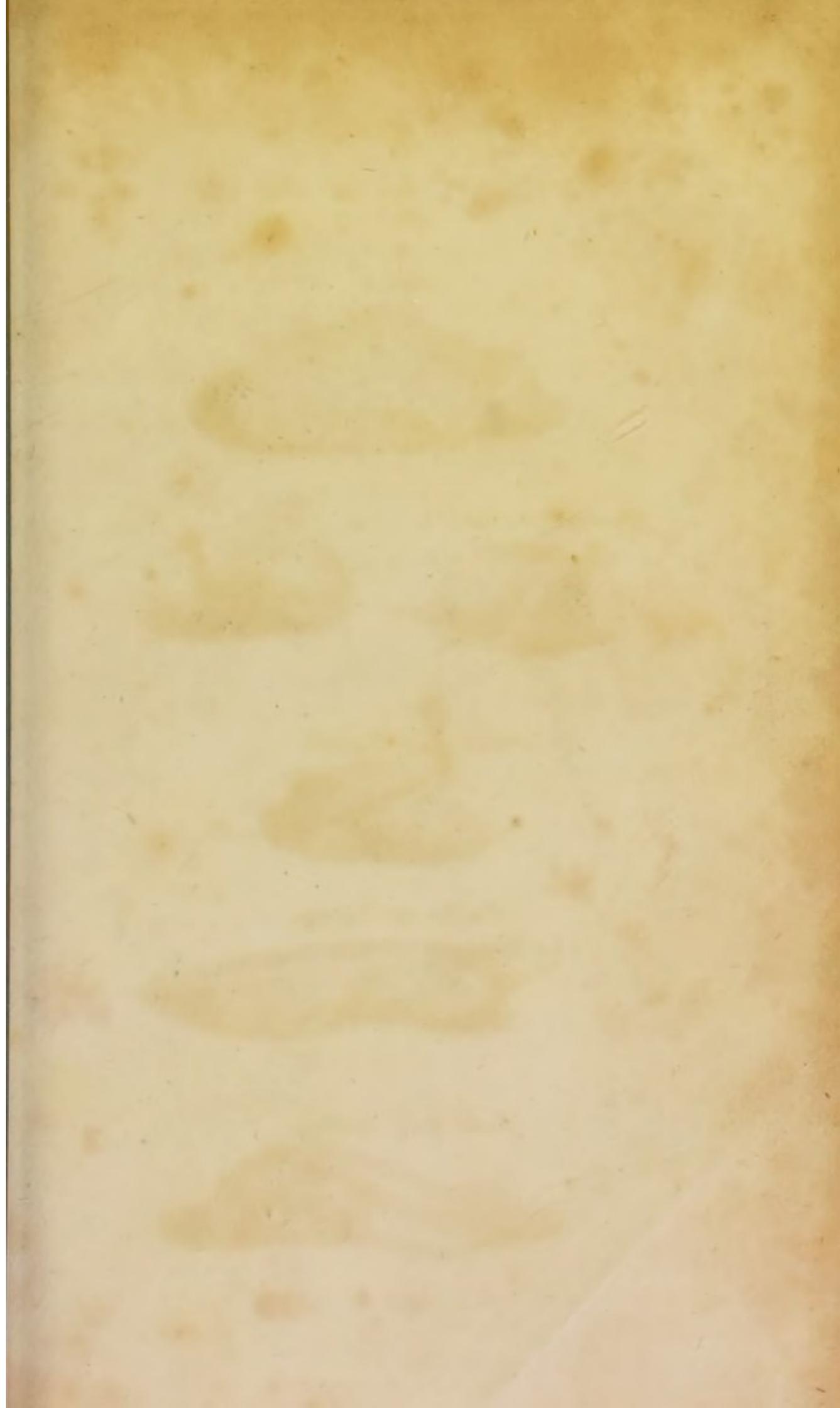
Stamp green horehound, strain the juice, and put a spoonful to a quart of beer; cover it, and let it stand two hours.

To refine Beer or Cider.

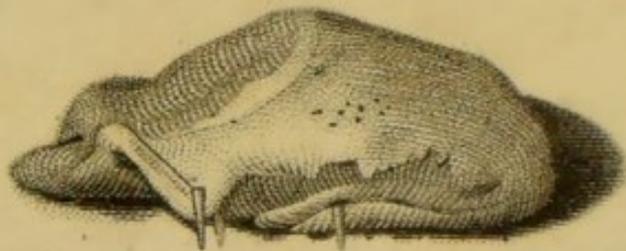
Dissolve two ounces of isinglass in a quart of the liquor, whisk it well, and then add more of the liquor, with a tea-spoonful of pearl-ash, one ounce of calcined salt of tartar, and as much burnt alum powdered. Mix all well together, then pour it into the cask, and stir it well about with a clean stick; close it, and in three or four days it will be quite fine.

To make Yeast.

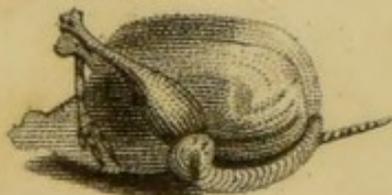
Take a tea-cup full of split or bruised peas, pour on them a pint of boiling water, and set them in a vessel twenty-four hours on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on its top next morning. This recipe must prove highly serviceable where yeast is not easily obtained.



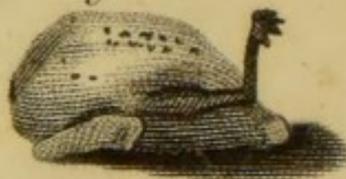
Goose.



Woodcock or Snipe.



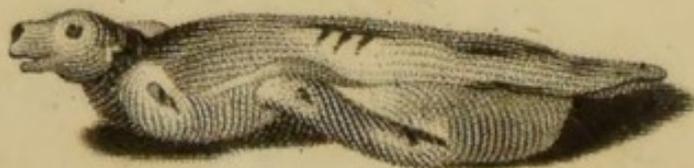
Pigeon.



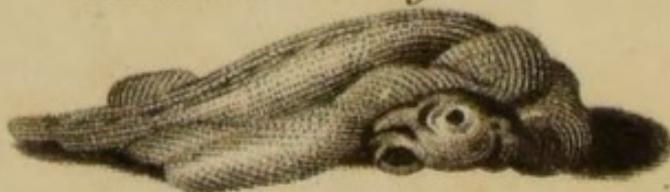
Partridge or Pheasant.



Rabbit for Roasting.



Rabbit for Boiling.



TRUSSING OF POULTRY, &c.

OBSERVATIONS.

It is necessary, that the cook should be acquainted with this preparation for the culinary art; as in the country, where poultry are kept by families for their own consumption, it becomes part of her business to prepare them entirely for the table. By following the directions here given, she will soon become mistress of this indispensable qualification.

Turkey.

Pick it, break the leg-bone close to the foot, and draw out the strings from the thigh, for which purpose you must fix the foot on a hook fastened in the wall. Cut off the neck close to the back; leaving the crop skin sufficiently long to turn over the back. Then take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. Pull out the gizzard with a crooked, sharp-pointed iron, and the liver will soon follow; but be careful not to break the gall. Wipe the inside perfectly clean with a wet cloth; then 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 flat with a rolling pin. If it is for boiling, cut the legs off; then put your 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 first 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 e

packthread over the ends of the legs to keep them in their places. If it is for roasting, 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 gizzard and the liver 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 turkey. *See plate 10.*

Turkey-poults must be trussed as follows: take the neck from the head and body, but do not remove the neck skin. Draw it 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 common to lard them on the breast. The liver and gizzard may be used or not, as you like.

Fowls and Chickens.

Follow the directions given for trussing turkies, except drawing the strings from the legs, for which there will be no occasion, unless the fowl is old, and instead of cutting off the legs, only cut off the claws at the first joint of the toes, or cutting the sides of the breast near the back. If for boiling, put your finger inside, raise the skin of the legs, cut a hole, and put the legs under.

Geese.

Having picked and stubbed your goose clean, cut

the feet off at the joint, and the pinion off at the first joint. 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 your 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. *See plate 11.*

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

Pigeons.

Pick them, and cut off the neck close to the back, take out the crop, cut off the vent, and draw out the guts and gizzards, 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 in one of the pinions, and turn the points on the back. If for a pie, or to be stewed or boiled, cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. *See plate 11.*

Wild Fowl.

Having picked them clean, cut off the neck close to the back. Cut off the pinions at the first joint, then

cut a slit between the vent and the rump, and draw them. Clean them properly with the long feathers of 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. The directions here given are to be followed in trussing every kind of wild fowl.

Woodcocks and Snipes.

As these birds are remarkably tender to pick, especially if not quite fresh, the greatest care must be taken how you handle them ; for even the heat of the hand will sometimes take off the skin, which will destroy the beautiful appearance of the bird. Having picked them clean, cut the pinions of 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. Remember, that these birds must never be drawn. *See plate 11.*

Pheasants and Partridges.

When picked, cut a slit in the back of the neck, take out the crop, and loosen the liver and gut next to the breast with your 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, 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 the apron, and then run the skewer through all. Or

the legs of partridges may be crossed on the breast. If they are for boiling, put the legs in the same manner as in trussing a fowl. *See plate 12.*

Larks.

Pick them, cut off their heads, and the pinions of the first joint. Beat the breast-bone flat, 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, the same.

Hare, Fawn, and Rabbit.

Cut off the legs at the first joint, raise the skin off 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; but leave the ears on, and skin them. Take out the liver, lights, &c. and 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 fawn must be trussed in the same manner, except that the ears must be cut off.

Rabbits are cased much in the same way, only cutting off the ears. Cut open the vent, slit the legs an inch on each side the rump. Make them lie flat, and bring the ends to the fore legs. Put a skewer into the hind leg, then through the fore leg and body; bring the head round, and put it on the skewer. To roast two together, truss them at full length with six skewers run through them both.

CARVING IN GENERAL.

OBSERVATIONS.

A KNOWLEDGE of the art of carving, is essentially necessary to the mistress of a family, particularly when presiding at a table with guests. The following instructions, accompanied with plates of the principal articles: will, it is presumed, enable her to exercise this useful and polite qualification, with ease and dexterity.

A Cod's Head.

This dish in its proper season, is esteemed a great delicacy; it should be cut out with a fish-trowel, the parts about the back-bone and the shoulders are accounted the best. Cut a piece off quite down to the bone, in the direction of *a, b, c, d*, putting in the trowel at *a, c*, 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 esteemed very fine, and the firm parts will be found within the head. *See plate 5.*

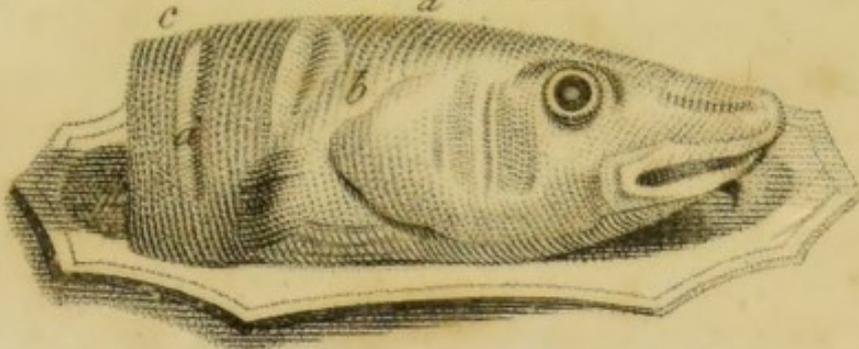
A piece of boiled Salmon.

The fattest and richest part of salmon is the belly; divide the back from the belly at the parting, and give to those who like both, a thin slice of each. Most people who are fond of salmon generally like the skin, therefore cut the slices thin with the skin on.

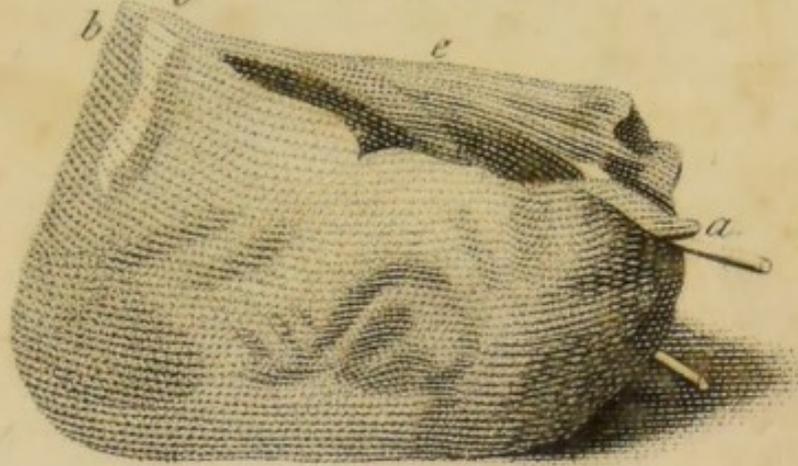
A half Calf's Head.

Begin by cutting the flesh quite along the cheek bone in the direction *a, b*, from whence several hand some slices may be taken. In the fleshy part, at the end of the jaw-bone, lies part of the throat sweetbread, which may be cut into, in the line *c, d*, and which is

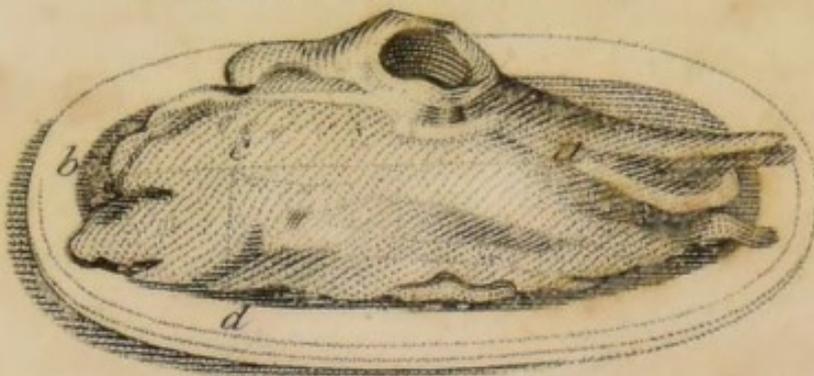
Cods Head.

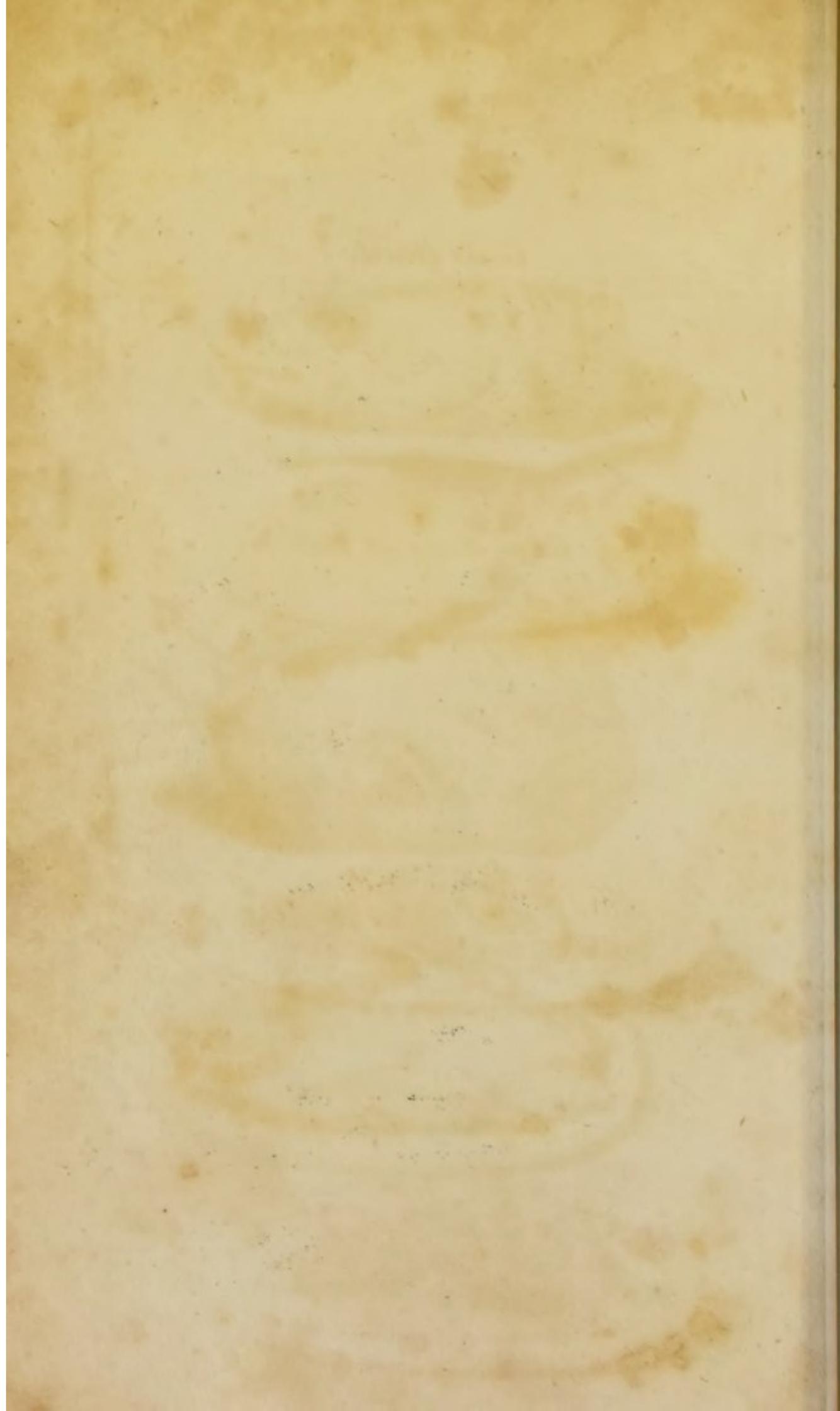


Edge Bone of Beef.

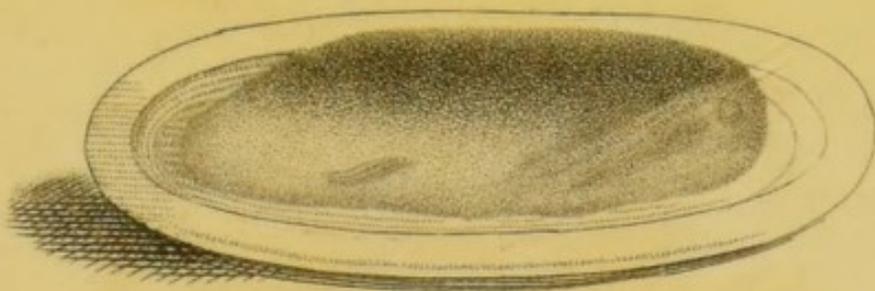


A Half Calf's Head.

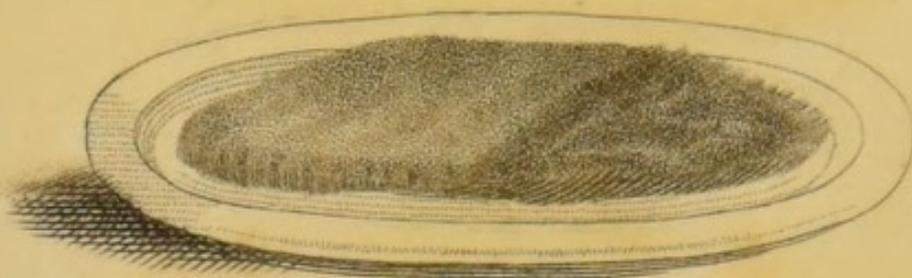




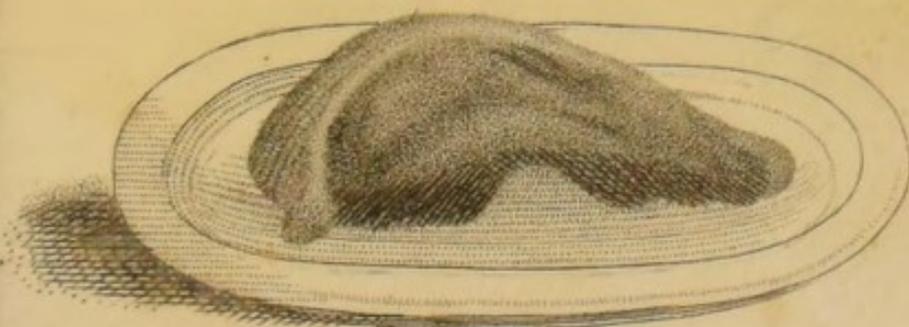
Picce of Boiled Salmon.

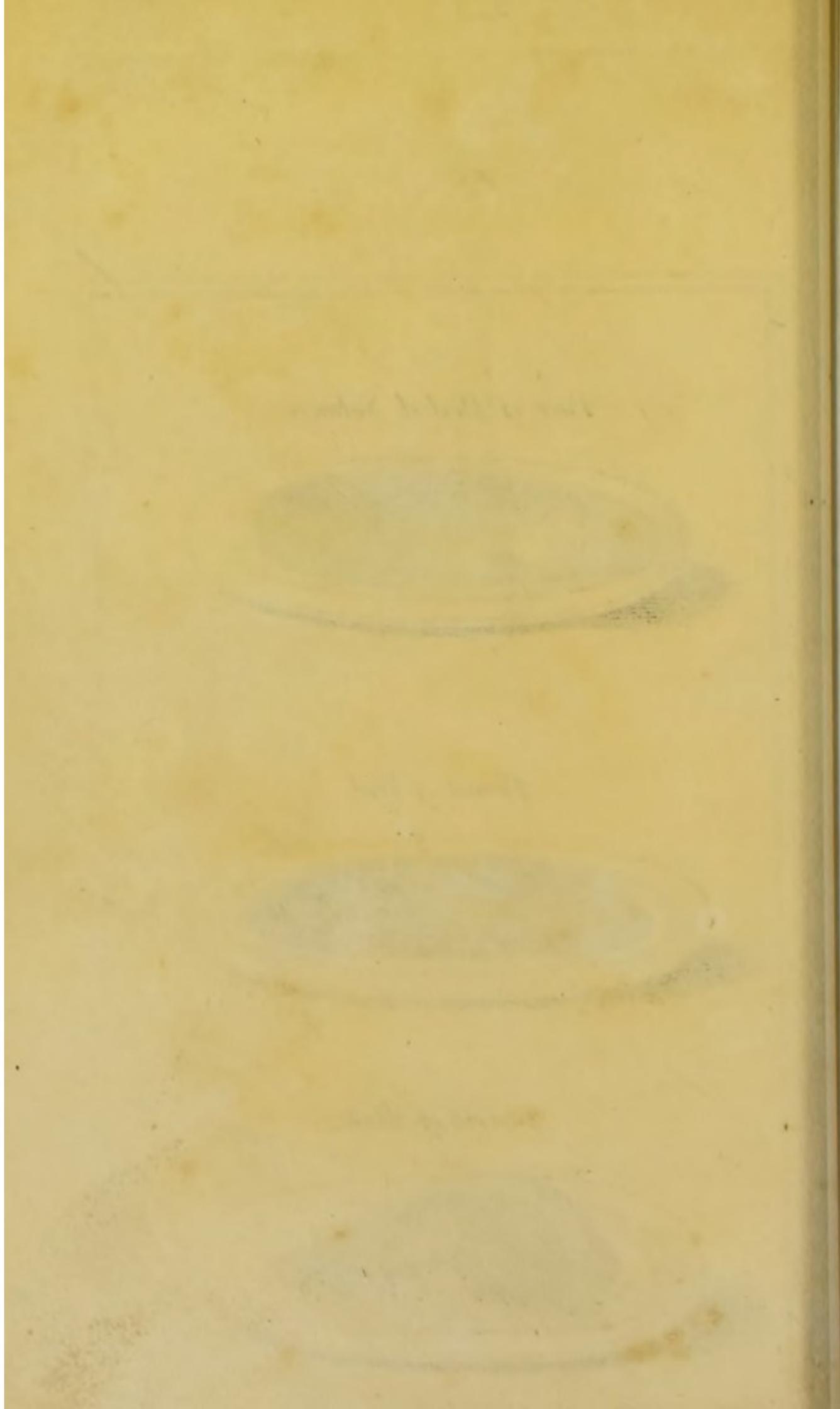


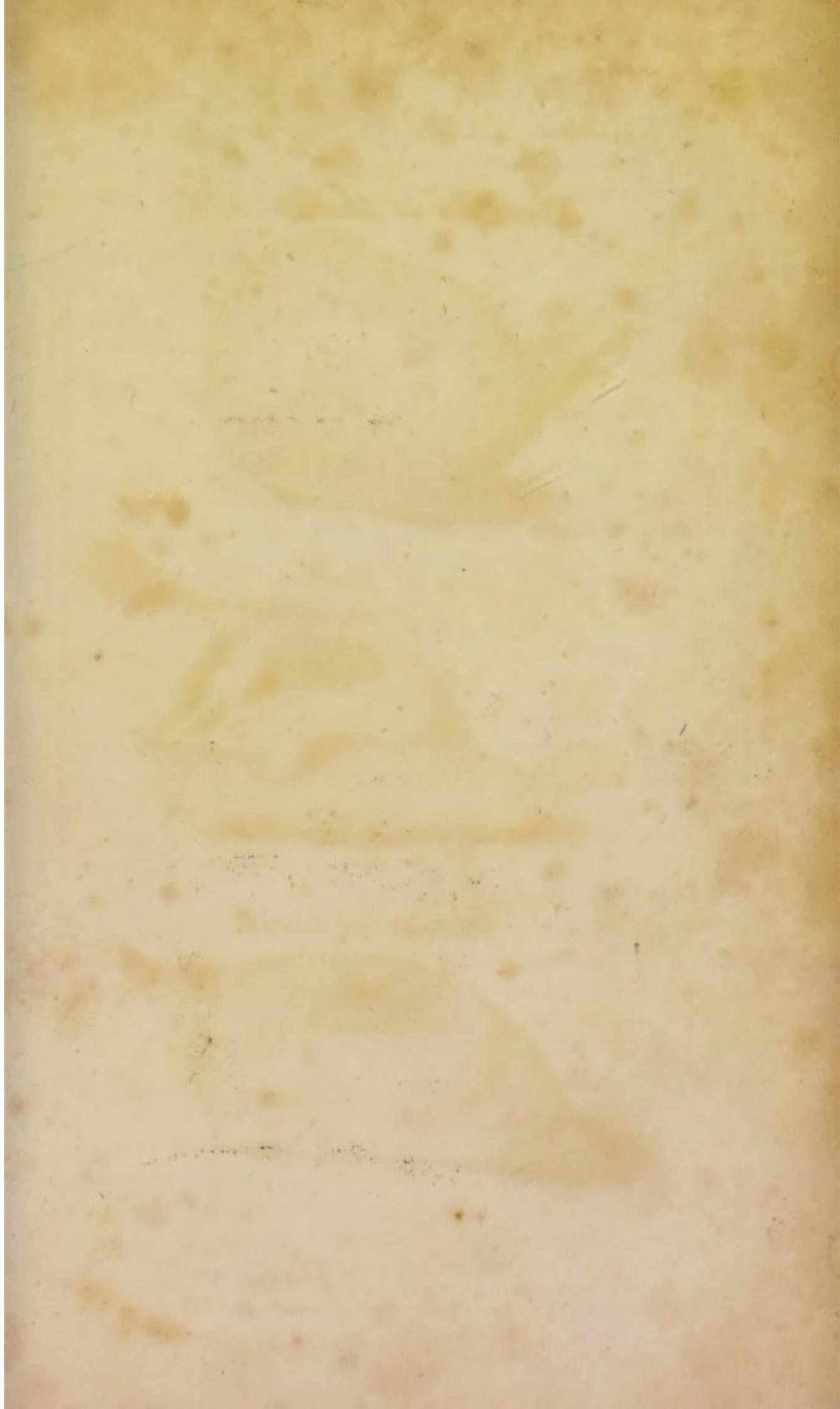
Breast of Veal.



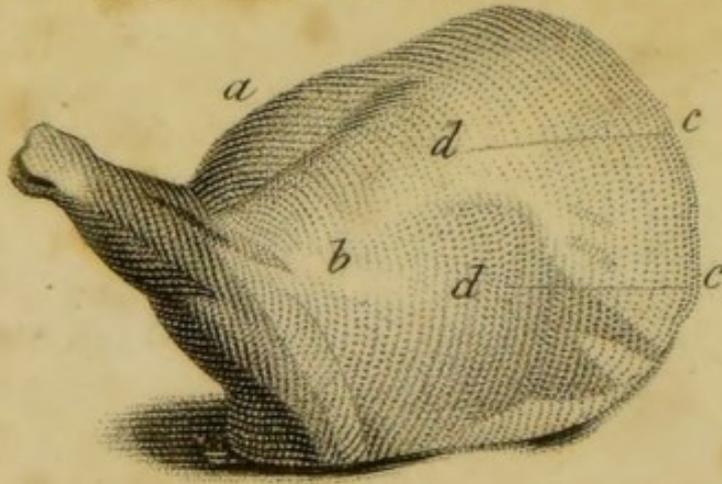
Sparerib of Pork.



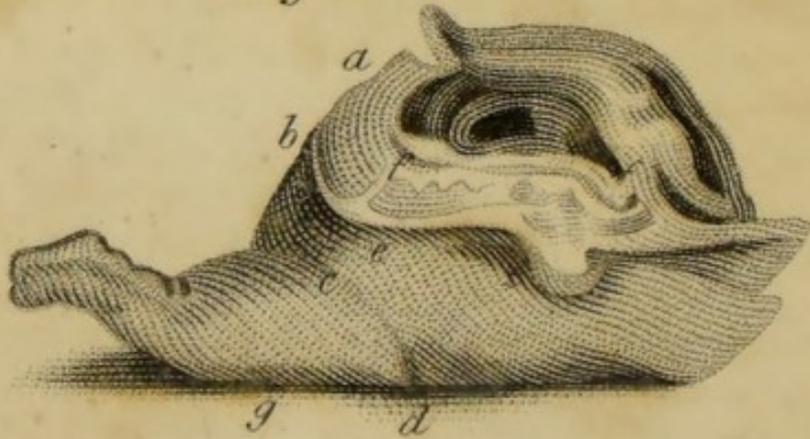




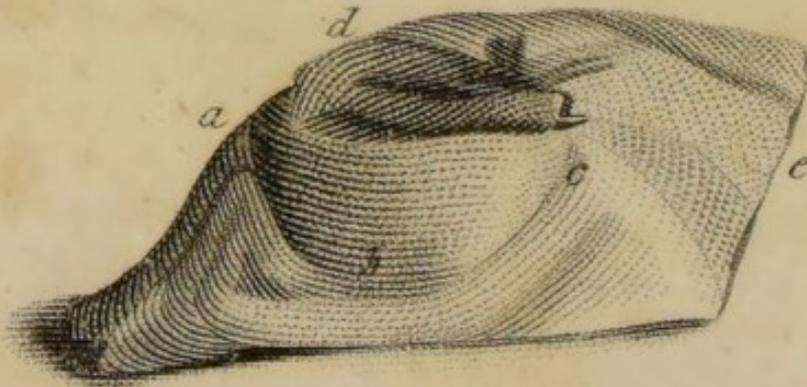
Shoulder of Mutton. N^o 1.



Leg of Mutton.



Quarter of Lamb



esteemed the best part in the head. Many like the eye, which is to be cut from its socket *e*, by forcing the point of the knife down to the bottom of one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to separate the meat from the bone. The palate is also reckoned very delicate by some: it lays on the under-side of the roof of the mouth, is a wrinkled, white, thick skin, and may be easily separated from the bone by a knife, by raising the head with your left hand. There are also some nice tender bits on the under-side, covering the under-jaw, and some delicate, gristly fat, to be pared off about the ear. When you serve any person with a slice of the head, enquire whether they chuse any of the tongue and brains, which are generally served up in a separate dish. A slice from the thick part of the tongue, near the root, is the best. *See plate 5.*

Edge-bone of Beef.

Take off a slice near an inch thick, all the length from *a*, to *b*, and then help your guests; the soft marrow-like fat is situated at the back of the bone below *c*, the solid fat will be duly portioned, from its situation with each slice cut. The skewer with which the meat is held together while boiling, should be removed before the meat is served up, but as some articles require one to be left in, a silver skewer should be employed for that purpose. *See plate 5.*

Shoulder of Mutton.

No. 1.—Cut to the bone in the direction of *a* to *b*. The prime part of the fat lies in the outer edge, and must be thinly sliced in the direction of *e*. When the company is large, and it becomes necessary to have more meat than can be cut as above directed, some fine slices may be cut out on each side of the blade-bone, in the direction *c*, *d*. *See plate 6.*

No. 2, represents the under-side, where there are two parts very full of gravy, and such as many prefer to the upper-side. One is a deep cut, in the direction *f, g*, accompanied with fat, and the other all lean, in a line from *h*, to *i*. The parts about the shank are coarse and dry; but yet some prefer these to the rich and more juicy parts. See plate 7.

Leg of Mutton.

Whether mutton is esteemed the best, and may be known by a lump of fat at the edge of the broadest part, as at *a*, the finest-slices are situated in the centre at *b*. At *b*, put your knife in, and cut thin slices, in the direction of *c*. As the outside is seldom fat enough, cut some from the side of the broad end, in neat slices, from *e* to *f*. 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 lengthways. The cramp-bone is generally esteemed a delicacy; to cut it out, take hold of the shank with your left-hand, cut down to the thigh-bone at *d*, and pass the knife under the bone, in the direction of *d, g*. See plate 6.

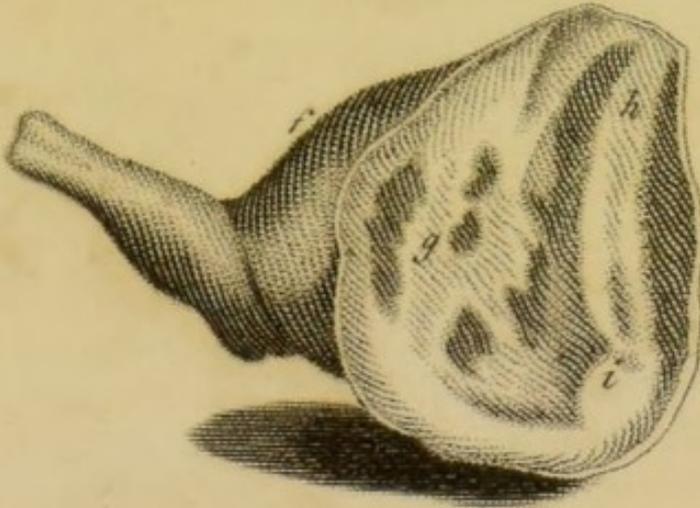
Saddle or Chine of Mutton.

This consists of the two loins together, the back-bone running down the middle to the tail. When you carve it you must cut a long slice in either of the fleshy parts, on the side of the back-bone, in the direction *a, b*. Many are fond of the tail, and it may be easily divided into pieces, by cutting between the joints, which are about an inch apart. See plate 7.

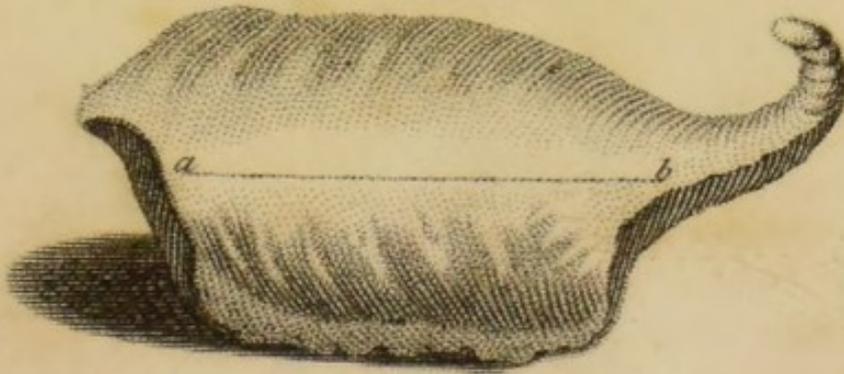
A Fore-Quarter of Lamb.

This joint is always roasted, and when it comes to table, separate the shoulder from the breast and ribs, by passing the knife under, in the direction *a, b, c, d*. The shoulder being off, squeeze the juice of a lemon,

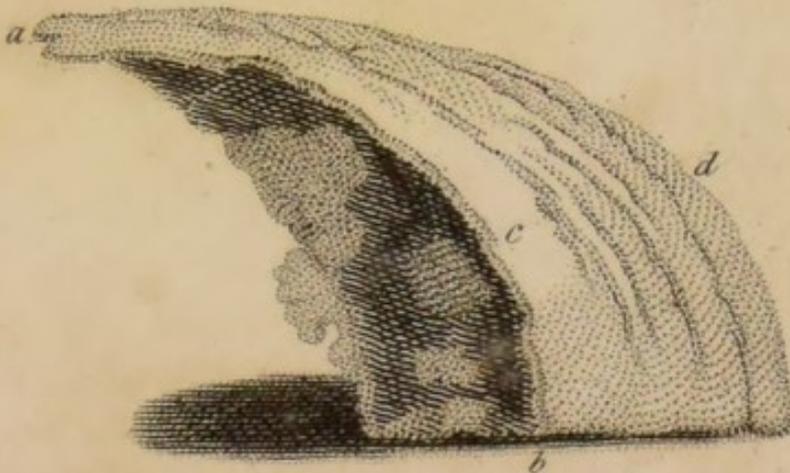
Shoulder of Mutton N.º 2.

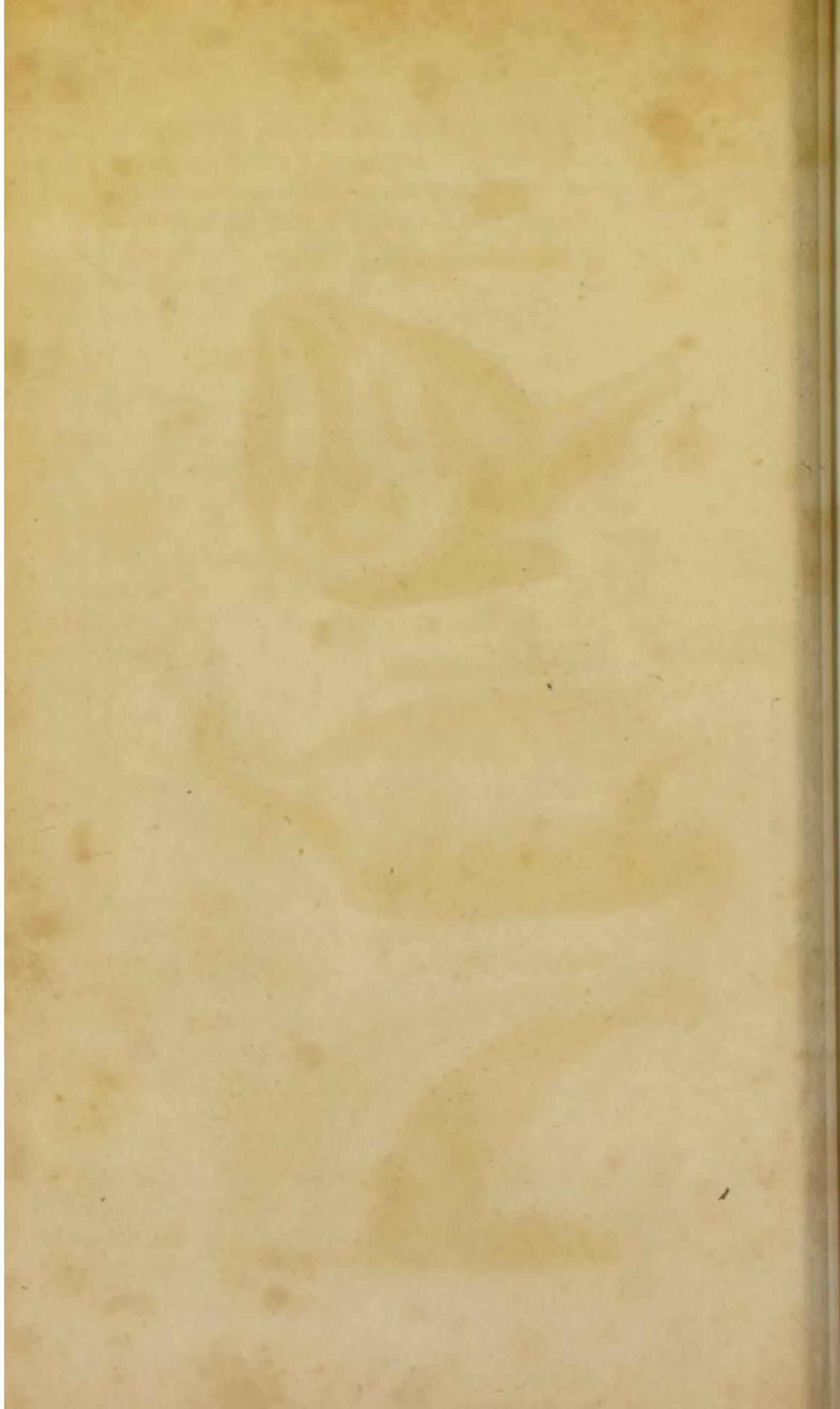


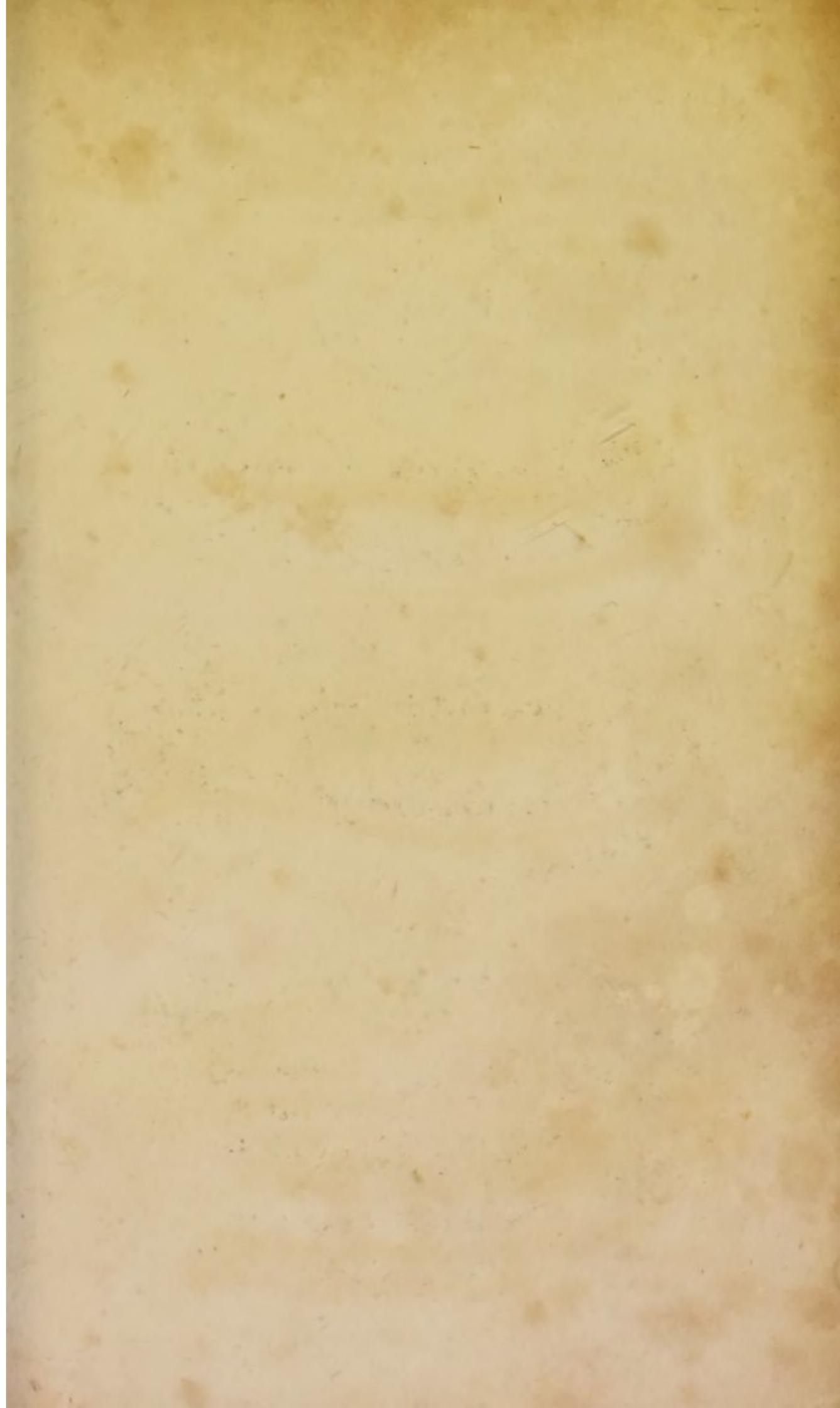
Chine of Mutton.

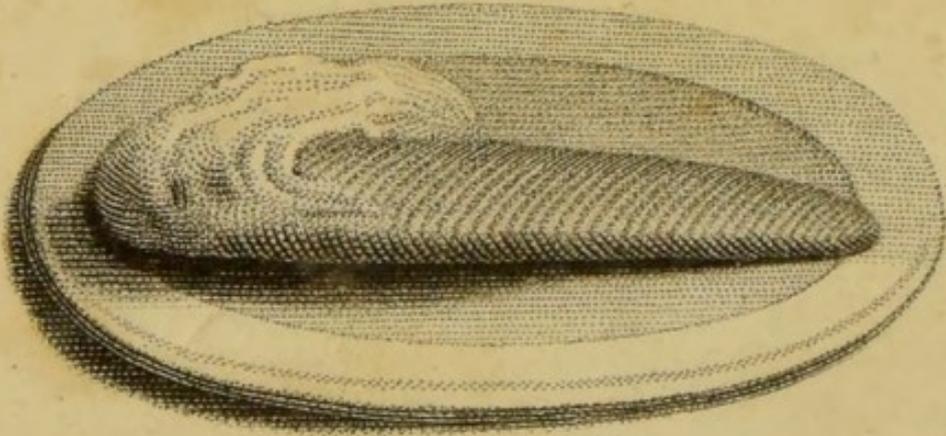


Sirloin of Beef.

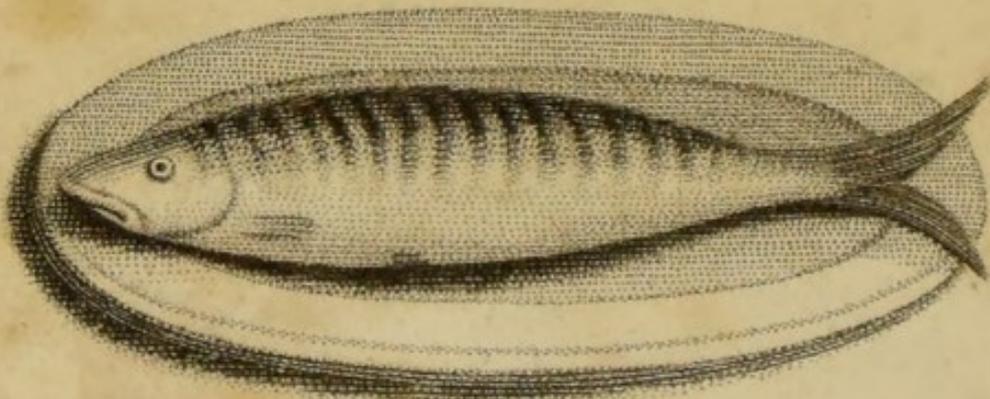




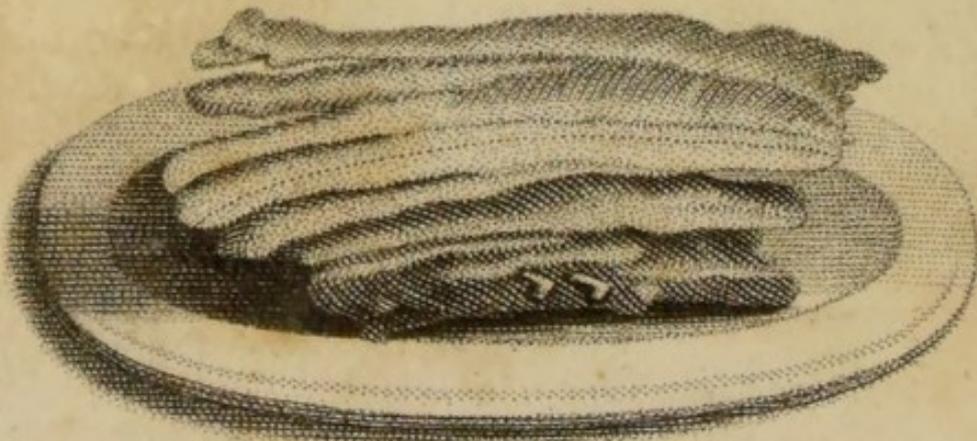




Tongue



Mackerel



Brisket of Beef

or Seville orange, upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs in the line *c, e*. The ribs are most esteemed, and one, two, or more, may be easily separated from the rest, but, if any prefer the gristly part, that is likewise easily divided. If it is grass-lamb that runs large, the shoulder must be put into another dish, and carved in the same manner as a shoulder of mutton. *See plate 6.*

Sirloin of Beef.

This should be cut in slices, either on the outside down to the bone, in the direction *a, b*, or cut in the middle of the most fleshy part in the line *c, d*. Cut slices of the inside likewise, for those who prefer it, and with each slice give some of the soft fat. *See pl. 7.*

Brisket of Beef.

Is always boiled, and must be cut longways, quite down to the bone, after having cut off the first slice, which must be pretty thick. The fat cut with this slice is a firm gristly fat but a softer fat is found underneath for those who prefer it.

Fillet of Veal.

This part of the calf is the same as that called the round or buttock in the ox. As many prefer the outside, the question should be asked before any one is helped. If no one chooses the first slice, lay it in the dish, and the second cut will be white and delicate. A fillet of veal is always stuffed, under the skirt, with a pudding, or forcemeat. This you must cut deep into, in a line with the surface of the fillet, and take out a thin slice. This, and a thin slice of fat cut from the skirt, must be given to each person at table. It is the best way to have the bone taken out.

Round or Buttock of Beef.

The bone of this joint is always removed, and is cut in the same manner as a fillet of veal.

Breast of Veal.

Cut it across quite through, dividing the gristles from the rib-bones. The brisket may be cut as wanted, as some prefer that part to the ribs. To divide the ribs, nothing more is required, than to put the knife in at the top between any two, and continue downwards till they are separated. Give a piece of the sweet-bread to every one you help.

Spare-rib of Pork.

Is carved by cutting out slices in the thick part at the bottom of the bones. When the fleshy part is all cut away, the bones, which are esteemed very sweet picking, may be easily separated. Few people admire pork-gravy, it being too strong for most stomachs.

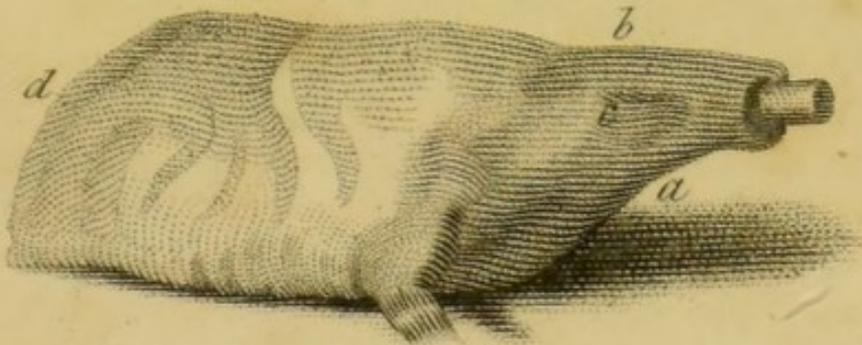
Haunch of Venison.

Cut it across down to the bone, in the line *b, c, a*, then turn the dish with the end *d*, towards you, put in the point of the knife at *c*, and cut it down as deep as you can in the direction *c, d*. Having cut it thus, you may cut as many slices as are necessary, either on the right or left. As the fat lies deeper on the left between *b*, and *d*, to those who are fond of fat, the best flavoured and fattest slices will be found on the left of the line *c, d*, supposing the end *d*, turned towards you. With each slice of lean add a proper proportion of fat, and put a sufficient quantity of gravy into each plate. See plate 8.

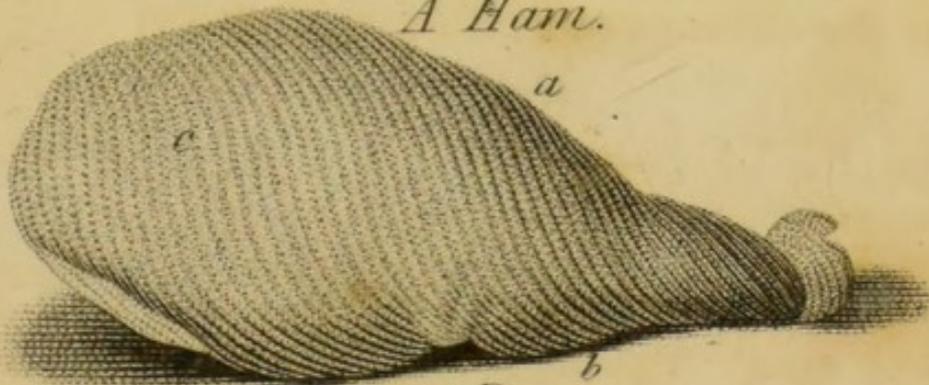
A Ham.

Is cut two ways, either across in the line *a, b*, or in the circular line in the middle, taking out a small piece as at *c*, and cutting thin slices in a circular direction,

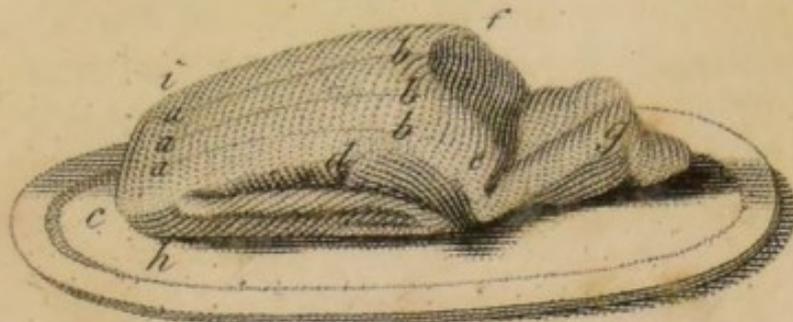
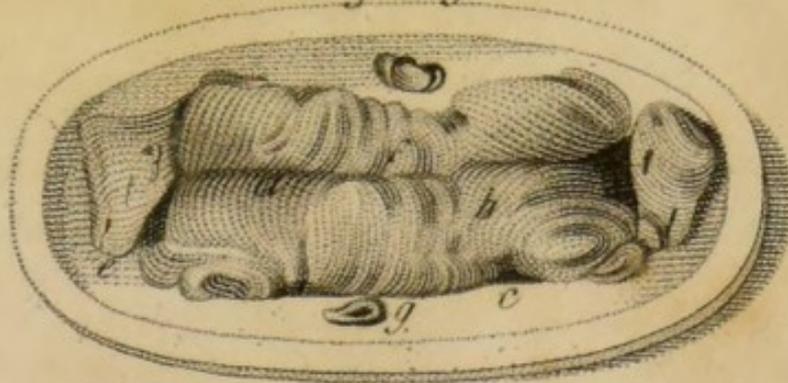
Haunch of Venison.



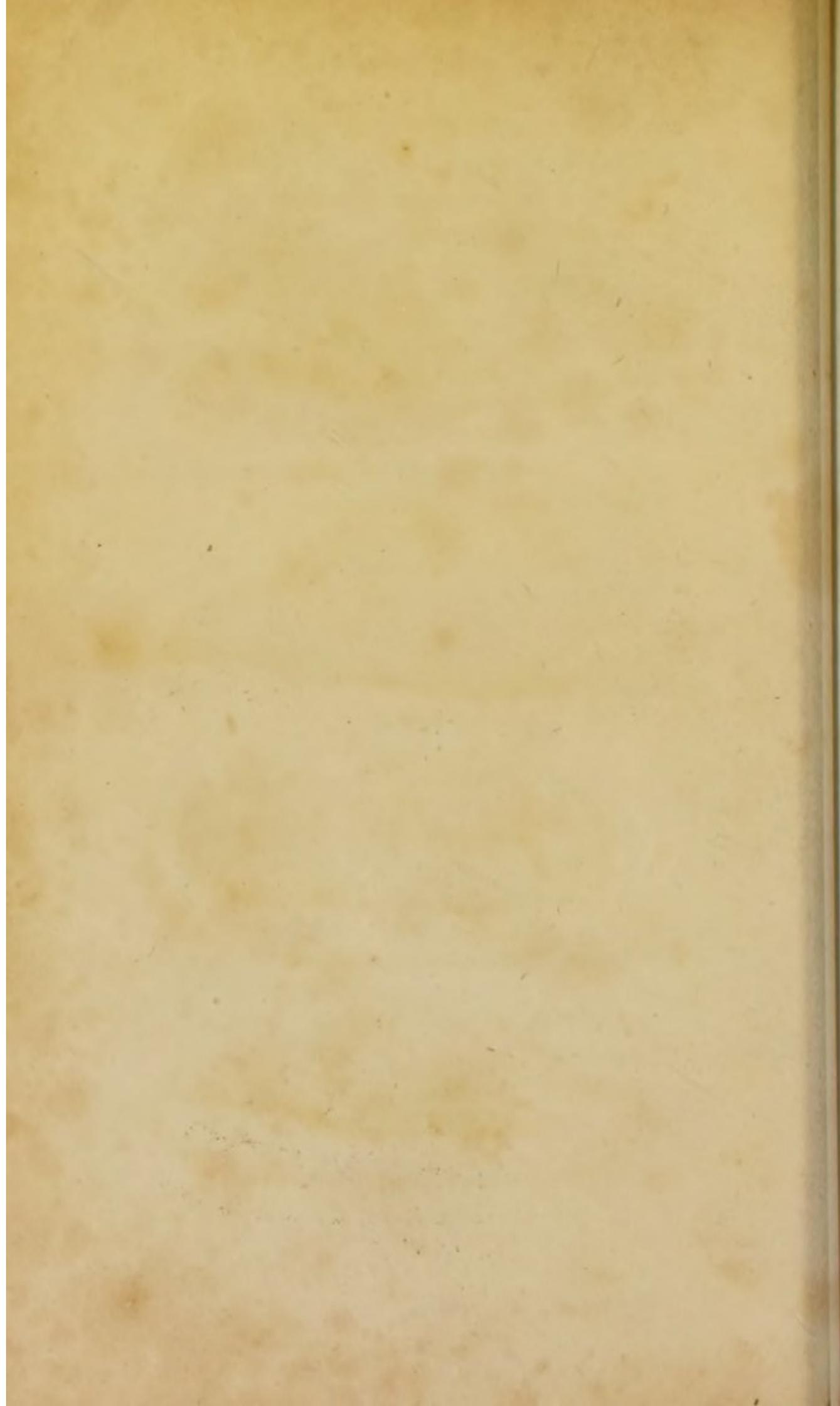
A Ham.

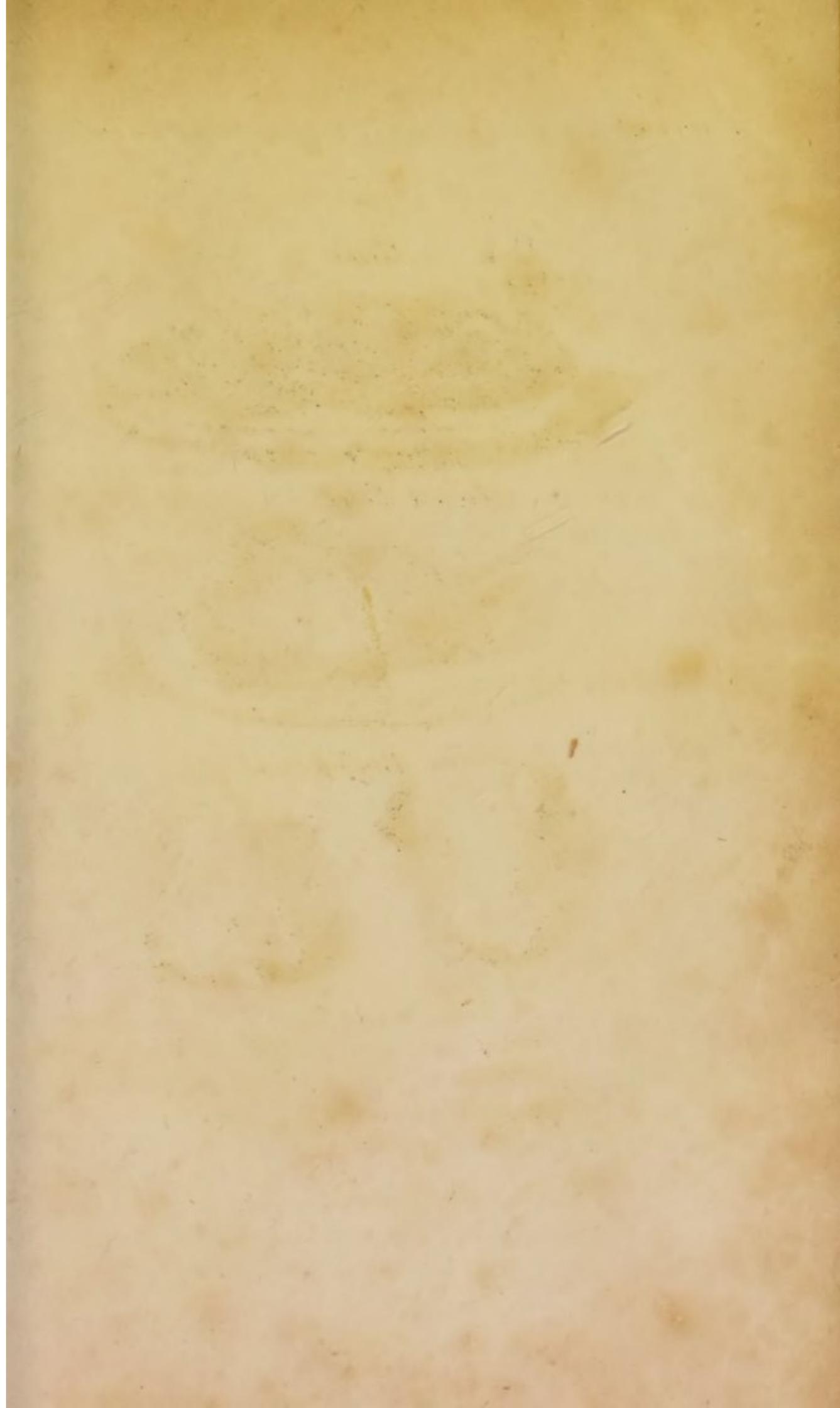


Sucking Pig.



Goose.

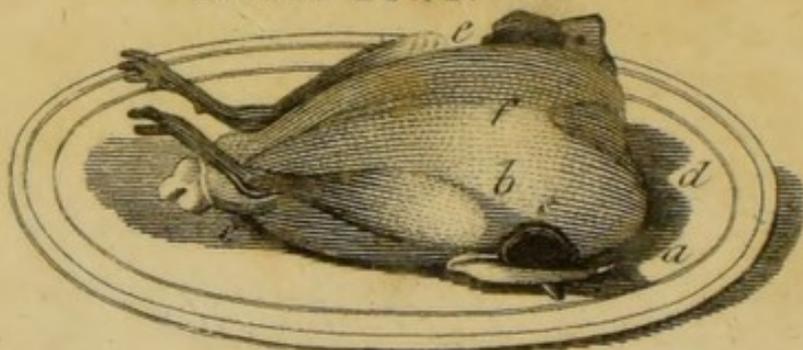




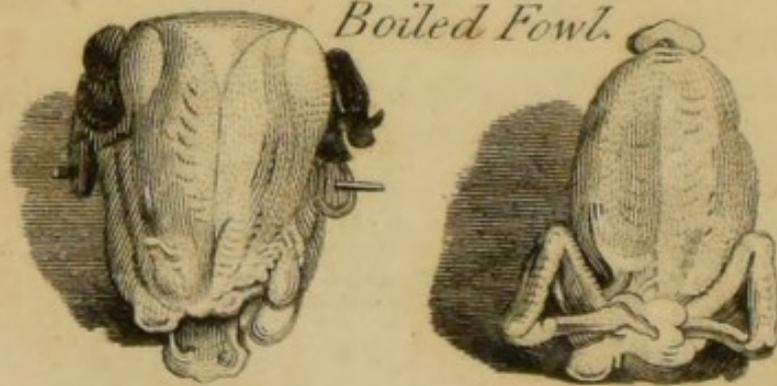


Hare.

Roast Fowl.



Boiled Fowl.



Wing.



Leg.



Neck Bone.



thus enlarging it by degrees. This last method preserves the gravy, and keeps it moist. See *plrte* 8.

A Hare.

The best way of cutting up a hare, is to put the point of the knife under the shoulder at *g*, and cut through all the way down to the rump, on one side of the back-bone, in the line *g, h*. Cut it in the same manner on the other side, by which means the body will be nearly divided into three. You may now cut the back through the back-bone, into several small pieces, more or less, in the lines *i, k*. The back is esteemed the most delicate. When you help to a part of the back, give with it a spoonful of the pudding. Having separated the legs from the back-bone, they are easily cut from the belly. The flesh of the leg is next in estimation to the back. The shoulder must be cut off in the circular dotted line *e, f, g*. A whole leg of a large hare, is too much to be given to any person at one time, it should therefore be divided. The best part of the leg is the fleshy part of the thigh at *h*, which should be cut off. Before you dissect the head, cut off the ears at the roots, as many people are fond of them when they are roasted crisp. The head must then be divided in this manner: put it on a plate, so as to have it under hand, and turning the nose towards you, hold it steady with your fork, so that it may not slip from under the knife. Then put the point of the knife into the skull between the ears, and by forcing it down, as soon as it has made its way, the head may be easily divided into two, by forcing the knife, with some degree of strength, quite down through the nose to *n*.

The method of cutting up a hare as here laid down can only be effected when the hare is young. If it is an old one, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the

hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other; and then cut a long narrow slice or two on each side of the back-bone, in the direction *g, h*. Then divide the back-bone into two, three, or more parts, passing your knife between the several joints of the back. See plate 9

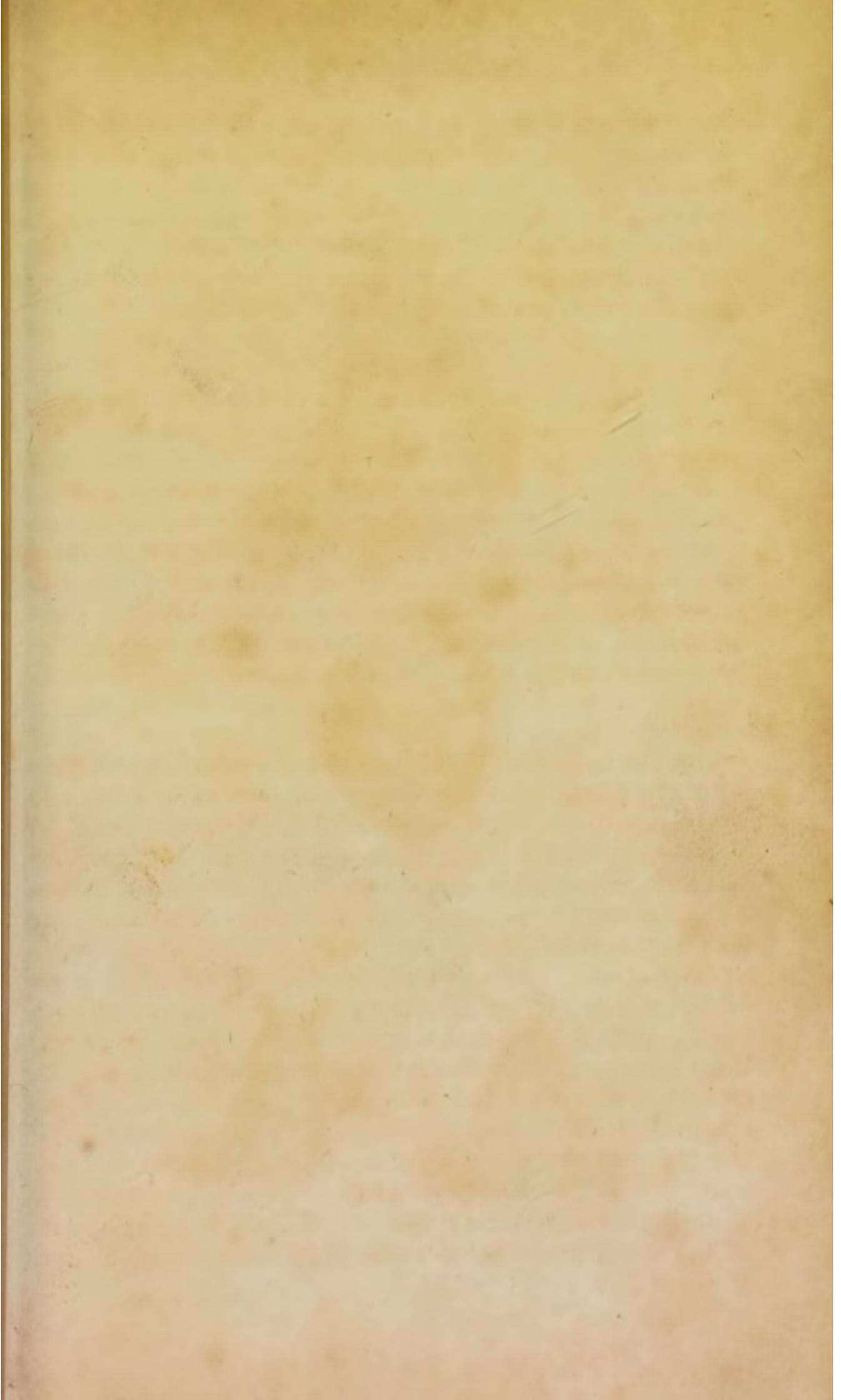
Sucking Pig.

A pig is seldom sent to table whole, the head is cut off by the cook, and the body split down the back, and served up with the jaws and ears.

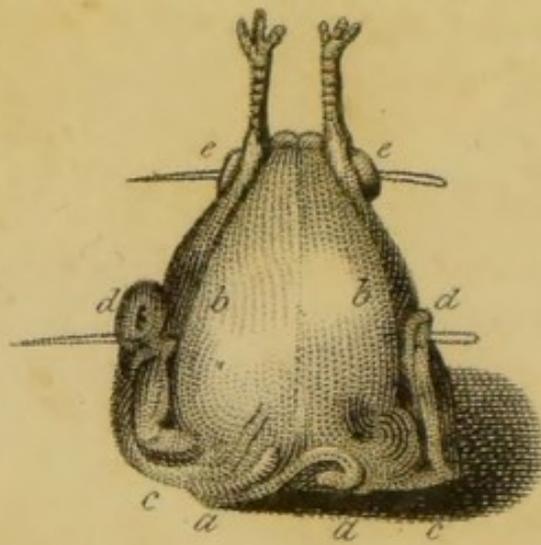
Separate a shoulder from the carcass on one side by passing the knife under it, in a circular direction; separate the leg in the same manner, in the direction of *a, b, c*. The purest part in the pig is the triangular piece of the neck, which may be cut off in the direction of *d, e*. The next best part are the ribs, which may be divided in the lines *f, g, &c.* See plate 4.

Goose.

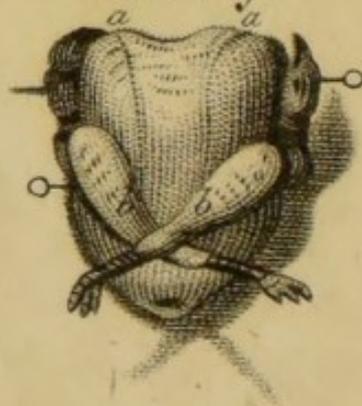
Put the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a, b*, quite to the bone. Take off the leg, by turning the goose upon one side, putting the fork through the small end of the leg-bone, pressing it close to the body, which, when the knife has entered at *d*, will easily raise the joint. Pass the knife under the leg, in the direction *d, e*. Proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, entering the knife at *c*, and passing it under the wing in the direction *c, d*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Cut off the apron in the line *e, f, g*; the merry-thought in the line *i, h*. All the other parts are to be taken off in the same manner as directed for a fowl



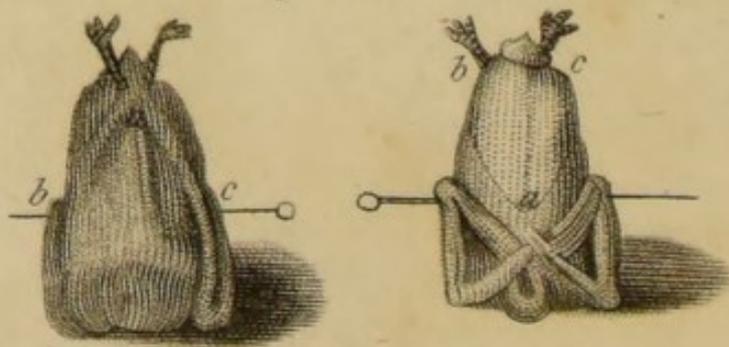
Pheasant.



Partridge.



Pidgeons.



in the following article. A goose is seldom quite dissected like a fowl, unless the company is large. The parts of a goose most esteemed, are slices from the breast, the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, or drumstick, as it is called, the pinions, and the side-bones. See *plate 8*.

Roast Fowl, or Turkey.

The most convenient method of cutting up a fowl, is to lay it in your plate, and, as you separate the joints in the lines *a, b, c*, put them into the dish. The legs, wings, and merry-thought being removed in the same manner as directed for cutting up a goose; next cut off the neck bones, by putting in the knife at *d*, and passing it under the long broad part of the bone in the line *a, b*, then lifting it up, and breaking it off at the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcass, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the tail. Lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b, e, f*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide with the help of your knife, in the line *b, e, f*. Then lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones, or sidesmen, as they are generally called, by forcing the knife through the bone in the line *f, c*, when your fowl will be completely cut up. A turkey is cut up in the same manner as a fowl, except, that the breast should be cut out in slices. A boiled fowl is cut up as a roasted one. See *plate 9*.

A Pheasant.

In the representation here given, the bird appears in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the

skewers drawn, and the bird carried to table, it must be carved as follows: fix your fork in the breast, just below the merry-thought, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *a, b*, and then proceed to take off the leg on one side, in the direction *d, e*. This done, cut off the wing on the same side, in the line *c, d*. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *c*, for if you cut it too near the neck, as at *a*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Having done this, cut off the merry-thought in the line *f, g*, by passing the knife under it towards the neck. With respect to the remaining parts, they are to be cut up in the same manner as directed for a roast fowl. The parts most admired in a pheasant are, first, the breast, then the wings, and next the merry-thought. See plate 10.

Partridge.

The partridge is here represented as just taken from the spit; but before it is served up, the skewers must be withdrawn. Cut it up in the same manner as a fowl. The wings must be taken off in the lines *a, b*, and the merry-thought in the line *c, d*. The prime parts of a partridge are, the wings, breast, and merry-thought. The wing is considered as the best, and the tip of it reckoned the most delicate morsel of the whole. See plate 10.

Pigeons.

This bird is represented back and front. See plate 10. Pigeons are sometimes cut up in the same manner as chickens. But as the lower part, with the thigh, is

in general most preferred, and as, from its small size, half a one is not too much for some appetites, they are seldom carved now, otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines *a, b*, and *a, c*.

A

MONTHLY CALENDAR

Of the various Articles in Season throughout the Year.

JANUARY.

Meat. Beef, Mutton, House-Lamb, Veal, Pork.

Poultry and Game. Pheasant, Partridge, Rabbits, Hares, Woodcocks, Snipes, Turkeys, Capons, Pullets, Fowls, Chickens, Tame Pigeons.

Fish. Carp, Tench, Perch, Lampreys, Eels, Crawfish, Cod, Soles, Flounders, Plaice, Turbot, Thornback, Skaite, Sturgeon, Smelts, Whittings, Lobsters, Crabs, Prawns, Oysters.

Vegetables. Cabbage, Savoys, Coleworts, Sprouts, Brocoli purple and white, Spinach, Lettuces, Cresses, Mustard, Rape, Radish, Turnips, Tarragon, Sage, Parsnips, Carrots, Potatoes, Scorzonera, Skirrets, Cardoons, Beets, Parsley, Sorrel, Chervil, Celery, Endive, Mint, Cucumbers, Thyme, Savoury, Pot-Marjoram, Hysop, Salsifie, *to be had though not in season*, Jerusalem Artichokes, Asparagus, Mushrooms.

Fruit. Apples, Pears, Nuts, Almonds, Medlars, Services, Grapes.

FEBRUARY.

Meat. The same as in January.

Poultry, &c. The same, with the addition of Tame Rabbits.

Fish. As in January.

Vegetables. As last month, with the addition of forced Radishes.

Fruit. Apples, Pears, Grapes

MARCH.

Meat. As last month.

Poultry, &c. Turkeys, Pullets, Fowls, Chickens, Capons, Ducklings, Pigeons, Tame Rabbits.

Fish. Carp, Tench, Turbot, Thornback, Skaite, Eels, Mulletts, Plaice, Flounders, Lobsters, Soles, Whittings, Crabs, Craw-fish, Prawns.

Vegetables. Carrots, Turnips, Parsnips, Jerusalem Artichokes, Onions, Garlic, Shalots, Brocoli, Cardoons, Beets, Parsley, Fennel, Celery, Endive, Tansey, Rape, Radishes, Turnips, Tarragon, Mint, Burnet, Thyme, Winter-Savoury, Coleworts, Borecole, Cabbages, Savoys, Spinage, Mushrooms, Lettuces, Chives, Cresses, Mustard, Pot-Marjoram, Hysop, Fennel, Cucumbers, Kidney-beans.

Fruit. Apples, Pears, Forced Strawberries.

APRIL.

Meat. Beef, Mutton, Veal, Lamb.

Poultry, &c. Pullets, Fowls, Chickens, Ducklings, Pigeons, Rabbits, Leverets.

Fish. Carp, Chub, Tench, Trout, Craw-fish, Skaite, Salmon, Soles, Turbot, Mulletts, Smelts, Herrings, Crabs, Lobsters, Prawns.

Vegetables. Coleworts, Sprouts, Brocoli, Spinage, Fennel, Parsley, Chervil, Young Onions, Celery, Endive, Sorrel, Burnet, Tarragon, Radishes, Lettuces, Small Salad, Thyme, all sorts of Pot-Herbs.

Fruit. Apples, Pears, Forced Cherries, and Apricots for Tarts.

MAY.

Meat. The same as last month.

Poultry, &c. Pullets, Fowls, Chickens, Green Geese, Ducklings, Turkey Poults, Rabbits, and Leverets.

Fish. Carp, Tench, Eels, Trout, Salmon, Turbot, Chub, Soles, Herrings, Smelts, Lobsters, Craw-fish, Crabs, Prawns.

Vegetables. Early Potatoes, Carrots, Turnips, Radishes, Early Cabbages, Cauliflowers, Artichokes, Spinage, Parsley, Sorrel, Mint, Purslane, Fennel, Cresses, Mustard, Lettuces, all small Sallads, Herbs, Thyme, Savory, all other sweet Herbs, Peas, Beans, Kidney Beans, Asparagus, Tragopogon, Cucumbers, &c.

Fruit. Apples, Pears, Strawberries, Cherries, Melons, Green Apricots, Currants, and Gooseberries.

JUNE.

Meat. Beef, Mutton, Veal, Lamb, Buck Venison,

Poultry, &c. Fowls, Pullets, Chickens, Ducklings, Green Geese, Turkey Poults, Plovers, Wheat-Ears, Leverets, and Rabbits.

Fish. Trout, Carp, Tench, Pike, Turbot, Salmon, Eels, Soles, Mulletts, Mackarel, Herrings, Smelts, Lobsters, Craw-fish, Prawns.

Vegetables. Carrots, Turnips, Potatoes, Parsnips, Radishes, Onions, Peas, Beans, Asparagus, Kidney Beans, Artichokes, Cucumbers, Lettuce, Spinage, Parsley, Purslane, Rape, Cresses, all other small Sallading, Thyme, all sorts of Pot-Herbs.

Fruit. Cherries, Strawberries, Gooseberries, Currants, Apricots, Apples, Pears, some Peaches, Nectarines, Grapes, Melons, Pine Apples.

JULY.

Meat. The same as in last month.

Poultry, &c. Pullets, Fowls, Chickens, Pigeons, Green Geese, Ducklings, Turkey Poults, Ducks, Pheasants, Wheat-Ears, Plovers, Leverets, Rabbits.

Fish. Cod, Haddock, Mulletts, Mackarel, Tench, Pike, Herrings, Soles, Plaice, Flounders, Eels, Skaite, Lobsters, Thornback, Salmon, Carp, Prawns, Crawfish.

Vegetables. Carrots, Turnips, Potatoes, Radishes, Onions, Garlic, Rocombole, Mushrooms, Scorzonera, Salsifie, Cauliflowers, Cabbages, Sprouts, Artichokes, Celery, Endive, Finocha, Chervil, Sorrel, Purslane, Lettuce, Cresses, all small Sallad Herbs, Mint, Balm, Thyme, all other Pot Herbs, Peas, Beans, Kidney Beans.

Fruit. Apples, Pears, Cherries, Peaches, Nectarines, Plumbs, Apricots, Gooseberries, Strawberries, Raspberries, Melons, Pine Apples.

AUGUST.

Meat. The same as in the two last months.

Poultry, &c. The same as in the last month.

Fish. Cod, Haddock, Flounders, Plaice, Skaite, Thornback, Mulletts, Mackarel, Herrings, Pike, Carp, Eels, Lobsters, Craw-fish, Prawns, Oysters.

Vegetables. Carrots, Turnips, Potatoes, Radishes, Onions, Garlic, Shalots, Scorzonera, Salsifie, Peas, Beans, Kidney Beans, Mushrooms, Artichokes, Cabbage, Cauliflowers, Sprouts, Beets, Celery, Endive, Finocha, Parsley, Lettuces, all sorts of Small Sallad, Thyme, Savoury, Marjoram, all sorts of Sweet Herbs.

Fruit. Peaches, Nectarines, Plumbs, Cherries, Apples, Pears, Grapes, Figs, Filberts, Mulberries, Strawberries, Gooseberries, Currants, Melons, Pine Apples.

SEPTEMBER.

Meat. Beef, Mutton, Lamb, Veal, Pork, Buck Venison.

Poultry, &c. Geese, Turkeys, Teals, Pigeons, Larks, Pullets, Fowls, Hares, Rabbits, Chickens, Ducks, Pheasants, Partridges.

Fish. Cod, Haddock, Flounders, Plaice, Thornbacks, Skaite, Soles, Salmon, Carp, Tench, Pike, Lobsters, Oysters.

Vegetables. Carrots, Turnips, Potatoes, Shalots, Onions, Leeks, Garlic, Scorzonera, Salsifie, Peas, Beans, Kidney Beans, Mushrooms, Artichokes, Cabbages, Sprouts, Cauliflowers, Cardoons, Endive, Celery, Parsley, Fenocho, Lettuces, and small Sallad, Chervil, Sorrel, Beets, Thyme, and all sorts of Soup Herbs

Fruit. Peaches, Plums, Apples, Pears, Grapes, Walnuts, Filberts, Hazel Nuts, Medlars, Quinces, Lazaroles, Currants, Morella Cherries, Melons, Pine Apples.

OCTOBER

Meat. Beef, Mutton, Lamb, Veal, Pork, Doe Venison.

Poultry, &c. Geese, Turkeys, Pigeons, Pullets, Fowls, Chickens, Rabbits, Wild ducks, Teals, Widgeons, Woodcocks, Snipes, Larks, Dotterels, Hares, Pheasants, Partridges.

Fish. Dorees, Halibuts, Bearbet, Smelts, Brills, Gudgeons, Pike, Carp, Tench, Perch, Salmon Trout, Lobsters, Cockles, Muscles, Oysters.

Vegetables. Cabbages, Sprouts, Cauliflowers, Artichokes, Carrots, Parsnips, Turnips, Potatoes, Skirrets, Salsifie, Scorzonera, Leeks, Shalots, Garlic, Rocombole, Celery, Endive, Cardoons, Chervil, Fenocho, Chard, Beets, Corn Sallad, Lettuce, all sorts of young Sallad, Thyme, Savoury, all sorts of Pot Herbs.

Fruit. Peaches, Grapes, Figs, Medlars, Services, Quinces, Black and white Filberts, Bullace, Walnuts, Filberts, Hazle Nuts, Pears, Apples.

NOVEMBER.

Meat. Beef, Mutton, Veal, House-Lamb, Doe Venison.

Poultry, &c. The same as in the last month.

Fish. Gurnets, Dorees, Salmon Trout, Smelts, Gudgeons, Lobsters, Halibuts, Bearbet, Salmon, Carp, Pike, Tench, Oysters, Cockles, Muscles.

Vegetables. Carrots, Turnips, Parsnips, Potatoes,

Skirret, Salsifie, Scorzonera, Onions, Leeks, Shalots, Rocombole, Jerusalem Artichokes, Cabbages, Cauliflowers, Savoys, Sprouts, Coleworts, Spinage, Chard Beets, Cardoons, Parsley, Cresses, Endive, Chervil, Lettuces, all sorts of Sallad Herbs, Thyme, and all Pot-Herbs.

Fruit. Pears, Apples, Bullace, Chesnuts, Hazle Nuts, Walnuts, Medlars, Services, Grapes.

DECEMBER.

Meat. Beef, Mutton, Veal, House-Lamb, Pork, Doe Venison.

Poultry, &c. Geese, Turkeys, Pullets, Chickens, Capons, Fowls, Pigeons, Hares, Rabbits, Woodcocks, Snipes, Larks, Wild Ducks, Teals, Widgeons, Dotterels, Partridges, Pheasants.

Fish. Turbot, Gurnets, Sturgeon, Halibuts, Bearbet, Smelts, Cod, Codlings, Soles, Carp, Gudgeon, Eels, Cockles, Muscles, Oysters, Dorees.

Vegetables. Cabbages, Savoys, Brocoli purple and white, Carrots, Parsnips, Turnips, Lettuces, Cresses, Small Sallad, Potatoes, Skirrets, Scorzonera, Salsifie, Leeks, Onions, Shalots, Cardoons, Forced Asparagus, Garlic, Rocombole, Celery, Endive, Beets, Spinage, Parsley, Thyme, all sorts of Pot-Herbs.

Fruit. Apples, Pears, Medlars, Services, Chesnuts, Walnuts, Hazle Nuts, Grapes.

DECORATIONS OF THE TABLE.

FAMILY DINNERS.

FIVE DISHES.

Peas Pudding.	Boiled Leg of Pork.	Potatoes.
	Bread and Butter	
	-Pudding.	
	Roast Fowl or Turkey.	

SEVEN DISHES.

Baked Pudding.	Boiled Salmon.	Stewed Celery.
	Soup.	Meat Patties.
Potatoes.	Roast Beef.	

FOUR AND FIVE.

First Course.

Mashed Turnips.	Soup.	Carrots.
	Bouillie.	

Second Course.

	Fricassee of Sweetbreads	
Peas	Fruit-Pie.	Mushrooms stewed.
	Green Goose.	

SEVEN AND SEVEN; AND A REMOVE.

First Course.

	Broiled Salmon.	
Lamb Chops.	(Remove—Boiled Turkey.)	Patties.
	Giblet Soup.	
Pigeon Pie.	Neck of Mutton	boiled.
	Small Leg of Pork.	

Proper Articles for first Courses.

Various Soups, Fish dressed every way, Turtle, Mock Turtle, Meats boiled and stewed, Tongue, Ham, Bacon, Turkey, and Fowls chiefly boiled, Rump, Sirloin, and Ribs of Beef roasted, Saddle, Leg, and other roast Mutton, Roast Fillet, Loin, Neck, Breast, and Shoulder of Veal, Leg, Loin, Fore-Quarter, and Chine of Lamb, Lamb's-head and Mince, Mutton stuffed and roasted, Steaks, Ragouts and Fricassees, Meat Pies, Patties of Meat, Fish, and Fowl, Roast Pork, Venison, Hare, Rabbits, Pigeons, Puddings boiled and baked, Vegetables boiled and stewed, Calf's Head different ways. In large dinners, two Soups, and two dishes of Fish.

Proper Articles for second Courses.

Birds, and all Game, Shell-fish cold and potted, All collared and potted Meats, Birds, and Fish, Brawn, Vegetables stewed or in sauce, Oysters scalloped, stewed or pickled, Omelets, Fruit Tarts, Pippins stewed, Maccaroni, Cheesecakes, Creams, Jellies, and all the finer sorts of Puddings, Mince Pies, &c. &c.

Note.—Any of the following articles may be served as a relish, with Cheese, after dinner. Dutch pickled Herrings, Sardinias, Anchovies, Potted Char, or Lampreys, Potted Birds, Caviare with Sippets, &c.

Suppers.

Hot suppers are not much in use where people dine late; when required, the top and bottom dishes may be Game, Fish, Fowls, Rabbits, &c. and any of the dishes directed for second courses may be introduced.

Cold suppers may be served up with various light articles, as, Neat's Tongue, Ham, or Hunter's Beef sliced, Collared, and Potted Meats, Fish, Birds, Grated Hung Beef with butter, with or without Rusks, Anchovies with buttered Rusks, Sandwiches, Pies of Birds, or Fruit, Oysters cold or pickled, Lobsters, Crabs, &c. any sweet dishes, Fruit, Radishes, &c. &c.

METHOD OF MAKING BREAD.

Bread made with Yeast.

Put half a bushel of flour into a trough, mix half a pint of good thick yeast with two quarts of water milk warm; make a hole in the middle of the flour, pour this into it, and mix it lightly with a part of the flour into a kind of batter. Strew a handful of flour over it, and let the remainder lie round it. This is called setting the sponge, and should be done in the evening. By the next morning it will be much risen. Add then two more quarts of water milk-warm, with two ounces of salt in it. Work it up into a pretty stiff dough, knead it thoroughly, and let it rise for two or three hours. Then mould it up into loaves, and bake them according to the size. A loaf of five pounds requires two hours and a half in a well heated oven, and smaller loaves in proportion.

Bread made with Leaven.

Take about two pounds of dough, of your last making, made with yeast, keep it in a wooden vessel, and cover it well with flour. The night before you intend to bake, put this (which is your leaven) into a peck of flour, and work them well together with warm water. Let it lie in a dry wooden vessel, well covered with a linen cloth, a blanket over the cloth, and keep it in a warm place. This dough, kept warm, will rise against the next morning, and be sufficient to mix with two or three bushels of flour, being worked up with warm water, and a pound of salt to each bushel of flour. When well worked, and thoroughly mixed with the flour, cover it well with the linen and blanket, till you find it rise; then knead it well, and work it up into loaves and bricks, making the loaves

broad, and not so thick and high as is done for bread made with yeast. Then put them into the oven, and bake them as before directed. Always keep by you two pounds of the dough of your last baking, well covered with flour, to make leaven to serve from one baking-day to another.

French Bread.

Sift a peck of fine flour into a trough, make a hole in the middle of it, strain into it a pint of good yeast mixed with a pint of luke-warm milk, stir in some of the flour till of the consistence of thickish batter, which is called the sponge, cover it lightly with a cloth, and let it rise for an hour in a warm place. Then add two quarts of luke-warm milk with half a pound of fresh butter melted in it, an ounce of sifted sugar, and a little salt. Knead it till of a moderate stiffness, let it rise another hour, knead it again, and let it rise again for an hour. Mould it up into bricks, lay them on tins, and put them into a very cool oven, or some warm place to rise for half an hour, and then bake them in a brisk oven.

French Rolls.

Rub an ounce of butter into a pound of flour; add to it an egg, two spoonful of yeast, and a little salt, mixed with as much milk just warmed, as will make it into a light paste. Let this rise half an hour, then make it into moderate sized rolls, and set them before the fire for an hour longer. Half an hour will bake them in a quick oven.

Muffins.

Lay a quarter of a pint of ale yeast of as light a colour as can be got, into cold water, and let it stand all night. The next morning pour the water off clear from it. Stir the yeast and a quarter of an ounce of salt well, for five or six minutes, into a quart of water milk-warm. Strain this into half a peck of fine white

flour, mix it into a dough as lightly as possible, and let it lie in the trough for an hour to rise, covered with flannel. Pull the dough into small pieces with the hand, rolling them as done in a good deal of flour, and then roll them thin with a rolling pin, lay them directly under a flannel, and they will rise to a proper thickness. Bake them on a hot hearth or an ironing stove. When done on one side turn them on the other, but they must not be browned.

MANAGEMENT OF POULTRY, &c.

GENERAL OBSERVATIONS.

To have fine fowls, it is necessary to choose a good breed. The Dartford sort is thought very highly of; and some think it best to have a large kind, but others differ in opinion. The black are very juicy, but do not answer well for boiling, as their legs partake of their colour. They should be fed each day as nearly as possible at the same hour and in the same place. Potatoes boiled in a little water, and then cut, and either wet or not with skimmed milk, form one of the best foods. Turkeys and fowls thrive very much on them.

The best age to set a hen is from two years' old to five, and the best month is February, or indeed, any month till Michaelmas. A hen sits twenty days; geese, ducks, and turkeys, thirty.

A hen that is fat, or one that crows, will neither sit, nor lay well.

The best eggs are those laid when the hens are a year and a half or two years old; at which time, if you wish for large eggs, give them plenty of barley, with a little fenugreek.

A hen-house should be large and lofty, and must be often cleaned out, or vermin will increase greatly. The windows should open to the rising sun: a hole should be left at the door to let the fowls go in; and there should be a small sliding board to shut down when the fowls go to roost, which would prevent vermin committing ravages.

Before you put the eggs under the hen, it will be necessary to make a particular mark on the side of them, and to observe whether she turns them from that to the other; if she does not, take the opportunity, when she is from them, to turn them yourself. The eggs you set her with must be new; this may be known by their being heavy, full, and clear; you should not choose the largest, for they have often two yolks; and though some are of opinion that such will produce two chickens, it commonly proves a mistake; and if they do, the production is generally unnatural.

Care must be taken that the hen is not disturbed while sitting, as it will cause her to forsake her nest. To prevent this, place her meat and water near her, that her eggs may not cool while she is absent, stir up the straw gently, make it soft, and lay the eggs in the same order you found them. Be careful the cock does not come and sit on the eggs, as he will not only be likely to break them, but it will cause the hen to dislike her nest.

When chickens are hatched, if any are weaker than the rest, wrap them in wool, and let them receive the benefit of the fire, for they will not eat for two days. Some shells being harder than others, they require so much more time in opening; but unless the chickens are weak, or the hen unkind, it will be proper to let them continue under her. When they have been hatched two days, give them cut-groats, or crumbs of fine bread. Toast out of strong beer, once a day, is excellent food for them, as it warms, and makes them

strong; many give them bread soaked in milk, but it is not so good for them as the former; in a few days they will begin to feed on barley. They should be kept in doors a fortnight before they are suffered to go abroad with the hen. Change their water often, and put a little brick-dust into it; young onions chopped small either in their water, or among their food, is very good for them. They should not feed on tares, darnel, or cockel, these being dangerous to young ones: nor suffered to go into gardens till they are six weeks old. Such chickens as you intend to cram, must be cooped up when the hen has forsaken them. For this purpose, take dough made of wheaten-meal and milk, and thrust it down their throats; but be careful the crams are not too large, as in that case the birds may be choked.

The hen-house must be well secured from vermin, or the eggs will be sucked, and the fowls destroyed.

Some fine young fowls should be reared every year, to keep up a stock of good breeders; by this attention, and removing bad layers, and careless nurses, you will have a chance of a good stock.

Fowls are very subject to a disorder called the pip; it proceeds from a thin white scale growing on the tip of the tongue, and will prevent their feeding. This is easily discerned, and usually proceeds from their drinking puddle-water; from not having water; or, from eating dirty food.

It may be cured by pulling off the scale with your nail, and then rubbing the tongue with salt.

To fatten Chickens.

Confine them in coops, and feed them with barley-meal. Put a little brick-dust in their water, which will give them an appetite, and much assist their fattening. Fowls have two stomachs; the one is their crop, which softens their food, and the other, the gizzard, that masticates it. In the latter are generally

found small stones and sharp bits of sand, which help to do that office; without them, or something of that kind, a fowl will be wanting of its appetite; for the gizzard cannot masticate the food fast enough to discharge it from the crop without such assistance; and for this purpose the brick-dust is very useful.

To fatten Fowls, or Chickens, in four or five Days.

Set some rice over the fire with skimmed milk, as much only as will serve one day. Let it boil till the rice is quite swelled out, and add a little sugar. Feed them three times a day, in pans, and give them each time as much as will fill them. Care must be taken that nothing sour is given to them, but let them have clean water or the milk from the rice to drink; by this method the flesh will have a clear whiteness, and, as rice goes farther than barley-meal, it will be found more economical.

Ducks.

Ducks begin to lay about February; and snails, caterpillars, grubs, worms, and other insects, laid in one place, is the best food for change they can have. If parsley is sown about the ponds they use, it will give their flesh a pleasant taste; have one certain place for them to retire to at night, partition off their nests, and make them as near the water as possible; always feed them there, as it will make them love home, ducks being of a rambling nature. Take away their eggs every day till they are inclined to sit, then leave them where they laid them. While sitting, let them have some barley or offal corn, and water near them, that they may not straggle from their nests, and by that means spoil their eggs.

In winter it is best to set a hen on duck-eggs, as a duck will lead her young too soon to the water, and if cold weather, most likely some of them will be lost.

A duck should be set on about thirteen eggs; a hen

will cover as many of these as of her own, and will bring them up as carefully. If the weather is fine, when the ducklings are hatched, they will require little attendance; but if in a wet season, it will be necessary to take them under cover, especially at night, for though the duck naturally loves water, it requires the assistance of its feathers, and, till full grown, is easily hurt by the wet. The method of fattening ducks of all ages is exactly the same. Pen them up in a retired place, and give them plenty of corn and water. Any corn, however coarse, will do; they will fatten themselves in a fortnight or three weeks.

Geese.

Geese are but little expense, as they chiefly support themselves on commons, or in lanes, where they can get plenty of water. The largest are esteemed the best, as are also the white and grey, but all sorts of Spanish geese are much better layers and breeders than the English; particularly if their eggs are hatched under an English goose. The pied and dark coloured are not so good.

It may easily be known when geese want to lay, by their carrying straw in their mouths, and when they will sit, by their continuing on their nests after they have lain. The proper time for laying is in the spring, and the earlier the better, because of their second brood. A goose sits, in general, thirty days; but if the weather is fair and warm, she will sometimes hatch three or four days sooner. During the time of her sitting you must, when she rises from her nest, give her meat, as shag oats, and bran scalded; and let her have the opportunity of bathing in water.

When the goslings are hatched, keep them in the house ten or twelve days, and feed them with curds, barley-meal, bran, &c. After they have got strength, let them go abroad for three or four hours in a day,

but you should take them in at night, till they are big enough to take care of themselves. One gander is enough for five geese.

To fatten Green Geese.

They must be shut up when they are about a month old, and in about another month they will be fat. Be sure to let them have always by them some fine hay in a small rack, which will greatly hasten their fattening. For fattening older geese, it is commonly done when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food some kill them; but those who wish to have them very fat, shut them up for a fortnight or three weeks, and feed them with oats, split beans, barley-meal, or brown malt mixed with milk. They will likewise feed and fatten well with carrots cut small; or give them rye before or about Midsummer, (which is commonly their sickly time) it will strengthen and keep them in health.

All water-fowl, while fattening, usually sit with their bills on their rumps, whence they suck out most of their moisture and fatness, at a small bunch of feathers which stands upright on their rumps, and is always moist. This should be cut close away; it will make them fatten in less time, and with less meat than otherwise.

Turkies.

Turkies are very tender when young. As soon as hatched, three pepper-corns should be put down their throats. Great care is necessary to their doing well, because the hen is so negligent that she will walk about with one chick, and leave the remainder, or even tread upon and kill them. Turkies are great eaters, and therefore must be left to take charge of themselves in general, except one good feed a day. The hen sits twenty-five or thirty days; and the

young ones must be kept warm; the least cold or damp kills them. They must be fed often, and at a distance from the hen, who will eat every thing from them.

Being apt to stray, they often lay their eggs in secret places; they must therefore be watched, and compelled to lay at home. They begin to lay in March, and will sit in April, but must not be suffered to sit on more than twelve eggs at most.

The young ones should be fed either with curds, or green fresh cheese cut in small bits, and their drink new milk, or milk and water. Or give them oatmeal and milk boiled thick together, and sometimes eggs boiled hard, and cut into small pieces. They must not be sent out till the dew is off the grass, taking care to drive them in again before night.

To fatten Turkeys.

When you fatten turkeys, give them sodden barley for the first fortnight, then sift some barley-meal, and mix it with new milk. Make it into a stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Wet them in lukewarm milk, give the turkeys a full gorge three times a day, at morning, noon, and night, and in a fortnight they will be as fat as necessary. The eggs of turkeys are very wholesome, and contribute greatly to restore decayed constitutions.

Pigeons.

If pigeons are kept, they must be fed well, or they will not stay: they are great devourers, and yield but little profit.

Their nests should be made private and separate, or they will disturb each other. Let their houses be kept quite clean, and give hempseed among their food, of which they are very fond.

MANAGEMENT OF THE DAIRY.

GENERAL OBSERVATIONS.

A DAIRY requires great care and attention; and the management of it should be confined to one person.

It should be kept perfectly clean, and the temperature of the air should be preserved as equal as possible in all seasons of the year. Glazed windows are not so good for the admission of light, as sliding lattices in grooves, which are better calculated to give free passage to the air, and in winter they may be covered with oiled paper, or the paper may be retained all the year, and the lattices opened or shut as required.

The utensils should be of wood: and the cream dishes not more than three inches deep, but may be made wide enough to hold from four to six quarts of milk. They should be washed every day in warm water, and then rinsed in cold, and must be quite cool before they are used.

Cows should be milked at a regular hour. In summer it should not be later than five in the evening, that they may have time to fill their bags by morning, and their udders should be emptied at each milking.

Cows should be treated carefully; if their teats are sore, they should be soaked in warm water twice a day, and either be dressed with soft ointment, or done with spirits and water. If the former, great cleanliness is necessary. The milk at these times, is only fit to be given to pigs.

To make Butter.

Butter, to be wholesome, must be very fresh, and free from rancidity. When you have churned it, open the churn, and with both hands gather it well together; take it out of the butter-milk and lay it on a

clean bowl, and if it is intended to be used fresh, fill it with clear water, and work the butter in it to and fro, till it is brought to a firm consistence of itself; then scotch, and slice it over with the point of a knife, every way, as thick as possible, to draw out any hair, bit of rag, or any thing that may have fallen into it; spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and make it into any form.

Milk, in frosty weather, should be immediately strained, and a little boiling water should be mixed with it. This will make it produce an abundance of cream, particularly if the pans are very wide. In warm weather it should remain in the pail till nearly cold. In the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the sun; the milk at that season should not stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sun-set. In winter, milk may remain unskimmed for thirty-six or forty-eight hours. The cream should be deposited in a deep bowl or pan, which should be kept, during the summer, in the coolest part of the dairy. If you have not an opportunity of churning every day, shift the cream daily into clean pans, which will keep it cool. But never fail to churn at least twice in a week in hot weather; and this should be done in the morning very early: the churn should be fixed where there is a free draught of air. If a pump churn is used, plunge it a foot deep into a tub of cold water, and it should remain there during the whole time of churning, which will greatly harden the butter. It requires more working in winter than in summer; but it is to be remarked, that no person whose hand is warm by nature can make good butter.

Butter-milk (the milk which remains after the butter is come by churning) is esteemed an excellent food, especially in the spring; and is particularly re-

commended in hectic fevers. Some make curds of butter-milk, by pouring into it a quantity of new milk hot.

Method of increasing the Quantity of Cream.

Put two pans in boiling water; on the new milk coming in, take out the hot pans, put the milk into one of them, and cover it over with the other. This will occasion, in the usual time, a very great augmentation of the thickness and quantity of the cream.

To preserve Butter.

Take two parts of the best common salt, one part sugar, and one part salt-petre; beat them up together, and blend the whole completely. Take one ounce of this composition for every sixteen ounces of butter, work it well into the mass, and close it up for use. No simple improvement is greater than this, when compared with the usual method of curing butter by means of common salt only.

To prevent the Turnip taste in Butter.

When the milk is brought into the dairy, to every two gallons add a quart of boiling water; then put up the milk, thus well mixed, into clean or fresh-scalded bowls or pans, to stand for cream. By adhering strictly to this method, sweet and well-tasted butter may be made during winter from the milk of cows fed on turnips.

It may also be prevented by dissolving nitre in warm spring-water, and putting about a quarter of a pint of it to ten or twelve gallons of milk, when warm from the cow.

To purify rancid or tainted Butter.

Melt and skim the butter, as for clarifying; and put into it a piece of well-toasted bread. In a minute or two, the butter will lose its offensive taste and smell, but the bread will become perfectly foetid.

SUPPLEMENT.

IT should be a general rule with mothers, nurses, and all who have any concern with children, to give them food only as a thing necessary. But so far from observing this simple and obvious rule, it is too common, throughout every period of childhood, to pervert the use of food, by giving it when it is not wanted, and, consequently when it does mischief, not only in a physical, but in a moral view.

To give food as an indulgence, in the way of reward, or to withhold it as a matter of punishment, are both injurious. Whether good or naughty children equally require food, proper, both in quantity, and quality, to sustain their health and growth. Their faults ought to be corrected by more rational means. The idea of making them suffer in their health and growth on account of them, will fill every considerate mind with horror. It is the project only of an impotent mind to attempt to correct the disposition by creating bodily sufferings, which are so prone to hurt the temper, even at an age when reason should counteract such an effect.

The eatables usually given to children in the way of rewards, and frequently by well-meaning but injudicious persons, to court their favour, are still worse than the punishments inflicted on them in the way of privations of food. Sugar-plums, sugar-candy, barley-sugar, sweetmeat tarts, most kinds of cakes, &c. &c. are very pernicious, as will be further noticed under the article sugar.

Till children begin to run about, the uniformity of their lives makes it probable, that the quantity of food they require in the day is nearly the same, and that it may be given to them at much the same stated times. By establishing a judicious regularity with regard to both, the danger of injury in these respects will be obviated.

This rule is to be understood as applying to infants at the breast, as well as after they are weaned. By allowing proper intervals between the times of giving children suck, the breast of the mother becomes duly replenished with milk, and the stomach of the infant properly emptied to receive a fresh supply.

The supposition that an infant wants food every time it cries, is a mere idle fancy. According to the usual practice of feeding children, they are more likely to cry from the uneasiness of an overloaded stomach. Even the mother's milk, the lightest of all food, will disagree with the child, if the administration of it is repeated improperly.

A very injurious practice is sometimes adopted by mothers, of suckling a child beyond the period when the milk can be proper for it. The reason for this is obvious, but it does not excuse the practice. A child is injured both physically and mentally by this unnatural protraction of a method of feeding and a kind of food, adapted only to the earliest stage of infancy. Suckling should not be continued after the cutting off the first teeth.

A child will sleep with an overloaded stomach, but it will not be the refreshing sleep of health. When the stomach is filled beyond the proper medium, it induces a similar kind of heaviness to that frequently arising from opiates and intoxicating liquors, and instead of awakening refreshed and lively, the child will be heavy and fretful.

As children begin to run about, the increase of their

exercise will require an increase of their nourishment. But those who overload them with food at any time, in hopes of strengthening them, are extremely deceived. There is no prejudice equally fatal to such numbers of children. Whatever unnecessary food a child receives, weakens instead of strengthening it. For when the stomach is over-filled its power of digestion is impaired; and food ill digested, is so far from yielding nourishment, that it only serves to debilitate the whole system, and to occasion a variety of diseases. Amongst these are obstructions, distention of the body, rickets, scrofula, slow fevers, consumptions, and convulsion fits.

Another pernicious custom prevails with regard to the diet of children, when they begin to take other nourishment besides their mother's milk, viz. to give them such as their stomachs have not the power to digest: and to indulge them also in a mixture of such things at their meals as are hurtful to every body, and more especially to children, considering their feeble and delicate organs.

This injudicious indulgence is defended on the plea of its being necessary to accustom the stomachs of children to all kinds of food; but this idea is highly erroneous. Their stomachs must have time to acquire strength sufficient to enable them to digest varieties of food, and the filling them with indigestible things is not the way to give them strength.

Children can only acquire strength gradually with their proper growth, which will always be impeded if the stomach is disordered.

The food given to infants should be very simple, and easy of digestion. When they require something more solid than spoon-meats alone, they should have bread with them. Simple puddings, mild vegetables, and wholesome ripe fruits, eaten with bread, are also good for them. The giving them animal food is bet-

ter deferred till their increased capability of taking exercise may permit it with the greater safety, and then care must be taken that the exercise is proportioned to this kind of food. The first use of it should be gradual, not exceeding two or three times in a week.

An exception should be made to these rules in the instances of scrofulous and ricketty children, as much bread is always hurtful in these cases, and fruits are particularly pernicious. Plain animal food is found to be the most suitable to their state.

The utmost care should be taken under all circumstances to procure good bread for children, as the great support of life. If the perverted habits of the present generation give them an indifference as to what bread they eat, or a vitiated taste for adulterated bread, they still owe it to their children, as a sacred duty not to undermine their constitutions by this injurious composition.

The poor, and many also of the middling ranks of society, in large towns, are unhappily compelled to this species of infanticide, as it may almost be called, by being driven into towns to gain a subsistence, and thus, from the difficulty of doing otherwise, being obliged to take their bread of bakers, instead of making wholesome bread at home, as in former times, in more favourable situations. While these are to be pitied, what shall be said of those whose fortunes place them above this painful necessity? Let them at least rear their children on wholesome food, and with unsophisticated habits, as the most unequivocal testimony of parental affection performing its duty towards its offspring.

Children ought not to be hurried in their eating, as it is of great importance they should acquire a habit of chewing their food well. They will derive from it the various advantages of being less likely to eat their food hot, of thus preparing what they eat properly for

the stomach, instead of imposing upon it what is the real office of the teeth: and also that of checking them from eating too much. When food is not properly masticated, the stomach is longer before it feels satisfied; which is perhaps the most frequent, and certainly the most excusable cause of eating more than is fairly sufficient.

Thoughtless people will often, for their amusement, give children morsels of high dishes, and sips of fermented liquors, to see whether they will relish them, or make faces at them. But trifling as this may seem, it would be better that it were never practised, for the sake of preserving the natural purity of their tastes as long as possible.

DIET FOR INFANTS.

Best Method of using Milk.

The best way of using milk is without skimming and without boiling. The cream is the most nutritious balsamic part of milk, and to deprive it of this is to render it less nourishing, and less easy of digestion, than in its pure state. In some particular cases skimmed milk may be preferable, but it may be adopted as a general rule, that new milk is the wholesomest and best. Where this stands any time before it is used, instead of taking off the cream, it should be mixed in with the milk.

Boiling milk, even very little, fixes it, and entirely alters its qualities. As a proof of this it will not afterwards afford any cream, but merely a thin skin. In this state, it is hard of digestion, and of course liable to occasion obstructions. It is the most proper for food when raw, or only scalded.

Egg Pap.

Set a quart of good water on a clear, brisk fire; mix two full spoonfuls of fresh ground wheaten flour into a batter with the yolks of two or three new-laid eggs, well beaten, and a little cold water. When the water is ready to boil, but before it quite boils, stir in the batter, and keep stirring it till it is ready to boil, by which time it will be sufficiently thick. Take it off the fire, put in a little salt, pour it into a basin, and let it cool of itself till it become about as warm as milk from the cow.

If eggs cannot be procured, a small piece of butter may be added with the salt, and stirred in gently till well mixed, to prevent it oiling; but eggs are better.

This is a clean, sweet food, affords sound nourishment, and opens all the passages, breeds good blood and lively spirits, is pleasant to the palate and grateful to the stomach. The common use of it purifies the blood and all the humours, prevents windy distempers and griping pains, both of the stomach and the bowels. From all the ingredients bearing a similitude to each other, no manifest quality violently prevails, so that it may justly challenge the first place amongst all spoon-meats or paps, and is the next food to breast-milk for children, indeed often much better, from the many diseases and the improper foods numbers of women are subject to or use. But no other ingredients should be added to this kind of food, such as sugar, spices, fruits, or the like, for then it will become of another nature and operation, and that for the worse.

It must be observed, that this kind of spoon-meat, and also all others, should be made rather thin than thick; for in such foods the liquid element ought to predominate, whether it be milk or water. For this

reason all porridges and spoon-meats which are made thin, and quickly prepared, are sweeter, brisker on the palate, and easier of digestion, than those which are thick, and long in preparing.

Food should never be given to children more than milk warm, and the proper way to cool it is by letting it stand uncovered to cool of itself; for much stirring alters the composition, and takes off the sweetness. Covering it down, too, keeps in the fumes that ought to go off, and, by excluding the air, makes it less pure.

Flour Pap.

To two-thirds of new milk, after it has stood five or six hours from the time of milking, add one-third of river or spring water, and set it on a quick clear fire. Temper some good wheaten flour into a batter, with either milk or water, and when the milk and water is near boiling, but before it actually does boil, pour in the batter, and stir it a little while. When it is again ready to boil, take it off, add a little salt, and let it stand to cool.

A good spoonful of flour is sufficient to thicken a pint of milk and water. This will make it about the thickness of common milk porridge, which is what will eat the sweetest and be the easiest of digestion.

This kind of food affords a firm substantial nourishment, neither binds nor loosens the body, but keeps it in proper order, and creates good blood, all which tend to produce brisk lively dispositions. Prepared thus, this pap is far more friendly to nature than in the common way of boiling, and may be constantly eaten with much better effect, and without ever tiring or cloying the stomach.

Oatmeal Pap.

Mix a pint of milk and water, in the proportion of

two-thirds milk and one-third water, gradually, with a full spoonful of oatmeal, or rather more if the pap is to be thick, though inclining to thin is best. Set it in a saucepan upon a quick clear fire, and when it begins to rise, or make a show of boiling, take it off, and pour it from one basin into another, backwards and forwards seven or eight times, which will bring out the fine flour of the oatmeal, and incorporate it with the milk. Then return it into the saucepan, set it upon the fire, and when it is again ready to boil, take it off, and let it stand in the saucepan a little, to fine, for the husky part of the oatmeal will sink to the bottom. When settled, pour it off into a basin, add a little salt, and let it stand to cool.

This is an excellent pap, very congenial to weak natures, affording a good firm nourishment, and easy of concoction.

Bread Pap.

Pour scalding water on some thin slices of good white bread, and let it stand uncovered till it cools; then drain off the water, bruise the bread fine, and mix with it as much new milk as will make a pap of a moderate thickness. It will be warm enough for use without setting it upon the fire.

It is common to put sugar into this pap, but this and almost all foods for children are better without it: and the taste will not require it, till habit makes it familiar.

Water Gruel.

Take a spoonful and a half of fresh ground oatmeal, mix with it gradually a quart of river or spring water, and set it on a clear fire. When it is rising or just ready to boil, take it off and pour it from one basin into another backwards and forwards five or six times: then set it on the fire again till it is ready to boil, but before it does boil take it off, and let it stand a little in the

saucepan, that the coarse husks of the oatmeal may sink to the bottom. Then pour it out, add a little salt, and let it stand to cool.

When water gruel is made with grits it must boil gently for some time. The longer it boils the more it will jelly. But moderation must be observed in this respect, for if it be very long boiled and very thick it will be flat and heavy.

A mistaken idea very generally prevails that water gruel is not nourishing; it is, on the contrary, a light, cleansing, nourishing food, good either in sickness or health, both for young or old.

Milk Porridge.

Make water gruel as above, and to two-thirds of gruel, when it has stood a little while to cool, add one-third of unboiled new milk. It may be eaten with or without salt.

Milk porridge is exceedingly cleansing and easy of digestion, and may be given to the weakest stomach that is able to receive food.

Another Way.

Stir a pint of water into three large spoonfuls of fresh oatmeal, let it stand till clear, and then pour off the water. Put a pint of fresh water to the oatmeal, stir it up well, and leave it till the next day. Strain off the liquor through a fine sieve, and set it in a saucepan on a clear brisk fire. Add milk, in about half the quantity, gradually while it is warming, and when it is just ready to boil, take it off, pour it into a basin, and let it stand to cool. A little salt may be added.

This as well as the former porridge is very light, and proper for weak stomachs.

To prepare Indian Arrow Root.

Put a dessert spoonful of the powdered root into a

basin, and mix with it as much cold new milk as will make it into a paste. Pour on to this half a pint of milk scalding hot, stirring it briskly to keep it smooth. Set it on the fire till it is ready to boil, then take it off, pour it into a basin, and let it cool.

This may be made with water instead of milk, and some cold milk mixt with it afterwards. If the stomach be very weak it will be best without any milk.

Great care must be taken to get the genuine root, which makes a very nourishing excellent food for infants, or invalids.

Sago Jelly.

Soak a large spoonful of sago in cold water for an hour, then pour off the water, put a pint of fresh water to the sago, and stew it gently till it is reduced to about half the quantity. When done, pour it into a basin, and let it cool.

Sago with milk.

Prepare a large spoonful of sago by soaking it in water as above, but instead of putting fresh water to it, put a pint and a half of new milk. Stew it gently till reduced to about half the quantity, then pour it into a basin, and let it cool.

Tapioca Jelly.

Wash two large spoonfuls of the large sort of tapioca in cold water, and then soak it in a pint and a half of water for four hours. Stew it gently in the same water till it is quite clear. Let it stand to cool after it is poured out of the saucepan, and use it either with or without the addition of a little new milk.

Barley Gruel.

Put two ounces of pearl barley, after it has been well washed, into a quart of water. Simmer it gent-

ly till reduced to a pint, then strain it through a sieve, and let it cool.

Rice Gruel.

Let two large spoonfuls of whole rice soak in cold water for an hour. Pour off the water, and put a pint and a quarter of new milk to the rice. Stew it gently till the rice is sufficiently tender to pulp it through a sieve, and then mix the pulp into the milk that the rice was stewed in. Simmer it over the fire for ten minutes, and if it appears too thick, add a little more milk very gradually, so as not to damp it from simmering. When done, pour it into a basin to cool.

Rice Milk.

To four large spoonfuls of whole rice, washed very clean in cold water, add a quart of new milk, and stew them together very gently for three hours. Let it stand in a basin to cool before it is used.

Another way of making rice milk is, boiling the rice first in water, then pouring off the water, and boiling the rice with milk. But too much of the nutriment of the rice is thus lost, and both the boilings are bad.

Ditto, the French way.

After washing the rice well, set it over the fire for half an hour with a little water to break it. Put to it then, by a little at a time, some warm milk, till it is sufficiently done, and of a proper thickness. Let it do slowly. Season it with salt and some sugar.

For children the sugar had better be omitted.

Ground Rice Milk.

Mix a large spoonful of ground rice into a batter, with two or three spoonfuls of new milk. Set a pint

of new milk' on the fire, and when it is scalding hot, stir in the batter, and keep it on the fire till it thickens; but it must not boil. It should be stirred to prevent its burning. Cool it by letting it stand in a basin before it is eaten.

Millet Milk.

Wash three spoonfuls of millet seed in cold water, and put it into a quart of new milk. Stew it gently till it becomes moderately thick. Cool it by letting it stand in a basin till wanted for use.

The preparations which require some time in the doing, will also require the precaution of being stirred, to prevent their burning. But if they are done as directed, gently, and consequently set over the fire, not immediately upon it, a moderate stirring now and then will be sufficient.

DRINKS FOR CHILDREN.

Remarks.

If parents and other persons who have the care of children cannot reconcile themselves to the giving them the most salutary of all beverage, pure water, the following drinks will be found the best substitutes for it.

Milk and Water.

Put one-third of new milk to two-thirds of river or spring water. This is best drank cold, but if it must be warmed, it should be by putting warm water to cold milk. It ought not to be made more than milk warm.

Whey.

Take a quart of new milk, before it is cold, and put in as much runnet as will turn it to a clear whey. Let it stand till it turns properly, and pour it off through a cheese-cloth without pressing the curd, that the whey may be the purer. It may be drank cold, or just warmed by setting it before the fire for a little while.

If new milk cannot be procured, other milk must be warmed to the degree of new milk.

Pearl-barley Water.

Set an ounce of pearl barley, with half a pint of water, upon the fire, till it is hot, to clean it. Pour off the water, and put a quart of fresh water to the pearl-barley. Let it simmer for an hour. If it appears to be too thick, add more water, but let it be warm, as any quantity of cold water would damp it too suddenly, and thus tend to spoil it.

Barley Water.

To a handful of common barley, well washed, add three pints of water. Let it simmer gently till of a proper thickness for use.

The longer barley boils the thinner the liquor becomes.

Both the above and the pearl-barley water may be used, cold or milk-warm.

Apple Water.

Slice two or three spirited ripe apples, according to the size of them, into a jug, and pour on them a quart of scalding hot water. Let this stand till cool or cold, and it will then be fit for use.

The apples should not be pared, as it takes off from the spirit of them.

Toast and Water.

Toast a moderate sized piece of white bread quite dry, and of a very dark brown colour; put it into a jug, and pump water upon it. Let it stand an hour before it is used.

Remarks.

As all these preparations, both of spoon-meats and drinks, become flat and good for little by long standing, it is better to make only such quantities of them at a time, as will be soon used. When they are re-warmed, no more should be done at once than is just sufficient for the occasion, as repeated warming injures the nutritious quality of every thing.

It is better when it can be avoided not to set things on the fire to re-warm, but before the fire, or on the hob by the side of the fire. But care must be taken not to let them dry and scorch, as it makes them very strong and injurious. Some earthenware vessels should be used for this purpose, as less liable to produce this effect.

A very good method of warming things is by setting them in a basin over boiling water, or by placing them in it.

General and Useful Observations on the Symptoms of Disease. With hints for nursing the Sick. Regimen and Cookery for the Sick.

Unskilful dabbling in cases of illness, which require the attention of the best medical practitioners, is not only dangerous but presumptuous. But there are uneasy symptoms experienced more or less at times by all persons, not amounting to a decided disease, which

if neglected, are sure to end in such, and may generally be relieved by proper diet, and attention to the state of the bowels; not only without risk, but even with greater advantage to the individual than by an application to a positive course of medicine. These therefore, come properly within the sphere of domestic management along with a few other common occurrences of the medical kind, which will be here noticed.

The sensations of lassitude or weariness, stiffness or numbness, less activity than usual, less appetite, a load or heaviness at the stomach, some uneasiness in the head; a more profound degree of sleep, yet less composed and refreshing than usual; less gaiety and liveliness, a slight oppression of the breast, a less regular pulse, a propensity to be cold, a disposition to perspire, or sometimes a suppression of a former disposition to perspire, are each of them symptomatic of a diseased state of the body, though not amounting to a decisive disease.

Under such circumstances persons usually are restless both in body and mind, do not know what to do with themselves; and often for the sake of change or on the supposition that their sensations proceed from lowness, they generally adopt the most certain means of making them terminate in dangerous and often fatal diseases. They increase the quantity of their animal food, leave off vegetables and fruit, drink freely of wine or other strong liquors, under an idea of strengthening the stomach, and expelling wind, all which strengthen nothing but the disposition to disease, and expel only the degree of health yet remaining.

The consequence of this mistaken management is, that the necessary evacuations are restrained, the humours causing and nourishing the diseases are not at all attempered nor diluted, and rendered proper for

evacuation. On the contrary, they become more sharp and difficult to be discharged.

By judicious management it is practicable, if not entirely to prevent the disorders indicated by the above symptoms, to mitigate them so as to avert their danger. An early attention to the following points would seldom fail of producing this desirable effect.

To give up for the time all violent exercise or labour, and take only a gentle easy degree of exercise.

To use little or no solid food, and particularly to abstain from all flesh, or flesh broth, eggs, and wine, or other strong liquors.

To drink plentifully, that is, at least three or even four pints in a day, by small glasses at a time at intervals of half an hour, one of the decoctions given hereafter. If these do not answer the purpose of keeping the bowels properly evacuated, stronger cathartics must be taken, or glysters administered.

If these precautions are pursued, the above symptoms of disease will generally be removed without coming to any serious disorder; and even where this is not the case, the disorder will be so lessened as to obviate any kind of danger from it.

When confirmed diseases occur, the only safe course is to resort to the most skilful medical advice that can be obtained. The poor will come at this the most readily in hospitals; those in better circumstances, by application to the most eminent of the medical profession. Good advice and few medicines will much sooner effect a cure than all the medicines of the apothecary's shop, unskilfully administered. But the success of the best advice may easily be defeated if the patient and the friends of the patient will not concur to render it effectual. If the patient is allowed to indulge longings for improper diet, and the friends to gratify them, the advantage of the best advice may be defeated by one such imprudent measure. As what is here said ap-

plies equally to the cases of patients labouring under accidents which require surgical assistance, they must be considered as included in it.

General directions are all that a physician or surgeon can give respecting diet, and many other circumstances requiring attention in the attendance on a sick person. To expect more of them is to require them to undertake the office of a nurse. As much therefore must depend on good nursing to sick persons, and many mistakes that often prove fatal are committed by those about them, from ignorance and prejudice, a few rules to which they may always refer at the intervals when they cannot refer to their medical director, may be useful on these occasions; more especially when the patient is so far recovered as to be released from medicines, and put under a proper regimen with the use of gentle exercise, and such other regulations as a convalescent state require.

Persons labouring under acute disorders, or accidents, frequently suffer from the injudiciousness of those about them, in covering them up in bed with a load of clothes that heat and debilitate them exceedingly. In keeping them in bed when the occasion does not require it, without even suffering them to get up and have it new made, and by never allowing a breath of fresh air to be admitted into the room.

Keeping patients quiet is of the utmost importance; they should not be talked to or suffered to talk much, nor should more persons than are absolutely necessary be in the room. Every thing should be moved out of the room directly that can be offensive in it. Sprinkling the room sometimes with vinegar, will contribute to keep it in a better state. The windows should be opened occasionally for a longer or a shorter time, according to the weather and season of the year, without letting the air come immediately upon the patient. Waving the chamber-door backward and forward for

a few minutes, two or three times in a day, ventilates the room without exposing the sick person to chillness. Burning pastils in the room is also useful at times.

The linen both of the bed and patient, should be changed every day, or in two or three days, as circumstances admit and require it.

A strict forbearance from giving sick persons any nourishment but what is permitted by their medical attendant should be invariably observed.

Above all things both sick persons and those about them must await the slow progress of recovery from disease or accidents with patience. A contrary conduct will only retard this desired event. What has been long undermining the stamina of health, which is commonly the case with diseases; or what has violently shocked it, as accidents, can only be slowly recovered. Medicines will not operate like a charm, and even when they are the most efficacious, time must be required to recover from the languid state to which persons are inevitably always reduced, both by diseases and accidents.

When sick persons may be said to be out of danger, a great deal of patience and care will yet be required to prevent their relapsing. The great hazard of this will be averted by the persons who are recovering on their own part, and their friends for them, being contented for some time with a very moderate share of food. We are not nourished in proportion to what we swallow, but to what we digest. Persons on their recovery, who eat moderately, digest their food and grow strong from it. Those who eat much do not digest it, and instead of being nourished and strengthened, wither away insensibly.

The few rules following comprise all that is most essential to be observed, to perfect the cure of acute diseases, or of accidents, and prevent their leaving behind them any impediments to health.

Those who are recovering, as well as those who are actually sick, should take very little nourishment at a time, and take it often.

They should take but one sort of food at each meal, and not change their food too often.

Let them chew whatever solid food they eat very carefully.

They should diminish their quantity of drink. The best drink for them in general is water, with a third or fourth part of white wine. Too much liquid at this time prevents the stomach recovering its tone and strength, impairs digestion, keeps up weakness, increases the tendency to a swelling of the legs; sometimes occasions a slow fever, and throws back the person recovering into a languid state.

Let them take the air as much as they are able to bear either on foot, in a carriage, or on horseback. This last exercise is the healthiest of all. It should be taken about noon; after it, riding is not good. Exercise taken before a meal strengthens the organs of digestion, which is prompted by it. If the exercise is taken soon after the meal it impairs it.

Patients in this state are seldom so well towards night, they should therefore take very little food in the evening. Their sleep will be the less disturbed for this, and repair them the more and the sooner.

They must not remain in bed above seven or eight hours. Should they feel fatigued by sitting up, let them lie down for half an hour, or longer at a time, as they may find it necessary.

The swelling of the legs and ancles, which happens to most persons at this time is not dangerous, and generally disappears of itself, if they live soberly and regularly, and take moderate exercise.

They should pay particular attention to the state of the bowels. It will not be necessary to apply to any artificial means of keeping them open every day if

they should not be regular, but they should not pass over the third day without doing this if required, and should apply to them sooner, if they feel heated, puffed up, restless, or have pains in the head. The decoctions given below, or the glyster may be resorted to.

Let them not return to hard exercise, or to any laborious occupation too soon. Some persons have never recovered their usual strength for want of this precaution.

Decoction, No. 1.

Take a large pinch between the thumb and fingers of elder flowers, put them into an earthenware jug, with two ounces of honey and an ounce and an half of good vinegar. Pour on these three pints and a half of boiling water. Stir it about a little with a spoon to mix and dissolve the honey; then cover the jug, and when the liquor is cold strain it through a piece of linen.

Decoction, No. 2.

Wash two ounces of whole barley very clean and well in hot water; then put it into five pints of cold water, and boil it till the barley opens. Towards the end of the boiling put in a dram and a half of nitre; strain it through a cloth, and then add an ounce and a half of honey, and an ounce of vinegar.

Glyster.

Take two pinches between the fingers and thumb of mallow leaves and flowers, and pour on them a pint of boiling water. After standing some time, strain it, and add to it an ounce of honey. For want of mallows, which are preferable, leaves of mercury, pellitory of the wall, marsh mallows, the greater mallows, lettuce or spinage may be used. Some few particular constitutions find none but lavements of warm water effica-

cious. Such persons should use no other, and the water should not be very hot.

The quantities given as above, are for grown persons, from eighteen to sixty. From the age of twelve to eighteen, two thirds of the dose will generally be enough. From seven to twelve, half; and under seven, it must be diminished in proportion to the age. An infant under a year should not take more than an eighth part. Some consideration must be paid to the constitution. Persons should observe whether they require a strong or weak dose.

COLDS.

It is unnecessary to describe the symptoms of a cold; it will therefore be sufficient to remark that it is an inflammatory disease, though in no greater degree than a slight inflammation of the lungs, or throat; or of the membrane or very thin skin which lines the nostrils, and the inside of certain cavities in the bones of the cheeks and forehead. These cavities communicate with the nose in such a manner, that when one part of this membrane is affected with an inflammation, it is easily communicated to the other parts.

A cold, when of this slight kind, will require very little if any medical treatment, and may be easily cured without physic, by abstaining from flesh, eggs, broth, and wine; from all food that is sharp, fat, and heavy; particularly by eating little or nothing at supper; and drinking, if thirsty, a simple drink of barley water, or an infusion of elder flowers, with the addition of a third or fourth part of milk. Bathing the feet in warm water before going to bed will dispose the patient to sleep.

In colds of the head, the steam of hot water alone,

or of water in which elder flowers, or some other mild aromatic herbs have been boiled, generally affords speedy relief. These are likewise serviceable in colds fallen on the breast.

Hot and close rooms are very prejudicial in colds, and sitting too much over the fire is apt to increase the disorder.

Spermaceti is often taken for coughs and colds, which being of a greasy nature, cannot operate against the cause of a cold, and must impair the digestive faculty of the stomach; though the cure which is effected by nature itself in due time, is often attributed to such medicines as may probably have retarded the cure.

When a cold does not yield to the above simple treatment, good advice should be applied to, as a neglected cold is often the origin of very serious disorders.

COOKERY FOR THE SICK.

General Remarks.

THE digestion of sick persons, and of those recovering from sickness, is in general very weak, and similar to that of children. The diet suited to the latter will be therefore proper for the former, except in those two classes of diseases, called putrid and inter-mittent fevers.

In the cases of putrid fevers, during the two or three first weeks of recovery, no other food should be allowed than the mildest vegetable substances.

During the recovery from agues, and inter-mittent fevers, animal jellies, broths, and plain animal foods, without vegetables, or as few as possible, is the most proper diet.

Choice should be made of the things most likely to agree with the patient; a change ought always to be provided, and that some one ought at least to be always ready: that not much of those that are not likely to keep should be made at once, invalids requiring variety; and that they should succeed each other in different forms and flavours.

Flesh and flesh broths, are generally speaking, not near so well adapted for the re-establishing of lost health and strength as diets of a more simple nature, flesh being the food in general used by those in health, is consequently the source from which most distempers proceed. Being of a gross nature and oily quality, consequently it is harder of digestion than many other kinds of food, and more likely to generate gross humours and thick blood, both of which are very unfavourable to a speedy recovery of sound health.

The yolk of an egg raw beat up in a little wine, or lightly boiled, may be taken when animal food is not prohibited, and when the patient cannot chew, or swallow more solid food.

Spoon-meats and drinks as directed for children, and simple puddings made as for them, may all be used with great advantage for invalids; always subject however to the restrictions their medical attendant may think proper to prescribe during the different periods of their complaints.

A Broth that will keep.

Put six or eight pounds of lean beef, a knuckle bone of veal, and four or six shanks of mutton, and cover with a course crust, or strong paper, or if baked at home covering it with a dish will be sufficient; bake it till the beef is sufficiently done for eating, with no more water than will just cover it. When cold, cover it close, and keep it in a cool place. When you use it, give what flavour to it that is approved.

Broth of Mutton, Beef and Veal.

Take four pounds of lean beef, two of scrag of veal, and two of scrag of mutton, a few sweet herbs, and a few pepper-corns, boil them in two gallons and a half of water; simmer till it is nearly half reduced. When cold clear off the fat, an onion or two may be added if approved. It should be kept covered in a cool place.

A very nourishing Broth.

Boil the chump end of a loin of mutton cleaned from the fat, with a large handful of chervil, in two quarts of water till it is half wasted, take off part of the fat when it is cold. Any other herbs or roots may be added. Take half a pint three or four times a day. This is good in any kind of weakness.

A quick made Broth.

Cut a steak or two from a loin or neck of mutton, take off the fat and skin, beat it well, set it on the fire with a pint of water, and cover it close, put in a bit of thyme and parsley, and if approved a slice of onion. Boil it quick and skim it well; keep it covered, but if likely to be too weak take the cover off. Half an hour will be sufficient to complete the whole process.

Veal Broth, very nourishing.

Take the knuckle of a leg or shoulder of veal, with very little meat to it, an old fowl, four shank bones of mutton well bruised and soaked, a blade or two of mace, a few pepper-corns, an onion, a large bit of bread, and about three quarts of water: put them into a stew-pan, let it boil up, then skim it well, add a little salt, cover it close and simmer it gently four hours, or you may bake it; strain it, and when cold take off the fat.

Chicken Broth.

Cut a chicken or an old fowl in half or in quarters, after taking off the skin and rump, put it into a quart of water, with a blade of mace, a slice of onion, and eight or ten white pepper-corns. Simmer it till all the goodness is extracted. Beat a quarter of an ounce of sweet almonds with a tea-spoonful of water till it is fine, give it a boil up in the broth, strain it, and, when cold take off the fat.

When you have taken off the fat from any kind of broth as clean as you can with a skimmer, if any still remains, it may be removed by laying a bit of clean blotting paper on the broth when in the bason, which will take up every remaining particle.

Broth from Calves' feet.

Boil two calves' feet in a little more than three quarts of water till it is half wasted; strain and set it by; before it is used take off the fat, put a large tea-cupful of the jelly into a saucepan, with a large spoonful of sweet wine, sugar and nutmeg to the taste, and heat it till it is ready to boil, then take a little of it out and beat into it by degrees the yolk of an egg, with a bit of butter the size of a nutmeg; stir it all together, but do not let it boil. Grate a bit of fresh lemon-peel into it.

Another Way.

Boil two calves' feet, a quarter of a pound of veal, the same quantity of lean beef, a good crust of bread, a blade or two of mace, half a nutmeg, sliced, with a little salt, in rather less than a gallon of water, till reduced to half; strain it, and when cold take off the fat.

Eel Broth.

Clean a pound of small eels, and set them on the fire in three quarts of water, a little parsley, half a small onion, and a few pepper-corns; simmer them till the eels are well boiled down, add some salt, and when all the goodness is extracted, strain it off.

Tench Broth.

A most nutritious broth may be made from tench, in the same manner as directed for eels, and equally light of digestion.

Restorative Jelly of Pork.

Take a leg of well fed pork, when first cut up, beat it well, and break the bone. Simmer it over a gentle fire in three gallons of water, till it is reduced to one, add half an ounce of mace, and the same of nutmeg bruised, and let them stew in it. Strain it through a fine sieve, and when cold take off the fat. A tea cupful to be taken the first and last thing, and at noon salting it to the taste.

This is recommended by Dr. Ratcliff as a most efficacious restorative.

Shank Jelly.

Put twelve shanks of mutton to soak in water four or six hours, then scour them well with a hard brush till they are very clean. Lay them in your saucepan with three or four blades of mace, a large onion, about twenty Jamaica pepper-corns, and double that quantity of black, a bundle of sweet herbs, and a crust of bread toasted very brown and hard, but not burnt. Pour over them three quarts of water, and set them on a hot hearth, or over a slow fire, close covered; let them simmer very gently for five or six hours, then strain it off, and keep it in a cool place.

If approved of, the addition of a pound of beef, will

much improve the flavour. This is remarkably strengthening to persons who are weak.

Another Jelly.

Another similar jelly may be made, by allowing two cow-heels, or three calves' feet, or five sheeps' feet, or fifteen mutton shanks, to three quarts of water. Stew these no longer than till you have drawn off a good jelly, which in these given proportions, may be done without stewing the feet quite down. Strain it off, and when cold take off the fat.

It may be cleared with whites of eggs, and strained through a jelly bag, or used without at pleasure.

Orange or lemon juice, or wine,* and sugar, may be added, as is suitable to the case of the patient.

Jelly of Hartshorn Shavings.

To two ounces and a half of hartshorn shavings put a pint of water, simmer them till you have a good jelly, but do not over do them. Clear and flavour it as directed in the preceding article, or as most approved by the patient.

Jelly of Isinglass.

To a pint of water, add an ounce and a half of isinglass, following the directions given in the last article. This is a very strengthening jelly.

Jelly of Arrow Root.

It is necessary to be cautious in purchasing this article, it being counterfeited by unprincipled people, and vendued by many who only look to an advanced profit;

* It is necessary here to remark, that wines should never be given to invalids, except by the express permission of their medical attendant, being very dangerous in many cases, and do a great deal of harm unless administered with great discretion. Spirits of all kinds, should by no means be given to them, being more inflaming, and of a much more dangerous nature than wines.

those who wish to have it genuine should purchase it of a chemist of known respectability, the counterfeit being very pernicious; if genuine, it is very nourishing, especially for those whose bowels are weak. Put into a saucepan half a pint of water, a glass of good white wine, or a spoonful of brandy, grated nutmeg, and fine sugar; boil it once up, then mix it by degrees with a small spoonful of arrow root previously rubbed smooth in a little cold water; then return it into the saucepan, stir it well, and boil it about four minutes.

Gloucester Jelly.

Take pearl-barley, hartshorn shavings, eringo root, rice, and sago, of each an ounce; simmer them with three pints of water, till reduced to one, then strain it. When cold it will become a strong jelly, give a tea cupful of it, dissolved in broth, milk, or wine, in change with other nourishment.

Jelly of Tapioca.

Use the largest sort, wash it two or three times in cold water, and soak it five or six hours in fresh water, then simmer it in the same water till it is quite clear; let a bit of lemon peel be simmered with it. It will thicken very much; when used add lemon juice, wine and sugar.

Beef Tea.

When you have sliced half a pound of lean juicy beef into small thin pieces, pour on it half a pint of boiling water. This tea when cold enough, may be drunk, without boiling. A little salt may be added.

Another Way.

Cut a pound of lean beef into thin slices, simmer it about twenty minutes; when it comes to the boil, skim it well. Season as approved, but in general salt is only used.

Gravy Sippets.

For those whose stomachs will not bear meat, put two or three thin slices of bread, on a plate made quite hot, and pour over them some gravy from mutton, beef, or veal, but it must be when there has been no butter poured into the dish. Sprinkle a little salt over.

Chicken Panada.

Boil a chicken, till about three parts done, in about a quart of water, more or less according to the size then take off the skin, when cold cut off the white meat, and pound it to a paste with a little of the water it was boiled in, in a marble mortar: season it with salt, a very small quantity of grated nutmeg, and the least bit of lemon peel. Let it boil gently for a few minutes, till of the consistency you wish. It should be tolerably thick, though not so much so, but that it may be drank.

This is very supporting to invalids, and conveys great nourishment in small compass.

Panada.

Put a little water in a small tin saucepan on the fire, with some sugar, and a glass of white wine, grate in a very little nutmeg, and a small piece of lemon peel, in the mean time grate some crumbs of bread. The moment it boils up put the crumbs in, keeping it still on the fire, and let it boil as fast as you can. When of a thickness just proper to drink, it is done.

Another Panada.

Follow the directions given in the last article, but instead of a glass of wine, put in a tea spoonful of rum, and a bit of butter, with some sugar. This is much admired for its pleasantness.

Another Panada.

Put a bit of lemon peel into the water, mix in the bread crumbs, and when it is nearly boiled enough, add some orange or lemon syrup. You must be particular in putting in all the ingredients while it is boiling, and let them boil up; for if you add any after, the panada will not jelly, but will break in pieces.

Eggs.

An egg beat up in a cup of tea, or beaten and mixed with a pint of milk, is a more wholesome and more supporting breakfast than tea alone.

The yolk and white of an egg divided, and beat up separately, and then mixed in a glass of wine, will each of them afford a very wholesome draught, and will be much lighter than when taken together.

Eggs very little boiled, or poached, if taken in small quantities, are very nourishing; but invalids should only eat the yolk of dressed eggs.

A Restorative.

Bake calves' feet with a pint of water, and an equal quantity of new milk, to each foot, in a jar close covered, for three hours and a half. When cold take off the fat.

Whatever flavour is approved, may be given, by baking in it lemon-peel, mace, or cinnamon. Add sugar after. Give about half a pint twice a day the first and last thing.

Another.

Take six sheeps' trotters, a little cinnamon, and mace, a small piece of lemon-peel, a few hartshorn shavings, and a little isinglass, simmer all together in two quarts of water till reduced to a quart: when cold remove the fat, give half a pint twice a day, warmed in a little new milk.

Another.

Boil an ounce of isinglass, thirty or forty peppercorns, with a piece of brown crust of bread, in a quart of water till reduced to a pint, then strain it.

A large spoonful of this, may be taken in milk, wine and water, tea, soup, or in any other way; and is a very useful jelly, for keeping in the house.

Another.

A most pleasant draught may be made, by boiling a quarter of an ounce of isinglass in a pint of new milk till reduced to half: add a bit of sugar, or a bitter almond, as most approved.

This should be taken at bed-time, but not too warm.

Caudle.

Make a smooth gruel with grits, when sufficiently boiled, strain, and stir it frequently till it is cold. Add sugar, lemon peel, and wine, with a little grated nutmeg, when it is used. Many choose a little brandy instead, or with the wine, and others prefer a little lemon juice.

Another.

Put into a pint of fine gruel that is not too thick, while it is boiling hot, the yolk of an egg beaten with sugar, mixed with a little cold water, a glass of wine, and a little nutmeg. Mix it in by degrees. This is a very agreeable and nourishing caudle. Many people prefer gruel with a little table beer, sugar, &c. with or without a little brandy.

Another.

Boil up half a pint of gruel, with a bit of butter the size of a walnut, a good spoonful of brandy, as much white wine, the same of capillaire, a little lemon peel, and nutmeg.

Note. A very good caudle is made, by pouring half a pint of gruel, boiling hot, on a glass of good gin, properly sweetened with sugar.

Rice Caudle.

Pour into boiling water, some ground rice, mixed with a little cold water; and when thickened to a proper consistence, add lemon peel, cinnamon, and sugar, with brandy in the proportion of a wine glass to a quart. Boil all together till it is smooth.

Another.

Soak two table spoonful of Carolina rice, in water till it is soft, strain the water from it, put the rice into a pint and a half of milk; simmer it till it will pulp through a sieve, then put the milk, with the pulp, into the saucepan, add a clove bruised, and a bit of loaf sugar. Let it simmer about a quarter of an hour, if too thick, reduce it to a proper consistence with milk; serve up with a thin toast.

Flour Caudle.

Rub a table spoonful of fine flour, into a tea cupful of cold water, set a cupful of new milk over the fire, and sweeten it with loaf sugar: the instant it boils, pour the flour and water into it, and stir it over a slow fire till of a proper consistence, which will be in a quarter of an hour, or twenty minutes. This is an excellent food for infants, being of a nourishing and astringent quality.

Cold Caudle.

Beat up the yolk of an egg, mix it into a quart of cold spring water that has been boiled, with the juice of a small lemon, a large glass of sweet wine, sweeten with loaf sugar, and add an ounce of syrup of lemons.

Water Gruel.

Mix a table spoonful of oatmeal, with a pint of water, wetting it first with a little of the water, and stirring with a spoon, till it is quite smooth, then add the remaining water, stir it well up, let it settle, and then pour it into a saucepan, free from sediment, and boil it.

Another Way.

☞ Rub a table-spoonful of oatmeal, with two of water, till it is quite smooth, have ready a pint of water boiling on the fire, pour in, and stir it well, boil it quick; but be careful not to boil it over. Let it boil about a quarter of an hour, then strain it off; and add a bit of butter, and some salt, when to be eaten. Keep stirring it, till the butter is properly incorporated with it.

Water Gruel, made quick.

Mix a spoonful of oatmeal very smooth, with hot water, just sufficient to make it liquid, then pour upon it gradually a pint of boiling water, stirring well all the time to keep it smooth. Then pour it from one bason to another, till cold enough to drink.

Barley Gruel.

Wash a quarter of a pound of pearl-barley; then boil it in two quarts of water, with a stick of cinnamon, till reduced one half; strain it off, and return it into the saucepan with three quarters of a pint of port wine, and sugar to the taste. Heat it as wanted for use.

Barley Water.

Cleanse an ounce of pearl-barley by boiling it a few minutes in a little water, pour off the water, and pour on it a quart of fresh, simmer it an hour; and when about half done, put in a bit of fresh lemon peel

and a small bit of sugar. If you find it too thick, you may add sufficient water, to bring it to a due consistence. If agreeable lemon juice may be added.

Another Way.

Wash a handful of Scotch barley, simmer it gently an hour, in three pints of water with a small bit of lemon peel.

This is less liable to nauseate the stomach than pearl barley; but the other is most pleasant to drink.

Lemon Water.

Pare half a lemon, and slice it into a tea-pot, with a small bit of the peel, and a bit of loaf sugar, or a good spoonful of capillaire; pour on them a pint of boiling water, and stop it close for two hours. This is a most delightful drink.

An Agreeable Drink.

Pour a table spoonful of capillaire, and the same of the best white wine vinegar, into a tumbler of cold spring water.

Fresh currants, or in jelly, or scalded currants, or cranberries, but especially tamarinds, make excellent drinks, either with or without sugar, as most agreeable to the palate.

Another.

A very pleasant drink may be made from cranberries, take the quantity of a tea cupful, and mash them with some cold water. In the mean time boil two quarts of water, with a table spoonful of oatmeal, and a little lemon peel; then add the cranberries, with some fine Lisbon sugar, but not enough to overpower the fruit, which ought to have a sharp flavour, and a quarter of a pint of sherry, (if the patient is not inclined to be feverish;) in case of fever very little wine, or none at

all will be more proper. Boil all together for half an hour, and strain off.

A Currant Drink.

Pick a pound of fine ripe red currants, clean from the stalks, and put them into a stone bottle, then mix three large spoonful of pure ale yeast, as new as can be got, with three quarts of boiling water; pour it on the currants; stop the bottle quite close till the liquor ferments; then let it have the necessary vent, keep it warm, and it will ferment for three or four days.

When it has stood two days, taste it, and if pleasant to the palate, you may bottle it off, if not let it stand till it is. As soon as it is, run it through a strainer and bottle it. It will be ready for use in about a week.

A Cooling Drink.

Get three ounces of sweet almonds, as fresh as you can, and one ounce of good melon seeds, bruise them in a marble mortar, adding to them by degrees a pint of cold water, and then strain through a fine sieve. Bruise the remainder of the almonds and seeds again, with another pint of water, adding to it as before, strain it off, and repeat the process a third time. Then pour all the liquor on the bruised mass, stir it well together, and strain clear off. You may safely bruise half an ounce of sugar with it, though many people who are very weak, think it too heating. You may add for those who approve of it, a little orange-flower water.

Another.

Wash and cleanse well a quarter of a pound of whole barley in hot water, then boil it in five quarts of water till the barley opens, with half an ounce of cream of tartar. Then strain it, no other ingredient is requisite for this drink.

Draught for those who are weak, and have a
Cough.

Beat up a new-laid egg, and a quarter of a pint of new milk warmed, a table spoonful of capillaire, as much of rose-water, and a little grated nutmeg. It must not be warmed after the egg is put in. Let it be taken twice a day, the first and last thing.

Refreshing drink in a Fever.

Boil an ounce and a half of tamarinds, three ounces of currants, nicely washed and picked, and two ounces or raisins stoned, in three pints of water, till nearly half wasted. Strain it, and lay in a bit of lemon peel, for about an hour, then take it out, or it will give it a bitter taste.

Another.

Put into a stone jug, a little tea-sage, two sprigs of balm, and a little sorrel, having first washed and dried them; peel a small lemon, slice it, and put it in with a small bit of the peel; then pour on it three pints of boiling water, sweeten it moderately, and cover close.

Another. ¶

Wash an ounce of pearl-barley very clean; shift the water twice, then put in three pints of water, an ounce of sweet-almonds beat very fine, and a small bit of lemon-peel; boil it till the liquor is very smooth, then add a little capillaire and syrup of lemons.

Toast and Water. ¶

Toast a thin piece of bread, at a distance from the fire, till very hard and brown, but not the least burnt; then put it into a jug of cold water, and cover it close, let it stand an hour before it is used. The water will be of a fine brown colour if properly made.

This is of particular use in weak bowels, and by the addition of a small portion of brandy is a very proper drink, when the bowels are disordered.

Apple Water.

Cut two or three large apples in slices, or you may roast the apples; pour a quart of boiling water on them, let it stand three hours, then strain it off, and sweeten moderately.

Orgeat for Invalids.

Beat two ounces of sweet-almonds, and a bitter almond or two, in a little orange-flower water; then pour a pint of milk, and as much water mixed together, into the paste, sweeten with sugar, or capillaire: This is an excellent drink for persons who have a tender chest; and is highly beneficial in the gout, and with the addition of half an ounce of gum arabic, tends much to allay the painfulness, and attendant heat.

Half a glass of brandy should be added if thought too cooling in the last mentioned complaints, and the glass of orgeat may be set in a basin of warm water.

Orangeade or Lemonade.

When you have squeezed the juice, pour boiling water on a little of the peel and cover it close. Boil sugar and water to a thin syrup, and skim it well. When thoroughly cold, mix the infusion, the syrup and juice, with as much more water as will make it a rich sherbet, and strain it through a jelly bag; or it may be made by squeezing the juice, straining it, and adding capillaire and water.

Egg Wine.

Beat up an egg, and mix it with a little cold water; set on the fire a glass of white wine, half the quantity of water, a little sugar, and grated nutmeg. When it boils

mix in the egg by degrees, stirring it well all the time, set it on a slow fire again, and stir one way, about a minute, but do not let it boil, for if it boils, or the egg is stale it will curdle. Toast should be served with it.

Egg wine may be made, without warming the egg, which makes it much lighter for the stomach, but it is not so pleasant to the palate.

Herb Teas.

Herb tea should be made with a moderate proportion of the herb. When the tea is of a proper strength the herbs should be removed, as long infusion will occasion it to become nauseous. These teas should always be used when fresh made.

Whey.

Whey is a very wholesome drink for hot constitutions, as it quenches thirst, promotes sleep, and is the most relaxing, and diluting of all drinks, even dissolving and carrying off salts; it is likewise a most useful remedy in the hot scurvy.

Cheese whey is a most wholesome drink, particularly when the cows are on fresh herbage.

White Wine Whey.

Set half a pint of new milk over the fire, as soon as it boils up, pour in as much wine as will turn it, and make it look clear; let it boil up, then take it off the fire and set aside that the curd may settle, but do not stir it. Then pour the whey off, and add to it half a pint of boiling water, and a lump of fine sugar. By this means you will have your whey perfectly cleared of all its milky particles, and as weak as you may wish to have it.

Orange, Lemon, or Vinegar Whey.

Pour into as much boiling milk as is required, as

much orange, or lemon juice, or best white wine vinegar, as will turn it to a clear whey, let it stand till the curd has subsided, and then pour it off. If too acid, you may add a little warm water.

This is less heating than if made with wine, and if only meant to promote perspiration, answers full as well.

Mustard Whey.

Set on a pint of milk, when ready to boil, scatter in flour of mustard very slowly till it curdles. Let it stand till it is settled, and then strain it off.

This whey is warming to the stomach, and promotes perspiration. It is very beneficial after much fatigue, and exposure to wet, or cold, but should not be taken when the appetite is craving for food.

Cream of Tartar Whey.

To a pint of new milk, when ready to boil, scatter in gradually two tea spoonsful of cream of tartar, keep stirring it till it is quite clear, then strain it.

This whey is a powerful diuretic, and is very cooling.

Treacle Posset.

To a pint of milk when ready to boil, add two table spoonsful of treacle, stirring it briskly over the fire till it curdles. Strain it off after it has stood a few minutes.

This posset promotes perspiration, and children in general are partial to it.

Butter Milk.

New butter milk is very cooling, and moist, and an excellent remedy for a hot thirsty stomach, good for a hoarseness, and very beneficial in consumptive cases, hectic fevers, constipated bodies, ulcers of the kidneys, and the dry scurvy. When stale many prefer it as

being lighter on the stomach, it is certainly then very serviceable to those who are troubled with great perspirations.

Dr. Boerhaave's sweet Butter-milk.

Take milk from the cow into a small churn; one about the price of six shillings; begin churning in about ten minutes, and continue till the flakes of butter swim about pretty thick, and the milk discharged of all its greasy particles, appearing thin and blue.

Strain it through a sieve, and drink it as frequently as possible.

This should form the whole of the patient's beverage, and the food should be principally biscuits and rusks in all their variety; with ripe and dried fruits of various kinds, when a decline is apprehended.

Dried, and baked fruits, raisins in particular, are decidedly the most proper suppers for invalids, with biscuits, or plain common cake.

Milk Porridge.

Make a fine gruel with grits, let it boil a long time, then strain it off; either add cold milk, or warm it with-milk, as occasion may suit. Serve with toast.

French Milk Porridge.

Stir some oatmeal and water together, and let it stand till it has settled, then pour off the water, and put fresh upon it, stir it up well, and let it stand till the next day; strain through a fine sieve, and boil the water, and while boiling add the milk. The proportion of the water to the milk must not be more than a fourth part.

This is in much estimation, with toast, for the breakfast of invalids, and weak people, on the continent.

Rice Milk.

Boil a spoonful of ground rice, rubbed down very smooth with a pint and a half of milk, add a small bit of cinnamon, and of lemon-peel, with a little grated nutmeg, when nearly done, sweeten moderately.

Flummery or Sowins.

Put two spoonful of oatmeal into a quart of water, and let it stand till it begins to be sourish, then stir it up, put it into a saucepan and set it over a quick fire. When it is quite hot and beginning to rise, brew it to and fro with the ladle to keep it from boiling. Do this for five or six minutes, and then take it off the fire, for it is prepared to the proper degree.

This is sometimes eaten with milk, cream, or other mixtures; but those who eat it to open, cleanse, assist digestion, and remove offensive matter from the stomach, eat it with bread only, as it thus more powerfully removes obstructions of the breast, helps the natural heat, strengthens the stomach, cools the body, opens the passages, and creates a cheerful active disposition.

This gruel is particularly to be recommended in hot seasons and climates, as an excellent wholesome breakfast. It is also favourable in putrid disorders.

Boniclapper.

Boniclapper is milk which has stood till it is become of a pleasant sourish taste, and of a thick slippery substance. In very hot weather this will be in about twenty-four hours from the time of its being milked, but longer in proportion as the weather is colder. If put into vessels which have been used for milk to be soured in it will change the sooner. You must always use new milk for this purpose.

Boniclapper is an excellent food both for the healthy and the unhealthy, particularly for all who are troubled with any kind of stoppages; as it powerfully opens the breast and passages; is itself easy of digestion, and helps to digest all hard or sweeter foods. It also cools and cleanses the whole body, renders it brisk and lively, and is very efficacious in quenching thirst.

No sort of milk-meat or other spoon-meat is so proper and beneficial for consumptive and languishing people as this, eaten with bread only. For however debilitated, this sort of food will be light and easy on the stomach, when new sweet creamy milk will not.

It may possibly be objected that this soured milk will not agree with the stomach, nor be pleasant to the palate. This may be true at first, for nature seems to dislike changes, although for the better. A little custom and use, however, will make it not only familiar, but pleasant to the stomach and palate; and those who have neither patience nor wisdom to submit to a little inconvenience, will never have an opportunity of knowing the true intrinsic virtue of any thing, nor its nature and operation. There is no reason in nature why people should dislike this soured food; and most people desire it in some way or other: more especially such as have disordered stomachs and weak heats; for the assistance of which, vinegar, verjuice, the juice of lemons and oranges, and many other sharp keen juices have been ordered, and mixed with food, with evident advantage.

Saloop.

Boil a little water, wine, and sugar, with a small bit of lemon peel together; then mix in a little of the powder that has been rubbed very smooth, with a little cold water; stir it well together, and let it boil for a few minutes.

Sago.

Cleanse half an ounce of sago, by soaking it in cold water an hour to take off the earthy taste; pour off that water, and wash it well, then add more, and simmer it gently, till the berries are clear, with lemon peel, and spice, if approved. Add wine, and sugar, and boil all up together.

Sago Milk.

Cleanse as directed in the preceding article, and boil it slowly, and with new milk alone. It swells so much, that a small quantity of berries will be sufficient for a quart of milk; when reduced to about a pint it will be done. It requires neither sugar, or any thing else to flavour it.

Asses' Milk

Is far superior to any preparation made in imitation of it, and should always be preferred, where it can be easily obtained. It should be milked into a glass that is kept warm by being put into a basin of hot water.

The fixed air that it contains, is apt to give a pain in the stomach. Persons beginning to take it, should therefore at first take a tea spoonful of rum in it, but it should not be put in till the moment it is to be swallowed.

Artificial Asses' Milk.

Boil a quart of new milk, the same of water, an ounce of white sugar-candy, half that quantity of eringo root, and the same of conserve of roses, all together till it is half wasted.

This is an astringent, the doses must therefore be proportioned to the effect, and the quantity in making to what will be used while sweet.

Another.

Mix an egg that is well beaten, with two spoons-

ful of boiling water, and as much new milk; sweeten with pounded white sugar-candy. Let it be taken two or three times a day.

Another.

Boil two ounces of pearl barley, the same quantity of candied eringo-root, and the same of hartshorn-shavings, and a dozen of shelled snails that have been bruised, in two quarts of water, till reduced to one. Mix with an equal quantity of new milk, when taken, which should be twice a day.

Raspberry Vinegar Water.

Take two pounds of raspberries, that are not thoroughly ripe, pour a quart of the best white wine vinegar upon them, and let them stand twenty-four hours, then strain off the liquor through a hair sieve, being very careful not to bruise the fruit. Pour it again on two pounds more raspberries not thoroughly ripe, and let it stand twenty-four hours more, then strain it through a lawn sieve, taking the same precaution not to bruise the fruit. To each pint of liquor put a pound and a half of double refined sugar. Pour it into a jug, and set it on the fire, in a kettle of water, till the sugar is dissolved, then take it off, and when it is cool skin off the dross of the sugar. You may bottle it the next day, it must be kept in a dry place.

This is a most useful preparation, and ought to be kept in every house, as it not only affords a most refreshing beverage, but is of particular efficacy in complaints of the chest. A table spoonful, or two, as most agreeable, in half a pint of spring water. Be careful when you make it not to use any metal or glazed utensil, but use china, or stone ware.

The fruit, by mixing an equal quantity of sugar with it, may be used in various ways.

Herb Porridge.

Mix some oatmeal in water, and set it on a quick

fire; when scalding hot, put into it a good quantity of spinach, corn-salad, tops of pennyroyal, and mix it all, well washed, and cut small. Let it stand on the fire till ready to boil, then ladle it up and down for six or seven minutes. Take it off the fire and let it stand some time that the oatmeal may sink to the bottom. Then strain it off, and add butter, salt, and bread. Let it stand till nearly cold before you eat it.

This porridge is most excellent for cleansing, and opening of obstructions, and breeding good blood, enlivening the spirits, and making the whole body active and easy. It is also pleasant to the palate and stomach.

Another.

Take nettle-tops, elder-buds, clivers, and water cresses, or smallage; set on the fire, oatmeal and water, in a proper proportion to the quantity of the herbs. Wash them well, and when the water is ready to boil, put them in either cut, or uncut, as may be most agreeable, and when again ready to boil, ladle it to and fro, to prevent it; as it must not be suffered to boil. Do this for six or eight minutes, then take it off the fire, and let it stand a little time. It may be eaten either with the herbs, or strained, as approved, but should not be eaten more than milk warm from the cow. Bread, salt, and a little butter, if approved, may be added when eaten.

This is likewise a most excellent porridge for cleansing, and is far beyond what is commonly made.

Garlic, or Onion Porridge.

Set on the fire, some oatmeal, and water, that has been well mixed, and, when ready to boil, put in as much bruised garlic, or onion, to make it strong, or weak, to your taste. Ladle it to and fro for five or six minutes to prevent its boiling. Take it off, and let it

stand five minutes, then add butter, salt and bread, and eat it milk-warm.

This is a good, warming, opening, and cleansing porridge.

To make Diet-Drinks, by infusing Herbs, Grains, Seeds, &c. in Liquors.

For all sorts of herb-drinks, it is necessary to observe that the herbs should be gathered at the proper seasons. Then dry them in the shade, and well inclosed in brown-paper bags. When wanted for use, take out the proper quantity, put it into a linen bag, and hang it into the ale, or beer, while it is working, and let it remain for two, three, four, five, six, seven, or eight hours, according to the flavour and strength you wish to extract, and then take it out. But wormwood ought not to remain so long; three or four hours will be quite sufficient for that herb.

If the herbs are properly gathered, preserved, and used in the proper manner above directed, all their good, pure, balsamic virtues, will infuse themselves readily, into the beer, ale, wine, or into whatever liquor it may be, in the same manner as the pure sweet qualities of malt, does into the warm liquor in brewing, which is effectually done in one hour. But if malt is suffered to remain six, or eight hours, before the liquor is drawn off, all its nauseous properties will be extracted, and will overpower its good qualities. The foregoing observations stand good, in infusing any sort of herbs, and great care is therefore requisite, in all preparations of them, that their pure qualities are neither overpowered, or evaporated; as in that case, it will, whatever it may be, soon tend to putrefaction.

All beer, ale, or other liquor in which herbs are infused, must be genuine, for if adulterated, all the virtues of the infusions will be destroyed by its pernicious qualities.

Wormwood Beer, or Ale, another Way.

Take more or less of wormwood, according as you wish to make your liquor strong or weak of the herb. Infuse it for half an hour in the boiling wort, then strain it out and put the wort to cool.

Wormwood drinks prepared either in this, or the foregoing manner, are good, noble liquors, gentle, assisting digestion, warming, and refining the blood, and sending no gross humours to the head.

The above methods should be observed, in making all drinks, in which any strong bitter herbs are infused. As it makes them pleasant and grateful both to the palate and stomach, and preserves all their physical virtues. Most bitter herbs, naturally and powerfully open obstructions, if they are judiciously managed. But the usual method of making such drinks, not only renders them unpleasant to the taste, but likewise destroys all the medicinal properties of the herbs.

Remedy for a Constitutional or Winter Cough.

Take of almond emulsion seven ounces and a half, syrup of white poppies, oxymel of squills, of each two drachms; compound powder of gum tragacanth one drachm. Two spoonful to be taken frequently, this is recommended, by Sir Wm. Knighton, Physician to his Majesty, as a most efficacious remedy.

Extract of Malt for Coughs.

Pour as much hot water, (but not boiling), over half a bushel of malt as will just cover it. Let it stand for forty-eight hours, then drain off the liquor entirely from, but do not press the grains; put the liquor into a large saucepan, that there may be room to boil it as quick as possible, without its boiling over; when it begins to thicken, keep stirring it, till as thick as treacle.

Take a small spoonful three times a day.

*Applications for Kibes, or Chilblains, Burns, Scalds,
Slight Wounds, Stings or Bites of Animals,
&c. &c.*

For Kibes, or Chilblains.

These complaints are generally confined to the extremities, namely, the feet and hands; this arises from two causes,—1. That the circulation of the blood is weaker at the extremities, than the other parts of the body. 2. That these parts are more exposed to outward impressions than any other part of the body.

The skin of the hands, or feet, may be strengthened by washing them frequently in cold water, and children who have been habituated to this practice, are seldom troubled with chilblains. Children should be habituated to plunge their hands in cold water, every morning, and their feet, at least twice a week, before the winter sets in, and to keep them in some moments; by this means, they will be enabled to continue it throughout the cold weather, without any inconvenience. This would not be advisable for grown persons, who have not been accustomed to it; but for children who have, it will in general be most salutary. It is also necessary to prevent children, from bringing their hands and feet, when cold, too near the fire, to avoid the too speedy succession from cold to heat.

The most troublesome itching, may be assuaged by plunging the hands or feet into cold water. Snow, if it is to be had, is still more speedy in its effects. The hands or feet should be gently and often rubbed with it, for a length of time; it will make them hot, and very red for a few moments, but they will very soon grow cool, and perfectly easy.

This remedy will be too active for those, who have particularly sensible, and delicate skins; as it will effect them like a common blistering plaister. When this is the case, or it is found difficult to make a child go through this process; or when any other complaint may exist, which might be aggravated by it, some other must be sought for. One of the best, is to wear gloves, and stocks, made of smooth skin, day and night, without putting them off till the complaint is removed, which under this process, will generally be in a few days. If this should fail, wash the hands, or feet, with either of the following decoctions. Pour boiling water on some scraped horseradish, adding about a sixth part of vinegar, this is easy to procure, and very efficacious. The other is, Put a few leaves of sow-bread, and an equal quantity of the tops of camomile, into an earthen pan, with half an ounce of soap, and the same of sal-ammoniac, and pour on them three pints of boiling water; this decoction, is very efficacious, but it will dye the hands yellow for a few days. As soon as the hands, or feet, are taken out of these decoctions, they must be kept from the air, by gloves, or socks.

When you have removed the disorder by the use of these decoctions, which make the skin supple and soft, it should be washed with an equal quantity of camphorated brandy and water, to strengthen it.

Persons troubled with obstinate chilblains, should abstain from strong liquors.

For Burns, or Scalds.

If a burn, or scald, is trifling, and occasions no blister, it will be sufficient to fold a soft cloth, well soaked in cold water, on the place, and repeat it every quarter of an hour till the pain is removed.

When a burn, or scald blisters, the pomatum given as

under; should be spread on a compress of fine linen, and applied to it, changing it twice a day.

Should the skin be burnt through, and the flesh injured, the same pomatum should be applied on a piece of soft lint, exactly fitted to the place, and covered with either of the plasters undermentioned.

If a burn, or scald, is extensive; medical advice should be had immediately, as it commonly endangers the life of the sufferer.

The Pomatum.

Mix the yolk of a small egg, or half a large one, with an ounce of the ointment nutritum. This ointment is easily made by rubbing two drachms of ceruss, (white lead, half an ounce of vinegar, and three ounces of common oil) well together.

Or make a mixture of one part of wax, melted with eight parts of oil, and add the yolk of an egg to two ounces of this mixture.

A more simple, and sooner prepared application, is, to beat up an egg, white and yolk, with two spoonful of fine sweet oil, apply this till the pain, and other symptoms have nearly subsided; then the second plaster as under, will be sufficient to complete the cure.

The Plaster.

If in winter, melt four ounces of white wax; adding to it, two spoonful of oil: if in summer, one spoonful will be sufficient, or it may be entirely omitted; spread this thin and evenly on slips of fine linen.

Another.

Boil half a pound of oil of roses, two ounces of vinegar, and a quarter of a pound of red lead, till nearly the consistence of a plaster; then dissolve in it three quarters of an ounce of yellow wax, and a drachm of

camphor, stirring it well together. When properly dissolved, spread on paper.

For Slight Wounds.

When slight wounds, or cuts bleed much, lint dipped in vinegar, or spirits of turpentine, should be applied, and retained by a moderately tight bandage; but should the blood spirt out, it shews that an artery is wounded, and it must be held firmly, till a surgeon can be procured. When the blood seems to flow equally from all parts of the wound, and there is no reason to suppose any considerable vessel is wounded, it may be permitted to bleed till the dressings are prepared. The edges of the wound should then be pressed gently together, and retained by straps of the plaster undermentioned.

Let these remain for three or four days, unless the matter smells offensive, or the wound becomes painful, in either case, the straps must be taken off, the wound washed clean with warm water, and fresh straps of plaster, nicely fitted to keep the wound together. The straps must be laid over the wound cross ways, and reach some distance beyond each side of it, to hold the parts firmly together. The limb being kept very still, the patient abstaining from strong liquors, taking only mild light food, and keeping the bowels open, all simple wounds will be easily cured in this manner; but filling the wound with lint, poultices, or greasy salves, will have a contrary effect.

Wounds that are ragged or torn, may be drawn together and healed by this plaster, without any other salves or medicines.

For a broken shin, or slight grazing of the skin, cover the part with a bit of lint, dipped in an equal quantity of brandy and vinegar, and leave it on, unless the part inflames, in that case, weak goulard water is the best remedy.

Wounds that appear of consequence, should always be put under the care of a surgeon.

The Plaster.

Melt six ounces of diacylon, and an ounce of resin together, let it cool till about the thickness of treacle, and then spread it smooth on a piece of fine linen.

For Bruises.

For bruises that are only external, and not very severe, the best application is one part strong vinegar, with two parts warm water, (common vinegar, will not require so much water.) Linen dipped in this, should be laid in folds, on the bruised part, or wrapped round it, as the nature of the place admits of. These will require to be wetted every two hours, for the first day.

Houseleek, leaves of parsley, or chervil lightly bruised, may be also used with success: and are to be preferred to vinegar, when there is also a wound with the bruise. The poultice hereafter directed may be likewise used with advantage.

It is too common a practice to apply spirits, such as brandy, arquebusade water, and other similar things, on such occasions: but these liquids, are apt to coagulate the blood instead of resolving it, and are very pernicious, though they may be sometimes used without visible detriment to very slight bruises.

Greasy plasters, or those formed of earths, gums, resins, &c. are still more pernicious, and many instances have occurred of slight bruises, which if left to the economy of nature itself, would have been well in three or four days, being aggravated into gangrenes by the application of such plasters.

External bruises that are severe, and all internal ones, ought immediately to be put under the care of an experienced medical practitioner.

The Poultice, &c.

Boil about a quarter of a pound of crumbs of bread, as much as you can pinch up between the thumb and finger of elder flowers, the same quantity of camomile, and of St. John's wort, in equal quantities of vinegar and water, till of a proper consistence.

A more efficient poultice, may be prepared by boiling slightly linseed meal, in stale ale, or porter grounds; as the oiliness of the seeds, will keep it soft, and the yeasty dregs of the malt liquor, is both cooling and sweetening.

Should fomentations be preferred, take the same quantity of herbs, as directed for the first poultice, and infuse them eight or ten minutes in a pint and a half of boiling water. Then add to this liquid a pint of vinegar, dip flannels into it, wring them out, and apply them to the part effected.

For Benumbed or Frozen Limbs, &c.

In severe weather it will sometimes happen, that persons who are much exposed to the cold, have their hands and feet benumbed, and sometimes quite frozen.

Persons thus affected with the cold, attempting to walk about, which appears to be a natural means to get warm, or still more attempting to warm the frozen parts, their cases will in general prove irrecoverable. Excrutiating pains will be the consequence, and which are almost invariably followed by a dangerous mortification.

The only efficacious remedy, is to remove the patient into a moderately warm place, and there to apply snow, continually to the parts effected. But if snow is not to be had, keep washing the affected parts incessantly with ice water, as the ice melts in the room, but very gently, as all friction would be dangerous. By this application the patient will soon find a gradual return of feeling in the limbs, which will soon begin to recover

their motion. When this is accomplished, the patient should be removed into a rather warmer place, and drink a few cups of the infusion given below.

Common experience, will make the danger of attempting to relieve such accidents by heat, and the good effects of cold water, obvious. For if meat, potatoes, apples, &c. that are frozen, are put into cold water, they will recover their former state; but if put into a warm place, or hot water, they will become rotten.

Long exposure to the cold, in very severe weather, will often prove fatal to persons who are not accustomed to it, the blood becoming congealed, and being too much forced up to the brain; so that the patient dies of a kind of apoplexy, preceded by drowsiness. A person, on these occasions must therefore, use his utmost endeavours to keep himself awake, as indulging sleep, would infallibly prove his death.

The same remedies are to be used in this case, as for frozen limbs. Many having been revived by them, who had been exposed to the freezing air, or had remained in the snow for several days, and when found, discovered no signs of life.

The Infusion.

Take a good table spoonful of elder flowers, pour on them three pints of boiling water. After it has stood some time strain it, and mix into it three ounces of honey.

Applications for Stings, or Bites of Animals.

The principal insects, and reptiles of this country, by whose sting, or bite, we are annoyed, are, bees, hornets, wasps, gnats, harvest bugs, bugs, adders, and vipers.

The sting, if left in the wound, must in the first place be taken out.

Elder flowers, or any of the following herbs, bruised

and laid on the wound, are the best applications that can be used. The herb robert, a species of geranium; or crane's bill; or chervil; or parsley. Spirits of hartshorn, if immediately applied, is often an effectual remedy for the bites, or stings of these animals.

If the part is much inflamed, make a strong decoction of elder flowers, to which add a spoonful of spirits of hartshorn, or if not to be got readily, the decoction will do tolerably well without it. Dip flannels in it, wring them out, and apply warm, this will afford speedy relief.

Or cover the part affected, with a poultice, made with bread, milk, and honey.

If the legs are stung, bathing them repeatedly in warm water, will afford relief.

Oil, will sometimes prevent the parts from swelling, and the pains attending it, if applied immediately after the sting.

Pounded parsley is the easiest to be prepared, and one of the most availing applications that can be used in such accidents.

For Thorns, Splinters, &c.

It is a very common accident, to run the prickles of roses, chesnuts, thistles, &c. or small splinters of wood, &c. into the hands, feet or legs, and provided they are extracted immediately, are seldom attended with bad consequences. But to prevent any such, it is advisable to dip a compress of linen in warm water, and apply to the part, or bathe it a little while in warm water.

If you cannot extract a thorn, or splinter directly, or should any part of it be left in, it will cause inflammation, ending in an abscess, unless timely precaution be taken. A plaster made by spreading shoemaker's wax on leather, is very good to draw the wound. When it is known that part of it remains, it

will be the best way to apply to a surgeon, who will easily extract it by opening the place; but as is sometimes the case, when the substance is very small, that it is unobserved till the inflammation has begun, and advice not readily to be obtained, it should be first steamed over hot water, and then a poultice of bread and milk, with a few drops of Peruvian Balsam.

The imagined part, must absolutely be kept in the easiest posture, and as still as possible. Animal food and fermented liquors, in cases of inflammation, should be avoided.

If these methods do not soon succeed, good advice should be procured without delay, as neglect, or improper treatment of such an accident, may probably cause the loss of a limb.

For Corns and Warts.

The general, and almost only cause of corns, is shoes either too small, or too hard and stiff.

The most effectual cure for corns, is by repeatedly washing and soaking the feet in water as hot as it can be borne; and then cutting the corn while soft with a sharp penknife carefully, so as not to wound the flesh, and afterwards applying ground-ivy, purslain, or a leaf of houseleek, bruised, and dipped in vinegar to the place. Or they may be dressed every day, with a plaster of diacylon, or of gum ammoniacum, softened in vinegar.

To prevent the return of corns, avoid the cause that first produced them.

Warts may be safely destroyed, by tying a silk, or well waxed flaxen thread, closely round the bottom of it.

Or they may be dried away by various moderately corroding applications, such as the milky juice of fig-leaves, of swallow-wort, or of sponge. They may also be destroyed by rubbing them with the inside of bean

shells. But these corrosives are only to be had in summer, and persons, whose skins are delicate ought not to use them, being likely to occasion a painful swelling. Instead therefore of them, a little vinegar mixed with as much salt as it will dissolve, is a very good remedy. Or a plaster, made of galbanum, and sal ammoniac, well kneaded together, and applied, seldom fails to destroy them.

For Whitlows.

As soon as you apprehend that a whitlow is forming, the affected finger should be plunged into pretty warm water, or held over the steam of boiling water; by continuing to do either of these things, for nearly the first day, the complaint will in general be dispersed. But slight attacks of this nature, are too generally neglected, from a mistaken idea that they are of little consequence, till the disorder has increased to such a degree, that medical advice becomes necessary. The danger of these tumours being much greater than it is generally imagined.

COOKERY FOR THE POOR.

General Remarks.

It being the incumbent duty of every family, (who possess the means,) to assist their poor neighbours, and this may be done, with more ease, in the country, than in a more extended neighbourhood; and at a very trivial expense. These donations may be amended, and administered in a great variety of shapes, at the pleasure of the discreet mistress of a family.

A very valuable present, to a poor family, is a jug of skimmed milk, from those who keep cows.

A large pudding may be baked, when the oven is hot, and is a valuable gift to a sick or young family, made thus. Put into a deep coarse pan, half a pound of rice, a quarter of a pound of treacle or coarse sugar, two quarts of milk, and two ounces of dripping; set it cold into the oven, it will take a long time baking. This is a most excellent solid food. To those who seldom taste meat, a good meal may be administered in a thing called brewis, which is made in this manner. Cut a thick crust off the upper part of a loaf, and put it into the pot where salt beef or pork is boiling, and nearly done; this will draw off some of the fat, and when swelled out, is by no means unpalatable.

Soup.

The easiest way to make soup for the poor, is to bake it. Put into a large pan, a small quantity of meat cut in slices; a pint of split peas, or whole ones, previously soaked, two ounces of rice, two onions, and two carrots, with some pepper and salt; and pour on a gallon of water. Tie it down with brown paper, and bake it with the bread.

Another.

The cook should save the liquor in which meat, hams, or tongues, &c. have been boiled, however salt it may be; as it is easily diluted with fresh water, and with the addition of the bones, and the pieces of meat which come from table, on the plates, with some fresh vegetables, rice, oatmeal, or Scotch barley, several gallons of good soup, may be made at least twice a week. The pieces of meat should not be put in till the soup is nearly done, that they may not become tasteless; but the bones should be well boiled to extract all their nourishment.

Another.

Take carrots, turnips, potatoes, leeks, the outside

leaves of lettuce, celery, or of any vegetable that is at hand; cut all small, put them with bones, into the remains of peas that have been pulped for soup, or to grits, or oatmeal, that has been used for gruel. Though this soup may be poor of meat, the long boiling of the bones, and vegetables, will afford more nourishment than the laborious poor can in general obtain.

This, which is produced from the superfluity of the family, if prepared with care, and cleanliness, will be of great benefit to the poor.

Another.

When fish is served, let the cook save some of the liquor it was boiled in, and stew in it the head, bones, and fins, which contain an isinglass; with the gravy, and fragments remaining, till all the goodness is extracted; this with a bit of onion, a little pepper, and ground rice rubbed down smooth into it, makes a palatable, and nutritious broth for the sick.

But strained, it makes an admirable improvement to meat soup, particularly for sick persons; when made for them, the liquors of salt meats, should not be used, or very sparingly.

The fat of soups or broths should not be taken off, as it is very nourishing, and in general the poor are fond of it.

A strengthening Soup.

A most excellent, and strengthening soup, for the poor, who are weakly, may be made, by putting into a large pan, two cow-heels, and a breast of mutton, cut in pieces, a quarter of a pound of rice, an onion, a few Jamaica, and a few black pepper-corns, a turnip, a carrot, and four gallons of water, cover it with brown paper, and let it bake six hours.

Sago.

Boil a tea-cupful of sago, in a quart of water, with a

bit of lemon-peel; when it has thickened, grate in some ginger, add half a pint of raisin wine, a glass of common gin, and a little sugar, boil it up together.

This is very strengthening to persons who are debilitated by long sickness.

Candle for Lying-in, or the Sick.

Set on the fire a saucepan with three quarts of water, mix oatmeal sufficient to thicken the whole very smooth with cold water, when boiling add the oatmeal with a few bruised pepper-corns, boil it till of a middling thickness and strain it off, then add half a pint of good table beer, some sugar, and a glass of gin, give it a boil up altogether.

A List

Of several articles in common use, with brief observations on the good or bad qualities of them, with the best method of preparing or mixing some of them.

Cheese.

Cheese should be sparingly used by persons who have weak stomachs, being, with all the preparations of it, difficult of digestion. But labouring people, and those who have strong stomachs, may use it more freely. It is most wholesome to eat with good bread only, or with salads, radishes and onions, &c. Mellow, soft, mild, fat cheeses, such as Bath, York, and Stilton, are most to be recommended. Rotten, and even putrid cheese is preferred by many, who may with propriety be called epicures in cheese, but it must be evident to every reasonable person, that it is most unwholesome.

Butter.

Well made, pure fresh butter, or well salted butter, that is not rancid, eaten cold with bread in moderation, is not only lenient, but nourishing. But in an oily

state, as on hot bread, toast, or melted as sauce for animal food it is by no means wholesome; on hot toast, or hot bread, it is apt to turn acid, and when melted, to float uppermost on the stomach, and disturb digestion. Well melted butter eaten with vegetables and bread only, is not so liable to this objection.

Butter is wholesome for a dry constipated habit of body, but is not good for those who are corpulent, bilious, or asthmatic.

Salt.

The moderate use of salt, particularly with flesh, fish, butter, and cheese, is most beneficial, as it naturally stimulates disordered or weak stomachs, and checks fermentations. But the immoderate use of it, has the contrary effect. Salt if moderately used excites the appetite, assists in digesting crude phlegmatic substances, prevents putrefaction, and is cleansing; but if immoderately used, it heats and dries the blood and natural moisture. It agrees best with cold phlegmatic, and moist stomachs, but is not so good for hot, and lean constitutions.

Salt-petre is particularly injurious to bilious persons.

Mustard.

Mustard warms the stomach, quickens the appetite, assists to digest hard meats, and to dry up superfluous moisture. But is apt to disagree with weak stomachs.

Vinegar.

Vinegar is opening, cooling, excites the appetite, is good for hot stomachs, assists digestion, resists putrefaction, and is therefore particularly useful as an antidote to pestilential diseases. But if not used in moderation it weakens the nerves, injures the constitu-

tion, and is hurtful to the breast, it gives an old and withered look, with pale lips.

The most common vinegar is least adulterated.

The best vinegar is that made from the best white wines. Lemon and verjuice are similar in qualities and effects to vinegar.

Sugar.

Sugar if used moderately, is of a nourishing quality, but too much of it will injure the appetite, and digestion. Moist sugar is the sweetest, and is opening; but refined sugar is binding. All the preparations from sugar, such as barley-sugar, sugar-candy, &c. are indigestible and pernicious, having lost the good properties of the sugar in the process of making them. They are of a cloying nature, and are particularly injurious to children and those who have delicate stomachs. Infants are generally much better without sugar, it being very apt to turn sour, and disagree with their weak stomachs; and the natural sweetness of the food they take, makes it by no means requisite.

Honey.

Honey is wholesome and nourishing, and is particularly beneficial to persons afflicted with coughs, shortness of breath, and weak lungs. It is of a balsamic, opening and cleansing nature, when it is fresh and in its pure state, and requires care in purchasing it; it will turn sour if kept.

Spices.

Ginger, Cayenne, and black peppers, are esteemed the most wholesome spices.

Cloves, mace, cinnamon, nutmegs, and allspice, are not so good, being apt to produce headach and indigestion, to weak persons.

Onions, &c.

Onions, garlic, leeks, shalots, rocamboles, and horse-radish, are warm and stimulating, and good for strong stomachs, when used with moderation, but disagree in general with those whose stomachs are weak.

Tea.

The general practice of frequent drinking of a large quantity of tea, is very pernicious, relaxing, and weakening the tone of the stomach, producing nausea, indigestion, weakness of the nerves, flabbiness of the flesh, and generally a pale wan complexion. For persons who are of a strong constitution, and who live freely, it may be a very proper breakfast, when mixed with a good quantity of milk, and a small portion of sugar, as these ingredients tend to lessen its bad qualities, and renders it softer, and in some degree nutritious, to such persons it acts as a diluent, cleansing the alimentary passages, and washing off the salt from the kidneys and bladder. But persons of weak nerves should abstain from it altogether; as it causes the same kind of irritation on the delicate fibres of the stomach, as spirituous liquors, or cordial drops, which generally ends in tremblings, lowness, and vapours.

Tea should on no account be drunk hot. Green tea is far more pernicious than black.

Coffee.

Coffee is apt to cause heat, dryness, stimulation, and tremours of the nerves, at the same time affording very little or no nourishment, it is likewise supposed to cause palsies, leanness and watchfulness. Persons with hot, dry, and bilious constitutions, should abstain from the use of it. It is considered beneficial to phlegmatic persons if taken with moderation, but

if drank in great quantities, and very strong, it will be found prejudicial, even to them.

To make Coffee.

Not having given directions for preparing this article, and chocolate, for use, in the body of this work, I take this opportunity of introducing them in this place.

Put two ounces of fresh ground coffee, of the best quality, into the coffee pot, and pour ten coffee-cups of boiling water on it; boil it about six minutes, but be careful it does not go over, as by that means you will lose the strength. Pour out a cupful and return it again, two or three times; then put in two or three chips of isinglass, and pour on it a spoonful of boiling water; boil it again for five minutes, and then set it by the side of the fire to settle; and you will have it beautifully clear, this will produce eight clear cups of coffee.

If you make for foreigners, or for persons who like it extremely strong, use three ounces, to the same quantity of water.

Should your coffee have been some time roasted, lay it before the fire till it is perfectly hot and dry; or put a very small bit of fresh butter into a small frying-pan, and when hot, put in the coffee, and toss it about till it is crisp, it must get cold before it is ground.

Coffee should always be served up with fine cream, and pounded sugar-candy or real Lisbon sugar.

To make Coffee Milk.

This is by far the most wholesome preparation of coffee, as the milk tends to counteract its unwholesome effects, and forms a very pleasant breakfast.

Put a dessert-spoonful of coffee, fresh ground, into a pint of milk, and let it boil a quarter of an hour; then

add a shaving or two of isinglass, and clear it; let it boil again a few minutes, and set it by the fire to clear. Sweeten with fine Lisbon sugar.

Chocolate.

Chocolate is rich, nutritious, soothing, and cleansing: from which qualities, it often creates appetite, and helps digestion. But is only proper for some of the leaner and stronger of phlegmatic constitutions, and aged persons, who are in health, and who use much bodily exercise.

To make Chocolate.

The following mode of preparing this article, to those who use it often, will be found to be economical, and to save much trouble.

Cut a cake of chocolate in small bits, set a pint of water on the fire in your chocolate pot, and, when it boils, put it in; and mill it off the fire, till it is all melted, then put it on a gentle fire and continue to mill, till it boils. Then pour it into a bason, and keep it in a cool place, this will be good for a fortnight. When wanted for use, put a spoonful or more according to the quantity, or strength you want, into milk, boil it with sugar, and mill it well.

Cocoa

Is of the same nature as chocolate, but not so rich; consequently lighter for the stomach, and makes a pleasant wholesome breakfast.

FRUIT.

FRUITS vary in their degrees of digestibility. Those that are of a hard texture, as some sorts of apples, pears, melons, apricots, most kinds of plums, and all unripe fruits, are very difficult of digestion.

Currants, gooseberries, strawberries, raspberries, nectarines, peaches, greengages, cherries, mulberries, melting pears, grapes, figs, medlars, when they are quite ripe, are more easily dissolved in the stomach.

Fruit eaten moderately, when ripe, is wholesome, as it tends to correct the grossness occasioned by animal food. But eaten to excess, and all unripe fruit, are productive of many disorders; particularly among children, occasioning often the St. Anthony's fire, the nettle rash, and various other eruptions.

Fruit is a sovereign remedy for the sea-scurvy, and for diseases arising from an excessive use of animal food; but always disagrees with bilious persons.

Nuts, and Almonds.

Nuts, and almonds in general, contain a good deal of nourishment, either from their milky, or oily nature; but they require to be well chewed, being very difficult of digestion. Persons troubled with a shortness of breath, or weak stomachs, or with a coughs, should not eat them. The worst time of eating them, is after a meal.

Olives.

Olives being always gathered before they are ripe, and kept in a pickle to preserve them sound, are apt, particularly if frequently eaten, to obstruct the pas-

sages, and to hinder digestion. They should never be eaten on a full stomach. The best way of eating them, is when the stomach is empty, with a piece of bread.

Directions for preserving a few articles, very necessary for the use of sea-faring persons, particularly for such as go long voyages.

To preserve Dripping.

This among others, is a most useful article at sea, and that it may keep properly for that purpose, it will be necessary to follow the directions here given. Take six pounds of good beef dripping, boil it in soft water, and strain it into a pan, and let it stand till it is cold. Then take off the hard fat, and scrape off the gravy which sticks to the inside. Do this eight times, and when it is cold and hard, take it off clean from the water, and put it into a large saucepan, with six bay leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper. Let the fat be all melted, and just hot enough to strain through a sieve into a stone pot. When it is thoroughly cold, cover it up. Any quantity you may choose to do, may be done in these proportions. When on board ship, the best method of preserving it from the rats, is to keep the pot turned upside down. It will keep good, for almost any voyage, and make as fine puff-paste as the best butter.

Syrup of Cream

Is another very useful article at sea, and may be made in the following manner. Put in the proportion of a pound and a quarter of powdered lump sugar to a pint of cream perfectly fresh; stir it well together,

and let it stand in a cool place for two or three hours, then put it up in small vials, and cork it close. It will keep good done in this manner for several weeks.

A good Fish Sauce for short Voyages.

Bone twenty-four anchovies, and chop them very small, put to them ten shalots cut very fine, a handful of scraped horseradish, four ounces of mace, a quart of white wine, a pint of red port, and the same quantity of water; a lemon cut into slices, half a pint of anchovy liquor, twelve or fifteen cloves, and about the same number of pepper-corns. Boil all these together till there is but a quart of liquor, then strain it off, and keep it in a cold dry place. Two spoonsful of it will be sufficient for a pound of butter. It is an excellent sauce for boiled fowls, and various other things, or instead of gravy, lowered with hot water, and thickened with butter rolled in flower.

Pickled Mushrooms.

These are likewise a very useful article, for persons to take with them to sea; and for that purpose, must be prepared in the following manner. Wash them clean with a piece of flannel dipped in salt and water, then put them into a saucepan, and strew a little salt over them. Let them boil up three times in their own liquor, throw them into a sieve to drain, and then spread them on a clean cloth. Let them lie till quite cold, and then put them into wide mouthed bottles, with a good deal of whole mace, a little nutmeg sliced, and a few cloves. Boil some vinegar, (that made from sugar is to be preferred) with a good deal of whole pepper, some races of ginger, and two or three bay leaves. Let it boil a few minutes, strain it, and when cold, pour on sufficient to cover them, and fill up the bottles with tried mutton suet. Cork them well first, tie a piece of bladder, then a leather over them, and keep them down close, in as cool a place as you can.

Mushrooms may likewise be prepared for use at sea in the following manner, without pickling them: take some large mushrooms, peel them, and scrape out the insides. Then put them into a saucepan, strew a little salt over them, and let them boil in their own liquor. Then throw them into a sieve, and let them drain well, lay them on tin plates, and set them in a cool oven. Repeat this often, till you find they are perfectly dry, then put them into a clean stone jar, tie them down tight, and keep them in a dry place. They will keep a long time, and eat, and look equally well as truffles.

Ketchup.

This likewise is a very useful article for captains of ships, to take to sea, and if made in the following manner, it will keep good for twenty years. Take a gallon of strong stale beer, a pound of anchovies washed from the pickle, the same quantity of shalots peeled, half an ounce of cloves, the same of mace, a quarter of an ounce of whole pepper, three or four large races of ginger and two quarts of large mushroom-flaps rubbed to pieces. Cover it close, and let it simmer till it is half wasted. Then strain it through a flannel bag, let it stand till it is quite cold, and then bottle it. The stronger and staler the beer is, the better the ketchup will be. This may be carried to any part of the world, and a spoonful of it to a pound of melted butter will make a fine fish sauce, or will supply the place of gravy.

MANAGEMENT of the KITCHEN-GARDEN.

THOUGH the management of the kitchen-garden is not to be considered as the direct province of the mistress or the housekeeper, yet, as its productions are so essential in a family, by their great addition to cookery, it cannot be thought improper for the principals of that family to be informed of the necessary steps that should be taken, in order to furnish the table with all sorts of plants and roots according to their respective seasons. We shall, therefore, here subjoin, a concise and clear sketch of the management of such articles in the vegetable system, as by proper attention, may be had in succession from the month of January to that of December.

January.

Though this month produces very little vegetation in the kitchen-garden, yet there are many things necessary to be attended to for the production of articles in the succeeding months. The business of sowing 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; namely, radishes, spinach, lettuce, carrots, peas, beans, parsley, cauliflowers, cabbages, mushrooms, kidney-beans, asparagus, small sallading, &c. Those sown in natural ground must be in the warmest corners, and gently covered on nights with warm mats, and when the weather is severe, they must likewise be covered in the day.

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, make the hot-bed three feet 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 are half an inch broad, prick them into 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 breadth, cover the glasses with mats at 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 with a larger hot-bed, finally to remain for fruiting.

Earth up your 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 your 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 in April and May.

Plant horseradish, 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 should 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 your tender plants, such as ra-

dishes sown in borders, covered with straw constantly till they come up, and afterwards every night, more especially if the weather is frosty; likewise cauliflowers, lettuce, and sallading, under frames, &c. by putting on the glasses every night; and in severe frost cover likewise the glasses and sides of the frames with litter.

February.

The utmost attention is due to the kitchen-garden this month, it being the commencement of the early efforts of vegetation. Preparation must be made on 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 your ground most wanted, and for particular crops; such as cabbages, cauliflowers, onions, leeks, artichokes, asparagus, and all the other principal articles.

Sow your 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 sallading, parsley, chervil, borage, fennel, dill, marigolds, burnet, clary, angelica, corn-sallad, cresses, mustard, rape, &c. Sow full crops of peas at the beginning, and towards the latter end of the month, of the best bearers, or such as are most esteemed. Likewise beans of different sorts in rows a yard distant from each other. Sow cauliflower seed in a hot-bed, or in a warm border, or under a frame, to plant out in April and May, to succeed the winter plants.

Should the weather be 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 at their 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.

Plant stalks of cabbages, savoys, purple brocoli, and others of the cabbage tribe, in order to produce sprouts.

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.

March.

Every thing should now be forwarded relative to the cultivation and preparation of the ground, by finishing all principal dunging, digging, trenching, and levelling ridged ground, according as it is 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, borecole, colewort, asparagus, beans, peas, kidney-beans, turnips, parsley, celery, turnip, cabbage, turnip-radish: and of sallad and sweet herbs, cresses, mustard, rape, radish, nastertium, borage, ma-

rigolds, chervil, thyme, savory, marjoram, coriander, corn-sallad, clary, fennel, angelica, dill, and some others.

For successional, and some first early crops, sow in hot-beds, cucumbers, melons, basil, purslane, capsicum, cauliflower, coriander, gourds, and small sallading.

Great care should be taken that your seeds are quite fresh, which is a matter of the greatest importance, and for want of attention to this, 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 principle sorts, is also a very material consideration, particularly at this season for sowing and planting the main crops.

Be careful when you sow your different crops, to let it be dry weather, and when 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 frames or borders, should now be planted out, if the weather proves mild, in well dunged 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 your 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 light 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 shalot 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 an open situation. Repeat your sowing at two or three different times, in order to have a regular early succession to draw in May and 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.

April.

Whatever you omitted sowing, or planting of any principle 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 equal perfection with those sown at the proper season.

Finish sowing asparagus, if not done the preceding month, to raise plants for fresh plantations, 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 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 feet 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 your hot-beds. Train the vine in a regular manner, give them air daily, with occasional moderate waterings. Cover the glasses every night, and keep up a good heat in the beds, by linings of hot dung.

Now begin to sow full crops of peas, for succession of marrowfats, once a fortnight, also of rouncivals, morrotto, 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 three feet 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, chervil, 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.

Likewise 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 your principal crop of savoys, in an open situation, detached from walls, hedges, &c. that the plants may be strong and robust, for planting out in summer, furnish a full crop well cabbaged in autumn, and for the general winter supply, till the next spring, it being a most valuable autumn and winter cabbage.

May.

The principal business of this month is, to sow and plant several successional 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 will likewise require now to be sown and planted, and picked 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 cabbages, coleworts, savoys, 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 your 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 or 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 your early beans that are in blossom; also the succeeding crops as they come with flower, which will 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 your cabbages, cutting up all the weeds, loosening the ground a moderate depth, and drawing the 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 and hasten their cabbaging, and to render them white and tender. Likewise plant out some stout, spring raised cabbage plants, for autumn and winter supply.

Thin your carrot beds, 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 your 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-sown 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 distances for early bulbing next month.

Continue sowing once a fortnight marrowfats, blue prussian and other large kinds of pease; also some of the best hotspurs, or other sorts approved of, to furnish a regular succession of the different sorts. You may likewise continue to sow radishes in open situations, once a week or fortnight, in moderate quantities, for succession crops this and the following month. Those of former sowings in the last month, where come up thick must be thinned.

Sow sallading 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 sown, or the plants that are young, in very dry weather. Your 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, they will otherwise impede the growth of the plants.

June.

Sowing and planting still continue 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 now will be necessary in several principal plants for general successional summer crops, and main crops for autumn, winter, &c. The whole in the open ground, except cucumbers and melon plants for the last crop in hot-bed ridges.

Plant in open ground cabbage, 'brocoli, borecole, savoys, coleworts, 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 your artichokes to kill the weeds, and if required to have the main top fruit, now advancing, attain the fullest size, detach the small size suckers, or lateral heads.

Keep your 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, must be care-

fully weeded. Cut the asparagus now in perfection, 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 seed 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.

Your 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 some of the largest and best for seed to remain in the same place to produce it in autumn.

The first main crop of celery must be now planted in trenches to blanch; the trenches to be three feet distance, a foot wide, and dig out the earth a spade deep, laying it equally to each side in a level order; then dig up the bottom, and if poor, add 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 every day if the weather is hot, but continue the glasses over them all this month. Shade them from the mid day sun, and continue to cover them on nights with mats.

About the middle, or towards the end of the month, you may raise the frame three or four inches at bottom, for the vine to run out, and extend itself. Those under hand-glasses should have them raised for the same purpose.

In the beginning of this month sow a full crop of cu-

cumbers 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 your onion beds from weeds, and give them their 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 blue prussian hot-spurs, or rouncivals, 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 well before sowing.

Hoe between your 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-radish, parsley, dill, fennel, borage, marigold, &c. all which may be 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.

July.

Several successional crops are required to be sown this month for the supply in 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 dug for succeeding ones, or for some general autumn, and winter crops, as turnips, cabbages, savoys, brocoli, cauliflower, celery, endive, &c. &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 seedling 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.

This month is the proper 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 best perfection for gathering. The fennel, dill, and angelica, should remain till they are in seed.

You may still continue to 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 it will be best to permit all the shoots to run to stalks.

Plant your 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 nonpareils, 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 seed in soft water six or eight hours, thin 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 of your main crops of carrots remain too thick, thin them to proper distances; and sow some seed to furnish young ones for autumn.

Your cauliflowers that were sown in May must be now planted out in rich ground, two feet and a half distant from each other, for the Michaelmas, or autumn and winter crops.

Give your cucumbers, which are in frames and under 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 by the glasses in case of immoderate rains, that the fruit may grow clean and free from spotting: others may have the frames raised at bottom for the vine to run out; and in both methods let there be a shade over during the severe part of very hot days, and give them plenty of water every day or two; or the lights may now be taken off 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 your principal late crops of kidney-beans, of the dwarf kinds, for autumn supply; and some more for later 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, soak the seed, or water the drills well before you sow them.

Continue to plant out different sorts of lettuces at a foot or fifteen inches distance from each other. Plant them in small shallow drills, to preserve the moisture longer: and water them well at planting.

If your melons are advanced to full growth, give them but little water, as much moisture will retard the ripening and prevent their acquiring that rich flavour peculiar to this fruit. When any 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 production, 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 the stable yards, or large heaps in fields, &c. and all places where horse-dung and litter has 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 an 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 sown for an autumn supply to draw next month.

Gather all ripe seed in dry weather, when at their 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.

August.

Several crops are to be sown this month for winter and the spring and summer crops; such as cabbages, cauliflowers, onions, carrots, spinach, and some principal crops planted for late autumn and winter supplies. In this month digging up vacant ground is required for sowing and planting several full crops. All new planted articles must be kept watered, and diligent attention paid to the destruction of the weak 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, mind to break down the stems, to encourage the root off-sets.

Asparagus, will be now all run to seed, the beds 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 the 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 sets in. If the weather is dry occasionally water them, and let them be shaded from the mid-day sun.

Earth up your 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.

During 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 fully bulbed, and come to their mature growth, should be pulled up in dry weather and spread in the full sun on mats, to dry and harden, for a week or 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 Welch 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 Welch 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 kinds. 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 your last sown 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 seeds that are ripe before they begin to 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.

September.

During this month must be finished all the principal sowing 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 your 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 autumnal dressing to all your aromatic plants, by cutting down the 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 beds will now require 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 crops, should now be pricked out in beds, three or four inches

distance, kept watered, and to remain till October then some of them to be planted out under hand-glasses, &c.

Continue to plant out 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.

You may now begin to dig up horse-radish planted in the spring, but it will improve its size by continuing longer in the ground, and will be in much greater perfection next year at this time.

Gather all 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 must be raked off.

Potatoes will now be advancing 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, pennyroyal, 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 in July. The bed should 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 it in a dryish temperature. In a fortnight or three weeks, little more or less, when the great heat of the bed is reduced, and become of a very moderate warmth, the spawn is thus 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.

October.

This is the last month for finishing all material sowing and planting before winter. A few articles only are to be sown, but several planted and pricked out, 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 the autumnal weeds; others will require earthing up, and some a peculiar winter-dressing.

Sowing is now required in only three articles for early production next spring and summer, namely 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, shallots, 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 neglected in the preceding month, cutting away all the decayed stalks of the plants, hoeing off all the 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 may be all taken up for keeping in sand the winter.

Cut down the stems of the asparagus in the beds of last spring, hoe off the weeds, dig the alleys, and spread some of the earth over the beds.

Plant out, finally, some of your strongest cabbage plants sown in August, two or three feet distance, or some closer to cut young. Plant also for coleworts a foot distance for spring.

Your main spring-sown crop of carrots being now arrived at full growth, take them up towards the latter end of the month, for keeping in sand all winter. Cut the tops off close, clear them from 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 sowing for present use, or young winter carrots; the latter for spring. Large carrots for seeding, plant in rows two feet distance.

Manure your ground, wherever 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 the 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 your cabbages, coleworts, brocoli, savoys, and turnip cabbage, cutting up clean all the weeds, and drawing the 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 arrived at their full growth, dig up a quantity, and lay them in sand, in the same manner as directed for carrots.

Potatoes, which have now attained 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 cabbaged divested of the large leaves, and put in by trenching them down to their heads, two feet distance, as 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.

November.

The only articles to be sown this month are, a few early peas, and some small sallading, 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.

All 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 your different crops of celery when dry; and let those of full growth be earthed up almost to the top. Finish planting celery for the late spring crop in shallow trenches.

Dig all vacant ground one or two spades deep, and if dunged, dig it in a spade deep, laying the ground in

rough ridges to improve by the weather, till wanted for sowing and planting with future crops.

Dig up some roots of horseradish to preserve in sand, that it may be ready for use when that in the ground is frozen up. Do the same with Jerusalem artichokes, which are now in their full perfection.

Defend your 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 or thrice 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 on nights, and frost, to have the chance of drawing a few early. Sow likewise small sallading, 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. must be carefully hand-weeded, in other compartments 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.

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 requiring to be sown are, peas and radishes on warm borders, and radishes and small salading in hot-beds.

Dress your artichoke-beds by first cutting down any remaining stems, and the large leaves close: then dig the ground between the plants, raising the earth ridges along the rows on both sides, over the roots, and close about the plants, quite to the central leaves, which will preserve the roots and crowns more securely from frost, till spring.

Pay the most diligent attention to your asparagus hot-beds, to keep up the heat of the beds by linings of hot dung, and to admit air on mild days, till the plants come up, by opening the glasses two or three inches behind; but shut them close on nights, and cover the glasses with mats.

Take up your 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 your borecole and brocoli on a dry day. Also to cabbages of the autumn planting for winter.

In all moderate weather give air to your 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 strong straw litter.

If any cucumbers are remaining 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.

Whatever vacant ground you have still remaining dig it in ridges, trench ways, 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 levelling down expeditiously for the reception of seeds and plants.

Earth up plants, such 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, three feet, or three feet and a half high 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 the decayed leaves from the plants, and destroy the slugs that annoy them at this season.

Plant some strong plants of cos 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 cabbage early.

Keep your 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, covering the beds with fresh dry straw. 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 being usual 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 wheel in rotten dung for manure, and fresh horse stable dung for hot-beds; also proper earths and rotten dung for composts; and in severe frosty weather, to give good attention to all tender plants in frames, glasses, borders, &c. as cauliflowers, lettuce, and radishes, seeing they are securely protected by a proper covering of straw or mats during the rigour of the frost.

On the MANAGEMENT of the FRUIT-GARDEN and ORCHARD.

January.

THE principal business of this month, with respect to the management of the Fruit-garden and Orchard, consists in preparing for, and planting such fruit-trees as are intended, pruning and nailing wall and espalier trees in general, and standard trees, where necessary, and in preparing to force fruit-trees on hot walls for early fruit.

Planting must be performed only in open weather, and principally the hardiest sorts, such as apples, pears, plumbs, cherries, quinces, mulberries, barberries, gooseberries, currants, and raspberries; and if

the weather should happen to be very mild, you may likewise plant peaches, nectarines, and apricots.

Borders intended for wall trees and espaliers must be well trenched two spades deep; or if the soil is poor, a good substance of rotten dung previously applied. Where standards are designed, if improvement in the soil is required, perform it as before mentioned, in those places where the trees are to stand, to the width of four or five feet, or more.

Young trees may be had at public nurseries, either of one, two, or three years old, being proper ages for general planting, or such as are more advanced and trained to a bearing state for immediate bearers; paying particular attention to have them taken up with their full spread of roots as entire as possible. Prune broken parts and long stragglers, and any very irregular branch in the head. When you plant them, dig a wide aperture two or three feet over, and one deep, or more or less according to the size of the roots; which in planting make to spread equally every way; fill in regularly about them with earth from three or four to five or six inches over the uppermost roots; and tread it evenly and gently thereto; first round the outside, then gradually towards the middle, and close round the stem of the tree.

Peaches, nectarines, apricots, and other wall-fruit trees, must now be pruned. They bear mostly on the young wood; produced the year before, and of which a general supply of the most regular placed must now be every where retained at proper distances, for successional bearers, or for new wood occasionally for multiplying the branches. When pruned, nail them to the wall, four or five inches asunder.

Prune vines, which bear only on the young wood; the last summer shoots being the proper bearers; retain a general supply at regular distances, prune out

the superabundant, with part of most of the last year's bearers, and naked old wood, cut down less or more, so that a young shoot terminate each branch; and shorten the reserved shoots, the smaller to three or four joints, and strong ones to five or six. Nail the vines to the wall as soon as pruned, arranging the general branches and shoots from eight to ten or twelve inches distance. For this purpose, have shreds of cloth, or cloth listing cut in a neat manner, half an inch broad, and two or three long, with which, and proper nails, let the principal branches be nailed horizontally straight, and at equal distances.

Prune apples, pears, plumbs, and cherries on walls and espaliers. Also currants and gooseberries against walls, cutting any cross-placed, or too crowded branches, worn out bearers, and decayed wood, together with the superfluous lateral shoots, retaining lower ones in vacancies, and nail all the branches in regular order. Cut out all the old stems of raspberry shrubs to the bottom, leaving three or four of the strongest young ones on each stool; shorten them at top, and cut away all the others.

Prune orchard trees by cutting out all cross-growing and confused branches; thin such as grow too close together in a crowded manner, and reduce very long branches with narrow limits.

February.

This month prepare the ground for planting, by proper digging and trenching, and improving it with dung, fresh loam, or compost, where required, either generally or to where the tree is to stand, both for wall-trees, espaliers, and standards, or a compost of good loam, common earth, and rotten dung together, is excellent for fruit-tree borders, &c,

General planting of fruit-trees may now be per-

formed in open mild weather, but particularly those sorts most required. It is of great importance to have good varieties of the respective fruits; for in most species of fruit trees, they furnish many different varieties, and a moderate supply of the best is more eligible than a large collection of all sorts indifferently; it is materially adviseable to be careful to have a select collection of the most approved varieties only for the supply of a family; the best being as easy of culture as the most indifferent sorts; and if to be purchased, there is no material difference in the prices; though in extensive premises, some may chuse a full collection of all the principal varieties; but in small or moderate departments it is best to have only the most noted or choicest kind; and in all of which have a sufficiency of such eligible varieties, that ripen or acquire maturity in successive order from the earliest to the latest period, in their respective seasons of perfection.

Standard-tree planting, in any kind of fruit-trees, may now be performed in open weather, in gardens, orchards, &c. principally of apples, pears, plumbs, cherries, for the main collection, especially most of the two former, for family supply during the course of the year. Plant your trees from twenty or thirty to forty or fifty feet distance; the moderate growers closer in proportion, such as the codlin, common cherry-tree, plumb, quinces, medlars, filberts, barberries, almond, damson, &c. also apples and pears, on moderate growing stocks. Dwarf standards, with low stems, from one to two or three feet, may be planted in borders, &c. fifteen or twenty feet distance, in different species and varieties; they will effect an agreeable diversity both in growing and bearing.

Have all fruit trees for planting dug up with full roots! and, at planting, prune any long straggling roots, and broken or bruised shoots from the stems of

the trees, and in young trees, having their first shoots of but a year old from grafting or budding entire. leave in that state till next month, then to be headed, In those more advanced with trained or fuller heads, cut away only any ill-grown or cross-placed branches or shoots, or prune thinner any that are too numerous or crowded, or any very luxuriant productions; and in the wall and espalier tree kinds, prune out all fore-right or projecting shoots, &c. afterwards when planted give further pruning as required.

Prune vines in the order as directed last month; a supply of the young shoots of last summer are to be retained in all parts for next summer's bearers, the rest cut out with part of the former bearers, and naked old wood, the young shoots shortened to three, four, five, or six joints, and the branches and shoots all nailed in close, straight, and in regular order to the wall, horizontally or upright, according to the room, or allotted space of walling; eight ten, or twelve inches distance.

Prune gooseberries and currants where required to keep the heads moderate, and the branches thin to obtain large fruit. Plant cuttings and suckers of gooseberries and currants, for new plants.

Prune raspberries in proper order, and make new plantations of them where required.

March.

Finish the principal planting and pruning of all kinds of fruit-trees as early in the month as possible, as the trees will now be advancing in their blossom, and shoot buds.

Ground for planting such as borders for wall and espalier trees, &c. not yet completed in its necessary preparation, should now be done early in the month.

Planting fruit-trees may still be performed with all desirable success, both for wall-trees, espaliers, and standards; but it is adviseable to finish that business by the middle or end of the month; if sooner the better, that the trees may have time to strike good roots before the heat of the summer commences.

In planting the different fruit-trees, observe the proper distances, both for wall-trees, espaliers, and standards; and give each a good watering to the earth to settle it close about the roots and fibres, and to promote their taking fresh root.

Pruning should be entirely finished this month, in all wall and espalier trees; and also in standards where needful.

Shelter wall-trees that are in blossom in frosty weather, of apricots, peaches, the early, and some principal kinds, by nailing up large mats before the trees of nights, in sharp frosts; or occasionally, of days, when the frost is severe, and no sun, to protect the young fruit now in embryo, and its generative organs in the center of the flower. Or you may defend them while in bloom, by small cuttings of evergreens, furnished with leaves, as yew, laurel, fir, &c. stuck between the branches, so as the leaves may afford protection to the blossom; and to remain constantly till the fruit is set, and past all danger from frost.

Plant, for training, young year-old fruit-trees, as peaches, nectarines, and apricots, against walls, or palings; likewise young apples, pears, plumbs, cherries, &c.

Train your wall and espalier trees, now in their first or second year's shoots; pruning out fore-right and cross-placed shoots, &c. and in peaches, nectarines, apricots, and vines, shorten the remaining shoots more or less, to obtain a further supply of wood and shoots for bearers;

the fore-right and other ill-placed shoot-buds of the year; likewise displace, in a thinning order, part of the superfluous shoots where evidently too numerous in any parts of the trees, and the remaining shoots when of due length train in close and regular. Vines likewise, which will be now advancing in numerous shoots, go over early, and displace all the improper and ill placed shoots of the year, particularly those omitted from the old wood, where not wanted, and the weak and unfruitful straggling shoots in all parts.

Wall-trees defended when in blossom and setting their fruit, should now have all the covering discontinued, and removed away.

Thin wall-fruit, as apricots, peaches and nectarines, where set too thick, or in clusters, retaining the most promising fruit at moderate distances, from three to five or six inches asunder.

Water all new planted fruit-trees in hot dry weather, giving each about a watering pot of water once a week or fortnight, during this month, or till they have taken root.

June.

The fruit-tree business this month, comprehends principally that of summer pruning and nailing, which now becomes general in all wall and espalier trees, in the shoots of the year only, to displace the irregular and superfluous, and to train in the regular and necessary shoots in proper order to the wall and espalier; also will be required, thinning particular sorts of young wall fruit, where set in clusters; and in watering late planted trees that still shoot reluctantly.

Begin the summer pruning of the earliest shooting kinds of wall-trees, as peaches, nectarines, apricots, vines, cherries, plumbs, pears, apples, &c. to displace the fore-right and other ill-placed shoots, and nail in all the regular placed side or terminal shoots to the wall.

From fig-trees, advanced in the present year's summer shoots, prune out the ill-placed branches, and nail the side shoots and terminal ones close to the wall.

Thin apricots, peaches, and nectarines, where too thick or in clusters, thinning out the smallest, and leaving the most promising singly, at moderate distances, saving the apricots and nectarines, thinned off for tarts.

Currants trained against walls, and espaliers, &c. divest of all superabundant shoots, to admit the sun to the fruit, but retain some best side shoots in the most vacant parts, and trained in close to the wall, &c.

Gooseberries and currant bushes in standards, if very crowded with shoots of the year, prune where thickest, to admit the sun to ripen the fruit with proper flavour.

Cherry-trees in ripe fruit defend from birds, the finest sorts with nets, particularly the wall cherries, or, occasionally, standards of some best kinds.

July.

The principal business in the fruit-garden this month, is to give the most diligent attention to the operation of summer pruning, and nailing in all wall and espalier trees, which will still in general be greatly required, both in continuance, in the former regulations, and more particularly in those not done, to regulate the numerous shoots of the year, by displacing those that are improper and superfluous; and to nail, &c. the young wood in regular order to the wall and espalier; and according as they advance in length to train them along close, always at their full length all summer.

Where the above regulations were commenced in May or June, very little will be required at this time

but to fasten along the regular shoots in their proper places.

Thin apricots, peaches, and nectarines, if any remain still too close.

Regulate and nail vines, they continuing still to shoot freely and numerous; displace the improper shoots, and the others continue nailing in close, in a regular manner: or you may shorten the first shoots, and those above the wall.

Prune and nail fig-trees, these having now made numerous strong shoots: prune out the most irregular, thin the superabundant, and nail in the side and terminal ones, at all their length.

Prune apples, pears, plumbs, and cherries, both in espaliers, and wall-trees, cutting out the irregular and superabundant, and fasten in the proper shoots in regular order.

Prune currants from irregular and crowding shoots of the year, to admit the sun, &c.

Defend ripe wall-fruit from birds and insects; the former by nets, the latter by placing phials of strong liquor and water, or water sugared, to emit an odorous smell to decoy wasps and flies from the fruit.

Keep raspberries cleared from all straggling suckers of the plants, between the rows or at a distance from the main stools, and hoe down weeds; and if the fruit shoots straggle about, tie them together moderately.

Go over wall-trees, &c. every week, to displace with your knife useless after-shoots: and nail the proper supply close, according as they shoot in length, and to adjust any that casually project or detach from the wall, keeping the whole always close to the wall and espalier, both to continue a complete regularity in the trees, and for the better prosperity of the fruit.

August.

Give good attention still to the different wall and

espalier trees: as the fruit will be well advanced in ripening, and should have the proper benefit of the sun to ripen it with peculiar flavour, by continuing to displace all useless hung wood, and training in the useful and regular-placed close to the wall and espalier.

Apricots will now ripen in full perfection; keep the trees regular by pruning or any useless autumnal after-shoots, and nail the others close to admit the sun, to give the fruit its proper flavour.

Gather ripe apricots before they become too soft and mealy tasted; they are in best perfection while firm, and a poignant flavour.

Complete all that remains to be done of summer pruning in wall and espalier trees, as in the two last months; and prune out all ill-placed and unnecessary after-shoots. Train and fasten in all the requisite supply of proper shoots close to the wall and espalier in regular order, and as they advance in length without shortening; both to preserve the necessary regularity of the trees, to admit the sun and free air to improve the supply of young wood to best perfection; and for the advanced fruit to have all possible benefit of the sun to accelerate its ripening in a regular manner in the fullest state of perfection and richness of flavour.

In vines still advancing in the summer shoots, displace the improper, and continue to nail in close all the fruit-bearing and other proper shoots in the most regular order.

Espalier-trees of apples, pears, plumbs, and all other trees in that order of training, divest of all ill-placed, disorderly and superabundant shoots, and let the others be trained to the espalier in proper order.

Defend the choicest sorts of wall-fruit ripening, from birds and insects; the former by hanging nets before the trees, and the latter by placing phials of

sweetened water, &c. to decoy and drown them; such as wasps and flies. If annoyed with ants, place cuttings of common, or Spanish reed, hollowed elder, or any thing of a hollowed pipe-like kind, in which they will harbour and may be destroyed.

September.

As all principal summer pruning in wall and espalier trees was completed in the two, or three last months, nothing material of that operation will now be wanted, except adjusting any disorderly shoots that project from the wall, or have sprung from their places, or training along any that have overtopped the walls or run considerably out of their limited space, so as to keep the whole in perfect regularity, and that the full sun may be admitted to ripen the fruits of the season, now in most sorts advanced to near or full growth.

Vines must be particularly attended to, this being the principal ripening season of the grapes, which in this country demand every possible assistance of the sun, by still keeping the vine cleared from all improper shoots, and nail the others along close and regular to the wall, to admit the sun's warmth in full power, equally to the ripening grapes, that they may acquire perfection before the cold and wet in autumn commence, and ripen with their peculiar richness and flavour.

Fig-trees, of which the fruit is now at full growth, should have all the former trained summer shoots continued and nailed close to the wall, still in their full extension, to admit all power of the sun to ripen the figs in best perfection.

To plumbs, pears, cherries, &c. in wall-trees, give also still some attention by displacing autumnal lateral growths, and by reforming irregularities in the general necessary expansion: if any are detached from the wall, or extended considerably in length since the last regulation by nailing them up close in regular order.

To espalier-trees of apples, pears, &c. give any necessary regulation or adjustment in displacing any useless, and tying in the projecting and long extending shoots as in the wall-trees.

Wall-fruit that is ripe defend from birds, wasps, and flies, by the means adopted in August. Also grapes that are fully ripe guard from wasps and birds, by putting some of the best bunches in bags of fine paper, or rather of thin gauze or crape, that will admit the sun and keep off insects, &c. or defend the whole from birds by nailing up nets.

Ripe fruit will now be general in all wall, espalier, and standard trees, which be careful to gather when in best perfection before too ripe, especially of some particular sorts, as peaches, nectarines, plumbs, pears, &c. for present eating.

Summer apples and pears that are in perfection gather for present use, but not keeping.

Borders designed for planting with wall and espalier trees begin now to prepare by digging, trenching, and manuring with dung, or an addition of fresh loam, where convenient, if the borders are of a light dry temperature, or other unfavourable soil.

October.

The material business at this time of the year is to give proper attention to the gathering of all winter fruits particularly apples and pears for keeping: and the several autumnal fruits for present supply according as they ripen, and in late wall-fruits keeping all the shoots nailed close to admit the full sun, especially grapes, and likewise to prepare borders, &c. for planting wall and espalier-trees and standards this month, and any time next, as likewise to commence winter pruning on some sorts of stone fruit, if the leaves are fallen or decayed.

Gather apples and pears now of full growth, both of

autumnal-eating and winter keeping kinds, all on dry days; and all the autumnal kinds, and those designed for keeping should be gathered by hand. Apples are proper both for present use, and to keep several months; but in the winter pears, few are fit for immediate eating, only for stewing, &c. they ripen to perfection as they lie in the house, sooner or later, according to the different sorts, from next month and December, till March and April, and those late ripeners will keep some till May or June.

Carry all the sorts as gathered into the fruitery or any dry close apartment: lay the keeping sorts in heaps to discharge the redundant moisture; place the different sorts separate, and closely covered from the air with clean straw a foot or more thick to exclude the external air, by which they will keep better and longer,

Gather also quinces and medlars, some of the former for present use and the rest for keeping. The medlars are not eatable till they are in a state of decay as it were, soft and buttery; they should be laid some every week in moist bran to promote and expedite that peculiar state of perfection.

To grapes not yet fully ripened, in many late sorts, give all possible assistance by keeping the shoots nailed in close, to admit the full sun to all the bunches of fruit; and where any bunches are entangled, disengage them, that they may hang regular in their proper position to partake an equal benefit of the sun's heat to forward the whole to perfection.

Late ripening peaches, and nectarines, continuing to come in all this month, particularly peaches, they require the full sun to give them proper flavour; you should therefore keep all shoots of the trees closely nailed that nothing may shade the fruit to impede its ripening in all possible perfection.

Planting of fruit trees may be commenced this

month when the leaves begin to decay, not material whether fallen or not, only determining by their decaying state that the trees having terminated their growth for this year, admit of removal.

Prepare the borders, &c. where intended to plant any trees this or next month, &c. Let borders for wall and espalier trees be improved where needful, by addition of dung; and to light, dry, or other unfavourable soils, add a supply of fresh loamy earth, which will prove beneficial to the places where the trees are to be planted.

November.

In this month finish gathering any remaining late fruits, prepare for, and forward all intended planting of fruit-trees, being an eligible season for transplanting most sorts, both for walls, espaliers, and standards; also the general operation of winter pruning and nailing, which should now be forwarded at all opportunities.

Finish gathering late fruit of apples and pears, grapes, &c. if any remain still on the trees, which should be done the first dry days, at the beginning of the month.

Wall-tree planting may now be forwarded in apricots, peaches, nectarines, plumbs, cherries, vines, figs, pears; likewise any desirable apples, to ripen earlier with an approved flavour; also occasionally mulberries, to obtain larger fruit and sooner ripe, with flavour improved; generally allotting a principal supply for south walls, particularly of the peaches, nectarines, apricots, figs, vines; also of the others in a smaller portion; others on south-west and easterly walls, and some on north exposures, as morello and other cherries, plumbs, and pears.

Espalier-trees planting perform in apples, pears, plumbs, cherries, medlars, quinces, &c. all which in

espaliers well trained, will produce fruit, superior in size, beauty and flavour, than on standards; planting them fifteen or twenty feet distance.

Standard planting may now be performed in all the hardy fruits in their different varieties; such as apples, pears, plumbs, cherries, mulberries, medlars, quinces, services, filberts, all the hazel-nut tribe, barberries, bullaces, damsons, almonds, walnuts; likewise the Breda and Brussels apricots in a warm situation; all which may be planted in kitchen-gardens, pleasure-grounds, orchards, &c. allotting always the fullest supply of the most useful kinds, as apples, pears, cherries, plumbs, &c. and planted, from twenty or thirty to forty or fifty feet distance.

Dwarf standards, having no stems from half a foot to a foot or two high, with low moderate branches plant in small compartments, ten, fifteen, or twenty feet distance.

Winter pruning should now be forwarded in all kinds of fruit-trees, particularly wall-trees, and espaliers in the general annual regulation, both among the young and old branches; which general pruning is indispensably necessary in all wall and espalier trees every year in winter, any time from this month till March, to preserve their requisite regularity within the limited bounds, and their proper fruitfulness; and as to standard tree pruning, the trees having full scope for their heads to branch freely all around and above, they only need pruning occasionally to regulate any ill-growing branches, and for which, now or any time in winter is the proper season.

Wall-tree pruning may now be successfully performed in general in peaches, nectarines, apricots, vines, plumbs, cherries, pears, and mulberries; but as to the fig-tree, it should be deferred till spring.

Goosberries and currants may now be planted of all varieties in full plantation, or as required; have

handsome full-headed plants of two or three feet high, to bear the ensuing summer, which may be obtained cheap enough at the nurseries; planting them in the order before directed.

Prune goosberries and currants, thinning the branches where too crowded, cutting out those that are cross-placed and decayed; and cut away the superfluous lateral shoots of last summer, except in vacant plants.

Raspberries may now be planted in full supply of both the red and white kinds, in rooted young stems, of the last summer, in rows four feet and a half distance by a yard in the row, as in the spring months.

Prune raspberries by cutting out all the dead or the stems, thinning the young ones to three or four of the best on each main stool, and shorten them a foot or more at top.

December.

The fruit-tree business of this month is principally the same as in the last; that is, if open weather, to prepare ground where necessary, to plant with any kind of fruit-trees as may be wanted, or intended for planting this, or the two following months when the weather admits; but for fear of severe frost it is advisable to finish the principal planting early in the month, all however that is intended before Christmas; and as to pruning, it may be continued at any time when convenient, all this month.

Standard-tree planting may be forwarded now in all sorts in open weather, as apples, pears, plumbs cherries, medlars, quinces, mulberries, almonds, walnuts, &c. both in gardens and orchards, from twenty or thirty to forty or fifty feet distance,

Wall-tree pruning may now be forwarded in peaches, nectarines, apricots, pears, plumbs, cherries, and vines;

and according as each tree is pruned nail the branches horizontally to the wall, four, five, or six inches distance, in regular order.

Plant orchard trees where intended, as apples, pears, plumbs, cherries, &c. in full standards, thirty, forty, or fifty feet square, to form strait ranges each way, you may likewise occasionally plant half standards, grafted, &c. on dwarf stocks, in small orchards at less distances.

Gooseberries and currants may be planted any time this month in open weather, having them with clean stems and full heads, bearing next year, &c. and either planted in a single range round the quarters, &c. of a kitchen garden, six or eight feet distance, or in wide cross ranges, to divide the ground into breaks, from twenty to forty feet wide.

Espalier-tree planting may be performed in apples, pears, fifteen or twenty feet, plumbs, cherries, quinces, medlars, fifteen feet distance.

Fruit in the fruitery, consisting of apples, pears, medlars, quinces, must be examined occasionally, to remove what are decayed or rotten, and keep the whole closely covered with straw a foot thick or more, to exclude the air and damps.

USEFUL DIRECTIONS TO SERVANTS, &c.

To preserve Bright Irons from Rust.

Slice a quarter of an ounce of camphor thin, and beat it into six pounds of hog's lard that is unsalted, (or in the proportion in a smaller quantity;) till it is dissolved, with as much black-lead as will make it of the colour of broken steel. Dip a rag into this mixture, and rub it thick on your stove or fire irons, and they will not rust

even if wetted. When you want to use them, wash off the grease with hot water, and let them be dry before you polish them.

Another Way.

Smear your grate or fire irons, with melted mutton suet while it is hot; then dust them well over with pounded unslacked lime, tied up in muslin. Fore irons or steel stoves so prepared will keep free from rust a long time. Salad oil may be used instead of suet, but no other oils are proper, having a portion of water in them.

Fire irons when not in use, should be kept wrapt in baize in a dry place.

To take out Rust from Steel.

Rub it all over well with sweet oil, and let it remain two or three days; then take unslacked lime finely powdered, and rub with it till all the rust disappears.

To clean Cast-iron Stoves, &c. &c.

Boil a quarter of a pound of the best black lead, and a bit of soap about the bigness of a walnut, in a pint of small beer, till the soap is dissolved. Brush off all the soot and dust quite clean, and then wet it well all over with the mixture, with a small painting brush: then take a hard stove brush, and rub till of a beautiful brightness.

Another Way.

Mix black-lead to a due consistence with the whites of eggs well beaten together; wet your stove, &c. well all over with this mixture with a painting brush, and then rub it bright with a hard stove brush.

An easy Method to take off the black from bright Bars.

Boil a pound of soft soap in two quarts of water

gently till it is reduced to one. Mix some of this jelly to a consistence with emery No. 3. Rub your bars well with some of the above mixture on a piece of woollen cloth; when the black is removed, wipe them clean, and polish them with fine glass-paper.

To clean Tins, &c.

Be sure to buy the finest whitening, which is made into large balls, (the small ones being of a very inferior quality and very gritty, and will scratch the articles that are cleaned with it) mix a little of it in powder, with a few drops of sweet oil, rub it well over them, and wipe them clean; have some powdered whitening tied up in a rag, dust them well over with it, and rub them bright with a dry leather, which will prevent rust. Tin covers ought to be well wiped, and put to the fire to dry after they have been used, or the steam will cause them to rust, if they are hung up but once without this precaution.

To blacken Stone Chimney Pieces.

Wash the stone very clean with soap and water; then sponge it well with clean water, and let it get perfectly dry. Sift some lamp black through gauze or muslin, mix it with oil-varnish, and a little spirits of turpentine to the consistence of paint, brush it over with this and let it dry, then do it again, and if done carefully it will look extremely well.

To take Stains out of Marble.

Beat and sift unslacked lime to a fine powder, mix it up pretty thick with strong soap-lees, and lay it on the whole of the marble as quick as possible with a paint brush, so as to cover it completely. Let it remain six weeks or two months, then wash it off perfectly clean, have ready a good strong lather of soft soap, boiled in soft water; wet with a brush, and scour the mar-

ble with powder. This, by good rubbing, will give a beautiful polish. Clear off the soap, and rub it well with a smooth hard brush till you have the desired polish.

To take out the Stains of Iron from Marble.

Mix an equal quantity of lemon juice and spirit of vitriol, shake it well, and wet the spots, and after a few minutes rub it well with a soft linen cloth till they disappear.

To give a beautiful Appearance to boarded Floors.

First wash them very clean with soda and warm water, with a brush, observing to clean straight up and down, not across the boards; then wash them with clear water, with a large sponge. Dry with clean cloths, rubbing hard up and down in the same manner.

The sides of passages and stairs where carpets or floor-cloths are laid, ought to be washed with a sponge instead of flannel or linen, so that the edges may not be soiled. Separate sponges should be kept for the different uses, and with the brushes, when done with, should be well washed, and kept in a dry place.

To clean Stone Floors, Stairs, &c.

Boil a pound of pipe-maker's clay with a quart of small beer, and the same quantity of water, with a small bit of stone blue. Wash the stones with this mixture, and when dry, rub them with a brush and flannel.

To extract Oil or Grease from Boards or Stone.

Make a strong lye with wood ash (or pearl ashes are better) and soft water: add thereto as much un-slacked lime as it will take up, stir it well together and

let it settle ; then bottle it and keep it close stopped ; when you use it, have water near you to lower it as it may require, and scour the part with it. It must be done with great care and expedition ; for if the liquor lie long on the boards, it will draw out the colour from them.

To clean Floor-cloths.

Sweep and then wipe them with a wet flannel, to remove all the dust and spots, when dry, rub them with a waxed flannel, and then with a clean dry one ; but use very little wax, and do not rub too long with the dry flannel, as it will make it dangerous to walk on.

They will look quite as well, if after sweeping and wiping them, you wash them with milk, and then dry rub them, and will be less slippery.

To clean Carpets.

When your carpet is taken up, let it be well beaten, and then laid down on a clean floor, and well brushed with a clothes' brush on both sides ; after which turn it right side upwards, and scour it with ox-gall and soap and water, till it is very clean, and the colours appear bright, then dry it with linen cloths. If you have convenience lay it on grass, if not, hang it up to dry

To dust Carpets and Floors.

Sprinkle damp tea-leaves on them, and then sweep them carefully.

Carpets should not be swept more than once a week at most, with a whisk broom, as it wears them very fast, at other times use the leaves and a hair brush.

Fine carpets should be brushed on the knees, with a clothes' brush very gently.

To give Mahogany a fine Colour.

Let your furniture be washed with vinegar till perfectly clean, after having removed all ink stains with the mixture directed for that purpose in the following recipe. Then use the following liquid, which must be made thus. Put four pennyworth of alkanet root, and two pennyworth of rose pink, both in powder, into an earthen vessel; and pour on a pint of cold-drawn linseed oil, let it remain twelve hours at least, then stir it well, and rub some of it all over the furniture with a linen rag, let it lay some time, and then rub it bright with linen cloths.

Eating tables ought to be covered with mats, baize, or oil cloth, to prevent the heat staining, or drawing out the colour, and should be rubbed immediately the cloth is removed, while still warm.

To take Ink out of Mahogany.

To a table spoonful of water, add half a tea spoonful of oil of vitriol, and touch the part with a feather, watching it carefully; when the mark appears to move, rub it off quick, for if it remains too long it will extract the colour of the wood. If the stain is not quite removed repeat the operation.

To clean Plate.

Boil two ounces of prepared hartshorn powder in two quarts of water; put into it as much plate as the vessel will hold; and let it boil a little, then take it out, let it drain over the saucepan, and dry it before the fire. Put in more, and do the same till all is done. Then soak up the water with clean linen rags. When dry, use them to clean the plate with, and they are the best things to clean brass plates, locks, &c. When your plate is dry, let it be rubbed bright with leather. This is the best method of cleaning plate. In most of the plate-powders that are to be bought, there is a mixture

of quick-silver which is injurious, and apt to make the silver so brittle, that a fall will break it.

To clean Paint.

Never use a cloth to wipe wainscot, or the ledges, but take off the dust with a long hair brush, after blowing off all that you can with the bellows. By this method, paint will look well for a length of time. When soiled, use a sponge or a bit of flannel dipped in soda and water, wash it off quickly, and dry it immediately, otherwise the strength of the soda will be likely to injure the paint.

When you scour wainscot, let it be done from the top downwards; prevent the soda from running down the lower part that is not cleaned, or it will make marks that will appear after the work is finished. One person should dry with linen cloths as fast as the other scours off the dirt, and washes the soda off.

To clean Paper Hangings.

Blow off the dust well with a pair of bellows. Have ready a loaf of white bread at least a week old, divide it into eight parts. Take the crust into your hand, and beginning at the top of the paper, rub it gently downwards with the crumb; do not wipe upwards or across. The dirt off the paper will fall with the crumbs. Observe, not to wipe more than half a yard at a time, and after you have done all the upper part, go round again, beginning a little above where you left off. If it is not done as light as possible, it will cause the dirt to adhere to the paper, or perhaps injure the pattern.

It will look nearly as well as new, if carefully done.

To preserve Gilding, and clean it.

As flies will injure gilding, it is judicious in the summer, to cover it with strips of paper, after having dusted it with a soft brush or feather.

When your gilding requires cleaning, dust it well, breathe on the bright part and rub it gently with a soft leather.

To clean Looking-Glasses.

Wet it well with a rag dipped into spirits of wine, gin or brandy, in which a little whitening has been mixed, to remove all the fly dirt, and other soil; then wipe it dry with a clean linen cloth, free from lint, and it will have a beautiful polish.

Rum will not answer the purpose, being of an oily nature.

To give a Gloss to Oak-furniture or Wainscot.

If it is greasy, wash it well with warm small beer; then boil a bit of bees wax as large as a walnut, and a large table spoonful of coarse sugar, in two quarts of strong beer, till it is all dissolved, wet it all over with this mixture with a large brush, let it dry, and then rub it till bright.

To clean Calico Bed-furniture, and Window-curtains when taken down for the Summer.

When you have shook off the loose dust, brush them lightly with a soft furniture-brush, after which wipe them carefully with clean flannels, and rub them with stale bread.

If carefully done, they will look nearly as well as when new; and dark or well covered patterns, will not require washing for years.

While furniture is up, it should be preserved from sun and air, at much as possible, which injure delicate colours; let the dust be blown off with the bellows.

In this manner furniture may be kept clean enough to use with the linings even after they have been newly dipped.

METHOD OF PREPARING POMATUMS, PERFUMES, COSMETICS, &c. &c.

To make soft Pomatum.

Take the quantity of hog's lard you mean to make, cut into small pieces, and cover it with spring water, changing it once a day for eight or ten days, or till quite white, then put it into a pan, and melt it over a clear fire; then strain it, perfume with essence of lemon, bergamot, or any other scent you may choose.

To make hard Pomatum.

Prepare in the same manner, an equal quantity of beef marrow, or hog's lard, mutton suet, or half the quantity of the suet, and a little white wax, and boil them together; scent it with essence of lemon, or lavender, when cool pour it into round paper cases, and when cold turn down the other end.

Pomade Divine.

Take twelve ounces of beef marrow clean from strings and bone; steep it in water in an earthen pot for ten days, pour that off, and steep it for twenty-four hours in rose water; drain it off, and add Florentine orris, pounded storax, and flowers of benjamin, of each half an ounce; clove and nutmeg a quarter of an ounce, and cinamon a quarter of an ounce. Put these into the earthen-pan, cover it so closely down that none of the steam may evaporate. Set it in a large pot of water, but so that no water may get into the pan; let it boil three hours, strain it into small pots, or bottles, and when cold cover, or cork them down. It will keep good many years.

Jessamine Butter or Pomatum.

Let hog's lard be melted, and well washed in water, and laid an inch thick on a dish; strew it all over with jessamine flowers, and it will imbibe the scent, and make a fragrant pomatum.

Lip Salve.

Put half an ounce of beef-marrow, the same of white wax to three ounces of white pomatum, and melt them in a bath heat; then add one drachm of alkanet powder, and stir it till it becomes of a reddish colour.

For Chopped Lips.

Take spermaceti, storax, benjamin, of each a quarter of an ounce, two penny-worth of alkanet root, a bunch of black grapes bruised, a large juicy apple chopped, a quarter of a pound of butter that is unsalted, and two ounces of bees-wax. Put them into a new tin saucepan, and simmer them gently till the whole is dissolved, then strain it through a linen cloth. When cold, melt it again, and pour it into the bottoms of tea-cups if you intend it for cakes; or into small boxes, or pots, and let it remain therein.

Rose Water.

Gather your roses when full blown, on a dry day; pick off the leaves, and put a quart of water to a peck, and distil them very slowly in a cold still; the slower the process, the better it will be; then bottle it, when it has stood two or three days you may cork it.

Lavender Water.

Put a pound of lavender pipes and a quart of water into a cold still, distil it off very slowly; put it into a pot till you have distilled all your water; then clean out the still well, put the liquor into it, and distil it

off slowly again; put it into bottles, and cork it well.

Another Way.

Take a pint of best rectified spirits of wine, an ounce of essential oil of lavender, and a quarter of an ounce of assena of ambergris, mix them well together, keep it close from the air, and let it stand till it is fine; then draw it off for use.

Hungary Water.

Put one ounce of oil of rosemary, a quarter of an ounce of assena of ambergris, into a pint of rectified spirits of wine, shake the bottle often, and let the cork remain out four and twenty hours, cork it and let it stand about four weeks, shaking it daily; then bottle it off in small bottles.

Honey Water.

To a pint of rectified spirits of wine, put three drachms of essence of ambergris, shake them well daily for some time.

Eau de Luce.

Spirit of wine one ounce, spirit of sal-ammoniacum, four ounces, oil of amber one scruple, and white Castile soap ten grains. Digest the soap and oil in the spirits of wine, then add the ammoniacum, and shake them well together.

Water of excellent use to prevent the Hair from falling off, and to thicken it.

Four pounds of pure honey, twelve handfuls of rosemary-tops, and the same of the tendrils of vines; put them into a still, and distil as cool and slowly as possible. Allow the liquor to drop till it begins to taste-sour.

Mixture to increase the growth of Hair.

Beat some hartshorn very small, and mix it with sweet oil; this being rubbed on the head will increase the growth of hair, and will cause the hair of those who have lost it to grow as at the first.

Milk of Roses.

Mix an ounce of oil of almonds, with a pint of rose water together, then add ten drops of oil of tartar.

A Wash for the Skin.

Put the following ingredients into two quarts of water, four ounces of rose water, four ounces of potash, two ounces of French brandy, and the same of lemon juice, mix them well together; when you wash, put one or two spoonful of this mixture into the basin of water you intend to wash in.

To make an excellent Smelling Bottle.

Take of sal-ammoniac, and unslacked lime, equal quantities, pound them separately, then mix and put them into a bottle, into which you have previously dropped two or three drops of the essence of bergamot, then cork it close. If you add a drop or two of ether to the same it will greatly improve it.

Pot Pouin, or Sweet Pot

Put the following ingredients into a large China jar, in layers, with bay-salt strewed between each layer: two pecks of damask roses, part blown, and part in bud; a handful each of jessamine, orange-flowers, and violets, two ounces each of benjamin, storax, and orris-root sliced; a quarter of an ounce of musk; four ounces of angelica-root sliced; a quart of the red parts of clove-gilly-flowers; two handful of lavender-flowers; half a handful each of bay, and laurel leaves, half a handful of rosemary-flowers;

half a handful of knotted marjoram ; three Seville oranges stuck full of cloves, dried in a cool oven and pounded ; and two handfuls of balm of Gilead dried. Cover it quite close. When you uncover the jar the perfume is exquisite.

A sweet Pot quicker made.

Of damask roses, orange-flowers, and clove-gilly flowers, three handfuls each ; lemon-thyme, and knotted marjoram, of each one handful ; the same each of myrtle, rosemary and lavender ; half an ounce of mint ; six bay leaves, the rind of a lemon ; and four ounces of cloves ; chop all the ingredients and put them in layers, with pounded bay-salt between as before directed, till the jar is full. If the ingredients cannot all be procured at once, put them in as you get them, observing always to put in the salt with every fresh article.

A good Wash-ball.

Shave quite thin two pounds of white soap into a quarter of a pint of rose-water, and then pour on it as much boiling water as will soften it. Put a pint of oil ; four penny-worth of oil of almonds ; and half a pound of spermaceti, into a brass pot, and set it over the fire till all is dissolved ; then add the soap, and half an ounce of camphor previously reduced to powder by rubbing it in a mortar with a few drops of spirits of wine, or any scented water. When it has boiled ten minutes, pour it into a bason, and continue to stir it till thick enough to roll up into hard balls, which must be done as quick as possible.

Windsor Soap.

Slice some white soap as thin as possible, melt it over a slow fire, and scent it with oil of carraway, or any other scent that may be more agreeable, then

pour it into a mould or frame made for the purpose, or into a small drawer suitable to the quantity. Let it stand three or four days in a dry situation, cut it into square pieces and it will be fit for use. By this method all persons may supply themselves with a good perfumed soap at a trifling expense. Shaving boxes may be filled by pouring in the melted soap instead of into a mould.

Essence of Soap for Shaving or Washing of Hands.

Cut a pound and a half of fine white soap into thin slices, add to them two ounces of salt of tartar, and mix them well together; put this mixture into a quart of spirits of wine, in a bottle large enough to hold double the quantity. Tie a bladder over the mouth of the bottle, and stick a large pin into it; digest in a gentle heat, and shake the contents repeatedly, always removing the pin at those times to allow passage for the air from within; when the soap is dissolved, filter the liquid through paper, to free it from all impurities; then scent it with essence of lemon, bergamot or any other that may be more agreeable. A small quantity of this oil will lather with water like soap, and is much superior for washing or shaving.

To extract Essence from Flowers.

Procure a sufficient quantity of the petals of any flowers having an agreeable fragrance; have layers of cotton thinly carded, and dip them into fine Florence oil; sprinkle a little fine salt on the flowers, and lay them in a layer of cotton, then a layer of flowers, till you have filled an earthen jar, or wide mouthed bottle quite full. Tie it over with a bladder, and place it to the heat of the sun in a southern aspect, and in a fortnight or three weeks you may squeeze from the

mass a fragrant oil, little inferior (if that flower is used) to the very dear and highly valued oil, Otto of Roses.

Quintessence of Lavender, or other Aromatic Herbs.

Take the blossoms off from the stalks, which must be fresh cut at sun-rising in warm weather; spread the blossoms on a white linen cloth, and let them lay twenty four hours in the shade; then stamp or bruise them and put them immersed in warm water into a still near the fire, and infuse them for five or six hours, closely covered so that nothing may evaporate; then take off the covering, and put on the helm as quick as possible, luting it carefully. In the beginning draw off half the quantity of water you put in. If you take away the receiver, you will perceive the quintessence on the surface of the water, which you may easily separate from it. Then put back the distilled water, and distil it again till no more quintessence appears on the water. This water may be distilled four or five times over, according as you perceive the quintessence on it.

The best distilling utensils for this work, are those for the *balneum mariae*, or sand bath; or you may distil the ingredients over the fire after the common method.

But if it is intended to make quintessence for waters, you may make use of common salt, to extract the more quintessence of any blossom.

Infuse four pounds of blossoms of any aromatic plant in six quarts of water. If you ferment your infusion with salt, add half a pound of common salt to it.

TO REMOVE STAINS, AND SPOTS, &c. FROM CLOTH, &c.

Balls for Removing Spots from Cloths in general.

Dry fuller's-earth so that it will crumble into powder; moisten it with the clear juice of lemons, adding a small quantity of American pearl-ash; work the whole carefully together, till of the consistence of a thick elastic paste; form them into small balls, and let them be completely dried by the heat of the sun.

To take Spots out of Silk, Linen, or Woollen.

Grind an ounce of pipe-maker's clay, with spirits of wine, and spirits of turpentine, of each twelve drops, and rub the spots with the mixture. You must wet with this composition when you use it, and let it remain till quite dry, then rub it off, and the spots will disappear.

Real spirits of salts diluted with water, will remove iron-moulds from linen; and sal-ammoniac, and lime will take out the stains of wine.

Easy Method of discharging Grease Spots from Woollen Cloths.

Pipe-clay, or fuller's earth, wetted and put on an oil spot absorbs the oil as the water evaporates, rub the part briskly with a piece of clean woollen rag, shifting it as it becomes dirty; or, place a piece of blotting paper on the spot, and press it with a hot iron, moving the paper when you perceive it to be spotted.

To take out Stains of Grease from Silk or Woollen.

Mix three ounces of French chalk, and five ounces of pipe-maker's clay powdered, with three ounces of spirits of wine. Make them up into rolls about three inches in length, and dry them, this you will find to be a never

failing remedy for removing grease from woollen and silks.

You may apply it by rubbing on the spot either wet or dry, and brushing the place well afterwards.

To remove Spots from Cloths, Stuffs, Silks,
Cotton, or Linen.

Put about the quantity of a walnut of fine pot-ash into half a gallon of spring water, with a lemon cut in slices; mix them well together, and let them stand two days in the sun; then strain off, and bottle the clear liquor for use. This water will remove all spots of grease, oil or pitch, from hats, as well as from cloths, stuffs, silk, linen, and cotton. As soon as the spot is removed, wash the place with clear water; if the cloths are of a dark colour, weaken a spoonful of the mixture with water, for fear of moving or changing the colour.

Spots of grease in cloth may likewise be removed by using soap and water, with a nail or tooth-brush, and then wiping off the lather with a wetted cloth. Pitch may be removed from cloth, &c. with spirit of turpentine, or essence of lemon.

An easier method with woollen cloths is to scrape off hard tallow with the edge of a teaspoon, and then rub the part briskly with a piece of clean woollen rag, shifting it as it becomes dirty; or, place a piece of blotting paper on the spot, and press it with a hot iron moving the paper when you perceive it to be spotted.

To remove Spots from Silk.

Rub the spots with spirits of turpentine, which in exhaling, will carry off the oil, or grease, that causes the spot.

To take Wax out of Velvet of all Colours, except
Crimson.

Apply a thick piece of crumby wheaten bread, toasted

before the fire, while quite hot to the part spotted with wax. When cool, apply another piece as before, and continue the application till the wax is removed.

To remove Spots of Ink.

Wet the place, as soon as possible, after the accident has happened, with juice of sorrel, or lemons, or with vinegar, and rub it well with the best white hard soap.

Another Remedy against Ink, just spilled.

If the ink is spilled on any part of dress you have on, let one person hold the spotted part between his hands over a bason and rub it, while another pours water gradually upon it, and continue the operation till the spots disappear; if the article is at liberty, let it be dipped into a bason filled with water, and there squeezed and dipped in again, changing the water plentifully every two or three squeezes. Should ink be spilled on a cloth table cover, it may immediately be taken up with a tea-spoon so clean, that scarcely any water will be wanted afterwards, provided it is done instantly, the down of the cloth preventing the ink from sinking in immediately, or of any other liquid (except oil); but should it have laid on some time provided the place is still wet, by pouring on it clean water by little and little at a time, gathering it up again each time with a spoon, pressing hard to squeeze it out of the cloth into the spoon; by this method, you will at last bring it to appear as if no such accident had happened.

To take out Iron-moulds from Linen.

Hold the spot on the cover of a tankard, or metal tea-pot of boiling water, and rub it with juice of sorrel, and a little salt; when the cloth has thoroughly imbibed the juice, wash it in lye.

A substitute for salt of sorrel is made thus: take three parts of alum pulverized, six parts of crystals of tartar also in powder, use them in the same manner as salt of sorrel.

Easy Method of removing Stains from Scarlet, or Velvet of any Colour.

Take soap wort, bruise, and strain out the juice, and add to it a small quantity of black soap. Wash the stains with this liquor, letting it dry between whiles, by pursuing this method, the spots will entirely disappear in a day or two.

To remove Fruit-stains and Iron-mould from Linen or Cotton Cloths.

Moisten the spot with water, and hold the part over a lighted match so as to let it receive the fumes of the brimstone, which will soon remove the stain. Weak muriatic acid is preferable for iron-moulds, if assisted with heat; as by laying the cloth on a tea-pot or kettle filled with boiling water.

To remove Spots of Grease from Paper.

Scrape some pipe-clay very fine, lay thereon the sheet having the spot; and cover the spot in like manner with the clay; cover the whole with a sheet of paper; then apply a hot iron for a few seconds. Remove the dust taken up by the grease, with Indian-rubber, and the paper will be found restored to its original state.

Another Method to remove Grease from Paper, is to take an equal quantity of flowers of sulphur, and roach alum, burnt, finely powdered together; wet the paper a little, and put a small quantity of the powder on the spot, rubbing it gently with your finger, and it will soon disappear.

To remove Spots of Grease from Books and Prints.

Gently warm the paper stained with grease, or wax, &c. and then take out as much of it as possible with blotting paper. Then with a small brush, or pencil, dipped in the essential oil of well rectified spirits of turpentine, at almost a boiling heat, draw it gently over both sides of the spot, which must be kept warm. Repeat this operation as often as the thickness of the paper, or the quantity of the fat body imbibed by it may render necessary. When the grease is entirely removed, take the following method to restore the paper to its original whiteness, which will not be effected by the first process. Dip another pencil, or small brush, into highly rectified spirits of wine, and draw it in like manner over the stain, and particularly round the edges, to remove the border that would still remain.

These means used with proper caution, will entirely remove the spot, the paper will resume its original appearance, and if written on with common ink, or printed on, neither will experience the least alteration.

Acid to remove Stains, &c, from tanned Leather.

Put half a pint of water into a bottle, then add to it a quarter of a pint of nitrous acid, and afterwards, half an ounce of salt of lemons. When the heat occasioned by this mixture has subsided, add half a pint of skimmed milk; shake them occasionally for three or four days, and it will be fit for use.

Before using the above liquid, clean the surface of the leather from all grease, dirt, &c, with a brush and soft water. Then scrape on it a little white sand, or Bath brick; add a little of the liquor, and with a brush scour it well, repeating the process till the whole

has been gone over; then with a clean sponge and water, wash it well; and let the leather dry gradually, and it will appear like new. If you wish to make it a fine brown tinge, brush it with a hard brush, a little before it is dry.

EFFICACIOUS REMEDIES for DESTROYING VERMIN that infest HOUSES.

To destroy Rats.

Cut some sponge in small pieces, and fry it, or dip it in honey, and place it where they frequent, this will distend their intestines, and effectually destroy them.

Another Method to destroy Rats.

Rub bird-lime round the holes by which they enter, and smear all parts likely to daub their coats; for though a very nasty vermin in other particulars they are exceeding curious of their fur, which if once daubed with this stuff, will be so troublesome to them; that they will scratch their skin from their backs to get rid of it, and will be sure to leave the place where they have been treated in this manner.

Another Way to destroy Rats or Mice.

Make flour from malt, mix it into a stiffish paste with butter, and add two or three drops of oil of anniseed; bait your traps with balls made with this mixture, and if you are swarming with them, you will by this means be sure to take them all.

To take Rats alive.

A better method to take rats alive, would be to

feed them regularly for a fortnight in any place that they infest. Let the hole by which they enter, be previously fitted with a sliding door to which a long string must be fixed, to close it when they come to feed ; by this means any apartment may be converted into a spacious rat-trap.

A new, simple, and effectual Method of driving
away Rats.

A mill, some years ago, being much infested with rats, the miller one day caught, and killed one of them ; he then singed all the hair off its body, &c. till its skin and legs, became stiff by the operation. In this condition he placed it by the side of a heap of corn, where it stood, with pricked up ears, and tail, for some time ; no rat daring to come near it. The mill was in a short time cleared of these vermin, and has continued so ever since.

Cheap and efficacious Method of destroying Rats,
communicated by Dr. Taylor to the Manchester
Agricultural Society.

Near the place infested by rats, place on a tile, or slate, two or three spoonful of dry oatmeal, laid thin and pressed flat, so as to ascertain with greater ease what has been taken away. As the rats, if not interrupted, will come there regularly to feed, you must continue to supply them with fresh oatmeal for two or three days ; and then, well mixing only three drops of oil of anniseed with five or six spoonful of dry oatmeal, feed them with this, two or three days more. Then for one day give them only half the quantity of this mixture, and next day, prepare the following : a quarter of a pound of dry oatmeal, scented with six or seven drops of oil of anniseed, and half an ounce of carbonated

barytes, first pounded and sifted through a fine muslin or cambric. Let this be mixed thoroughly with the scented oatmeal, and laying it on the slate or tile, let them eat it, without interruption, for four and twenty hours. A few hours after eating any of this mixture, the rats may frequently be seen running about, as if drunk, or paralytic; but in general they at last retire to their haunts, and die.

Rats being very sagacious, it may be proper, when they have eaten only a small quantity of the mixture in the twenty-four hours, to leave the remainder for twenty-four hours longer; and then burn what remains; as when wanted a fresh mixture may be prepared at so trifling an expence. To prevent accidents to children, and domestic animals, the place where this mixture is exposed to the rats, should be kept securely shut up; which will likewise prevent the rats from being disturbed; for though this preparation is not so dangerous as those commonly used for the destruction of rats, and is used in medicine, yet if taken improperly, will prove fatal, if not timely prevented by emetics. Oil of anniseeds, though it renders this mixture disagreeable to dogs, and many other animals, is alluring to rats when used in small quantities. The carbonated barytes, adds Dr. Taylor, may be procured in large quantities at the lead mines near Chorley, in Lancashire, the proper sort is tasteless, nearly transparent, and effervesces with acids; is moderately hard, and striated. It is called *ærated barytes*—*terra ponderosa ærata*,—and sometimes, by the miners *ponderous spar*. It may likewise be purchased at a cheap rate of Messr. Brown and Mawe, Tavistock-street, and other collectors of minerals.

To prevent Rats from burrowing in Houses.

Rats may be effectually prevented from burrowing under the foundations of houses, by an offset of brick

or stone, about two feet in breadth, and a foot and a half below the surface; and carrying up a perpendicular wall from the edge of the offset, to within a few inches of the ground. Adopting the same plan on the *inside* will prevent these vermin from burrowing in cellars; for they always burrow close to a wall; finding therefore their perpendicular course disturbed, they will take a horizontal direction, as far as the offset continues, when finding themselves stopped again by the outside wall, they will ascend and go off.

Persons, whose ice-houses, granaries, and cellars of their dwelling houses have suffered by these vermin, will undoubtedly deem this a most important article.

To destroy Beetles.

The method of destroying this disagreeable insect, is to lay a little treacle on a piece of wood, a float, in a broad dish or pan of water, at night when the fire is put out. They being so fond of treacle that they will even struggle to gain it while in the agonies of death.

Another Method.

Some small lumps of unslacked lime, put into their holes, or the chinks from which they issue, will effectually destroy them: or if very numerous about the floor, some lime may be scattered about it, at night or going to bed.

To destroy Crickets.

Mix a little white arsenic powdered, with some roasted apple, and put a little of the mixture into the cracks or holes in which they harbour, they will eat this, and be consequently destroyed.

To drive Crickets away.

Through a superstitious notion that crickets bring

good luck, these disagreeable insects, are often preserved. Persons not having faith in this notion, and wishing to get rid of them, may drive them away with loud sounds, or may destroy them with the smoke of charcoal. Cock-roaches are likewise killed by the smoke of charcoal.

To destroy the Blatta, or Cock-roaches.

Fill a glazed baking dish, with small beer sweetened with coarse brown sugar, set it in the place infested with this vermin, place a piece of board aslant against it as a bridge, for them to ascend. This will be found a most excellent remedy.

To keep off Flies.

Camphor placed on or near what you wish to protect from them, will effectually keep them off.

To make a Fly Water.

The preparations, generally sold for the destruction of Flies, either as fly water, or powders, are variously disguised poisons, very dangerous to use, and has often proved fatal to the human species (namely solutions of arsenic, mercury, &c.) The following preparation may be used without the least danger to the lives of children, or other incautious persons, and is to the full as fatal to flies, as the most deadly poison. Dissolve two drachms of the extract of quassia, in half a pint of boiling water; to which add a little syrup, or coarse sugar, pour this liquor into saucers, or plates. The flies are exceedingly fond of this food, and it will inevitably destroy them.

Remedy against Fleas.

The fresh leaves of penny-royal sewed up in a bag and laid in a bed, will have the effect of driving them away.

Or a room being well fumigated with brimstone, will have the same effect.

To destroy Bugs, and Worms in Wood.

It has been discovered that wood being well rubbed with a solution of vitriol, will prevent bugs or other insects, from harbouring in it. Should you wish to increase the strength of this remedy, boil some apples of coloquintida in water, and afterwards, dissolve some vitriol in it. Let the bedstead, with all the wood about it, and the wainscoting, be well anointed with this liquor, and they will ever after be clear from worms and bugs. If a wall should want washing, the solution of vitriol will be sufficient for the purpose, taking care to wet well into the cracks, and holes, where you suspect they may harbour.

To destroy Bugs.

It is next to an impossibility, in large towns, and cities, to guard against this noxious vermin. But they never become very troublesome to cleanly persons, who at least twice a year, have their beds examined, and all the joints oiled with sweet oil, except they should have the misfortune to inhabit a house, whose former possessor, was not so cleanly as to prevent their getting a head, and entrenching themselves in the walls, and ceiling.

In such a case, let the chimney, and windows, be pasted up with paper, so as to be perfectly air-tight; take an earthen pan nearly filled with sand, and strew on the sand a mixture of brimstone, and salt-petre, in powder, and using proper precaution to prevent damage, set it on fire, immediately shutting the door, and paste up all the joints, so that none of the effluvia may escape; this will be found an effectual remedy if properly done. It is necessary to observe, that all coloured hangings, or any thing, that might

possibly be injured by this vitriolic gas should be previously removed from the room. After some hours fumigation, the doors and windows should be thrown open, taking care of breathing the air of the room as little as possible.

There being, however, a difficulty in forming a sufficient quantity of this vitriolic acid gas, (which is heavy and not very expansible) as to penetrate completely into all the crevices where the insects harbour, it seems reasonable to suppose that the oxymuriatic gas, (which is at least as strong a poison to animals), as the other would prove so to the bug, This is much more easily applied, and is more expansible.

Another Method.

Take half a pint of the highest rectified spirits of wine, (such as is burnt in lamps,) that will burn away without leaving any moisture behind; half a pint of spirits, or new distilled oil of turpentine; mix them together, and add half an ounce of camphor in small bits; which will dissolve in a few minutes, shake them well together, wet very well the bed or furniture in which these vermin harbour and breed; with a sponge or brush dipt in this mixture; and though they swarm ever so much, it will infallibly kill them, and destroy their nits; provided the bed or furniture be thoroughly wetted with it, (the dust being first brushed, and shook off), which will prevent the least damage, stain, or soil, to the finest damask or silk bed. The quantity here directed to be mixed, and which will cost a mere trifle, will effectually clear any one bed, be it never so swarming. If a bug be touched with a drop of this mixture it will die instantly; should any appear, after this operation, you may rely on it, it was for want of well wetting the lacing, &c. of the bed, or the foldings of the linings, or the curtains, near the rings, or the joints, or the holes in and about the bed, and head-boards, it will be necessary to wet them

well again with the mixture, —pouring some into the joints or holes, where the brush or sponge cannot reach, which will not fail to destroy them effectually. Some bedsteads that have much wood work, cannot be thoroughly cleaned without being taken down, but others that can be got at easily, so as to do them as they should be, will not require that trouble.

Note—The mixture dries in as fast as it is used, and the smell it occasions will go off in two or three days, it is very wholesome, and to many persons, far from being disagreeable. Remember, to shake the bottle well ; whenever you use the mixture, and that it must be done by day light, as by using a candle you would endanger the mixture's taking fire, as all the ingredients are highly inflammable.

VARIOUS USEFUL RECIPES RESPECTING WEARING APPAREL, &c. &c.

To preserve Woollens, Furs, &c. from Moths.

Woollen-drapers are in the practice of putting bits of camphor, about the size of a nut, wrapped in paper on different parts of their shelves, among their cloths ; this with brushing the cloths, three or four times a year, keeps them entirely from moths ; this easy remedy applied to boxes and drawers, where furs or woollens are kept, will be found to answer the purpose. Many persons put a tallow candle into their muffs when they lay them by.

Another easy Method of preventing Moths in Furs,
Woollens, &c.

Let the woollens, stuffs, or furs, together with the boxes, and drawers in which they are kept, be sprinkled with spirits of turpentine ; the unpleasant smell of which

will quickly evaporate, on their being exposed to the air, when wanted for use. Sheets of paper, moistened with spirits of turpentine, and placed under, over, and between woollen cloths, &c. is practised by many persons, and found to be an effectual remedy.

To keep Moths, or other Insects, &c. from Clothes.

Put some aromatic herbs, or a piece of camphor, in a linen bag, into the drawers, among linen or woollen clothes, which will prevent either moth or worm from coming near them.

Preventatives against Moths.

Shavings of cedar-wood, and tobacco-leaves, are both excellent preventatives against the ravages of the moth. A sufficient quantity of the former, or a piece of the wood, large enough to emit its peculiar odour to whatever is contained in the box, or drawer, in which it is placed; will effectually preserve them from the moth; it being a well-known fact, that in libraries where there are books with Russia leather bindings, which is tanned with cedar, no moth or worm will commit any deprecation.

Tobacco-leaves placed in the folds of woollen cloths, is an excellent remedy; it will be necessary to examine them at least once, every six months, in order to renew the leaves if necessary.

To clean Silks, Cottons, and Woollens.

The following method is very highly recommended as excellent for cleaning silks, cottons, and woollens, without damaging the colour or texture of the same.

Grate some new potatoes, in clean water to a fine pulp, then pass the liquid matter into another water, through a coarse sieve; let it stand, without being disturbed till all the fine white particles of the potatoes have subsided: then pour the liquor from the sediments, and preserve it

for use. When an article is to be cleaned, lay it on a clean linen cloth, on a table, and with a clean sponge dipped in the potatoe liquor, sponge it, till the dirt is perfectly separated from the article; then wash it in clean water several times. Two middling sized potatoes will be sufficient for a pint of water.

The white fecula, or sediment, will answer the purpose to use like tapioca, and make a most nourishing food, with soup or milk, or may be used to make starch or hair-powder. The coarse pulp, which remains in the sieve, is of excellent use for cleaning worsted furniture, tapestry, carpets, and other coarse goods. The mucilaginous liquor will clean all sorts of silks, cottons or woollen articles, without the least injury to the colour. It may likewise be used for cleaning oil paintings, or furniture, that is soiled. Dirtied painted wainscots may be cleaned by wetting a sponge in this liquor; and then dipping it in fine clean sand, and afterwards washing the wainscot with it.

To stop the Rapidity of Flames, when Females or Children's Dresses accidentally take Fire.

A woollen cloth should always be kept in nurseries and sitting-rooms, where there are fires, laid loose on the table, or some other piece of furniture, this being always at hand, might be, in case of accident easily resorted to; this being wrapt round the flames or pressed tightly against them, would, by excluding all air, in most instances, extinguish the fire immediately. A green baize cloth, being a neat cover for furniture, and being very pliable, is recommended for this purpose; and if known in the family as the *Stifling Cloth*, it would most undoubtedly be resorted to, in cases of accident by any person present. It is necessary to observe, that the baize should be of a close texture. When a baize cloth is not at hand, a blanket, cloth cloak, or a man's coat, &c. should be instantly applied.

Hint respecting Women's and Children's Clothes catching Fire.

The females in every family should be told, and it should be particularly impressed on the minds of Children by shewing them, that flames always tend upwards, and consequently, in case of accident, that so long as they continue in an upright posture, the fire generally beginning at the lower part of the dress, becomes stronger in proportion as it rises, meeting with additional fuel; by which means the head, and neck, being most exposed to the flames, must necessarily be most injured. In a case of this kind where a person's clothes, who is alone, happens to take fire, and she cannot extinguish the flames by immediately throwing the clothes over the head, and rolling and lying on them; throwing herself at full length on the floor, and rolling thereon, will very probably preserve her from great agony, and possibly save her life. Though this method may not extinguish the flames, it will to a certainty retard their progress, and afford opportunity for assistance, and is practicable for aged and infirm persons. A hearth rug, (or a carpet that is not fastened down to the floor), instantly wrapped round the head, and body, is an almost certain remedy in these cases.

Remedy to prevent Clothes from catching Fire.

The most effectual remedy to prevent these distressing accidents, is to have high wire fenders, placed before the fire-place, such as have of late years become almost general, and a wire screen or guard to fit the opening of the grate, containing the fire, and made to hang on the bars.

A Composition to restore Scorched Linen.

Boil two ounces of fuller's-earth, one ounce of hen's dung, half an ounce of mottled soap, and the juice of two good sized onions, in half a pint of vinegar; till it is

of good consistency. If the scorch has not gone quite through, and actually consumed the threads, it may be restored by this composition used in the following manner. Spread some of it pretty thick all over the damaged part, and let it dry on; and afterwards let it be well washed two or three times, and the place will appear as white, and as perfect as it was before.

To clean Silk Stockings.

Wash them, first in white soap liquor, only lukewarm, to remove the rough dirt, then rince them in clear cold water, and then wash them well in a fresh soap liquor. Then prepare a third soap liquor, which must be made strong, to which add a little stone blue, tied up in a piece of flannel, till the liquor is sufficiently tinged; then take it out, and wash your stockings well in it, and wring them out as dry as you can. Then dry them so as to retain only a little moisture; then stove them with sulphur, after which, put two stockings one over the other on the wood leg, being particular in placing the two fronts, or outsides, face to face, afterwards polish them with the glass rubber.

Observe, the two first soap liquors, must be only lukewarm, but the last must be as hot as you can but just bear your hand in it.

By only adding a little gum to the last soap liquor, — blonds, and gauzes, are whitened exactly in the same manner.

Useful Hints respecting Bedclothes, Cushions, Mattresses &c.

It is a fact, that ought to be well known, that the purity of wool, and feathers employed for mattresses, and cushions, is a matter of the first consequence in respect of health. Animal emanations may, under many circumstances be considered prejudicial. But

the danger is much increased, when the wool is impregnated with the sweat, and excrementitious parts of persons, who have experienced putrid, and contagious diseases. Bed clothes therefore cannot be too often under these circumstances washed; and the wool of mattresses, beat, carded, and cleaned. All prudent persons will undoubtedly avail themselves of this precaution.

In most situations, it would not only be very easy, but also very effective, to fumigate them with muriatic gas.

To prevent danger from Wet Clothes.

After getting wet, keep walking about if possible to continue [the circulation of the blood without approaching a fire, or going into too warm a place, so as to occasion a sudden heat, till some time after you have been able to procure dry clothes.

To perfume Linen.

Take rose leaves dried in the shade, some cloves beat to a powder, and some scraped mace, mix them together, put the composition into little bags, and keep one or more in each box, or drawer, with your linen.

To raise the Surface or Pile of Velvet, when pressed down.

Warm a smoothing-iron moderately, cover it with a wet cloth, and hold it under the velvet; the vapour that arises from the wet cloth, will, with the assistance of a rush wisk, cause the pile of the velvet to rise.

To purify Wool, infested with Insects.

This process consists, in putting a pound and a half of allum, into three pints of boiling water, with

the same quantity of cream of tartar, diluted in twenty three pints more of cold water. Let the wool continue immersed in this water some days, after which it must be washed and dried. Having undergone this operation it will be no longer subject to the attacks of insects.

To render Cloth, Water-proof.

Melt an ounce of white wax, and add to it, one ounce of spirits of turpentine into which, when thoroughly mixed and cold, dip the cloth, and hang it up to dry. By this easy and cheap method, muslins as well as the thickest and strongest cloths, will be rendered impenetrable to the heaviest rain, without filling up the pores, or doing the least injury to coloured cloths.

To prevent Gentlemen's Hats being spotted after a Shower of Rain.

When your hat is wet from rain, or any other cause, shake out as much of it as you possibly can; then with a clean handkerchief, or linen cloth, wipe it carefully, observing that in so doing to keep the beaver flat, and smooth, by wiping in the direction in which it was first placed, after which fix it in the original shape with your hands, putting into it a stretcher to keep it so, and hang it up at some distance from the fire to dry. In four or five hours after, or the next morning, lay your hat on a table, and with a soft brush, continue to brush it round and round several times, in the proper direction, and your hat will not have sustained the least injury from the rain.

If you wish to put a gloss upon it, take a flat iron, moderately heated, and pass it gently over the hat two or three times; afterwards brush it carefully, and it will appear nearly as handsome, as when new.

A black Varnish for old Straw or Chip Hats.

Take half an ounce of the best black sealing-wax, and powder it fine, of rectified spirits of wine, two ounces; put the powder, with the spirits into a four ounce phial, and, digest them in a sand heat, or near a fire, till the wax is dissolved; lay it on warm, with a fine, soft brush in the sun, or before a fire. This composition gives a good stiffness to old straw hats, resists the wet, and produces a beautiful gloss, equal to new. If your hat is very brown, it should be previously brushed off over two or three times with ink; and dried before the varnish is used. It is probable that spirits of turpentine would answer as well as the spirits of wine.

Pernicious Error of putting Spirits into Boots and Shoes to prevent taking Cold.

The custom of pouring spirits into boots, or shoes, when the feet have got wet, with a view to prevent taking cold, (though very common) is a practice founded in misconception, and prejudice, and very often proves fatal, by bringing an inflammation, and consequently an obstruction in the bowels. This practice has been adopted on the supposition that, because spirits, when drank, excite an universal warmth, and restore the circulation in the extremities, that they must do the same when applied to the extremities themselves. But quite the reverse happens. Fluids, when evaporating, produce cold; and the lighter or more spirituous the fluid, the more quickly it evaporates, and consequently a greater degree of cold is generated. You may prove this by a very simple experiment. Let one hand be wetted with spirit, and the other with water, and hold them both up in the air to dry, the hand wetted with the spirit will feel infinitely colder than the other, or if you treat the bulbs of two thermometers in the same manner you

will observe the mercury of the one to fall much more rapidly than the other. Whatever danger, therefore, arises from cold or wet feet, it is generally much increased by the practice alluded to. If spirits are at all resorted to as a remedy, it ought, undoubtedly to be taken internally.

To prevent Shoes or Boots taking in Water.

Two ounces of yellow wax, two ounces of turpentine, and half an ounce of Burgundy pitch, to a pint of drying oil, melt them carefully over a slow fire. If new boots or shoes are rubbed with this mixture, either in the sun-shine, or at a little distance from a fire, with a soft brush or a sponge, as often as they become dry, until the leather is fully saturated, they will wear much longer and become impervious to the wet, they will likewise acquire a pliability and softness that will prevent the leather from ever shrivelling. It is to be observed that boots or shoes prepared in this manner, ought not to be worn till they are perfectly dry and elastic, otherwise their durability would rather be diminished than increased.

To prevent Snow, or Rain from penetrating the Soles of Boots or Shoes in Winter.

This simple, though most effectual remedy is nothing more than melting a little bees-wax and mutton suet together in a pipkin, till it is in a liquid state; and then rubbing some of it slightly over the edges of the sole where the stitches are, which will repel the wet, and not in the least prevent the blacking from covering and shining as usual.

To clean Boot Tops, or any tanned Leather.

Boil a quart of milk, and let it stand till cold; then take an ounce of spirits of salts; and one ounce of oil of vitriol; shake them well together; and then add an

ounce of red lavender. You may if you approve it put half a pint of vinegar, with the white of an egg beat up to a froth.

**The Genuine Preparation of the Famous Chemical
Liquid for cleaning Boot Tops, &c.**

Many of the liquids, sold under various denominations for the purpose of cleaning and restoring the colour of boot tops, &c. are found to answer the purpose in a very imperfect manner, and some of them to be very injurious to the leather. The following genuine receipt may be fully relied on, for actually producing this desirable effect; as well as for readily taking out grease, ink spots, and the stains occasioned by the juice of fruit, red port wine, &c. from all leather or parchment without injuring them in the least. Mix in a phial, one drachm of oxymuriatic of potash with two ounces of distilled water; and when the salt is dissolved, add two ounces of muriatic acid. Then shaking well together, in another phial, three ounces of rectified spirit of wine with half an ounce of the essential oil of lemon, unite the contents of the two phials, and keep the chemical liquid thus prepared closely corked for use. The chemical liquid should be applied with a clean sponge, and dried in a gentle heat; after which, the boot tops may be polished with a proper brush to appear like new leather.

**Easy method of cleaning Boots and Shoes in the Winter
time so as to prevent soiling the Person, the
Clothes, or the House.**

When you take off your boots or shoes that are covered with dirt, with the back of a case-knife, or a piece of wood cut thin at the edges like a stationer's paper-knife, scrape off the dirt with the same, as clean as possible, which will be done very easily while they are wet. Then with a small piece of wet flannel or a wet sponge,

wipe off the remaining dirt which you could not effect with the knife. Then place them in a dry room at a convenient distance from the fire, for a few hours, and they will take the blacking well and bear as fine a polish as if they had not been wetted. If proper attention is paid to this process, you will scarcely soil your fingers, and much trouble will be saved in the extra brushing required if the dirt is suffered to dry on.

To make a good Liquid Blacking.

Add to a pint of vinegar, half an ounce of vitriolic acid, half an ounce of copperas, two ounces of sugar-candy, and two ounces and a half of ivory black; mix the whole well together.

Another.

Ivory black three ounces, sugar-candy one ounce, oil of vitriol one ounce, spirits of salts one ounce a table-spoonful of sweet oil, and a pint of vinegar. First mix the ivory black and sweet oil together, then the lemon and sugar-candy, with a little of the vinegar to qualify it, then add the spirits of salts and vitriol, add the remainder of the vinegar, and mix them all well together. Observe that the last ingredients add much to the last lustre of the blacking, and prevent the salt and vitriol from injuring the leather.

Another.

Take a quarter of a pound each of ivory black, and brown sugar, a piece of tallow about the size of a walnut, a table-spoonful of flour, and a small bit of gum-arabic,—make a paste of the flour with a little water, melt the tallow and put to it hot, then the sugar, and afterwards mix the whole well together in a quart of water, and you will have a beautiful shining blacking, without any destructive ingredients.

Another.

Ivory black two ounces, brown sugar an ounce and a half, sweet oil half a table-spoonful; mix them well together, and then gradually add half a pint of small beer; this is a good shining Blacking, without any of the dangerous articles.

Blacking Balls for Shoes.

Take of mutton suet four ounces, bee's-wax one ounce, sugar-candy, and gum-arabic, one drachm each, in fine powder; melt them well together over a gentle fire, and add thereto a table-spoonful of spirit of turpentine, and ivory and lamp black sufficient to make it of a good black; while hot enough to run you may make it into balls by pouring it into a tin mould; or let it stand till almost cold, and you may mould in what form you please by the hand.

A peculiarly fine Blacking Cake for Boots and Shoes.

Take four ounces of gum tragacanth, a pint of river water, eight ounces of neat's-foot, or some other softening lubricating oil, eight ounces of superfine ivory black, four ounces of Prussian blue or indigo, finely powdered, one pound of brown sugar-candy; boil this mixture, and when it is of a proper consistence, let it be formed into cakes of such a size that each cake may make a pint of blacking; for smaller quantities use the same proportions.

 MISCELLANEOUS RECIPES OF VARIOUS USEFUL ARTICLES.

To prevent Wounds from mortifying.

Sprinkle sugar on them. Obstinate ulcers may be cured with sugar dissolved in a strong decoction of

walnut shells. The Turks wash fresh wounds with wine and then sprinkle sugar on them.

Small Pox.

In Dr. Lort's copy of Mead *de Variolis* was written what was termed "A curious and infallible preventive against ever catching the Small Pox," as follows.—

Two spoonful of red ochre, such as is used for marking sheep, infused in half a pint of ale, and taken seven mornings successively, fasting.

Corns and Warts.

Apply soft brown paper moistened with fasting-spittle. A few dressings will cure them.

To revive a dull Fire.

Strew powdered nitre on the fire, this is the best bellows that can be used.

To prevent Paper from sinking.

If printing paper which will not bear to be written on, be dipped in allum-water, it may be written on without sinking. This practice was adopted by Pieresc. (*See his life,*) p. 199.

To detect Copper in Liquids.

Spirits of hartshorn mixed with them, turns them blue. Therefore tea is not dried in copper, as an infusion of it, is not turned blue by this mixture. Cyder being passed through brass pots as detected by this experiment.—Dr. Moyes's Lectures.

To detect the Mixture of Arsenic.

A solution of blue vitriol dropped into any liquid in which arsenic has been put will turn it green.

Against Burns, and Scalds.

As soon as you possibly can after the accident, plunge the part burnt or scalded into cold water. Then wet it with linen steeped in rectified spirits, or common brandy. Poultices and all oily applications are to be avoided.

A Corn Plaster.

One ounce of naval pitch, half an ounce of galbanum, dissolved in vinegar, one scruple of ammoniac, and one drachm and a half of diachylon mixed together.—*From La Forest L'Art de soigner les Pieds.*

To raise a Salad quickly.

Steep mustard, cresses, lettuce seed, &c. in aquavita. Mix a little pigeon's dung with some mould, and some powdered slacked lime and sow them. In forty eight hours you will have a salad.

For preserving the Nails.

An ounce of oil of bitter almonds; one drachm of oil of tartar per deliquium; one ounce of prepared crab's-eyes. Mix up with essence of lemon to scent it.

La Forest recommends rubbing the nails with lemon as a detergent.

Economical Use of Nutmegs.

If you begin to grate a nutmeg at the *stalk end*, it will prove hollow throughout; whereas the *same* nutmeg grated from the *other end*, would have proved sound and solid to the last. This circumstance may be accounted for thus;—The centre of a nutmeg consists of a number of fibres issuing from the stalk, and its continuation through the centre of the fruit, the other ends of which fibres, though closely surrounded and pressed by the fruit do not adhere to it.

When the stalk is grated away, these fibres having lost their hold, gradually drop out, and the nutmeg appears hollow; as more of the stalk is grated away others drop out in succession, and the hollow appears through the whole nut. By beginning at the contrary end, the fibres above-mentioned are grated off at their core end, with the surrounding fruit, and do not drop out and cause a hole.

To ascertain the Quality of Nutmegs.

Oil of nutmegs being of great value, it is often extracted from the nutmegs which are exposed for sale, and which are thus rendered of very little value. In order to ascertain the quality of nutmegs, force a pin into them; and if they are good, however dry their appearance, the soil will ooze out all round the pin, from the compression occasioned in the surrounding parts.

Brough.

