

The experienced English housekeeper : for the use and ease of ladies, house-keepers, cooks, &c.; ... consisting of several hundred original receipts, most of which never appeared in print / by Elizabeth Raffald.

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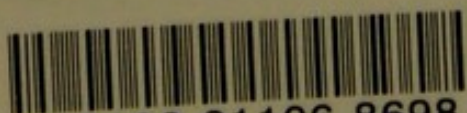
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Published by Davies & Booth, Vicar Lane.

THE EXPERIENCED
ENGLISH HOUSEKEEPER,

FOR THE USE AND EASE OF

Ladies, Housekeepers, Cooks, &c.

WRITTEN PURELY FROM PRACTICE.

DEDICATED TO THE

HON, LADY ELIZABETH WARBURTON,

Whom the Author lately served as Housekeeper.

*Consisting of several Hundred Original Receipts, most
of which never appeared in print.*

PART I. Lemon Pickle, Brown-
ing for all Sorts of Made-Dish-
es, Soups, Fish, plain Meat,
Game, Made-dishes, both hot
and cold, Pies, Puddings, &c.

PART II. All kinds of Confec-
tionary, particularly the Gold
and Silver Web for covering of
Sweet-meats and a Dessert of
Spun Sugar; with Directions to
set out a Table in the most ele-
gant Manner, and in the Modern

Taste, Floating Islands, Fish
Ponds, Transparent Puddings,
Trifles, Whips, &c.

PART, III. Pickling, Potting,
and Collaring; Wines, Vine-
gars, Catsups, Distilling; with
two most valuable Receipts,
one for refining Malt Liquors,
the other for curing Acid
Wines; and a correct List of
every Thing in Season for every
Month in the year.

—  —
BY ELIZABETH RAFFALD.

—  —
A NEW EDITION.

In which are inserted some celebrated Receipts by other modern
Authors,



LEEDS:

Printed and Published by Davies and Booth, No. 48, Vicar-Lane,

[c. 1810?]

LADY ELIZABETH WARBURTON.

PERMIT me, honored Madam, to lay before you a Work, for which I am ambitious of obtaining your Ladyship's approbation, as much as to oblige a great number of my friends, who are well acquainted with the practice I have had in the Art of Cookery ever since I left your Ladyship's family, and have often solicited me to publish for the instruction of their housekeepers.

As I flatter myself I had the happiness of giving satisfaction, during my service, Madam, in your family, it would be still greater encouragement should my endeavours for the service of the sex be honored with the favorable opinion of so good a judge of propriety and elegance as your Ladyship.

I am not vain enough to propose adding any thing to the Experi-

enced Housekeeper, but hope these receipts (written purely from practice) may be of use to young persons who are willing to improve themselves.

I rely on your Ladyship's candor, and whatever Ladies favor this book with reading it, to excuse the plainness of the style; as, in compliance with the desire of my friends, I have studied to express myself so as to be understood by the meanest capacity, and think myself happy in being allowed the honor of subscribing,

Your Ladyship's

Most dutiful,

Most obedient,

And most humble servant,

ELIZABETH RAFFALD.

Preface to the First Edition.

WHEN I reflect upon the number of books already in print upon this subject, and with what contempt they are read, I cannot but be apprehensive that this may meet the same fate with some, who will censure before they either see it or try its value.

Therefore the only favor I have to beg of the public is, not to censure my Work before they have made trial of some one receipt, which I am persuaded, if carefully followed, will answer their expectations; as I can faithfully assure my friends, that they are truly written from my own experience, and not borrowed from any other author, nor glossed over with hard names, or words of high style, but written in my own plain language, and every sheet carefully perused as it came from the press, having an opportunity of having it printed by a neighbour, whom I can rely on doing it the strictest justice, without the least alteration.

The whole work being now completed to my wishes, I think it my duty to render my most sincere and grateful thanks to my most noble and worthy friends, who have already shown their good opinion of my endeavours to serve my sex, by raising me so large a subscription, which far exceeds my expectations. I have not only been honored by having above eight hundred of their names inserted in my subscription, but also have had all their interest in this laborious undertaking, which I have at last arrived to the happiness of completing, though at the expense of my

master or lady to an immediate expense in dressing a dinner for a small company, when at the same time a prudent manager would have dressed twice the number of dishes for a much greater company, at half the cost.

I have given no directions of cuts, as I have found, by drawing answer both for beauty and taste (as a

Description of the Plate.

THE Plate is the design of three stove-fires for the kitchen, that will burn coals or embers instead of charcoal, (which I always found expensive, as well as pernicious to the cooks), and will carry off the smoke of the coals and steam, and smell of the pots and stew-pans; the coals are burnt in cast-iron pots, flat at the bottom, with bars.

A A, Fronts of the stove.

B B, Top of the stove, which is covered all over with cast-iron.

C C, Stove-pots in which the fire is made.

D, The form of the pot, with two vents cast in them, six inches deep at the top, and three wide, as expressed at HH in the pot, and to let the smoke through at H's in the flues.

E E, carried from the fire through the back-wall to the kitchen-chimney, as expressed in the lower plan.

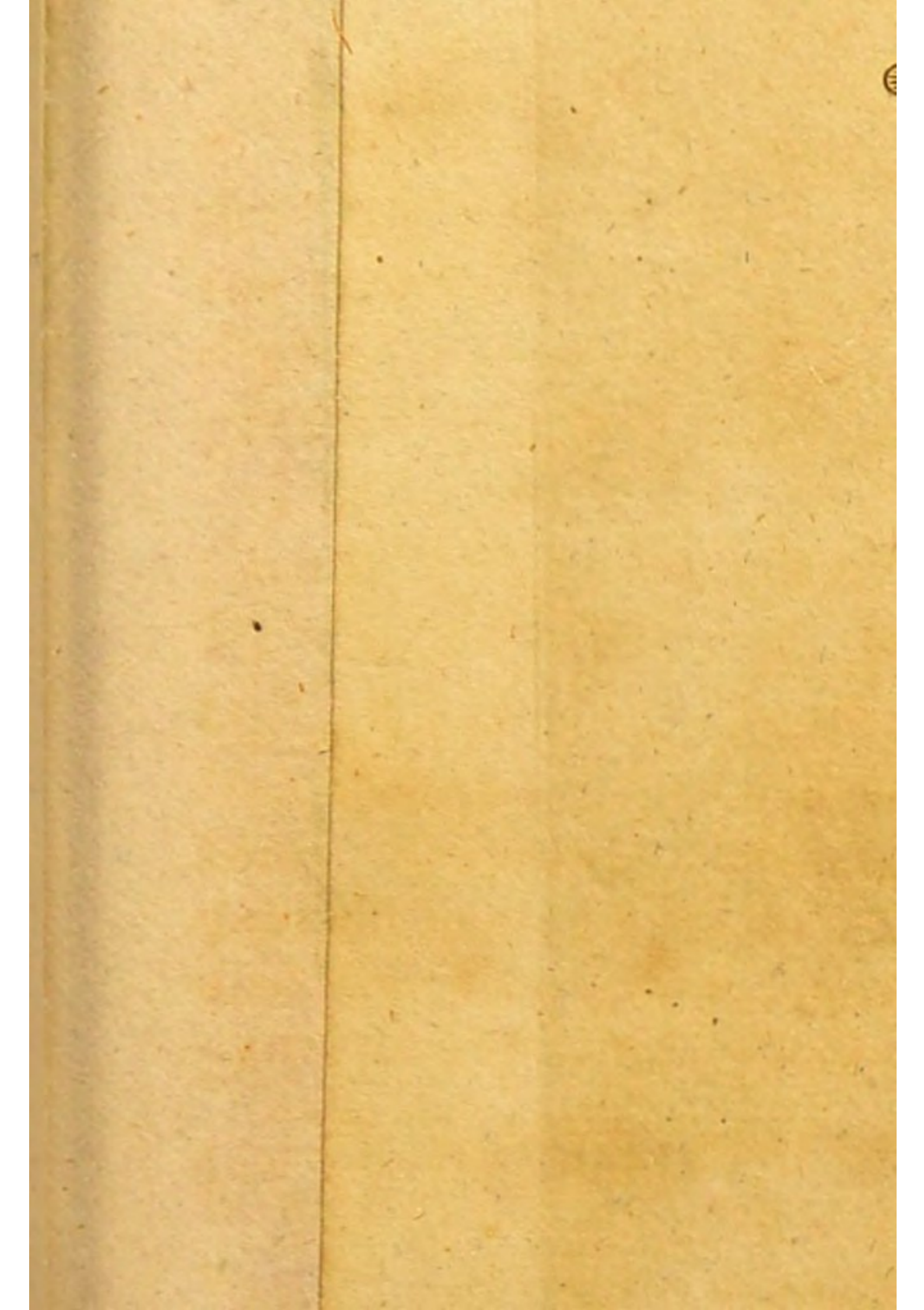
F F, Back-wall.

G, The chimney-breast, betwixt which and the back-wall the steam rises and goes off into the kitchen-chimney, by a vent made into it.

H H, Vents in the pot.

I I, Draughts of the fires, and to receive the ashes.

The scale will give the dimensions.



THE EXPERIENCED

ENGLISH HOUSEKEEPER,

CHAP. I.

Observations on Soups,

WHEN you make any kind of soups, particularly portable, vermicelli, or brown-gravy soup, or any other that has roots or herbs in, always observe to lay your meat in the bottom of your pan, with a good lump of butter; cut the herbs and roots small; lay them over your meat; cover it close; set it over a very slow fire, it will draw all the virtue out of the roots or herbs, and turn it to a good gravy, and give the soup a very different flavor, from putting water in at the first: when your gravy is almost dried up, fill your pan with water; when it begins to boil take off the fat, and follow the directions of your receipt for what sort of soup you are making: when you make old peas soup take soft water; for green peas, hard is the best, it keeps the peas a better color: when you make any white soup, don't put in cream till you take it off the fire: always dish up your soups the last thing; if

it be a gravy soup it will skin over if you let it stand; if it be a peas soup it often settles, and the top looks thin.

To make PORTABLE SOUP for Travellers.

TAKE three large legs of veal and one of beef, the lean part of half a ham; cut them in pieces; put a quarter of a pound of butter at the bottom of a large caldron, then lay in the meat and bones, with four ounces of anchovies, two ounces of mace; cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small; put them in with three large carrots cut thin; cover the caldron close, and set it over a moderate fire; when you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; set it on the fire again, and let it boil slowly for four hours; then strain it through a hair sieve into a clean pan, and let it boil three parts away; then strain the gravy that you drew from the meat into the pan; let it boil gently (and keep scumming the fat off very clean as it rises; till it looks like thick glue; you must take great care when it is near enough that it do not burn; put in Chyan pepper to your taste; then pour it on flat earthen dishes, a quarter of an inch thick, and let it stand till the next day, and cut it out with round tins a little larger than a crown-piece; lay the cakes on dishes, and set them in the sun to dry; this soup will answer best to be made in frosty weather; when the cakes are dry, put them in a

tin box, with writing paper betwixt every cake, and keep them in a dry place. This is a very useful soup to be kept in gentlemen's families, for, by pouring a pint of boiling water on one cake, and a little salt, it will make a good basin of broth. A little boiling water poured on it, will make gravy for a turkey or a fowl; the longer it is kept the better.—*N. B.* Be careful to keep turning the cakes as they dry.

To make a TRANSPARENT SOUP.

TAKE a leg of veal, and cut off the meat as thin as you can; when you have cut off all the meat clean from the bone, break the bone in small pieces; put the meat in a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched, and beat fine; pour on it four quarts of boiling water; let it stand all night by the fire covered close; the next day put it into a well-tinned saucepan, and let it boil slowly till it is reduced to two quarts; be sure you take the scum and fat off as it rises all the time it is boiling; strain it into a punch-bowl; let it settle for two hours; pour it into a clean saucepan, clear from the sediments, if any at the bottom; have ready three ounces of rice boiled in water; if you like vermicelli better, boil two ounces; when enough, put it in, and serve it up.

To make a HARE SOUP.

CUT a large old hare in small pieces, and put it into a mug, with three blades of mace, a

little salt, two large onions, one red herring, six morels, half a pint of red wine, and three quarts of water; bake it in a quick oven three hours; then strain it into a tossing-pan; have ready boiled three ounces of French barley, or sago, in water; scald the liver of the hare in boiling water two minutes; rub it through a hair sieve, with the back of a wooden spoon; put it into the soup with the barley or sago, and a quarter of a pound of butter; set it over the fire; keep stirring it, do not let it boil: if you do not like liver, put in crisped bread steeped in red wine. This is a rich soup, and proper for a large entertainment; and where two soups are required, almond and onion soup for the top, and the hare soup for the bottom.

To make a rich VERMICELLI SOUP.

INTO a large tossing-pan put four ounces of butter; cut a knuckle of veal and a scrag of mutton into small pieces, about the size of walnuts; slice in the meat of a shank of ham, with three or four blades of mace, two or three carrots, two parsnips, two large onions with a clove stuck in at each end; cut in four or five heads in celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy; cover the pan close up, and set it over a slow fire, without any water, till the gravy is drawn out of the meat; then pour the gravy out into a pot or basin; let the meat brown in the same pan, and take care it does not burn; then pour it in four quarts of water; let it boil gently till it is wasted to three pints; then strain it, and

put the other gravy to it; set it on the fire; add to it two ounces of vermicelli; cut the nicest part of a head of celery, Chyan pepper and salt to your taste, and let it boil for four minutes; if not a good color, put in a little browning; lay a small French roll in the soup-dish; pour in the soup upon it, and lay some of the vermicelli over it.

To make an Ox-CHEEK SOUP.

FIRST break the bones of an ox-cheek, and wash it in many waters, then lay it in warm water; throw in a little salt to fetch out the slime; wash it out very well, then take a large stewpan, put two ounces of butter at the bottom of the pan, and lay the flesh-side of the cheek down; add to it half a pound of shank of ham cut in slices, and four heads of celery; pull off the leaves, wash the heads clean, and cut them in with three large onions, two carrots, and one parsnip sliced, a few beets cut small, and three blades of mace; set it over a moderate fire a quarter of an hour; this draws the virtue from the roots, which gives a pleasant strength to the gravy.

I have made a good gravy by this method with roots and butter, only adding a little browning to give it a pretty color: when the head has simmered a quarter of an hour, put to it six quarts of water, and let it stew till it is reduced to two quarts; if you would have it to eat like soup, strain and take out the meat and other ingredients, and put in the white part of a head of celery cut in small pieces, with a little

browning, to make it a fine color; take two ounces of vermicelli, give it a scald in the soup, and put the top of a French roll in the middle of a tureen, and serve it up.

If you would have it eat like stew, take up the face as whole as possible, and have ready cut in square pieces a boiled turnip and carrot, a slice of bread toasted, and cut in small dices; put in a little Chyan pepper, and strain the soup through a hair-sieve upon the meat, carrot, turnip, and bread, to serve it up.

To make ALMOND SOUP.

TAKE a neck of veal and the scrag-end of a neck of mutton; chop them in small pieces; put them in a large tossing-pan; cut in a turnip, with a blade or two of mace, and five quarts of water; set it over the fire, and let it boil gently till it is reduced to two quarts; strain it through a hair-sieve into a clear pot; then put in six ounces of almonds blanched and beat fine, half a pint of thick cream, and Chyan pepper to your taste; have ready three small French rolls made for that purpose, the size of a small tea-cup; if they are larger they will not look well, and drink up too much of the soup; blanch a few Jordan almonds, and cut them length-ways; stick them round the edge of the rolls, slant-ways, then stick them all over the top of the rolls, and put them in the tureen; when dished up, pour the soup upon the rolls; these rolls look like a hedgehog: some French cooks give this soup the name of hedgehog soup.

To make SOUP à-là-Reine.

TAKE a knuckle of veal and three or four pounds of lean beef; put it in six quarts of water, with a little salt; when it boils scum it well; then put in six large onions, two large carrots, a head or two of celery, a parsnip, one leek, and a little thyme; boil them all together till the meat is boiled quite down; then strain it thro' a hair-sieve, and let it stand about half an hour, then scum it well, and clear it off gently from the settlings into a clear pan; boil half a pint of cream, and pour it on the crumbs of a halfpenny loaf, and let it soak well; 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 oiling; then take the yolks of six hard eggs, and the roll that is soaked in the cream, and beat them all together quite fine; then make your broth hot, and pour it to your almonds; strain it through a fine hair-sieve, rubbing it with a spoon till all the goodness is gone through into a stew-pan, and add more cream to make it white; set it over the fire; keep stirring it till it boils; scum off the froth till it rises; soak the tops of two French rolls in melted butter in a stew-pan till they are crisp, but not brown; then take them out of the butter, and lay them on a plate before the fire; and a quarter of an hour before you send it to the table, take a little of the soup hot, and put it to the roll in the bottom of the tureen; put your soup on the fire; keep stirring in till ready to boil, then pour it into

your tureen, and serve it up hot; be sure you take all the fat off the broth before you put it to the almonds, or it will spoil it; and take care it does not curdle.

To make ONION SOUP.

BOIL eight or ten large Spanish onions in milk and water; change it three times; when they are quite soft, rub them through a hair-sieve; cut an old cock in pieces, and boil it, for gravy, with one blade of mace; strain it, and pour it upon the pulp of the onions; boil it gently with the crumbs of an old penny loaf, grated into half a pint of cream; add Chyan pepper and salt to your taste; a few heads of asparagus or stewed spinage both make it eat well and look very pretty: grate a crust of brown bread round the edge of the dish.

To make WHITE ONION SOUP.

TAKE thirty large onions; boil them in five quarts of water, with a knuckle of veal, a blade or two of mace, and a little whole pepper; when your onions are quite soft take them up, and rub them through a hair-sieve, and work half a pound of butter with flour in them; when the meat is boiled so as to leave the bone, strain the liquor to the onions, and boil it gently for half an hour; serve it up with a coffee-cup full of cream, and a little salt; be sure you stir it when you put in the flour and butter, for fear of its burning.

To make BROWN ONION SOUP.

SKIN and cut round-ways, in slices, six large Spanish onions; fry them in butter till they are a nice brown, and very tender; then take them out, and lay them on a hair-sieve to drain out the butter; when drained, put them in a pot, with five quarts of boiling water; boil them one hour, and stir them often; then add pepper and salt to your taste; rub the crumbs of a penny loaf through a cullender; put it to the soup; stir it well, to keep it from being in lumps, and boil it two hours more; ten minutes before you send it up, beat the yolks of two eggs, with two spoonfuls of vinegar, and a little of the soup; pour it in by degrees, and keep stirring it all the time one way; put in a few cloves, if you choose it.—*N. B.* It is a fine soup, and will keep three or four days.

To make GREEN-PEAS SOUP.

SHELL a peck of peas, and boil them in spring water till they are soft; then work them through a hair-sieve; take the water that your peas were boiled in, and put in a knuckle of veal, three slices of ham, and cut two carrots, a turnip, and a few beet leaves shred small; add a little more water to the meat; set it over the fire, and let it boil one hour and a half; then strain the gravy into a bowl, and mix it with the pulp, and put in a little juice of spinage, which must be beat and squeezed through a cloth; put in as much as will make it look a

pretty color ; then give it a gentle boil, which will take off the taste of the spinage ; slice in the whitest part of a head of celery ; put in a lump of sugar the size of a walnut ; take a slice of bread, and cut it in little square pieces ; cut a little bacon in the same way ; fry them a light brown in fresh butter ; cut a large cabbage-lettuce in slices ; fry it after the other ; put it in the tureen with the fried bread and bacon ; have ready boiled as for eating, a pint of young peas, and put them in the soup, with a little chopped mint if you like it, and pour it into your tureen.

To make a COMMON PEAS SOUP.

TO one quart of split peas put four quarts of soft water, a little lean bacon, or roast beef bones ; wash one head of celery : cut it, and put it in with a turnip ; boil it till reduced to two quarts ; then work it through a cullender with a wooden-spoon ; mix a little flour and water, and boil it well in the soup, and slice in another head of celery ; Chyan pepper and salt to your taste ; cut a slice of bread in small dice ; fry them a light brown, and put them in your dish ; then pour your soup upon it.

To make a PEAS SOUP for Lent.

PUT three pints of blue boiling peas into five quarts of soft cold water, three anchovies, three red herrings, and two large onions ; stick in a clove at each end, a carrot and a parsnip sliced in, with a bunch of sweet herbs ; boil

them all together till the soup is thick; strain it through a cullender; then slice in the white part of a head of celery, a good lump of butter, a little pepper and salt, a slice of bread toasted and buttered well, and cut in little diamonds; put it into the dish, and pour the soup upon it, and a little dried mint if you choose it.

GRAVY SOUP thickened with YELLOW PEAS.

PUT a shin of beef to six quarts of water, with a pint of peas and six onions; set them over the fire, and let them boil gently till all the juice be out of the meat; then strain it through a sieve; add to the strained liquor one quart of strong gravy to make it brown; put in pepper and salt to your taste; then put in a little celery and beet leaves, and boil it till they are tender.

To make a WHITE PEAS SOUP.

TO four or five pounds of lean beef and six quarts of water put in a little salt; when it boils, scum it, and put in two carrots, three whole onions, a little thyme, and two heads of celery, with three quarts of old green peas; boil them till the meat is quite tender; strain it through a hair-sieve, and rub the pulp of the peas through the sieve; split the blanched part of three coss-lettuces into four quarters, and cut them about an inch long, with a little mint cut small; then put half a pound of butter in a stew-pan that will hold your soup, and put the lettuce and mint into the butter, with a leek sliced very thin, and a pint of green peas;

stew them a quarter of an hour, and keep shaking them often about; then put in a little of the soup, and stew them a quarter of an hour longer; then put in 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, and pour your soup over it.

To make GREEN PEAS SOUP without MEAT.

IN shelling your peas, separate the old ones from the young, and boil the old ones soft enough to strain through a cullender; then put the liquor and what you strained through to the young peas, which must be whole; add some whole pepper, mint, a large onion shred small; put them in a large saucepan with near a pound of butter; as they boil up shake in some flour; then put in a French roll, fried in butter, to the soup; you must season it to your taste with salt and herbs; when you have done so, add the young peas to it, which must be half boiled first; you may leave out the flour if you do not like it, and instead of it put in a little spinage and cabbage-lettuce, cut small, which must be first fried in butter, and well mixed with the broth.

To make an excellent WHITE SOUP.

TO six quarts of water put in a knuckle of veal, a large fowl, a pound of lean bacon, and half a pound of rice, with two anchovies, a few pepper-corns, two or three onions, a bundle of sweet herbs, three or four heads of

celery in slices; stew all together till your soup is as strong as you choose it; then strain it through a hair-sieve into a clean earthen-pot; let it stand all night; then take off the scum, and pour it clear off into a tossing-pan; put in half a pound of Jordan almonds beat fine; boil it a little, and run it through a lawn-sieve; then put in a pint of cream and the yolk of an egg.—Make it hot, and send it to the table.

To make WHITE SOUP a second way.

BOIL a knuckle of veal and a fowl, with a little mace, two onions, a little pepper and salt to a strong jelly; then strain it, and scum off all the fat: have ready the yolks of six eggs well beat, put them in, and keep stirring it, or it will curdle; put it in your dish with boiled chickens and toasted bread cut in pieces; if you do not like the eggs, you may put in a large handful of vermicelli half an hour before you take it off the fire.

To make CRAW-FISH SOUP.

BOIL half a hundred of fresh craw-fish; pick out all the meat, which you must save; take a fresh lobster, and pick out all the meat, which you must likewise save; pound the shells of the craw-fish and lobster fine in a marble mortar, and boil them in four quarts of water, with four pounds of mutton, a pint of green split peas nicely picked and washed, a large turnip, carrot, onion, mace, cloves, anchovy, a little thyme, pepper, and salt. Stew them on a slow

fire till all the goodness is out of the mutton and shells; then strain it through a sieve, and put in the tails of your craw-fish and the lobster meat, but in very small pieces, with the red coral of the lobster, if it has any; boil it half an hour, and just before you serve it up add a little butter melted thick and smooth, stir it round several times when you put it in; send it up very hot, but do not put too much spice in it.

N. B. Pick out all the bags and the woolly part of your craw-fish before you pound them.

To make PARTRIDGE SOUP.

TAKE off the skins of two old partridges; cut them into small pieces, with three slices of ham, two or three onions sliced, and some celery; fry them in butter till they are as brown as they can be made without burning; then put them into three quarts of water, with a few pepper-corns; boil it slowly till little more than a pint is consumed; then strain it; put in some stewed celery and fried bread.

CHAP. II.

Observations on DRESSING FISH.

WHEN you fry any kind of fish, wash them clean; dry them well with a cloth, and dust them with flour, or rub them with egg and bread crumbs; be sure your dripping,

hog's-lard, or beef suet, is boiling before you put in your fish, they will fry hard and clear, butter is apt to burn them black, and make them soft; when you have fried your fish, always lay them in a dish or hair-sieve to drain, before you dish them up. Boiled fish should always be washed and rubbed carefully with a little vinegar, before they are put into the water; boil all kinds of fish very slowly, and when they will leave the bone they are enough; when you take them up, set your fish-plate over a pan of hot water to drain, and cover it with a cloth or close cover, to prevent it from turning their color; set your fish-plate in the inside of your dish, and send it up; and when you fry parsely be sure you pick it nicely, and wash it well; then dip it in cold water, and throw it into a pan of boiling fat; take it out immediately; it will be very crisp, and a fine green.

To dress a TURTLE of a hundred weight.

CUT off the head, take care of the blood, and take off all the fins; lay them in salt and water; cut off the bottom shell; then cut off the meat that grows to it (which is the *callapee* or fowl;) take out the heart, liver, and lights, and put them by themselves; take out the bones and the flesh out of the back shell (which is the *callipash*); cut the fleshy part into pieces, about two inches square, but leave the fat part, which looks like green (it is called the *monsieur*;) rub it first with salt, and wash it in several waters to make it come clean; then put it in the pieces that you took out, with three bottles of Madeira

wine and four quarts of strong veal gravy, a lemon cut in slices, a bundle of sweet herbs, a tea-spoonful of Chyan, six anchovies washed and picked clean, a quarter of a pound of beaten mace, a tea-spoonful of mushroom powder, half a pint of essence of ham, if you have it; lay over it a coarse paste; set it in the oven for three hours; when it comes out take off the lid and scum off the fat, and brown it with a salamander.—*This is the bottom dish.*

Then blanch the fins; cut them off at the first joint; fry the first pinions a fine brown, and put them into a tossing-pan, with two quarts of strong brown gravy, a glass of red wine, and the blood of the turtle, a large spoonful of lemon pickle, the same of browning, two spoonfuls of mushroom catsup, Chyan and salt, an onion stuck with cloves, and a bunch of sweet herbs; a little before it is enough put in an ounce of morels, the same of truffles, stew them gently over a slow fire for two hours; when they are tender put them into another tossing-pan; thicken your gravy with flour and butter, and strain it upon them; give them a boil and serve them up.—*This is a corner-dish.*

Then take the thick or large part of the fins, blanch them in warm water, and put them in a tossing-pan, with three quarts of strong veal gravy, a pint of Madeira wine, a half a tea-spoonful of Chyan, a little salt, half a lemon, a little beaten mace, a tea-spoonful of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender; they will take two

hours at least, then take them up into another tossing-pan; strain your gravy, and make it pretty thick with flour and butter; then put in a few boiled force-meat balls, which must be made of the veally part of your turtle, left out for that purpose; one pint of fresh mushrooms, if you cannot get them pickled ones will do, and eight artichoke bottoms boiled tender, and cut in quarters; shake them over the fire five or six minutes, then put in half a pint of thick cream, with the yolks of six eggs beaten exceedingly well; shake it over the fire again till it looks thick and white, but do not let it boil; dish up your fins with the balls, mushrooms, and artichoke-bottoms over and round them.—*This is the top dish.*

Then take the chicken-part and cut it like Scotch collops; fry them a light brown; then put in a quart of veal gravy; stew them gently a little more than half an hour, and put to it the yolks of four eggs boiled hard, a few morels, a score of oysters; thicken your gravy; it must be neither white nor brown, but a pretty gravy color; fry some oyster patties, and lay round it.—*This is a corner-dish to answer the same fins.*

Then take the guts (which is reckoned the best part of the turtle); rip them open; scrape and wash them exceedingly well; rub them well with salt; wash them through many waters, and cut them in pieces two inches long; then scald the maw or paunch; take off the skin, scrape it well; cut it into pieces about half an inch broad, and two inches long; put some of

the fishy part of your turtle in it; set it over a slow charcoal fire, with two quarts of veal gravy, a pint of Madeira wine, a little mushroom catsup, and a few shalots, a little Chyan, half a lemon, and stew them gently four hours, till your gravy is almost consumed, then thicken it with flour, mixed with a little veal gravy; put in half an ounce of morels, a few force-meat balls, made as for the fins; dish it up, and brown it with a salamander, or in the oven.—*This is a corner-dish.*

Then take the head, skin it, and cut it in two pieces; put it into a stew-pot, with all the bones, heart, and lights, to a gallon of water, or veal broth, three or four blades of mace, one shalot, a slice of beef beaten to pieces, and a bunch of sweet herbs; set them in a very hot oven, and let it stand an hour at least; when it comes out, strain it into a tureen for the middle of the table.

Then take the heart and lights; chop them very fine; put them into a stew-pan, with a pint of good gravy; thicken it, and serve it up; lay the head in the middle, fry the liver, lay it round the head upon the lights, garnish with whole slices of lemon.—*This is the fourth corner dish.*

N. B. The first course should be of turtle only, when it is dressed in this manner; but when it is with other victuals, it should be in three different dishes; but this way I have often dressed them, and have given great satisfaction. Observe to kill your turtle the night before you want it, or very early next morning, that you may have all your

dishes going on at a time. Gravy for a turtle a hundred weight will take two legs of veal and two shanks of beef.

To dress a TURTLE about thirty pounds weight.

WHEN you kill the turtle, which must be done the night before, cut off the head, and let it bleed two or three hours; then cut off the fins and the callipee from the callipash; take care you do not burst the gall; throw all the inwards into cold water; the guts and tripe keep by themselves, and slit them open with a penknife, and wash them very clean in scalding water, and scrape off all the inward skin; as you do them throw them into cold water, wash them out of that, and put them into fresh water, and let them lie all night, scalding the fins and edges of the callipash and callipee; cut the meat off the shoulders, and hack the bones and set them over the fire, with the fins, in about a quart of water; put in a little mace, nutmeg, Chyan, and salt; let it stew about three hours, then strain it and put the fins by for use; the next morning take some of the meat you cut off the shoulders, and chop it small, as for sausages, with about a pound of beef or veal suet, seasoned with mace, nutmeg, sweet-marjoram, parsley, Chyan, and salt to your taste, and three or four glasses of Madeira wine, so stuff it under the two fleshy parts of the meat, and if you have any left, lay it over, to prevent the meat from burning; then cut the remainder of the meat and the fins in pieces the size of an egg;

season it pretty high with Chyan, salt, and a little nutmeg, and pour it into the callipash; take care that it be sewed or secured up at the end to keep in the gravy; then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour; put some of it to the turtle, and set it in the oven, with a well-buttered paper over it, to keep it from burning; and when it is about half-baken squeeze in the juice of one or two lemons, and stir it up. The callipash or back will take half an hour more baking than the callipee, which two hours will do; the guts must be cut in pieces two or three inches long, the tripe in less, and put it into a mug of clear water, and set in the oven with the callipash; and when it is enough, and drained from the water, it is to be mixed with the other parts, and sent up very hot.

To dress a COD'S HEAD and SHOULDERS.

TAKE out the gills and the blood clean from the bone; wash the head very clean; rub over it a little salt, and a glass of alegar, then lay it on your fish-plate: when your water boils, throw in a good handful of salt, with a glass of alegar, then put in your fish, and let it boil gently half an hour, if it is a large one three-quarters; take it up very carefully, and strip the skin nicely off; set it before a brisk fire, dredge it all over with flour, and baste it well with butter; when the froth begins to rise, throw over it some very fine white bread crumbs; you must keep basting it all the

time to make it froth well; when it is a fine white brown, dish it up and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fresh oysters; cut the roe and liver in slices, and lay over it a little of the lobster out of the sauce in lumps, and then serve it up.

To make sauce for the Cod's HEAD.

TAKE a lobster, if it be alive; stick a skewer in the vent of the tail to keep the water out, and throw a handful of salt in the water; when it boils put in the lobster, and boil it half an hour; if it has spawn on pick them off, and pound them exceedingly fine in a marble mortar, and put them into half a pound of good melted butter; then take the meat out of your lobster, pull it in bits, and put in your butter, with a meat-spoonful of lemon-pickle, and the same of walnut-catsup, a slice of an end of lemon, one or two slices of horse-radish, as much beaten mace as will lay on a sixpence, salt and Chyan to your taste; boil them one minute; then take out the horse-radish and lemon, and serve it up in your sauce-boat.

N. B. If you can get no lobster, you may make shrimp, cockle, or muscle sauce the same way; if there can be no kind of shell-fish got, you then may add two anchovies cut small, a spoonful of walnut-liquor, a large onion stuck with cloves; strain it, and put it in the sauce-boat.

A second way to dress a COD'S HEAD.

TAKE out the gills and blood clean from the back-bone; wash it well, and put it on your plate; when your water boils put on two handfuls of salt and half a pint of alegar, it will make your fish firmer; then put in the cod's head; if it is of a middle size it will take an hour's boiling; then take it up, and strip off the skin gently; dredge it well with flour, and lay lumps of butter on it; if it suits you better you may send it to the oven, and if it is not brown all over do it with a salamander; make your gravy sauce to it and serve it up.

To dress young CODLINGS like SALT FISH.

TAKE your codlings; gut and dry them well with a cloth, fill their eyes full of salt, throw a little on the back-bone, and let them lie all night; then hang them up by the tail a day or two; as you have occasion for them, boil them in spring water, and drain them well; dish them up, and pour egg-sauce on them, and send them to the table.

To dress a SALT COD.

STEEP your salt-fish in water, all night, with a glass of vinegar, it will fetch out the salt and make it eat like fresh fish; the next day boil it; when it is enough pull it in flakes into your dish; then pour egg-sauce over it, or parsnip boiled and beat fine with butter and cream; send it to the table on a water-plate, for it will soon grow cold.

To make EGG-SAUCE for a SALT COD.

BOIL your eggs hard; first half chop the whites, then put in the yolks, and chop them both together, but not very small; put them into half a pound of good melted butter, and let it boil up; then put it on the fish.

To dress COD SOUNDS.

STEEP your sounds as you do the salt cod, and boil them in a large quantity of milk and water; when they are very tender and white take them up, and drain the water out; then pour the egg-sauce boiling out over them, and serve them up.

To dress COD SOUNDS like little TURKIES.

BOIL your sounds as for eating, but not too much; take them up and let them stand till they are quite cold; then take a forcemeat of chopped oysters, crumbs of bread, lump of butter, nutmeg, pepper, salt, and the yolks of two eggs; fill your sounds with it, and skewer them up in the shape of a turkey; then lard them down each side as you would do a turkey's breast; dust them well with flour, and put them in a tin-oven to roast before the fire, and baste them well with butter; when they are enough pour on them oyster-sauce; three are sufficient for a side dish; garnish with barberries; it is a pretty side-dish for a large table for a dinner in Lent.

To boil SALMON CRIMP.

SCALE your salmon, take out the blood, wash it well, lay it on a fish-plate; put your

water in a fish-pan with a little salt; when it boils put in your fish for half a minute; then take it out for a minute or two; when you have done it four times, boil it till it be enough; when you take it out of the fishpan, set it over the water to drain; cover it well with a clean cloth dipped in hot water; fry some small fish or a few slices of salmon, and lay round it—garnish with scraped horse-radish and fennel.

To make ROLLED SALMON.

TAKE a side of salmon when split, and the bone taken out and scaled; strew over the inside, pepper, salt, nutmeg, and mace, a few chopped oysters, parsley, and crumbs of bread; roll it up tight, put it into a deep pot, and bake it in a quick oven; make the common fish sauce and pour over it.—Garnish with fennel, lemon and horse radish.

To make Sauce for a SALMON.

BOIL a bunch of fennel and parsley; chop them small, and put it into some good melted butter, and send it to the table in a sauce-boat. Another with gravy sauce.

To make the gravy Sauce: Put a little brown gravy into a saucepan, with one anchovy, a teaspoonful of lemon-pickle, a meat-spoonful of liquor from your walnut-pickle, one or two spoonfuls of the water that the fish was boiled in, it gives it a pleasant flavor, a stick of horse-radish, a little browning and salt; boil them three or four minutes, thicken it with flour and a good lump of butter, and strain it through a

hair-sieve.—*N. B.* This is a good sauce for most kinds of boiled fish.

To boil a TURBOT.

WASH your turbot clean (if you let it lie in the water it will make it soft) and rub it over with alegar, it will make it firmer; then lay it on your fish-plate, with the white side up; lay a cloth over it and pin it tight under your plate which will keep it from breaking; boil it gently in hard water, with a good deal of salt and vinegar, and scum it well, or it will discolor the skin; when it is enough, take it up and drain it, take the cloth carefully off, and slip it on your dish; lay over it fried oysters, or oyster patties; send in lobster or gravy sauce in sauce-boats.—Garnish it with crisp parsley and pickles.—*N. B.* Do not put in your fish till your water boils.

To boil a PIKE with a pudding in the belly.

TAKE out the gills and guts, wash it well; then make a good force-meat of oysters chopped fine, the crumbs of half a penny loaf, a few sweet herbs, and a little lemon peel shred fine, nutmeg, pepper, and salt, to your taste, a good lump of butter, the yolks of two eggs; mix them well together, and put them in the belly of your fish; sew it up, skewer it round; put hard water in your fish-pan; add to it a tea-cupful of vinegar and a little salt; when it boils put in the fish; if it be of a middle size, it will take half an hour's boiling; garnish it with walnuts and pickled barberries; serve it up with oyster-sauce in a

boat, and pour a little sauce on the pike. You may dress a roasted pike the same way.

To stew CARP white.

WHEN the carp are scaled, gutted, and washed, put them into a stewpan with two quarts of water, half a pint of white wine, a little mace, whole pepper, and salt, two onions, a bunch of sweet herbs, a stick of horse-radish; cover the pan close, let it stand an hour and a half over a slow stove; then put a gill of white wine into a sauce-pan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large tea-cupful of the liquor the carp was stewed in: boil them a few minutes, drain your carp, add to the sauce the yolks of two eggs mixed with a little cream; when it boils up squeeze in the juice of half a lemon; dish up your carp; and pour your sauce hot upon it.

To dress CARP the best way and the sauce.

KILL your carp and save the blood; scale and clean them very well; have ready some nice rich gravy, made of beef and mutton, seasoned with pepper, salt, mace, and onion; strain it off before you stew your fish in it; boil your carp first before you stew it in the gravy; be careful you do not boil it too much before you put in the carp; then let it stew on a slow fire about a quarter of an hour; thicken the sauce with a good lump of butter rolled in flour; garnish your dish with fried oysters, fried toast cut

three-corner ways, pieces of lemon, scraped horse-radish, and the roe of the carp cut in pieces, some fried and others boiled; squeeze the juice of a lemon into the sauce just before you send it up; take care to dish it up handsomely and very hot.

Another CARP SAUCE.

TAKE the liver of the carp clean from the guts, and three anchovies, with a little parsley, thyme, and one onion; chop all these small together; then take half a pint of Rhenish wine, four spoonfuls of elder vinegar, with the blood of the carp; put all these together to stew gently, and put it to the carp, which must first be boiled in water, a little salt, and a pint of wine; take care not to do it too much after the carp is put in the sauce; garnish with fried oysters, fried toast, scraped horse-radish and pieces of lemon, with the roe cut in pieces and fried: if you do not like elder vinegar, any other sort will do.

To make WHITE FISH SAUCE.

WASH two anchovies; put them into a sauce-pan, with one glass of white wine, and two of water, half a nutmeg grated, and a little lemon-peel; when it has boiled five or six minutes, strain it through a sieve; add to it a spoonful of white-wine vinegar; thicken it a little; then put in near a pound of butter rolled in flour, boil it well, and pour it hot upon your dish.

To make a very nice Sauce for most sorts of FISH.

TAKE a little gravy made of either veal or mutton; put to it a little of the water that drains from your fish; when it is boiled enough, put it in a saucepan, and put in a whole onion, one anchovy, a spoonful of catsup, and a glass of white wine; thicken it with a good lump of butter rolled in flour, and a spoonful of cream; if you have oysters, cockles, or shrimps, put them in after you take it off the fire (but it is very good without); you may use red wine instead of white by leaving out the cream.

To make LOBSTER-SAUCE.

BOIL half a pint of water with a little mace and whole pepper, long enough to take out the taste of the spice; then strain it off; melt three quarters of a pound of butter smooth in the water; cut your lobster in very small pieces: stew it altogether tenderly with anchovy, and send it up hot.

To make LOBSTER-SAUCE another way.

BRUISE the body of a lobster into thick melted butter, and cut the flesh into it in small pieces; stew all together and give it a boil; season with a little pepper, salt, and a very small quantity of mace.

To stew CARP or TENCH.

GUT and scale your fish; wash and dry them well with a clean cloth; dredge them well with flour; fry them in dripping, or sweet rendered suet, until they are a light brown, and then put them in a stewpan, with a quart of water, and one quart of red wine, a meat spoonful of lemon-pickle, another of browning, the same of walnut or mum catsup, a little mushroom-powder, and Chyan to your taste, a large onion stuck with cloves, and a stick of horse-radish; cover your pan close to keep in the steam; let them stew gently over a stove fire, till your gravy is reduced to just enough to cover your fish in the dish; then take the fish out, and put them on the dish you intend for table; set the gravy on the fire, and thicken it with flour and a large lump of butter; boil it a little, and strain it over your fish; garnish them with pickled mushrooms and scraped horse-radish; put a bunch of pickled barberries, or a sprig of myrtle in their mouths, and send them to the table.

It is a top-dish for a grand entertainment.

To dress a STURGEON.

TAKE a piece of sturgeon of what size you think proper; and wash it clean; lay it all night in salt and water; the next morning take it out, rub it well with alegar, and let it lie in for two hours; then have ready a fish kettle full of boiling water, with one ounce of bay salt, two large onions, and a few sprigs of sweet-marjoram; boil your sturgeon till the bones will leave the

fish, then take it up, take the skin off, and flour it well; set it before the fire; baste it with fresh butter, and let it stand till it be a fine brown; then dish it up, and pour into the dish the same sauce as for the white carp; garnish with crisp parsley and red pickles.

This is a proper dish for the top or middle.

To roast large EELS or LAMPREYS with a pudding in the belly.

SKIN your eels or lampreys, cut off the head, take the guts out, and scrape the blood clean from the bone, then make a good forcemeat of oysters or shrimps chopped small, the crumb of half a penny loaf, a little nutmeg or lemon-peel shred fine, pepper, salt, and the yolks of two eggs; put them in the belly of your fish, sew it up, turn it round your dish, put over it flour and butter, pour a little water on your dish, and bake it in a moderate oven; when it comes out take the gravy from under it, and scum off the fat, then strain it through a hair-sieve; add to it a tea-spoonful of lemon pickle, two of browning, a meat-spoonful of walnut catsup, a glass of white wine, one anchovy, and a slice of lemon; let it boil ten minutes; thicken it with butter and flour; send it up in a sauce-boat; dish your fish; garnish it with lemon and crisp parsley.

This is a pretty dish for either corner or side for a dinner.

To stew LAMPREYS.

SKIN and gut your lampreys; season them well with pepper, salt, cloves, nutmeg, and mace, not pounded too fine, and a little lemon-peel shred fine; then cut some thin slices of butter into the bottom of your saucepan, put in the fish, with half a pint of nice gravy, half the quantity of white wine and cyder, the same of claret, with a small bundle of thyme, winter-savory, pot-marjoram, and an onion sliced; stew them over a slow fire, and keep turning the lampreys till they are quite tender; when they are tender take them out, and put in one anchovy, and thicken the sauce with the yolk of an egg, or a little butter rolled in flour, and pour it over the fish, and serve them up.

N. B. Roll them round a skewer before you put them into a pan.

To stew FLOUNDERS, PLAICE, or SOLES.

HALF fry your fish in three ounces of butter a fine brown; then take up your fish, and put to your butter a quart of water, and boil it slowly a quarter of an hour with two anchovies and an onion sliced; then put in your fish again, with a herring, and stew them gently twenty minutes; then take out your fish, and thicken the sauce with butter and flour, and give it a boil; then strain it through a hair-sieve, over the fish, and send them up hot.

N. B. If you choose cockle or oyster-liquor, put it in just before you thicken the sauce, or you may send oysters, cockles, and shrimps in a sauce-boat to table,

A good way to stew FISH.

MIX half a tumbler of wine with as much water as will cover the fish in the stew-pan, and put in a little pepper and salt, three or four onions, a crust of bread toasted very brown, one anchovy, a good lump of butter, and set them over a gentle fire; shake the stewpan now and then, that it may not burn; just before you serve it up, pour your gravy into a saucepan and thicken it with a little butter rolled in flour, a little catsup and walnut-pickle beat well together, till smooth, then pour it on your fish, and set it over the fire to heat, and serve it up hot.

To boil MACKEREL.

GUT your mackerel, and dry them carefully with a clean cloth, then rub them slightly over with a little vinegar, and lay them straight on your fish-plate, (for turning them round often breaks them,) put a little salt in the water when it boils; put them in your fish-pan, and boil them gently fifteen minutes, then take them up and drain them well, and put the water that runs from them into a saucepan, with two teaspoonfuls of lemon pickle, one meat-spoonful of walnut catsup, the same of browning, a blade or two of mace, one anchovy, a slice of lemon; boil them all together a quarter of an hour, then strain it through a hair-sieve, and thicken it with flour and butter, send it in a sauce-boat, and parsley-sauce in another; dish up your fish with the tails in the middle; garnish it with scraped horse-radish and barberries.

To boil HERRINGS.

SCALE, gut, and wash your herrings; dry them clean, and rub them over with a little vinegar and salt; skewer them with their tails in their mouths; lay them on your fish-plate; when your water boils put them in, they will take ten or twelve minutes boiling; when you take them up drain them over the water, then turn the heads into the middle of your dish; lay round them scraped horse-radish, parsley, and butter for sauce.

To fry HERRINGS.

SCALE, wash, and dry your herrings well; lay them separately on a board, and set them to the fire two or three minutes before you want them, it will keep the fish from sticking to the pan; dust them with flour; when your dripping or butter is boiled hot put in your fish, a few at a time; fry them over a brisk fire; when you have fried them all, set the tails up one against another in the middle of the dish; then fry a large handful of parsley crisp; take it out before it loses its color; lay it round them, and parsley-sauce in a boat; or if you like onions better, fry them; lay some round your dish, and make onion-sauce for them; or you may cut off the heads after they are fried; chop them, and put them into a sauce-pan, with ale, pepper, salt, and an anchovy; thicken it with flour and butter; strain it, and then put it in a sauce-boat.

To bake HERRINGS.

WHEN you have cleaned your herrings, as above, lay them on a board; take a little black and Jamaica pepper, a few cloves, and a good deal of salt; mix them together, then rub it all over the fish; lay them straight in a pot; cover them with alegar; tie a strong paper over the pot, and bake them in a moderate oven; if your alegar be good, they will keep two or three months; you may eat them either hot or cold.

To bake SPRATS.

RUB your sprats with salt and pepper, and to every two pints of vinegar put one pint of red wine; dissolve a pennyworth of cochineal; lay your sprats in a deep earthen-dish; pour in as much red wine, vinegar, and cochineal as will cover them; tie a paper over them, and set them in an oven all night.—They will eat well, and keep for some time.

To boil SCATE or RAY.

CLEAN your scate or ray very well, and cut it in long narrow pieces, then put it in boiling water with a little salt in it; when it has boiled a quarter of an hour take it out, slip the skin off, then put it in your pan again, with a little vinegar, and boil it till enough; when you take it up, set it over the water to drain, and cover it close up; and when you dish it, be as quick as possible, for it soon grows cold; pour over it cockle, shrimp, or muscle-sauce; lay over it oyster patties; garnish it with barberries and horse-radish.

To fry SOLES.

SKIN your soles as you do eels, but keep on their heads; rub them over with an egg, and strew over them bread crumbs; fry them over a brisk fire in hog's-lard a light brown; serve them up with good melted butter, and garnish it with green pickles,

To marinate SOLES.

Boil them in salt and water; bone and drain them; lay them on a dish with the belly up; boil some spinage, and pound it in a mortar, then boil four eggs hard, chop the whites and yolks separate; lay green, white, and yellow amongst the soles; serve them up with melted butter in a boat.

To broil HADDOCKS or WHITINGS.

GUT and wash your haddocks or whittings; dry them with a cloth, and rub a little vinegar over them, it will keep the skin on better; dust them well with flour, rub your gridiron with butter, and let it be very hot when you lay the fish on, or they will stick; turn them two or three times on the gridiron; when enough serve them up, and lay pickles round them, with plain melted butter, or cockle-sauce; they are a pretty dish for supper.

A second way.

WHEN you have cleaned your haddocks or whittings, as above, put them in a tin oven, and set them before a quick fire; when the skins begin to rise take them off, beat an egg, rub it over

them with a feather, and strew over them a few bread crumbs, dredge them well with flour; when your gridiron is hot rub it well with butter or suet, it must be very hot before you lay the fish on; when you have turned them, rub a little cold butter over them; turn them as your fire requires till they are enough and a little brown; lay round them cockles, and muscles, or red cabbage; you may either have shrimp-sauce, or melted butter.

To fry SMELTS or SPARLINGS.

DRAW the guts out at the gills, but leave in the milt or roe; dry them with a cloth; beat an egg, and rub it over them with a feather, then strew bread crumbs over them; fry them with hog's lard or rendered beef suet; when it is boiling hot put in your fish; shake them a little, and fry them a nice brown; drain them in a sieve; when you dish them, put a basin in the middle of your dish with the bottom up; lay the tails of your fish on it; fry a handful of parsley in the fat your fish was fried in; take it out of the water as you fry it, and it will keep its color and crisp sooner; put a little on the tails, and lay the rest in lumps round the edge of the dish; serve it up with good melted butter for sauce.

To fry a PERCH or TROUT.

WHEN you have scaled, gutted, and washed your perch or trout, dry them well; then lay them separately on a board before the fire two minutes; before you fry them dust them well with flour, and fry them a fine brown in roast

dripping or rendered suet; serve them up with melted butter and crisped parsley.

To dress PERCH in WATER-SOKEY.

SCALE, gut, and wash your perch; put salt in your water; when it boils, put in the fish, with an onion cut in slices; you must separate it into round rings; a handful of parsley picked and washed clean; put in as much milk as will turn the water white; when your fish are enough put them in a soup dish, and pour a little of the water over them with the parsley and the onions; then serve them up with butter and parsley in a boat; onions may be omitted if you please. You may boil trout the same way.

To boil EELS.

SKIN, gut, and take the blood out of your eels; cut off their heads; dry them, and turn them round on your fish-plate; boil them in salt and water, and make parsley sauce for them.

To pitch-cock EELS.

SKIN, gut, and wash your eels; then dry them with a cloth; 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; put them on your dish with good melted butter, and lay round fried parsley.

To broil EELS.

WHEN you have skinned and cleansed your eels as before, rub them with the yolk of an egg,

strew over them bread crumbs, chopped parsley, sage, pepper, and salt; baste them well with butter, and set them in a dripping pan; roast or broil them on a gridiron; serve them up with parsley and butter for sauce.

To boil FLOUNDERS and all kinds of FLAT FISH.

CUT off the fins, and nick the brown side under the head; then take out the guts, and dry them with a cloth; boil them in salt and water; make either gravy, shrimp, cockle, or muscle sauce, and garnish it with red cabbage.

To stew OYSTERS and all sorts of SHELL FISH.

WHEN you have opened your oysters, put their liquor in a tossing-pan with a little beaten mace; thicken it with flour and butter; boil it three or four minutes; toast a slice of white bread and cut it into three-cornered pieces; lay them round your dish; put in a spoonful of good cream; put in your oysters, and shake them round in your pan; you must not let them boil, for if they do, it will make them hard and look small; serve them up in a little soup-dish or plate.

N. B. You may stew cockles, muscles, or any shell-fish the same way.

To stew OYSTERS, COCKLES, and MUSCLES.

OPEN your fish clean from the shell; save the liquor and let it stand to settle; then strain

it through a hair sieve, and put to it as many crumbs of bread as will make it pretty thick, and boil them well together before you put in the fish, with a good lump of butter, pepper, and salt to your taste; give them a single boil and serve them up.

N. B. You may make it a fish-sauce by adding a glass of white wine just before you take it off the fire, and leaving out the crumbs of bread.

To scollop OYSTERS.

WHEN your oysters are opened, put them in a basin, and wash them out of their own liquor; put some of your scollop-shells, strew over them a few bread-crumbs, and lay a slice of butter on them; then more oysters, bread-crumbs, and a slice of butter on the top; put them into a Dutch oven to brown, and serve them up in shells.

To fry OYSTERS.

TAKE a quarter of an hundred of large oysters; beat the yolks of two eggs; add to it a little nutmeg, and a blade of mace pounded, a spoonful of flour, and a little salt; dip in your oysters, and fry them in hogs-lard a light brown; if you choose you may add a little parsley shred fine.

N. B. They are a proper garnish for cod's-head, calf's head, or most made dishes.

To make OYSTER LOAVES.

TAKE small French rasps, or you may make little round loaves; make a round hole in the top, scrape out all the crumb; then put your oysters into a tossing-pan, with the liquor and crumbs that came out of your rasps or loaves, and a good lump of butter; stew them together five or six minutes; then put in a spoonful of good cream; fill your rasps or loaves; lay the bit of crust carefully on again; set them in the oven to crisp.—Three are enough for a side-dish.

To boil LOBSTERS.

TAKE your lobster, and put a skewer in the vent of the tail, to prevent the water from getting into the belly of the lobster; put it into a pan of boiling water, with a little salt in it; if it be a large one it will take half an hour's boiling; when you take it out put a lump of butter in a cloth, and rub it over; it will strike the color and make it look bright.

To roast a LOBSTER.

HALF-boil your lobster as before; rub it well with butter, and set it before the fire; baste it all over till the shell looks a dark brown; serve it up with good melted butter.

To stew LOBSTERS or SHRIMPS.

PICK your lobsters or shrimps in as large pieces as you can, and boil the shells in a pint of water, with a blade or two of mace, and a few whole pepper-corns; when all the strength is come out of the shells and spice, strain it, and put in your lobsters or shrimps, and thicken it with flour and butter, and give them a boil; put in a glass of white wine, or two spoonfuls of vinegar, and serve it up.

To make LOBSTER PATTIES to garnish FISH.

TAKE all the red seeds and the meat of a lobster, with a little pepper, salt, and crumbs of bread; mix them well with a little butter; make them up in small patties, and put them in either rich batter or thin paste; fry or bake them, and garnish your fish with them.

To pickle STURGEON.

CUT your sturgeon into what size or pieces you please; wash it well and tie it with mats; to every three quarts of water put a quart of old strong beer, a handful of bay salt, and double the quantity of common salt, one ounce of ginger, two ounces of black pepper, one ounce of cloves, and one of Jamaica pepper; boil it till it will leave the bone, then take it up; the next day put in a quart of strong aleger, and a little salt; tie it down with strong paper, and keep it for use.—Do not put your sturgeon in till the water boils.

To pickle SALMON the Newcastle way.

TAKE a salmon about twelve pounds; gut it, then cut off the head, and cut it across in what pieces you please, but do not split it; scrape the blood from the bone, and wash it well out, then tie it across each way, as you do sturgeon; set on your fish-pan with two quarts of water, and three of strong beer, half a pound of baysalt, and one pound of common salt; when it boils scum it well; then put in as much fish as your liquor will cover, and when it is enough take it carefully out, lest you strip off the skin, and lay it on earthen dishes; when you have done all your fish, let it stand till the next day; put it into pots; add to the liquor three quarts of strong-beer alegar, half an ounce of mace, the same of cloves and black pepper, one ounce of long pepper, two ounces of white ginger, sliced; boil them well together half an hour, then pour it boiling hot upon your fish; when cold, cover it with strong brown paper.—This will keep a whole year.

To pickle OYSTERS.

OPEN the largest and finest oysters you can get whole and clean from the shell; wash them in their own liquor; let it stand to settle, then pour it from the sediment into the saucepan; put to it a glass of Lisbon wine, as much white wine vinegar as you had oyster liquor, three or four blades of mace, a nutmeg sliced, a few white pepper-corns, and a little salt; boil it five or six

minutes, scum it, then put in your oysters; simmer them ten or twelve minutes; take them out, and put them into narrow-topped jars; when they are cold, pour over them rendered mutton-suet; tie them down with a bladder, and keep them for use.

To pickle OYSTERS, another way.

BE careful not to break the oysters in opening; cut off the black verge, and clean them very well from any part of the shell; put them into a basin of water, wash the oysters in it, and strain the liquor; boil it with a little vinegar and spices till it suit your taste, then put the oysters to it, and, if large, let them boil eight minutes; put them into stone jars; when the liquor is cold pour it upon the oysters, and to every score of oysters put two spoonfuls of water, and nearly two spoonfuls of the best vinegar; then tie them close over with bladders and white leather.

To collar MACKEREL.

GUT and slit your mackerel down the belly, cut off the head, take out the bones; take care you do not cut it in holes, then lay it flat upon its back; season it with mace, nutmeg, pepper, and 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, and put them into a pot; pour the liquor on them, or the cloth will stick to the fish; the next day take the cloth off your dish, put a

little more vinegar to the pickle, keep them for use: when you send them to the table, garnish with fennel and parsley, and put some of the liquid under them.

To pickle MACKEREL.

WASH and gut your mackerel, then skewer them round with their tails in their mouths; bind them with a fillet to keep them from breaking; boil them in salt and water about ten minutes, then take them carefully out; put to the water a pint of aleger, two or three blades of mace, a little whole pepper, and boil it all together; when cold pour it on the fish, and tie it down cold.

To pot SALMON.

LET your salmon be quite fresh, scale and wash it well, and dry it with a cloth; split up the back and take out the bone; season it well with white pepper and salt, a little nutmeg and mace; let it lie two or three hours, then put it down; put it into the oven, and bake it an hour; when it comes out, lay it on a flat dish, that the oil may run from it; cut it to the size of your pots; lay it in layers till you fill the pot, with the skin upwards; put a board over it; lay on a weight to press it till cold, then pour over it clarified butter; when you cut it, the skin makes it look ribbed; you may send it to the table either cut in slices, or in the pot.

A second way.

WHEN you have any cold salmon left, take the skin off, and bone it; then put it in a marble mortar, with a good deal of clarified butter; season it pretty high with pepper, mace, and salt; shred a little fennel very small; beat them all together exceedingly fine; then put it close down into a pot, and cover it with clarified butter.

To pot SMELTS or SPARLINGS.

DRAW out the guts with a skewer under the gills, the milt or roe must be left in; dry them well with a cloth; season them with salt, mace, and pepper; lay them in a pot, with half a pound of melted butter over them; tie them down, and bake them in a slow oven three quarters of an hour; when they are almost cold, take them out of the liquor; put them into oval pots, cover them with clarified butter, and keep them for use.

To pickle SMELTS or SPARLINGS.

GUT them with a skewer under the gills, but leave the milt or roe in; dry them with a cloth, and skewer their tails in their mouths; put salt in your water; when it boils put in your fish for ten minutes, then take them up; put to the water a blade or two of mace, a few cloves, and a little alegar; boil them all together, and when it is cold put in your fish, and keep them for use.

To collar EELS.

CASE your eel, cut off the head, slit open the belly, take out the guts, cut off the fins, take out the bones, lay it flat on the back, grate over it a small nutmeg, two or three blades of mace, beat fine, a little pepper and salt, strew over it a handful of parsley shred fine, with a few sage leaves; roll it up tight in a cloth, bind it well; if it be of a middle size, boil it in salt and water three quarters of an hour; hang it up all night to drain; add to the pickle a pint of vinegar, a few pepper-corns, and a sprig of sweet-marjoram; boil it ten minutes and let it stand till the next day; take off the cloth, and put your eels into the pickle; you may send them whole on a plate, or cut them in slices; garnish with green parsley.

N. B. Lampreys are done the same way.

To pickle COCKLES.

WASH your cockles clean, put them in a saucepan, cover them close, set them over the fire, shake them till they open, then pick them out of the shells; let the liquor settle till it be clean, then put in the same quantity of wine vinegar, and a little salt, a blade or two of mace; boil them together, and pour it on your cockles, and keep them in bottles for use.—You must pickle the muscles the same way.

To pot CHAR.

CUT off the fins and cheek part of each side of the head of your char; rip them open; take out the guts and the blood from the backbone; dry them well with a cloth; lay them on a board, and throw on them a good deal of salt; let them stand all night, then scrape it gently off them, and wipe them exceedingly well with a cloth; pound mace, cloves, and nutmeg very fine, throw a little in the inside of them, and a good deal of salt and pepper on the outside; put them close down in a deep pot, with their bellies up, with plenty of clarified butter over them, set them in the oven, and let them stand for three hours: when they come out pour what butter you can clear off; lay a board over them, and turn them upside down, to let the gravy run from them; scrape the salt and pepper very carefully off, and season them exceedingly well, both inside and out, with the above seasoning; lay them close in broad tin pots for that purpose, with the backs up, then cover them well with clarified butter; keep them in a cold dry place.

To pot EELS.

SKIN, gut, and clean your eels; cut them in pieces about four inches long, then season them with pepper, salt, beaten mace, and a little dried sage rubbed very fine; rub them well with your seasoning; lay them in a brown pot; put over them as much butter as will

cover them; tie them down with strong paper; set them in a quick oven for an hour and a half; take them out; when cold put them into small pots, and cover them with clarified butter.

N. B. You may pot lampreys the same way.

To pot LAMPREYS.

TAKE lampreys alive, and run a stick through their heads, and slice their tails; hang them up by their heads and they will bleed at the tail end: when they have done bleeding, cut them open; take out the guts, and wipe them until they are perfectly dry and clean, (you must not wash them with water,) then rub them with pepper and salt; let them stand all night, and wipe them exceedingly dry again, then season them with pepper, salt, mace, and a little nutmeg; roll them up tight; put them in a pot with some butter; cover them up with strong paper, and bake them in a moderate oven; when they are enough and near cold, drain out the butter from them; put them in your potting-pots, and cover them with clarified butter.

To pot LOBSTERS.

TAKE the meat out of the claws and belly of a boiled lobster; put it in a marble mortar, with two blades of mace, a little white pepper, and salt, a lump of butter the size of half an egg; beat them all together till they come to a paste; put one half of it into your pot; take the

meat out of the tail-part, lay it in the middle of your pot ; lay on it the other half of your paste ; press it close down ; pour over it clarified butter, a quarter of an inch thick.

N. B. To clarify butter, put your boat into a clean sauce-pan ; set it over a slow fire ; when it is melted, scum it, and take it off the fire ; let it stand a little ; then pour it over your lobsters ; take care you do not pour in the milk which settles to the bottom of the sauce-pan.

A receipt to pot LOBSTERS, which cost ten guineas.

TAKE twenty good lobsters, and when cold pick all the meat out of the tails and claws ; (be careful to take out all the black gut in the tails, which must not be used) beat fine three quarters of an ounce of mace, a small nutmeg, and four or five cloves, with pepper and salt ; season the meat with it ; lay a layer of butter into a deep earthen pot ; then put in the lobsters, and lay the rest of the butter over them ; (this quantity of lobsters will take at least four pounds of butter to bake them) tie a paper over the pot, set them in an oven ; when they are baked tender, take them out, and lay them on a dish to drain a little ; then put them close down in your potting-pots, but do not break them in small pieces, but lay them in as whole as you can, only splitting the tails. When you have filled your pots as full as you choose, take a spoonful or two of the red butter they were baked in, pour it on the top, and set it before the fire to let it melt in ; then cool it, and melt

a little white wax in the remainder of the butter, and cover them.

N. B. Lay a good deal of the red hard part in the pot to bake, to color the butter, but do not put it in the potting pots.

To pot SHRIMPS.

PICK the finest shrimps you can get; season them with a little beaten mace, pepper, and salt to your taste, and with a little cold butter; pound them all together in a mortar till it comes to a paste; put it down in small pots, and pour over them clarified butter.

To caveach SOLES.

FRY your soles either in oil or butter; boil some vinegar with a little water, two or three blades of mace, a very few cloves, some black pepper, and a little salt; let it stand till cold; and when cold beat up some oil with it; lay your fish in a deep pot, and slice a good deal of shalots or onions between each fish; throw your liquor over it, and pour some oil on the top: it will keep three or four months, made rich, and fried in oil; it must be stopped well, and kept in a dry place. Take out a little at a time when you use it.

To caveach FISH.

CUT your fish into pieces the thickness of your hand; season it with pepper and salt; let it lie an hour; dry it well with a cloth, flour it and then fry it a fine brown in oil: boil a suffi-

cient quantity of vinegar with a little garlic, mace, and whole pepper to cover the fish; add the same quantity of oil, and salt to your taste; mix well the oil and vinegar, and when the fish and liquor is quite cold slice some onion to lay in the bottom of the pot; then a layer of fish and onion, and so on till the whole fish is put up; the liquor must not be put in till it is quite cold.

A very good way to preserve FISH.

TAKE any large fish, cut off the head, wash it clean, and cut it into thin slices; dry it well with a cloth, flour it, and dip it in the yolks of eggs; fry it in plenty of oil till it is a fine brown, and well done; lay them to drain till cold; then lay them in your vessel; throw in betwixt the layers, mace, cloves, and sliced nutmeg; then make a pickle of the best white wine vinegar, shalots, garlic, white pepper, Jamaica pepper, long pepper, juniper-berries, and salt; boil it till the garlic is tender, and the pickle will be enough; when it is quite cold pour it on your fish, with a little oil on the top; small fish are done whole; cover it close with a bladder.

To pickle SHRIMPS.

PICK the finest shrimps you can get, and put them into cold aleger and salt; put them into little bottles, cork them close, and keep them for use.

To pot red and black Moor-Game.

PLUCK and draw them, and season them with pepper, cloves, mace, ginger, and nutmeg, well beaten and sifted, with a quantity of salt not to overcome the spices; roll a lump of butter in the seasoning, and put it into the body of the fowls; rub the outside with seasoning, and then put them into pots with the breast downwards, and cover them with butter; lay a paper, and then paste over them, and bake them till they are tender; then take them out, and lay them to drain; then put them into potting-pots with the breast upward, and take all the butter they were baked in clean from the gravy, and pour upon them; fill up the pots with clarified butter, and keep them in a dry place.

CHAP. III.

Observations on ROASTING and BOILING.

WHEN you boil any kind of meat, particularly veal, it requires a great deal of care and neatness; be sure your copper is very clean and well tinned; fill it as full of soft water as is necessary; dust your veal well with fine flour; put it into your copper; set it over a large fire; some choose to put in milk to make it white, but I think it is better without; if your water happens to be the least hard, it curdles

the milk, and gives the veal a brown yellow cast, and often hangs in lumps above the veal, so will oatmeal; but by dusting your veal, and putting it into the water when cold, it prevents the fulness of the water from hanging upon it; when the scum begins to rise, take it clear off; put on your cover; let it boil in plenty of water as slow as possible, it will make your veal rise and plump: A cook cannot be guilty of a greater error than to let any sort of meat boil fast, it hardens the outside before the inside is warm, and discolours it, especially veal; for instance, a leg of veal of twelve pounds weight will require three hours and a half boiling, the slower it boils the whiter and plumper it will be. When you boil mutton or beef, observe to dredge them well with flour before you put them into the kettle of cold water; keep it covered, and take off the scum; mutton or beef does not require so much boiling, nor is it so great a fault if they are a little short; but veal, pork, or lamb, are not so wholesome if they are not boiled enough; a leg of pork will require half an hour more boiling than a leg of veal of the same weight; when you boil beef or mutton, you may allow an hour for every four pounds weight; it is the best way to put in your meat when the water is cold, it gets warm to the heart before the outside grows hard; a leg of lamb, four pounds weight, will require an hour and half's boiling.

WHEN you roast any kind of meat, it is a very good way to put a little salt and water in your dripping-pan; baste your meat a little with it; let it dry; then dust it well with flour; baste

it with fresh butter, it will make your meat a better color; observe always to have a brisk, clear fire, it will prevent your meat from dazing, and the froth from falling; keep it a good distance from the fire, if the meat is scorched the outside is hard, and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half-done. Time, distance, basting often, and a clear fire, is the best method I can prescribe for roasting meat to perfection; when the steam draws near the fire it is a sign of its being enough; but you will be the best judge of that from the time you put it down. Be careful, when you roast any kind of wild fowl, to keep a clear, brisk fire; roast them a light brown, but not too much; it is a great fault to roast them till the gravy runs out of them, it takes off the fine flavor.—Tame fowls require more roasting, they are a long time before they are hot through, and must be often basted to keep up a strong froth; it makes them rise better, and a finer color.—Pigs and geese should be roasted before a good fire, and turned quick.—Hares and rabbits require time and care to see the ends are roasted enough: when they are half roasted, cut the neck-skin, and let out the blood; for when they are cut up they often appear bloody at the neck.

To roast a Pig.

STICK your pig just above the breast-bone; run your knife to the heart; when it is dead put it in cold water for a few minutes; then rub it over with a little rosin beat exceedingly fine, or its own blood; put your pig into a pail of scalding water half a minute; take it out; lay it on a clean table; pull off the hair as quick as possible, if it does not come clean off put it in again; when you have got it all clean off, wash it in warm water; then in two or three cold waters, for fear the rosin should taste; take off the four feet at the first joint; make a slit down the belly; take out all the entrails; put the liver, heart, and lights to the pettitoes; wash it well out of cold water; dry it exceedingly well with a cloth; hang it up, and when you roast it put in a little shred sage, a tea-spoonful of black pepper, two of salt, and a crust of brown bread; spit your pig and sew it up; lay it down to a brisk, clear fire, with a pig-plate hung in the middle of the fire; when your pig is warm, put in a lump of butter in a cloth; rub your pig often with it while it is roasting; a large one will take an hour and a half; when your pig is a fine brown, and the steam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to crisp it; then take a sharp knife, cut off the head, and take off the collar; then take off the ears and jaw-bone; split the jaw in two, when you have cut the pig down the back, which must be done before you draw the spit

out; then lay your pig back to back on your dish, and the jaw on each side, the ears on each shoulder, and the collar at the shoulder, and pour in your sauce and serve it up;—garnish with a crust of brown bread, grated.

To make SAUCE for a PIG.

CHOP the brains a little; then put in a teaspoonful of white gravy with the gravy that runs out of the pig, a little bit of anchovy; mix near half a pound of butter, with as much flour as will thicken the gravy; a slice of lemon, a spoonful of white wine, a little caper liquor and salt; shake it over the fire, and pour it into your dish; some like currants; boil a few, and send them in a tea-saucer, with a glass of currant-jelly in the middle of it.

A second way to make PIG-SAUCE.

CUT all the outside off a penny-loaf; then cut it into very thin slices; put it into a saucepan of cold water, with an onion, a few peppercorns, and a little salt; boil it until it be a fine pulp; then beat it well; put in a quarter of a pound of butter, and two spoonfuls of thick cream; make it hot, and put it into a basin.

To dress a PIG'S PETTITOE.

TAKE up the heart, liver, and lights, when they have boiled ten minutes, and shred them pretty small, but let the feet boil till they are pretty tender; then take them out, and split

them; thicken your gravy with flour and butter; put in your mince-meat, a slice of lemon, a spoonful of white wine, a little salt, and boil it a little; beat the yolk of an egg, add to it two spoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, shake it over the fire, but do not let it boil; lay sippets round your dish; pour in your mince-meat; lay the feet over them, the skin side up, and send them to table.

To boil a Goose with ONION-SAUCE.

TAKE your goose ready dressed, singe it, and pour over it a quart of boiling milk; let it lie in it all night; then take it out and dry it exceedingly well with a cloth; season it with pepper and salt; chop small a large onion, a handful of sage-leaves; put them into your goose; sew it up at the neck and vent; hang it up by the legs till the next day; then put it into a pan of cold water; cover it close, and let it boil slowly one hour.

To stew GOOSE-GIBLETS.

CUT your pinions in two, the neck in four pieces; slice the gizzard, clean it well; stew them in two quarts of water, or mutton broth; with a bundle of sweet herbs, one anchovy, a few pepper-corns, three or four cloves, a spoonful of catsup, and an onion; when the giblets are tender, put in a spoonful of good cream; thicken it with flour and butter, serve them up in a soup-dish, and lay sippets round it.

To roast a GREEN GOOSE.

WHEN your goose is ready dressed, put in a good lump of butter ; spit it ; lay it down ; singe it well ; dust it with flour ; baste it well with fresh butter ; baste it three or four different times with cold butter, it will make the flesh rise better than if you was to baste it out of the dripping-pan ; if it is a large one it will take three quarters of an hour to roast it, when you think it is enough, dredge it with flour ; baste it till it is a fine froth, and your goose a nice brown, and dish it up with a little brown gravy under it ; garnish it with a crust of bread grated round the edge of your dish.

To make SAUCE for a GREEN GOOSE.

TAKE some melted butter ; put in a spoonful of the juice of sorrel, a little sugar, a few coddled gooseberries ; pour it into your sauce boats, and send it hot to the table.

To roast a STUBBLE GOOSE.

CHOP a few sage-leaves and two onions very fine ; mix them with a good lump of butter, a teaspoonful of pepper, and two of salt ; put it in your goose ; then spit it and lay it down, singe it well, dust it with flour ; when it is thoroughly hot, baste it with fresh butter ; if it be a large one it will require an hour and a half before a good clear fire ; when it is enough dredge and baste it ; pull out the spit, and pour in a little boiling water.

To make SAUCE for a Goose.

PARE, core, and slice your apples; put them in a saucepan with as much water as will keep them from burning; set them over a very slow fire; keep them close covered till they are all of a pulp, then put in a lump of butter, and sugar to your taste; beat them well, and send them to table in a sauce-boat.

To boil DUCKS with ONION-SAUCE.

SCALD and draw your ducks; put them in warm water for a few minutes; then take them out, put them in an earthen-pot, and pour over them a pint of boiling milk; let them lie in it two or three hours; when you take them out dredge them well with flour; put them in a copper of cold water; put on your cover; let them boil slowly twenty minutes; then take them out, and smother them with onion-sauce.

To make ONION-SAUCE.

BOIL eight or ten large onions; change the water two or three times while they are boiling; when enough, chop them on a board to keep them from growing a bad color; put them in a saucepan, with a quarter of a pound of butter, two spoonfuls of thick cream; boil it a little, and pour it over the ducks.

To roast DUCKS.

WHEN you have killed and drawn your ducks; shred one onion and a few sage leaves;

put them into your ducks, with pepper and salt ; spit, singe, and dust them with flour, baste them with butter ; if your fire be very hot they will be roasted in twenty minutes ; the quicker they are roasted the better they eat ; just before you draw them dust them with flour, and baste them with butter ; put them on a dish ; have ready your gravy, made of the gizzards and pinions, a large blade of mace, a few pepper-corns, a spoonful of catsup, the same of browning, a tea-spoonful of lemon pickle, and one onion ; strain it ; pour it on your dish, and send onion-sauce in a boat.

To boil a TURKEY with ONION-SAUCE.

LET your turkey have no meat the day before you kill it ; when you are going to kill it give it a spoonful of alegar, it will make it white and eat tender ; when you have killed it hang it up by the legs for four or five days at least ; when you have plucked it, draw it at the rump ; if you can take the breast-bone out nicely it will look much better ; cut off the legs, put the end of the thighs into the body of the turkey ; skewer them down, and tie them with a string ; cut off the head and neck ; then grate a penny loaf, chop a score or more of oysters fine, shred a little lemon-peel, nutmeg, pepper, and salt to your palate ; mix it up into a light forcemeat, with a quarter of a pound of butter, a spoonful or two of cream, and three eggs ; stuff the craw with it, and make the rest into balls, and boil them ; sew up the turkey ; dredge it well with

flour; put it into a kettle of cold water, cover it, and set it over the fire; when the scum begins to rise take it off, put on your cover, let it boil very slowly for half an hour; then take off your kettle, and keep it close covered; if it be of a middle size let it stand half an hour in hot water, the steam being kept in, will stew it enough, make it rise, keep the skin whole, tender, and very white; when you dish it up, pour over it a little of your oyster-sauce; lay your balls round it, and serve it up with the rest of your sauce in a boat: garnish with lemon and barberries.

N. B. Observe to set on your turkey in time, that it may stew as above; it is the best way I ever found to boil one to perfection: when you are going to dish it up, set it over the fire to make it quite hot.

To make SAUCE for a TURKEY.

AS you open your oysters, put a pint into a basin; wash them out of their liquor, and put them in another basin; when the liquor is settled, pour it clean off into a saucepan, with a little white gravy, a tea-spoonful of lemon-pickle; thicken it with flour and a good lump of butter; boil it three or four minutes; put in a spoonful of good thick cream; put in your oysters; keep shaking them over the fire till they are quite hot, but do not let them boil; it will make them hard and look little.

A second way to make SAUCE for a TURKEY.

CUT the scrag-end of a neck of veal in pieces; put them in a saucepan, with two or three

blades of mace, one anchovy, a few heads of celery, a little Chyan and salt, a glass of white wine, a spoonful of lemon-pickle, a tea-spoonful of mushroom-powder or catsup, a quart of water; put on your cover, and let it boil until it be reduced to a pint; strain it; and thicken it with a quarter of a pound of butter rolled in flour; boil it a little; put in a spoonful of thick cream, and pour it over the turkey.

To roast a TURKEY.

WHEN you have dressed your turkey as before, truss its head down to the legs; then make your force-meat; take the crumbs of a penny-loaf, a quarter of a pound of beef-suet shred fine, a little sausage-meat, or veal scraped and pounded exceedingly fine, nutmeg, pepper, and salt to your palate; mix it up lightly with three eggs; stuff the craw with it, spit it, and lay it down a good distance from the fire; keep it clear and brisk; singe, dust, and baste it several times with cold butter, it makes the froth stronger than basting with the hot out of the dripping pan, and makes the turkey rise better: when it is enough, froth it up as before; dish it up; pour on your dish the same gravy as for the boiled turkey, only put in browning instead of cream: garnish with lemon and pickles, and serve it up. If it be a middle size, it will require one hour and a quarter roasting.

To make SAUCE for a TURKEY.

CUT the crust off a penny loaf, cut the rest in thin slices; put it in cold water, with a few

pepper-corns, a little salt and onion ; boil it till the bread is quite soft ; then beat it well ; put in a quarter of a pound of butter, two spoonfuls of thick cream, and put it into a basin.

To boil FOWLS.

WHEN you have plucked your fowls, draw them at the rump ; cut off the head, neck, and legs ; take the breast-bone very carefully out ; skewer them with the end of their legs in the body ; tie them round with a string ; singe and dust them well with flour ; put them in a kettle of cold water ; cover it close ; set it on the fire ; when the scum begins to rise take it off ; put on your cover, and let them boil very slowly twenty minutes ; take them off, cover them close, and the heat of the water will stew them enough in half an hour ; it keeps the skin whole, and they will be both whiter and plumper than if they had boiled fast ; when you take them up, drain them ; pour over them white sauce, or melted butter.

To make WHITE SAUCE for FOWLS.

TAKE a scrag of veal ; the neck of the fowls, or any bits of mutton or veal you have ; put them in a saucepan with a blade or two of mace, a few black pepper-corns, one anchovy, a head of celery, a bunch of sweet herbs, a slice of the end of a lemon ; put in a quart of water ; cover it close ; let it boil till it is reduced to half a pint ; strain it, and thicken it with a quarter of a pound of butter, mixed with flour ; boil it

five or six minutes; put in two spoonfuls of pickled mushrooms; mix the yolks of two eggs with a tea-cupful of good cream and a little nutmeg; put in your sauce; keep shaking it over the fire, but do not let it boil.

To roast large FOWLS.

TAKE your fowls when they are ready dressed; put them down to a good fire; singe, dust, and baste them well with butter; they will be near an hour in roasting; make a gravy of the necks and gizzards; strain it; put a spoonful of browning; when you dish them up, pour the gravy into the dish; serve them up with egg-sauce in a boat.

To make EGG-SAUCE.

BOIL two eggs hard; half chop the whites; then put in the yolks; chop them both together, but not very fine; put them into a quarter of a pound of good melted butter, and put it in a boat.

To boil young CHICKENS.

PUT your chickens in scalding water; as soon as the feathers will strip off take them out, or it will make the skin hard and break; when you have drawn them, lay them in skimmed milk for two hours; then truss them with their heads on their wings; singe and dust them well with flour; put them in cold water; cover them close; set them over a very slow fire; take off the scum; let them boil slowly for five or six minutes;

take them off the fire; keep them close covered in the water for half an hour, it will stew them enough, and make them both white and plump; when you are going to dish them, set them over the fire to make them hot; drain them, pour over them white sauce made the same way as for the boiled fowls.

To roast young CHICKENS.

WHEN you roast young chickens, pluck them very carefully; draw them, only cut off the claws; truss them, and put them down to a good fire; singe, dust, and baste them with butter; they will take a quarter of an hour roasting; then froth them up, lay them on your dish; pour butter and parsley in your dish, and serve them up hot.

To roast PHEASANTS or PARTRIDGES.

WHEN you roast pheasants or partridges keep them at a good distance from the fire; dust them and baste them often with fresh butter; if your fire is good, half an hour will roast them; put a little gravy in your dish, made of a scrag of mutton, a spoonful of catsup, the same of browning, and a tea-spoonful of lemon pickle; strain it; dish them up with bread-sauce in a basin, made the same way as for the boiled turkey.

N. B. When a pheasant is roasted, stick the feathers on the tail before you send it to the table.

To roast RUFFS or REES.

THESE birds I never met with but in Lincolnshire; the best way is to feed them with white bread boiled in milk, they must have separate pots, for two will not eat out of one; they will be fat in eight or ten days; when you kill them slip the skin off the head and neck with the feathers on; then pluck and draw them; when you roast them, put them a good distance from the fire; if the fire be good they will take about twelve minutes; when they are roasted slip the skin on again, with the feathers on; send them up with gravy under them, made the same as for pheasants, and bread-sauce in a boat, and crisp crumbs of bread round the edge of the dish.

To roast WOODCOCKS or SNIPE.

PLUCK them, but do not draw them; put them on a small spit, dust and baste them well with butter; toast a few slices of a penny-loaf; put them on a clean plate, and set it under the birds while they are roasting; if the fire be good they will take about ten minutes roasting; when you draw them, lay them upon the toasts on the dish; pour melted butter round them, and serve them up.

To roast WILD DUCKS or TEAL.

WHEN your ducks are ready dressed, put in them a small onion, pepper, salt, and a spoonful of red wine; if the fire be good they will

roast in twenty minutes; make gravy of the necks and gizzards, a spoonful of red wine, half an anchovy, a blade or two of mace, a slice of an end of lemon, one onion, and a little Chyan pepper; boil it till it is wasted to half a pint; strain it through a hair-sieve; put in a spoonful of browning; pour it on your ducks; serve them up with onion-sauce in a boat; garnish your dish with raspings of bread.

To boil PIGEONS.

SCALE your pigeons; draw them; take the craw clean out; wash them in several waters; cut off the pinions; turn the legs under the wings; dredge them, and put them in soft cold water; boil them very slowly a quarter of an hour; dish them up; pour over them good melted butter; lay round them a little brocoli in bunches, and send parsley and butter in a boat.

To roast PIGEONS.

WHEN you have dressed your pigeons, as before, roll a good lump of butter in chopped parsley, with pepper and salt; put it in your pigeons; spit, dust, and baste them; if the fire be good they will be roasted in twenty minutes; when they are enough, lay round them bunches of asparagus, with parsley and butter for sauce.

To roast LARKS.

PUT a dozen of larks on a skewer; tie them to the spit at both ends; dredge and baste them; let them roast ten minutes; take the crumbs of a

halfpenny-loaf, with a piece of butter the size of a walnut; put it in a tossing-pan, and shake it over a gentle fire till they are a light brown; lay them betwixt your birds, and pour over them a little melted butter.

To boil RABBITS.

WHEN you have cased your rabbits, skewer them with their heads straight up, the fore-legs brought down, and their hind legs straight; boil them three quarters of an hour at least; then smother them with onion sauce, made the same as for boiled ducks; pull out the jaw-bones; stick them in their eyes; put a sprig of myrtle or barberries in their mouths, and serve them up.

To roast RABBITS.

WHEN you have cased your rabbits, skewer their heads with their mouths upon their backs; stick their fore-legs into their ribs; skewer the hind legs double; then make a pudding for them of the crumbs of a halfpenny-loaf, a little parsley, sweet-marjoram, thyme, a lemon-peel, all shred fine, nutmeg, pepper, and salt to your taste; mix them up into a light stuffing, with a quarter of a pound of butter, a little good cream, and two eggs; put it into the belly, and sew them up; dredge and baste them well with butter; roast them near an hour; serve them up with parsley and butter for sauce; chop the livers, and lay them in lumps round the edge of your dish.

To roast a HARE.

SKEWER your hare with the head upon one shoulder, the fore-legs stuck into the ribs, the hind-legs double; make your pudding of the crumb of a penny-loaf, a quarter of a pound of beef-marrow or suet, and a quarter of a pound of butter; shred the liver; a sprig or two of winter savory, a little lemon-peel, one anchovy, a little Chyan pepper, half a nutmeg grated; mix them up in light forcemeat, with a glass of red wine and two eggs; put it in the belly of your hare; sew it up; put a quart of good milk in your dripping-pan; baste your hare with it till it is reduced to half a gill, then dust and baste it well with butter: if it be a large one, it will require an hour and a half roasting.

To boil a TONGUE.

IF your tongue be a dry one, steep it in water all night, then boil it three hours; if you would have it eat hot, stick it with cloves; rub it over with the yolk of an egg; stew over it bread-crumbs; baste it with butter; set it before the fire till it is a light brown; when you dish it up, pour a little brown gravy, or red wine sauce, mixed the same way as for venison; lay slices of currant-jelly round it.

N. B. If it be a pickled one, only wash it out of water.

To boil a HAM.

STEEL your ham all night in water, then boil it; if it be of a middle size it will take

three hours boiling, and a small one two hours and a half; when you take it up, pull off the skin, and rub it all over with an egg; strew on bread crumbs; baste it with butter; set it to the fire till it be a light brown; if it be to eat hot, garnish with carrots, and serve it up.

To roast a HAUNCH of VENISON.

WHEN you have spitted your venison, lay over it a large sheet of paper, then a thin common paste with another paper over it; tie it well, to keep the paste from falling; if it be a large one it will take four hours roasting; when it is enough, take off the paper and paste, dust it well with flour, and baste it with butter; when it is a light brown, dish it up with brown gravy in your dish, or currant-jelly sauce, and send some in a boat.

To broil BEEF-STEAKS.

CUT your steaks off a rump of beef about half an inch thick; let your fire be clear; rub your gridiron well with beef suet; when it is hot lay them on; let them broil until they begin to brown; turn them, and when the other side is brown, lay them on a hot dish, with a slice of butter betwixt every steak; sprinkle a little pepper and salt over them; let them stand two or three minutes; then slice a shalot as thin as possible into a spoonful of water; lay on your stakes again; keep turning them till they are enough; put them on your dish; pour the shalot and water amongst them, and send them to the table.

A very good way to fry BEEF-STEAKS.

CUT your steaks as for broiling; put them into a stewpan, with a good lump of butter; set them over a very slow fire; keep turning them till the butter is become a thick white gravy; pour it into a basin, and pour more butter to them; when they are almost enough, pour all the gravy into your basin, and put more butter into your pan; fry them a light brown over a quick fire; take them out of the pan; put them in a hot pewter dish; slice a shalot among them; put a little in your gravy that was drawn from them, and pour it hot upon them: I think this is the best way of dressing beef-steaks. Half a pound of butter will dress a large dish.

To dress BEEF-STEAKS the common way.

FRY your steaks in butter a good brown; then put in half a pint of water, an onion sliced, a spoonful of walnut-catsup, a little caper-liquor, pepper, and salt; cover them close with a dish, and let them stew gently; when they are enough, thicken the gravy with flour and butter, and serve them up.

To broil MUTTON-STEAKS.

CUT your steaks half an inch thick; when your gridiron is hot rub it with fresh suet; lay on your steaks; keep turning them as quick as possible; if you do not take great care the fat that drops from the steaks will smoke them; when they are enough, put them into a hot dish; rub

them well with butter; slice a shalot very thin into a spoonful of water; pour it on them with a spoonful of mushroom-catsup and salt; serve them up hot.

To broil PORK-STEAKS.

OBSERVE the same as for the mutton-steaks, only pork requires more broiling; when they are enough, put in a little good gravy; a little sage rubbed very fine, strewed over them, gives them a fine taste.

To hash BEEF.

CUT your beef in very thin slices, take a little of your gravy that runs from it; put it into a tossing pan, with a tea-spoonful of lemon-pickle, a large one of walnut-catsup, the same of browning, slice a shalot in, and put it over the fire; when it boils, put in your beef; shake it over the fire till it is quite hot; the gravy is not to be thickened; slice in a small pickled cucumber; garnish with scraped horse-radish or pickled onions.

To hash VENISON.

CUT your venison in thin slices; put a large glass of red wine into a tossing-pan, a spoonful of mushroom-catsup, the same of browning, an onion stuck with cloves, and half an anchovy chopped small; when it boils, put in your venison; let it boil three or four minutes; pour it into a soup-dish, and lay round it currant-jelly, or red cabbage.

To hash MUTTON.

CUT your mutton in slices; put a pint of gravy or broth into a tossing-pan, and one of browning, slice in an onion, a little pepper and salt; put it over the fire, and thicken it with flour and butter; when it boils put in your mutton; keep shaking it till it be thoroughly hot; put it into a soup-dish, and serve it up.

To hash VEAL.

CUT your veal in thin round slices, the size of half a crown; put them into a sauce-pan, with a little gravy and lemon peel cut exceedingly fine, a tea-spoonful of lemon pickle; put it over the fire, and thicken it with flour and butter; when it boils put in your veal; just before you dish it up put in a spoonful of cream; lay sippets round your dish, and serve it up.

To warm up SCOTCH-COLLOPS.

WHEN you have any Scotch-collops left, put them in a stone-jar till you want them; then put the jar into a pan of boiling water; let it stand till your collops are quite hot; then pour them into a dish; lay over them a few broiled bits of bacon, and they will eat as well as fresh ones.

To mince VEAL.

CUT your veal in slices; then cut it in little square bits, but do not chop it; put it into a

sauce-pan, with two or three spoonfuls of gravy, a slice of lemon, a little pepper and salt, a good lump 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, but do not let it boil above a minute, if you do, it will make your veal eat hard: put sippets round your dish, and serve it up.

To hash a TURKEY.

TAKE off the legs; cut the thighs in two pieces; cut off the pinions and breast in pretty large pieces; take off the skin, or it will give the gravy a greasy taste; put it into a stewpan, with a pint of gravy, a tea-spoonful of lemon-pickle, a slice of the end of a lemon, and a little beaten mace; boil your turkey six or seven minutes, (if you boil it any longer it will make it hard) then put it on your dish; thicken your gravy with flour and butter; mix the yolks of two eggs with a spoonful of thick cream; put it on your gravy; shake it over the fire till it is quite hot, but do not let it boil; strain it, and pour it over your turkey: lay sippets round, serve it up, and garnish with lemon or parsley.

To hash FOWLS.

CUT up your fowl as for eating; put it in a tossing-pan, with half a pint of gravy, a tea-spoonful of lemon-pickle, a little mushroom-catsup, a slice of lemon; thicken it with flour and butter; just before you dish it up put in a

spoonful of good cream ; lay sippets round your dish, and serve it up.

A nice way to dress a COLD FOWL.

PEEL off all the skin, and pull the flesh off the bones in as large pieces as you can ; then dredge it with a little flour, and fry it a nice brown in butter ; toss it up in rich gravy, well-seasoned, and thicken it with a piece of butter rolled in flour ; just before you send it up squeeze in the juice of a lemon.

To hash a WOODCOCK or PARTRIDGE.

CUT your woodcock up as for eating ; work the entrails very fine with the back of a spoon ; mix it with a spoonful of red-wine, the same of water, half a spoonful of alegar ; cut an onion in slices and pull it into rings ; roll a little butter in flour : put them all in your tossing-pan, and shake it over the fire till it boils ; then put in your woodcock, and when it is thoroughly hot, lay it in the dish, with sippets round it ; strain the sauce over the woodcock, and lay on the onion in rings.—It is a pretty corner dish for dinner or supper.

To hash a WILD-DUCK.

CUT up your duck as for eating ; put it in a tossing-pan, with a spoonful of good gravy, the same of red-wine, a little of your onion-sauce or an onion sliced exceedingly thin ; when it has boiled two or three minutes, lay

the duck in your dish ; pour the gravy over it ; it must be thickened ; you may add a tea-spoonful of caper-liquor, or a little browning.

To hash a HARE.

CUT your hare in small pieces ; if you have any of the pudding left, rub it small ; put to it a large glass of red-wine, the same quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, a quarter of a pound of butter rolled in flour ; shake them all together over a slow fire, till your hare is thoroughly hot ; it is a bad custom to let any kind of hash boil longer, it makes the meat eat hard ; send your hare to the table in a deep dish ; lay sippets round it, but take out the onion, and serve it up.

To boil CABBAGE.

CUT off the outside leaves, and cut it in quarters ; pick it well, and wash it clean ; boil it in a large quantity of water, with plenty of salt in it ; when it is tender, and a fine light green, lay it on a sieve to drain, but do not squeeze it, if you do, it will take off the flavor ; have ready some very rich melted butter, or chop it with cold butter.—Greens must be boiled the same way.

To boil a CAULIFLOWER.

WASH and clean your cauliflower ; boil it in plenty of milk and water, but no salt, till it be tender ; when you dish it up, lay greens under it ; pour over it good melted butter, and send it up hot.

To boil BROCOLI in imitation of ASPARAGUS.

TAKE the side-shoots of brocoli, strip off the leaves, and with a penknife take off all the out-rind up to the heads ; tie them in bunches, and put them in salt and water ; have ready a pan of boiling water, with a handful of salt in it ; boil them ten minutes, then lay them in bunches, and pour over them good melted butter.

To stew SPINAGE.

WASH your spinage well in several waters ; put it in a cullender ; have ready a large pan of boiling water with a handful of salt ; put it in ; let it boil two minutes, it will take off the strong earthy taste ; then put it into a sieve ; squeeze it well ; put a quarter of a pound of butter into a tossing-pan ; put in your spinage, keep turning and chopping it with a knife until it be quite dry and green ; lay it upon a plate, press it with another ; cut it in the shape of sippets or diamonds ; pour round it very rich melted butter ; it will eat exceedingly mild, and quite a different taste from the common way.

To boil ARTICHOKEs.

IF they are young ones, leave about an inch of the stalks ; put them in strong salt and water for an hour or two, then put them in a pan of cold water ; set them over the fire, but do not cover them, it will take off their color ; when you dish them up, put rich melted butter in small cups or pots, like rabbits ; put them in the dish with your artichokes, and send them up.

To boil ASPARAGUS.

SCRAPE your asparagus; tie them in small bunches; boil them in a large pan of water with salt in it; before you dish them up toast some slices of white bread, and dip them in the boiling water; lay the asparagus on your toasts; pour on them very rich melted butter, and serve them up hot.

To boil FRENCH BEANS.

CUT the ends of your beans off, then cut them slant-ways; put them in strong salt and water as you do them; let them stand an hour; boil them in a large quantity of water, with a handful of salt in it, they will be a fine green; when you dish them up pour on them melted butter, and send them up.

To boil WINDSOR BEANS.

BOIL them in a good quantity of salt and water; boil and chop some parsley; put it in good melted butter; serve them up with bacon in the middle if you choose it.

To boil GREEN PEAS.

SHELL your peas just before you want them; put them in boiling water, with a little salt and a lump of loaf-sugar; when they begin to dent in the middle they are enough; strain them in a sieve, put a good lump of butter into a mug, give your peas a shake, put

them on a dish, and send them to the table.— Boil a sprig of mint in another water, chop it fine, and lay it in lumps round the edge of your dish.

To boil PARSNIPS.

WASH your parsnips well ; boil them till they are soft ; then take off the skin ; beat them in a bowl with a little salt ; put to them a little cream and a lump of butter ; put them in a tossing-pan, and let them boil till they are like a light custard-pudding ; put them on a plate, and send them to the table.

CHAP. IV.

Observations on MADE-DISHES.

BE careful the tossing-pan is well tinned, quite clean, and not gritty, and put every ingredient into your white sauce, and have it of a proper thickness, and well boiled, before you put in eggs and cream, for they will not add much to the thickness, nor stir them with a spoon after they are in, nor set your pan on the fire, for it will gather at the bottom, and be in lumps ; but hold your pan a good height from the fire, and keep shaking the pan round one way, it will keep the sauce from curdling ; and be sure you do not let it boil ; it is the best way to take up your meat, collops, or hash, or

any other kind of a dish you are making, with a fish-slice, and strain your sauce upon it; for it is almost impossible to prevent little bits of meat from mixing with the sauce, but by this method the sauce will look clear.

In the brown made-dishes take special care no fat is on the top of the gravy, but skim it clean off, that it may be of a fine brown, and taste of no one thing in particular; if you use any wine, put it in some time before your dish is ready, to take off the rawness, for nothing can give a made-dish a more disagreeable taste than raw wine, or fresh anchovy; when you use fried forcemeat-balls, put them on a sieve to drain the fat from them, and never let them boil in your sauce, it will give a greasy look, and soften the balls; the best way is to put them in after your meat is dished up.

You may use pickled mushrooms, artichoke bottoms, morels, truffles, and forcemeat-balls in almost every made-dish; and in several you may use a roll of forcemeat instead of balls, as in the porcupine breast of veal; and where you can use it, it is much handsomer than balls, especially in a mock-turtle, collared or ragooed breast of veal, or any large made-dish.

To make LEMON-PICKLE.

TAKE two dozen of lemons, grate off the out-rinds very thin, cut them in four quarters, but leave the bottoms whole; rub on them equally half a pound of bay-salt, and spread on them a large pewter-dish; put them in a cool oven, or let them dry gradually by the fire

till all the juice is dried in the peels; then put them into a pitcher well glazed, with one ounce of mace, half an ounce of cloves beat fine, one ounce of nutmeg cut in thin slices, four ounces of garlic peeled, half a pint of mustard-seed bruised a little, and tied in a musling bag; pour two quarts of boiling white-wine vinegar upon them; close the pitcher well up, and let it stand five or six days by the fire; shake it well up every day; then tie it up, and let it stand for three months to take off the bitter; when you bottle it put the pickle and lemon in a hair-sieve; press them well to get out the liquor, and let it stand till another day; then pour off the fine, and bottle it; let the other stand three or four days, and it will refine itself; pour it off and bottle it; let it stand again, and bottle it till the whole is refined: it may be put in any white sauce, and will not hurt the color; it is very good for fish sauce and made dishes; a tea-spoonful is enough for white, and two for brown-sauce for a fowl; it is a most useful pickle, and gives a pleasant flavor: be sure you put it in before you thicken the sauce, or put any cream in, lest the sharpness make it curdle.

Browning for MADE-DISHES.

BEAT small four ounces of treble-refined sugar; put it in a clear iron frying-pan, with one ounce of butter; set it over a clear fire, mix it very well together all the time; when it begins to be frothy, the sugar is dissolving; hold it higher over the fire; have ready a pint

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of red wine; when the sugar and butter is of a deep brown, pour in a little of the wine, stir it well together, then add more wine, and keep stirring it all the time; put in half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonfuls of mushroom-catsup, a little salt, the out-rind of one lemon; boil it slowly for ten minutes; pour it into a basin; when cold, take off the scum very clean, and bottle it for use.

To dress a Mock-TURTLE

TAKE the largest calf's head you can get, with the skin on; put it in scalding water till you find the hair will come off; clean it well and wash it in warm water, and boil it three quarters of an hour; then take it out of the water and slit it down in the face; cut off the meat along with the skin as clean from the bone as you can, and be careful you do not break the ears off; lay it on a flat dish, and stuff the ears with forcemeat, and tie them round with cloths; take the eyes out, and pick all the rest of the meat clean from the bones; put it in a tossing-pan, with the nicest and fattest part of another calf's-head, without the skin on, boiled as long as the above, and three quarts of veal-gravy; lay the skin in the pan on the meat, with the flesh-side up; cover the pan close, and let it stew over a moderate fire one hour; then put in three sweet-breads fried a light brown, one ounce of morels, the same of truffles, five artichoke bottoms boiled, one anchovy boned and chopped

small, a tea-spoonful of Chyan pepper, a little salt, half a lemon, three pints of Madeira wine, two meat-spoonfuls of mushroom-catsup, one of lemon-pickle, half a pint of mushrooms, and let them stew slowly half an hour longer, and thicken it with flour and butter; have ready the yolks of four eggs boiled hard, and the brains of both heads boiled; cut the brains the size of nutmegs, and make a rich forcemeat, and spread it on the caul of a leg of veal; roll it up, and boil it in a cloth one hour; when boiled, cut it in three parts, the middle largest; then take up the meat into the dish, and lay the head over it with the skin-side up, and put the largest piece of forcemeat between the ears, and make the tops of the ears to meet round it; (this is called the crown of the turtle) lay the other slices of the forcemeat opposite to each other at the narrow end, and lay a few of the truffles, morels, brains, mushrooms, eggs, and artichoke-bottoms upon the face and round it; strain the gravy boiling hot upon it; be as quick in dishing it up as possible, for it soon gets cold.

MOCK-TURTLE *a second way.*

DRESS the hair off a calf's-head as before; boil it half an hour; when boiled, cut it in pieces half an inch thick, and one inch and a half long; put it into a stew-pan, with two quarts of veal gravy, and salt to your taste; let it stew one hour; then put in a pint of Madeira wine, half a tea-spoonful of Chyan pepper, truffles, and

morels, one ounce each, three or four artichoke-bottoms boiled and cut in quarters; when the meat begins to look clear, and the gravy strong, put in half a lemon, and thicken it with flour and butter; fry a few forcemeat-balls; beat four yolks of hard-boiled eggs in a mortar very fine, with a lump of butter, and make them into balls the size of pigeons, eggs; put the forcemeat balls and eggs in, after you have dished it up.

N. B. A lump of butter put in the water makes the artichoke-bottoms boil white and sooner.

To make an ARTIFICIAL TURTLE.

SCALD a calf's head; cut it in pieces one inch thick, two broad, and four long; parboil a salmon's liver, cut it in ten or twelve pieces; season the whole with beaten mace, salt, and Chyan; put them into a well-lined copper dish, with a pint and a half of gravy made of veal, six anchovies, a blade of mace, and a sprig of sweet marjoram, (your gravy must be very good) a pint of Madeira wine, the juice of four or five lemons strained from the seeds, the yolks of ten or twelve eggs boiled hard, and about three dozen of forcemeat-balls, made as the receipts direct; let it stew gently about an hour; always keep it close covered; then stir in a lump of butter the size of an orange, with a tea-spoonful of fine flour rolled in it, and let it stew till full two hours longer: if you perceive it wants additional seasoning, &c. add it to it a few minutes before you serve it up, which

must be in a soup-dish or tureen, with the yolks, and slices of lemon on the top; take care to skim off the fat before you dish it up.

To make forcemeat for an ARTIFICIAL TURTLE.

TAKE a pound of the fat of a loin of veal, the same of lean, with six boned anchovies; beat them in a marble mortar; season with mace, Chyan, salt, a little shred parsley, sweet-marjoram, some juice of lemon, and three or four spoonfuls of Madeira wine; mix these well together, and make it into little balls; dust them with a little fine flour, and put them into your dish to stew about half an hour before you serve it up; the green skin of a salmon's head is a very great addition to your turtle; boil it a little, then stew it among the rest of the things.

To make a CALF'S-HEAD HASH.

CLEAN your calf's-head exceedingly well, and boil it a quarter of an hour; when it is cold cut the meat into thin broad slices, and put it into a tossing-pan, with two quarts of gravy; and when it has stewed three quarters of an hour add to it one anchovy, a little beaten mace, and Chyan to your taste, two tea-spoonfuls of lemon-pickle, two meat-spoonfuls of walnut catsup, half an ounce of truffles or morels, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine; mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough; take your brains and put them into hot water, it will make them skin

sooner, and beat them finer in a basin; then add to them two eggs, one spoonful of flour, a bit of lemon-peel shred fine; chop small a little parsley, thyme, and sage; beat them very well together; strew in a little pepper and salt, then drop them in little cakes into a panful of boiling hog's-lard, and fry them a light brown; then lay them on a sieve to drain; take your hash out of the pan with a fish-slice, and lay it on your dish, and strain your gravy over it; lay upon it a few mushrooms, forcemeat-balls, the yolks of four eggs boiled hard, and the brain-cakes.—Garnish with lemon and pickles.

It is proper for a top or side-dish.

To dress a CALF'S-HEAD the best way.

TAKE a calf's-head with the skin on, and scald off all the hair, and clean it very well; cut it in two; take out the brains; boil the head very white and tender; take one part quite off the bone, and cut it into nice pieces, with the tongue; dredge it with a little flour, and let it stew on a slow fire for about half an hour in rich white gravy, made of veal, mutton, and a piece of bacon, seasoned with pepper, salt, onion, and a very little mace; it must be strained off before the hash is put in it; thicken it with a little butter rolled in flour; the other part of the head must be taken off in one whole piece; stuff it with nice forcemeat, and roll it like a collar, and stew it tender in gravy; then put it in the middle of the dish, and the hash all round; garnish it with forcemeat-balls, fried

oysters, and the brains made into little cakes dipped in rich butter and fried. You may add wine, morels, truffles, or what you please, to make it good and rich.

To dress a CALF'S-HEAD Surprise.

DRESS off the hair of a large calf's-head, as directed in the mock-turtle; then take a sharp-pointed knife and raze off the skin, with as much of the meat from the bones as you possibly can get, that it may appear like a whole head when it is stuffed, and be careful you do not cut the skin in holes; then scrape a pound of fat bacon, the crumbs of two penny-loaves, grate a small nutmeg, with salt, Chyan pepper, and shred lemon-peel to your taste, the yolks of six eggs well beat; mix all up into a rich forcemeat, put a little into the ears, and stuff the head with the remainder; have ready a deep narrow pot, that it will just go in, with two quarts of water, half a pint of white wine, two spoonfuls of lemon-pickle, the same of walnut and mushroom catsup, one anchovy, a blade or two of mace, a bundle of sweet herbs, a little salt and Chyan pepper; lay a coarse paste over it to keep in the steam, and set it in a very quick oven two hours and a half: when you take it out, lay your head in a soup-dish; skim the fat clean off the gravy, and strain it thro' a hair-sieve into a tossing-pan; thicken it with a lump of butter rolled in flour; when it has boiled a few minutes, put in the yolks of six eggs well beat, and mixed with half a pint of

cream, but do not let it boil, it will curdle the eggs; you must have ready boiled a few force-meat-balls, half an ounce of truffles and morels; it would make the gravy too dark a color to stew them in it; pour gravy over your head, and garnish with the truffles, morels, force-meat-balls, mushrooms, and barberries, and serve it up.—This is a handsome top-dish at a small expense.

To grill a CALF'S-HEAD.

WASH your calf's head clean, and boil it almost enough; then take it up and hash one half; the other half rub over with the yolk of an egg, a little pepper and salt; strew over it bread-crumbs, parsley chopped small, and a little grated lemon peel; set it before the fire, and keep basting it all the time to make the froth rise; when it is a fine light brown, dish up your hash, and lay the grilled side upon it.

Blanch your tongue, slit it down the middle, and lay it on a soup-plate: skin the brains; boil them with a little sage and parsley; chop them fine, and mix them with a little melted butter and a spoonful of cream; make them hot, and pour them over the tongue; serve them up, and they are sauce for the head.

To collar a CALF'S HEAD.

TAKE a calf's head with the skin on and scald it, clean it well; then bone it; season it with pepper, salt, cloves, mace, and a little ginger, all ground very fine; take some cochineal; dissolve it in some water; rub it on the inside of the head

with a little bay salt and a large handful of chopped parsley; roll it up tight in a cloth, and boil it till you think it is enough in a pickle made of all sorts of sweet herbs, spices, and some red wine; then unroll the cloth and roll it tight again, and put weights upon it, as it lies in the pickle, to press it close till it is cold; then boil some bran and water with some bay and common salt; strain it off, and when they are both cold put in the head, and let it lie three or four days before you use it.

To make a PORCUPINE of a BREAST of VEAL.

BONE the finest and largest breast of veal you can get; rub it over with the yolks of two eggs; spread it on the table; lay over it a little bacon cut as thin as possible, a handful of parsley shred fine, the yolks of five hard-boiled eggs chopped small, a little lemon-peel cut fine, nutmeg, pepper, and salt to your taste, and the crumbs of a penny-loaf steeped in cream; roll the breast close and skewer it up; then cut fat bacon and the lean of ham that has been a little boiled, or it will turn the veal red, and pickled cucumbers about two inches long to answer the other lardings, and lard it in rows, first ham, then bacon, then cucumbers, till you have larded it all over the veal; put it into a deep earthen-pot, with a pint of water; cover it, and set it in a slow oven two hours; when it comes from the oven skim the fat off, and strain the gravy through a sieve into a stew-pan; put in a glass of white wine, a little

lemon-pickle, and caper-liquor, a spoonful of mushroom catsup; thicken it with a little butter, rolled in flour; lay your porcupine on a dish, and pour it hot upon it; cut a roll of forcemeat in four slices, lay one at each end, and the other at the sides; have ready your sweet-bread cut in slices and fried; lay them round it, with a few mushrooms. It is a grand bottom-dish when game is not to be had.

N. B. Make the forcemeat of a few chopped oysters, the crumbs of a penny-loaf, half a pound of beef-suet shred fine, and the yolks of four eggs; mix them well together with nutmeg, Chyan pepper, and salt to your palate; spread on a veal caul, and roll it up close like a collared eel; bind it in a cloth, and boil it one hour.

To ragoo a BREAST of VEAL.

HALF-roast a breast of veal; then bone it, and put it in a tossing-pan, with a quart of veal gravy, one ounce of morels, the same of truffles; stew it till tender, and just before you thicken the gravy put in a few oysters, pickled mushrooms, and pickled cucumbers, cut in small square pieces, the yolks of four eggs boiled hard; cut your sweetbread in slices, and fry it a light brown; dish up your veal, and pour the gravy hot over it; lay your sweetbread round, morels, truffles, and eggs upon it; garnish with pickled barberries. This is proper for either top or side for dinner, or bottom for supper.

To collar a BREAST of VEAL.

TAKE the finest breast of veal; bone it, and rub it over with the yolks of two eggs, and strew over it some crumbs of bread, a little grated lemon, a little pepper and salt, a handful of chopped parsley; roll it up tight, and bind it hard with twine; wrap it in a cloth, and boil it one hour and a half; then take it up to cool; when a little cold, take off the cloth, and clip off the twine carefully, lest you open the veal; cut it in five slices; lay them on a dish, with the sweetbread boiled and cut in thin slices, and laid round them with ten or twelve forcemeat-balls; pour over your white sauce, and garnish with barberries or green pickles.

The white sauce must be made thus: Take a pint of good veal gravy; put to it a spoonful of lemon-pickle, half an anchovy, a tea-spoonful of mushroom powder, or a few pickled mushrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; shake it over the fire after the eggs and cream are in, but do not let it boil, it will curdle the cream. It is proper for a top dish at night, or a side-dish for dinner.

To boil a BREAST of VEAL.

SKEWER your breast of veal, that it will lie flat in the dish; boil it one hour (if a large one an hour and a quarter); make white sauce as before mentioned for the collared one; pour it over, and garnish with pickles.

A NECK of VEAL CUTLETS.

CUT a neck of veal into cutlets; fry them a fine brown; then put them into a tossing-pan, and stew them till tender in a quart of good gravy; then add one spoonful of browning, the same of catsup, some fried forcemeat-balls, a few truffles, morels, and pickled mushrooms, a little salt, and Chyan pepper; thicken your gravy with flour and butter; let it boil a few minutes; lay your cutlets in a dish, with the top of the ribs in the middle; pour your sauce over them; lay your balls, morels, truffles, and mushrooms over the cutlets, and send them up.

A NECK of VEAL à la-royale.

CUT off the scrag-end and part of the chine bone, to make it lie flat in the dish; then chop a few mushrooms, shalots, a little parsley and thyme all very fine, with pepper and salt; cut middle-sized lards of bacon, and roll them in the herbs, &c. and lard the lean part of the neck: put it in a stew-pan, with some lean bacon or shank of ham, and the chine-bone and scrag cut in pieces, with three or four carrots, onions, a head of celery, and a little beaten mace; pour in as much water as will cover the pan very close, and let it stew slowly for two or three hours, till tender; then strain half a pint of the liquor out of the pan through a fine sieve; set it over a stove and let it boil; keep stirring it till it is dry at the bottom; and of a good brown; be sure you do not let it burn; then add more of the liquor strained free from

fat, and keep stirring it till it becomes a fine thick brown glaze; then take the veal out of the stew-pan, and wipe it clean, and put the larded side down upon the glaze; set it over a gentle fire five or six minutes to take the glaze; then lay it in the dish with the glazed side up, and put into the same stew-pan as much flour as will lie on a sixpence; stir it about well, and add some of the braize-liquor if any left; let it boil till it is of a proper thickness; strain it and pour it in the bottom of the dish; squeeze in a little juice of lemon, and serve it up.

Bombarded VEAL.

CUT the bone nicely out of a fillet; make a forcemeat of the crumbs of a penny-loaf, half a pound of fat bacon scraped, a little lemon-peel or lemon-thyme, parsley, two or three sprigs of sweet-marjoram, one anchovy; chop them all very well; grate a little nutmeg, Chyan pepper, and salt to your palate; mix all up together with egg and a little cream, and fill up the place where the bone came out with the forcemeat; then cut the fillet across, in cuts about one inch from another all round the fillet; fill one nick with forcemeat, a second with boiled spinage, that is boiled and well squeezed, a third with bread-crumbs, chopped oysters, and beef-marrow, then forcemeat, and fill them up as above all round the fillet; wrap the caul close round it, and put it in a deep pot with a pint of water; make a coarse paste to lay over it, to keep the oven from giving it a fiery taste; when it comes out of the oven

skim off the fat, and put the gravy in a stew-pan, with a spoonful of lemon-pickle, and another of mushroom catsup, two of browning, half an ounce of morels and truffles, five boiled artichoke-bottoms cut in quarters; thicken the sauce with flour and butter; give it a gentle boil, and pour it upon the veal into your dish.

To make a FRICANDO of VEAL.

CUT steaks half an inch thick, and six inches long, out of the thick part of a leg of veal; lard them with small cardoons, and dust them with flour; put them before the fire to broil a fine brown; then put them into a large tossing-pan, with a quart of good gravy, and let it stew half an hour; then put in two teaspoonfuls of lemon-pickle, a meat-spoonful of walnut catsup, the same of browning, a slice of lemon, a little anchovy and Chyan, a few morels and truffles; when your fricandos are tender take them up, and thicken your gravy with flour and butter; strain it; place your fricandos in the dish; pour your gravy on them; garnish them with lemons and barberries. You may lay round them forcemeat-balls fried, or forcemeat rolled in veal caul, and yolks of eggs boiled hard.

To make VEAL OLIVES.

CUT the thick part of a leg of veal in thin slices; flatten them with the broad side of a cleaver; rub them over with the yolk of an egg; strew over every piece a very thin slice

of bacon, with a few bread-crumbs, a little lemon-peel and parsley chopped small, pepper, salt, and nutmeg; roll them up close, and skewer them tight; then rub them with the yolks of eggs, and roll them in bread-crumbs and parsley chopped small; put them into a tin dripping-pan to bake, or fry them; then take a pint of good gravy; add to it a spoonful of lemon-pickle, the same of walnut catsup, and one of browning, a little anchovy and Chyan pepper; thicken it with flour and butter; serve them up with forcemeat-balls, and strain the gravy hot upon them; garnish with pickles, and strew over them a few pickled mushrooms. You may dress veal cutlets the same way, but do not roll them.

To make VEAL OLIVES a second way.

CUT large collops off a fillet of veal, and hack them very well with the back of a knife; spread forcemeat very thin over every one; roll them up and roast them, or bake them in an oven; make a ragoo of oysters and sweet-breads sliced, a few morels and mushrooms, and lay them in the dish with the rolls of veal; if you have oyster enough, chop and mix some with the forcemeat, it makes it much better; forcemeat-balls look very pretty round them; there must be nice brown gravy in the dish, and they must be sent up hot.

To dress SCOTCH COLLOPS white.

CUT them off the thick part of a leg of veal, the size and thickness of a crown-piece; put a lump of butter into a tossing-pan, and set it over a slow fire, or it will discolor your collops: before the pan is hot lay the collops in, and keep turning them over till you see the butter is turned to a thick white gravy; put your collops and gravy in a pot, and set them upon the hearth to keep warm; put cold butter again into your pan every time you fill it, and fry them as above, and so continue till you have finished; when you have fried them, pour your gravy from them into your pan, with a tea-spoonful of lemon-pickle, mushroom-catsup, caper-liquor, beaten mace, Chyan pepper, and salt; thicken with flour and butter; when it is boiled five minutes, put in the yolks of two eggs well beat and mixed, with a tea-cupful of rich cream; keep shaking your pan over the fire till your gravy looks of a fine thickness, then put in your collops and shake them; when they are quite hot put them on your dish, with forcemeat-balls; strew over them pickled mushrooms:—Garnish with barberries and kidney-beans.

To dress SCOTCH COLLOPS brown.

CUT your collops the same way as the white ones, but brown your butter before you lay in your collops; fry them over a quick fire; shake and turn them, and keep on them a fine froth; when they are a light brown, put them into a

pot, and fry them as the white ones; when you have fried them all brown, pour all the gravy from them into a clean tossing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, two tea-spoonfuls of lemon-pickle, a large one of catsup, the same of browning, half an ounce of morels, half a lemon, a little anchovy, Chyan and salt to your taste; thicken it with flour and butter; let it boil five or six minutes; then put in your collops, and shake them over the fire; if they boil it will make them hard; when they have simmered a little, take them out with an egg-spoon, and lay them on your dish; strain your gravy, and pour it hot on them; lay over them forcemeat balls, and little slices of bacon curled round a skewer and boiled; throw a few mushrooms over; garnish with lemon and barberries, and serve them up.

To dress SCOTCH-COLLOPS the French way.

TAKE a leg of veal, and cut your collops pretty thick, five or six inches long, and three inches broad; rub them over with the yolk of an egg; put pepper and salt, and grate a little nutmeg on them, and a little shred parsley; lay them on an earthen dish, and set them before the fire; baste them with butter and let them be a fine brown; then turn them on the other side, and rub them as above; baste and brown it the same way; when they are thoroughly enough, make a good brown gravy with truffles and morels; dish up your collops, lay truffles and morels

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and the yolks of hard-boiled eggs over them; garnish with crisp parsley and lemon.

SWEETBREADS à-là-daube.

TAKE three of the largest and finest sweetbreads you can get; put them in a saucepan of boiling water for five minutes; then take them out, and when they are cold lard them with a row down the middle, with very little pieces of bacon; then a row on each side of lemon-peel, cut the size of wheat straw; then a row on each side of pickled cucumbers, cut very fine; put them in a tossing-pan, with good veal gravy, a little juice of lemon, a spoonful of browning; stew them gently a quarter of an hour; a little before they are ready thicken them with flour and butter, dish them up, and pour the gravy over; lay round them bunches of boiled celery or oyster patties; garnish with stewed spinage, or green colored parsley; stick a bunch of barberries in the middle of each sweetbread.—It is a pretty corner-dish for either dinner or supper.

Forced SWEETBREADS.

PUT three sweetbreads in boiling water five minutes; beat the yolk of an egg a little, and rub it over them with a feather; strew on bread-crumbs, lemon peel, and parsley shred very fine, nutmeg, salt, and pepper to your palate; set them before the fire to brown, and add to them a little veal gravy; put a little mushroom-powder, caper-liquor, or juice of lemon and browning; thicken it with flour and butter; boil it a little, and pour it in your dish, lay in your

sweetbreads, and lay over them lemon-peel in rings; cut like straw; garnish with pickles.

To fricassee SWEETBREADS brown.

SCALD three sweetbreads; when cold, cut them in slices the thickness of a crown piece; dip them in batter, and fry them in fresh butter a nice brown; make a gravy for them as the last; stew your sweetbreads slowly in the gravy eight or ten minutes; lay them on your dish, and pour the gravy over them; garnish with lemon or barberries.

To fricassee SWEETBREADS white.

SCALD and slice the sweetbreads as before; put them in a tossing-pan, with a pint of veal gravy, a spoonful of white wine, the same of mushroom-catsup, a little beaten mace; stew them a quarter of an hour; thicken your gravy with flour and butter a little before they are enough; when you are going to dish them up, mix the yolk of an egg with a tea-cupful of thick cream, and a little grated nutmeg; put it into your tossing-pan, and shake it well over the fire, but do not let it boil; lay your sweetbreads on your dish, and pour your sauce over them; garnish with pickled red beet-root and kidney-beans.

To ragoo SWEETBREADS.

RUB them over with the yolk of an egg; strew over them bread-crumbs, parsley, thyme,

and sweet-marjoram shred small, and pepper and salt; make a roll of forcemeat like a sweetbread, and put it in a veal caul, and roast them in a Dutch oven; take some brown gravy, and put to it a little lemon-pickle, mushroom-catsup, and the end of a lemon; boil the gravy, and when the sweetbreads are enough lay them in a dish, with the forcemeat in the middle; take the end of the lemon out, and pour the gravy into the dish, and serve them up.

To stew a FILLET of VEAL.

TAKE a fillet of a cow-calf, stuff it well under the udder at the bone and quite through to the shank; put it in the oven, with a pint of water under it, till it is a fine brown; then put in a stew-pan, with three pints of gravy; stew it tender; put in a few morels, truffles, a tea-spoonful of lemon-pickle, a large one of browning, and one of catsup, and a little Chyan pepper; thicken with a lump of butter rolled in flour; dish up your veal; strain your gravy over; lay round forcemeat balls; garnish with pickles and lemon.

To ragoo a FILLET of VEAL.

LARD your fillet and half roast it, then put it in a tossing-pan, with two quarts of good gravy; cover it close, and let it stew till tender; then add one spoonful of white wine, one of browning, one of catsup, a tea-spoonful of lemon-pickle, a little caper-liquor, half an ounce

of morels; thicken with flour and butter; lay round it a few yolks of eggs.

A good way to dress a MIDCALF.

TAKE a calf's heart, stuff it with good forcemeat, and send it to the oven in an earthen-dish, with a little water under it; lay butter over it, and dredge it with flour; boil half the liver and all the lights together half an hour, then chop them small, and put them in a tossing-pan, with a pint of gravy, one spoonful of lemon-pickle, and one of catsup; squeeze in half a lemon, pepper, and salt; thicken with a good piece of butter rolled in flour; when you dish it up, pour the minced meat in the bottom, and have ready fried, a fine brown, the other half of the liver cut in thin slices, and little bits of bacon; set the heart in the middle, and lay the liver and bacon over the minced-meat, and serve it up.

To disguise a LEG of VEAL.

LARD the top-side of a leg of veal in rows with bacon, and stuff it well with forcemeat made of oysters; then put it into a large saucepan, with as much water as will cover it; put on a close lid, to keep the steam in; stew it gently till quite tender; then take it up, and boil down the gravy in the pan to a quart; skim off the fat, and add half a lemon, a spoonful of mushroom-catsup, a little lemon-pickle, the crumbs of half a penny-loaf grated exceedingly fine; boil it in your gravy till it looks thick; then add half a pint of oysters; if not thick enough, roll a

lump of butter in flour and put it in, with half a pint of good cream, and the yolks of three eggs; shake your sauce over the fire, but do not let it boil after the eggs are in lest it curdle; put your veal in a deep dish, and pour the sauce over it; garnish with crisped parsley and fried oysters. It is an excellent dish for the top of a large table.

HERICO of a NECK of MUTTON.

CUT the best end of a neck of mutton into chops in single ribs; flatten them, and fry them a light brown; then put them into a large saucepan, with two quarts of water, a large carrot cut in slices, cut at the edge like wheels; when they have stewed a quarter of an hour put in two turnips cut in square slices, the white part of a head of celery, a few heads of asparagus, two cabbage-lettuces fried, and Chyan to your taste; boil them all together till they are tender; the gravy is not to be thickened; put it into a tureen, or soup-dish. It is proper for a top-dish.

To dress a NECK of MUTTON to eat like VENISON.

CUT a large neck before the shoulder is taken off, broader than usual, and the flap of the shoulder with it, to make it look handsomer; stick your neck all over in little holes with a sharp penknife, and pour a bottle of red wine upon it, and let it lie in the wine four or five days; turn and rub it three or four times a-day; then take it out, and hang it up three days in

the open air out of the sun, and dry it often with a cloth to keep it from musting; when you roast it baste it with the wine it was steeped in, if any is left; if not, fresh wine; put white paper, in three or four folds, to keep in the fat; roast it thoroughly, and then take off the skin, and froth it nicely, and serve it up.

To make FRENCH STEAKS of a NECK of MUTTON.

LET your mutton be very good and large, and cut off most part of the fat of the neck, and then cut the steaks two inches thick; make a large hole through the middle of the fleshy part of every steak with a penknife, and stuff it with forcemeat made of bread crumbs, beef suet, a little nutmeg, pepper, and salt, mixed up with the yolk of an egg; when they are stuffed, wrap them in writing paper, and put them in a Dutch oven; set them before the fire to broil; they will take near an hour; put a little brown gravy in your dish, and serve them up in the papers.

A SHOULDER of MUTTON surprised.

HALF-boil a shoulder, then put it in a tossing-pan, with two quarts of veal-gravy, four ounces of rice, a tea-spoonful of mushroom-powder, a little beaten mace, and stew it one hour, or till the rice is enough; then take up your mutton and keep it hot; put to the rice half a pint of good cream, and a lump of butter rolled in flour; shake it well, and boil it a few minutes; lay your mutton on the dish, and pour

it over: garnish with barberries or pickles, and send it up.

*To dress a SHOULDER of MUTTON, called
HEN and CHICKENS.*

HALF-roast a shoulder, then take it up, and cut off the blade at the first joint, and both the flaps, to make the blade round; score the blade round in diamonds, throw a little pepper and salt over it, and set it in a tin-oven to broil; cut the flaps and the meat off the shank in thin slices into the gravy that runs out of the mutton, and put a little good gravy to it, with two spoonfuls of walnut catsup, one of browning, a little Chyan pepper, and one or two shalots; when your meat is tender, thicken it with flour and butter; put your meat in the dish with the gravy, and lay the blade on the top, broiled a dark brown; garnish with green pickles, and serve it up.

*To boil a SHOULDER of MUTTON with
ONION-SAUCE.*

PUT your shoulder in when the water is cold; when enough, smother it with onion sauce, made the same as for boiled ducks.—You may dress a shoulder of veal the same way.

A SHOULDER of MUTTON and CELERY-SAUCE.

BOIL it as before, till it is quite enough; pour over it celery-sauce, and send it to the table.—

N. B. The sauce.—Wash and clean ten heads of celery; cut off the green tops, and take off the outside stalks; cut them into thin bits, and boil it in gravy till it is tender; thicken it with flour and butter, and pour it over your mutton. A shoulder of veal roasted, with this sauce, is very good.

MUTTON kebobb'd.

CUT a loin of mutton in four pieces; take off the skin, and rub them with the yolks of an egg; strew over them a few bread-crumbs, and a little shred parsley; turn them round, and spit them; roast them, and keep basting all the while with fresh butter to make the froth rise; when they are enough, put a little brown gravy under, and serve them up; garnish with pickles,

To grill a BREAST of MUTTON.

SCORE a breast of mutton in diamonds, and rub it over with the yolk of an egg; then strew on a few bread-crumbs and shred parsley; put it in a Dutch oven to broil; baste it with fresh butter; pour in the dish good caper-sauce, and serve it up.

Split LEG of MUTTON with ONION-SAUCE.

SPLIT the leg from the shank to the end, stick a skewer in to keep the neck open; baste it with red wine till it is half-roasted; then take the wine out of the dripping-pan, and put to it one anchovy; set it over the fire till the anchovy is dissolved; rub the yolk of a hard

egg in a little cold butter; mix it with the wine, and put it into your sauce-boat; put good onion-sauce over the leg when it is roasted, and serve it up.

To force a LEG of MUTTON.

RAISE the skin, and take out the lean part of the mutton; chop it exceedingly fine, with one anchovy; shred a bundle of sweet herbs, grate a penny-loaf, half a lemon, nutmeg, pepper, and salt to your taste; make them into a forcemeat with three eggs and a large glass of red wine; fill up the skin with the forcemeat, but leave the bone and shank in their place, and it will appear like a whole leg; lay it on an earthen dish, with a pint of red wine under it, and send it to the oven; it will take two hours and a half; when it comes out, take off all the fat, strain the gravy over the mutton, lay round it hard yolks of eggs, and pickled mushrooms:—Garnish with pickles, and serve it up.

To dress SHEEP RUMPS and KIDNEYS.

BOIL six sheep rumps in veal-gravy; then lard your kidneys with bacon, and set them before the fire in a tin oven; when the rumps are tender, rub them over with the yolk of an egg, a little Chyan and grated nutmeg; skim the fat off the gravy; put it in a clear tossing-pan, with three ounces of boiled rice, a spoonful of good cream, a little mushroom-powder or catsup; thicken it with flour and butter, and give it a gentle boil; fry your rumps a light brown; when you dish them up, lay them round on

your rice, so that the small ends meet in the middle, and lay a kidney between every rump; garnish with red-cabbage or barberries, and serve it up. It is a pretty side or corner dish.

To dress a LEG of MUTTON to eat like VENISON.

GET the largest and fattest leg of mutton you can, cut out like a haunch of venison, as soon as it is killed, whilst it is warm, it will eat the tenderer; take out the bloody vein; stick it in several places in the under-side with a sharp-pointed knife; pour over it a bottle of red wine; turn it in the wine four or five times a-day for five days, then dry it exceedingly well with a clean cloth; hang it up in the air with the thick end uppermost for five days; dry it night and morning to keep it from being damp, or growing musty; when you roast it, cover it with paper and paste, as you do venison; serve it up with venison sauce. It will take four hours roasting.

A BASQUE of MUTTON.

TAKE the caul of a leg of veal; lay it in a copper-dish the size of a small punch-bowl; take the lean of a leg of mutton that has been kept a week; chop it exceedingly small; take half its weight in beef-marrow, the crumbs of a penny loaf, the yolks of four eggs, two anchovies, half a pint of red wine, the rind of half a lemon, grated; mix it like sausage-meat, and lay it in your caul in the inside of your diih; close up the caul, and bake it in a quick

oven; when it comes out lay your dish upside down, and turn the whole out; pour over it brown gravy, and send it up with venison-sauce in a boat:—Garnish with pickles.

OXFORD JOHN.

TAKE a stale leg of mutton; cut it in as thin collops as you possibly can; take out all the fat sinews, season them with mace, pepper, and salt; strew among them a little shred parsley, thyme, and two or three shalots; put a good lump of butter into a stewpan; when it is hot, put in all your collops; keep stirring them with a wooden-spoon till they are three parts done; then add half a pint of gravy, a little juice of lemon; thicken it a little with flour and butter; let them simmer four or five minutes, and they will be quite enough; if you let them boil, or have them ready before you want them, they will grow hard; serve them up hot with fried bread cut in slices, over and round them.

To boil a LEG of LAMB, and LOIN fried.

CUT your leg from the loin; boil the leg three quarters of an hour; cut the loin in handsome steaks; beat them with a cleaver, and fry them a good brown; then stew them a little in strong gravy; put your leg on the dish, and lay your steaks round it; pour on your gravy; lay round lumps of stewed spinage and crisped parsley on every steak: send it to the table with gooseberry-sauce in a boat.

To force a QUARTER of LAMB.

TAKE a hind quarter, and cut off the shank; raise the thick part of the flesh from the bone with a knife; stuff the place with white force-meat, and stuff it under the kidney; half-roast it, then put it in a tossing pan, with a quart of mutton-gravy; cover it close up, and let it stew gently; when it is enough take it up, and lay it on your dish; skim the fat off the gravy, and strain it; then put in a glass of Madeira wine, one spoonful of walnut-catsup, two of browning, half a lemon, a little Chyan, half a pint of oysters; thicken it with a little butter rolled in flour; pour your gravy hot on your lamb, and serve it up.

To dress a LAMB'S HEAD and PURTENANCE.

SKIN the head and split it; take the black part out of the eyes; then wash and clean it exceedingly well; lay it in warm water till it looks white; wash and clean the purtenance, take off the gall, and lay them in water; boil it half an hour; then mince your heart, liver, and lights, very small; put the mince-meat in a tossing-pan, with a quart of mutton-gravy, a little catsup, pepper, salt, and half a lemon; thicken it with flour and butter, a spoonful of good cream, and just boil it up; when your head is boiled, rub it over with the yolk of an egg; strew over it bread-crumbs, a little shred parsley, pepper and salt; baste it well with butter, and

brown it before the fire or with a salamander; put the purtenances on your dish, and lay the head over it; garnish with lemon or pickle, and serve it up.

To fricassee LAMBS' STONES.

SKIN six lambs' stones, or what quantity you please; dip them in batter, and fry them in hog's-lard a nice brown; have ready a little veal gravy, thicken it with flour and butter, put in a tea-spoonful of lemon-pickle, a little mushroom-catsup, a slice of lemon, a little grated nutmeg; beat the yolk of an egg, and mix it with two spoonfuls of thick cream; put in your gravy; keep shaking it over the fire till it looks white and thick; then put in the lambs' stones, and give them a shake; when they are hot, dish them up, and lay round them boiled force-meat balls.

To roast a PIG in imitation of LAMB.

LET your pig be a month or five weeks old; divide it down the middle; take off the shoulder, and leave the rest to the hind-part, then take the skin off; draw sprigs of parsley all over the outside, which must be done by running a skewer or larding-pin, and sticking the stalk of the parsley in it, and bake it well with fresh butter; roast it a fine brown, and send it up with a froth on it; garnish with green parsley; it will eat and look like a fat lamb.—It is eat with salad.

To barbacue a PIG.

DRESS a pig of ten weeks old as if it were to be roasted; make a forcemeat of two anchovies, six sage leaves, and the liver of the pig, all chopped very small; then put them into a marble mortar, with the crumbs of half a penny loaf, four ounces of butter, half a teaspoonful of Chyan pepper, and half a pint of red wine; beat them all together to a paste, put it in your pig's belly, and sew it up; lay your pig down at a good distance before a large brisk fire, singe it well; put in your dripping-pan three bottles of red wine, baste it with the wine all the time it is roasting; when it is half roasted, put under your pig two penny loaves, if you have not wine enough, put in more; when your pig is near enough, take the loaves and sauce out of your dripping-pan; put to the sauce one anchovy chopped small, a bundle of sweet-herbs, and half a lemon; boil it a few minutes; then draw your pig; put a small lemon or apple in the pig's mouth, and a loaf on each side; strain your sauce, and pour it on them boiling hot, and send it up whole to the table. It is a grand bottom dish. It will take four hours roasting.

To barbacue a LEG of PORK.

LAY down your leg to a good fire; put into the dripping-pan two bottles of red wine; baste your pork with it all the time it is roasting; when it is enough, take up what is left in the pan; put

to it two anchovies, the yolks of three eggs boiled hard and pounded fine, with a quarter of a pound of butter, and half a lemon, a bunch of sweet-herbs, a tea-spoonful of lemon pickle, a spoonful of catsup, and one of Tarragon vinegar, or a little Tarragon shred small; boil them a few minutes; then draw your pork, and cut the skin down from the bottom of the shank in rows an inch broad; raise every other row, and roll it to the shank; strain your sauce, and pour it on boiling hot; lay oyster patties all round the pork, and sprigs of green parsley.

To stuff a CHINE of PORK.

TAKE a chine that has been hung about a month; boil it half an hour; then take it up, and make holes in it all over the lean part, one inch from another; stuff them betwixt the joints with shred parsley; rub it all over with the yolks of eggs; strew over it bread crumbs; baste it and set it in a Dutch oven; when it is enough, lay round it broiled brocoli, or stewed spinage; garnish with parsley.

To roast a HAM or a GAMMON of BACON.

HALF boil your ham or gammon; then take off the skin; dredge it with oatmeal, sifted very fine; baste it with fresh butter (it will make a stronger froth than either flour or bread-crumbs), then roast it; when it is enough dish it up, and pour brown gravy on your dish; garnish with green parsley, and send it to the table.

To force the inside of a SIRLOIN of BEEF.

SPLIT your sirloin, then cut off from the inside all the skin and fat together, and then take off all the flesh from the bones; chop the meat very fine with a little beaten mace, two or three shalots, one anchovy, half a pint of red wine, a little pepper and salt, and put it on the bones again; lay your fat and skin on again, and skewer it close, and pepper it well; when roasted take off the fat and dish up the sirloin; pour over it a sauce made of a little red wine, a shalot, one anchovy, two or three slices of horse-radish, and serve it up.

To dress the inside of a cold SIRLOIN of BEEF.

CUT out all the inside (free from fat) of the sirloin in pieces as thick as your finger and about two inches long; dredge it with a little flour, and fry it in nice butter of a light brown; then drain it, and toss it up in rich gravy that has been well seasoned with pepper, salt, shalot, and an anchovy; just before you send it up, add two spoonfuls of vinegar taken from pickled capers: garnish with fried oysters, or what you please.

BOUILLIE BEEF.

TAKE the thick end of a brisket of beef; put it into a kettle of water quite covered over; let it boil fast for two hours; then keep stewing it close by the fire for six hours more, and as the water wastes fill up the kettle; put in with the beef some turnips cut in little balls, carrots, and

some celery cut in pieces : an hour before it is done take out as much broth as will fill your soup-dish ; and boil in it for that hour turnips and carrots cut out in balls, or in little square pieces, with some celery, salt and pepper to your taste ; serve it up in two dishes, the beef by itself, and the soup by itself ; you may put pieces of fried bread, if you like it, in your soup ; boil in it a few knots of greens, and if you think your soup will not be rich enough, you may add a pound or two of fried mutton-chops to your broth when you take it from the beef, and let it stew for that hour in the broth, but be sure you take out the mutton when you send it to the table : the soup must be very clear.

To stew a RUMP of BEEF.

HALF roast your beef ; then put in a large sauce-pan or caldron, with two quarts of water and one of red wine, two or three blades of mace, a shalot, one spoonful of lemon-pickle, two of walnut catsup, the same of browning, Chyan pepper and salt to your taste ; let it stew over a gentle fire, close covered for two hours ; then take up your beef, and lay it on a deep dish ; skim off the fat, and strain the gravy, and put in one ounce of morels, and half a pint of mushrooms ; thicken your gravy, and pour it over your beef ; lay round it force-meat-balls : garnish with horse-radish, and serve it up.

To stew a RUMP of BEEF a second way.

STUFF your beef with three cloves of garlic in different parts; make a hole with a skewer, and get in the garlic as far as about one half your finger can reach; stuff it likewise in several places with forcemeat, in the making of which put some fat bacon cut in very small slices; then put your beef into a pot the right-side under; put about a pound of suet over it, five or six ounces of bacon sliced, and as much water as will cover it; then set the pot over the fire; let it boil for three quarters of an hour; then cover the pot quite close, and let it stew for four hours over a moderate fire, after which take it up, and pour every drop of liquor from it, and put a quart of claret over it, and set it on a very slow fire while you are preparing the sauce, which is to be either of turnips, or carrots, or palates, cut as for a ragoo; put in as much broth as you think sufficient, with some of the clear gravy, free from the fat that you poured off the beef, in a stew-pan; boil them a little with morels, truffles, and a glass of claret, and a little butter rolled in flour, which must be tossed up together, and dish it up very hot.

A FRICANDO of BEEF.

CUT a few slices of beef five or six inches long, and half an inch thick; lard it with bacon; dredge it well with flour, and set it before a brisk fire to brown; then put it in a tossing-pan with a quart of gravy, a few morels and truffles,

half a lemon, and stew them half an hour; then add one spoonful of catsup, the same of browning, and a little Chyan; thicken your sauce, and pour it over your fricando; lay round them forcemeat-balls, and the yolks of hard eggs.

To á-lá-mode BEEF.

TAKE the bone out of the rump of beef; lard the top with bacon; then make a forcemeat of four ounces of marrow, two heads of garlic, the crumbs of a penny-loaf, a few sweet herbs, chopped small, nutmeg, pepper and salt to your taste, and the yolks of four eggs well beat; mix it up, and stuff your beef where the bone came out, and in several places in the lean part skewer it round, and bind it about with a fillet; put it in a pot, with a pint of red wine, and tie it down with strong paper; bake it in the oven for three hours; when it comes out, if you want to eat it hot, skim the fat off the gravy, and add half an ounce of morels, a spoonful of pickled mushrooms; thicken it with flour and butter; dish up your beef and pour on your gravy: lay round it forcemeat-balls, and send it up.

To make a PORCUPINE of the FLAT RIBS of BEEF.

BONE the flat ribs, and beat it half an hour with a paste-pin; then rub it over with the yolks of eggs; strew over it bread-crumbs, parsley, leeks, sweet-marjoram, lemon-peel shred fine, nutmeg, pepper, and salt; roll it up very close, and bind it hard; lard it across with bacon, then

a row of cold boiled tongue, a third row of pickled cucumbers, a fourth row of lemon-peel; do it over in rows as above till it is larded all round; it will look like red, green, white, and yellow dices; then split and put it in a deep pot with a pint of water; lay over a caul of veal, to keep it from scorching; tie it down with strong paper, and send it to the oven: when it comes out skim off the fat, and strain your gravy into a saucepan; add to it two spoonfuls of red wine, the same of browning, one of mushroom catsup, and half a lemon; thicken it with a lump of butter rolled in flour; dish up the meat, and pour the gravy on the dish; lay round force-meat-balls; garnish with horse radish, and serve it up.

To make BRISKET of BEEF à-la-royale.

BONE a brisket of beef, and make holes in it with a knife, about an inch one from another; fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters, seasoned with nutmeg, pepper, and salt, till you have done the brisket over; then pour a pint of red wine boiling hot upon the beef, drench it well with flour, send it to the oven, and bake it three hours or better; when it comes out of the oven take off the fat, and strain the gravy over the beef; garnish with pickles, and serve it up.

BEEF OLIVES.

CUT slices of a rump of beef about six inches long and half an inch thick; beat them

with a paste-pin, and rub them over with the yolk of an egg, a little pepper, salt, and beaten mace, the crumbs of a halspenny loaf, two ounces of marrow sliced fine, a handful of parsley chopped small, and the out-rind of half a lemon grated; strew them all over your steaks, and roll them up; skewer them quite close, and set them before the fire to brown; then put them into a tossing-pan, with a pint of gravy, a spoonful of catsup, the same of browning, a tea spoonful of lemon-pickle; thicken it with a little butter rolled in flour; lay round forcemeat-balls, mushrooms, or the yolks of hard eggs.

To make a MOCK-HARE of a BEAST'S HEART.

WASH a large beast's heart clean, and cut off the deaf ears, and stuff it with some forcemeat as you do a hare; lay a caul of veal, or paper over the top, to keep in the stuffing; roast it either in a cradle-spit or a hanging one; it will take an hour and a half before a good fire; baste it with red wine; when roasted take the wine out of the dripping-pan, and skim off the fat, and add a glass more wine; when it is hot put in some lumps of red currant-jelly, and pour it in the dish; serve it up, and send in red currant-jelly cut in slices on a saucer.

BEAST'S HEART *larded.*

TAKE a good beast's heart, stuff it as before, and lard it all over with little bits of bacon; dust

it with flour, and cover it with paper, to keep it from being too dry, and send it to the oven; when baked put the heart on your dish; take off the fat, and strain the gravy through a hair-sieve; put it in a sauce-pan, with one spoonful of red wine, the same of browning, and one of lemon-pickle, half an ounce of morels, one anchovy cut small, a little beaten mace; thicken it with flour and butter, pour it hot on your heart, and serve it up: garnish with barberries.

To stew OX PALATES.

WASH your ox palates in several waters, and then lay them in the water for half an hour; then wash them out, and put them in a pot, and tie them down with strong paper, and send them to the oven with as much water as will cover them, or boil them till tender; then skim them, and cut them in pieces half an inch broad and three inches long, and put them in a tossing-pan, with a pint of veal gravy, one spoonful of Madeira wine, the same of catsup and browning, one 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 put them in a dish; having ready boiled artichoke bottoms, cut them in quarters, and lay them over your palates, with force-meat balls and morels; garnish with lemon and serve them up.

To fricando OX PALATES.

WHEN you have washed and cleaned your palates as before, cut them in square pieces, lard

them with little bits of bacon, fry them in hog's lard, a pretty brown, and put them in a sieve to drain the fat from them; then take better than half a pint of beef-gravy, one spoonful of red wine, half as much browning, a little lemon pickle, one anchovy, a shalot, and a bit of horse-radish; give them a boil, and strain your gravy; then put in your palates, and stew them half an hour; make your sauce pretty thick, dish them up, and lay round them stewed spinage pressed and cut like sippets, and serve them up.

To fricassee OX PALATES.

CLEAN your palates very well as before; put them in a stew-pot, and cover them with water; set them in the oven for three or four hours; when they come from the oven strip off the skin, and cut them in square pieces; season them with mace, nutmeg, Chyan, and salt; mix a spoonful of flour with the yolks of two eggs; dip in your palates, and fry them a light brown; then put them in a sieve to drain; have ready half a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms; thicken it well with flour and butter; pour it hot on your dish, and lay in your palates; garnish with fried parsley and barberries.

To stew a TURKEY with CELERY SAUCE.

TAKE a large turkey, and make a good white forcemeat of veal, and stuff the craw of the turkey; skewer it as for boiling, then boil

it in soft water till it is almost enough, and then take up your turkey, and put it in a pot, with some of the water it was boiled in, to keep it hot; put seven or eight heads of celery that are washed and cleaned very well, into the water that the turkey was boiled in, till they are tender; then take them up, and put in your turkey with the breast down; stew it a quarter of an hour; then take it up and thicken your sauce with half a pound of butter and flour to make it pretty thick, and a quarter of a pint of rich cream; then put in your celery; pour the sauce and celery hot upon the turkey's breast, and serve it up.—It is a proper dish for dinner or supper.

To stew a TURKEY brown.

WHEN you have drawn the craw out of your turkey, cut it up the back, and take out the entrails that the turkey may appear whole, and take all the bones out of the body very carefully; the rump, legs, and wings are to be left whole; then take the crumb of a penny-loaf, and chop half a hundred of oysters very small with half a pound of beef marrow, a little lemon-peel cut fine, and pepper and salt; mix them well up together, with the yolks of four eggs, and stuff your turkey with it; sew it up, and lard it down each side with bacon; half roast it; then put it in a tossing-pan with two quarts of veal gravy, and cover it close up; when it has stewed one hour, add a spoonful of mushroom catsup, half an anchovy, a slice or two of lemon, a little Chyan pepper, and a

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bunch of sweet herbs; cover them close up again, and stew it half an hour longer; then take it up and skim the fat off the gravy, and strain it; thicken it with flour and butter; let it boil a few minutes, and pour it hot upon your turkey; lay round it oyster patties, and serve it up.

A TURKEY à-là-daube, to be sent up hot.

CUT the turkey down the back just enough to bone it, without spoiling the look of it; then stuff it with a nice forcemeat made of oysters chopped fine, crumbs of bread, pepper, salt, shalots, a very little thyme, parsley, and butter; fill it as full as you like, and sew it up with a thread; tie it in a clean cloth, and boil it very white, but not too much. You may serve it up with oyster-sauce made good; or take the bones with a piece of veal, mutton, and bacon, and make a rich gravy, seasoned with pepper, salt, shalots, and a little bit of mace; strain it off through a sieve, and stew a turkey in it (after it is half boiled) just half an hour; dish it up in the gravy after it is well skimmed, strained, and thickened, with a few mushrooms stewed white, or stewed palates, forcemeat-balls, fried oysters, or sweetbreads, and pieces of lemon. Dish it up with the breast upwards; if you send it up garnished with palates, take care to have them stewed tender first, before you add them to the turkey: you may put a few morels and truffles in your sauce if you like it, but take care to wash them clean.

TURKEY à-là-daube, to be sent up cold.

BONE the turkey, and season it with pepper and salt; and spread over it some slices of ham, upon that some forcemeat, upon that a fowl, boned and seasoned as before; then more ham and forcemeat; then sew it up with thread; cover the bottom of the stew-pan with veal and ham; then lay in the turkey the breast down; chop all the bones to pieces, and put them on the turkey; cover the pan, and set it on the fire five minutes; then put in as much clear broth as will cover it; let it boil two hours; when it is more than half done, put in one ounce of isinglass, and a bundle of herbs. When it is done enough, take out the turkey, and strain the jelly through a hair-sieve; skim off all the fat, and when it is cold lay the turkey upon it, the breast down, and cover it with the rest of the jelly; let it stand in some cold place; when you serve it up, turn it on the dish it is to be served in; if you please, you may spread butter over the turkey's breast, and put in some green parsley or flowers, or what you please, in what form you like.

FOWLS à-là-braise.

SKEWER your fowls as for boiling, with the legs in the body; then lay over it a layer of fat bacon, cut in pretty thin slices; then wrap it round in beet-leaves, then in a caul of veal, and put it into a large sauce-pan, with three pints of water, a glass of Madeira wine, a bunch of sweet herbs, two or three

blades of mace, and half a lemon; stew it till quite tender; take it up and skim off the fat; make your gravy very thick with flour and butter, and strain it through a hair-sieve, and put to it a pint of oysters, a tea-cupful of thick cream; keep shaking your tossing-pan over the fire, and when it has simmered a little, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your sauce hot upon it; garnish with barberries, or red beet-root.

To force a FOWL.

TAKE a large fowl; pick it clean, and cut it down the back; take out the entrails, and take the skin off whole; cut the flesh from the bones, and chop it with half a pint of oysters, one ounce of beef-marrow, a little pepper and salt; mix it up with cream; then lay the meat on the bones, and draw the skin over it, and sew up the back; then cut large thin slices of bacon, and lay them over the breast of your fowl; tie the bacon on with packthread in diamonds; it will take an hour roasting by a moderate fire; make a good brown gravy-sauce; pour it upon your dish; take the bacon off, and lay in your fowl, and serve it up; garnish with pickles, and mushrooms, oysters.—It is proper for a side-dish for dinner, or top for supper.

To stew PALATES and CHICKENS.

TO every palate or chicken take an anchovy, a little parsley and shalot, with the liver of the chickens; shred all these together very fine, and

salt to your taste, and stuff the birds with it; turn them up short as for boiling; tie them in cloths; boil the palates an hour at least, the chickens not above fifteen or twenty minutes, in milk and water with a little salt in it; make the sauce with a little white gravy and white wine; and with it stew a good many oysters and shalots; beat it up thick with a lump of butter; (you may, if you please, leave out the wine, and mix a little cream in the sauce instead of it) your gravy must be made of veal; when the chickens are boiled, and the palates are stewed tender, toss them up together in the gravy and oysters; send them hot to the table, the chickens in the middle, and the palates round them, with a few white balls made of veal; you may add sweetbreads. This is a very good way to stew a turkey. The water the palates were boiled in will be extremely good to make gravy, adding to it a good piece of veal, mutton, and bacon.

To fricassee CHICKENS.

SKIN them, and cut them in small pieces; wash them in warm water, and then dry them very clean with a cloth; season them with pepper and salt, and then put them into a stew-pan, with a little fair water, and a good piece of butter, a little lemon-pickle, or half a lemon, a glass of white wine, one anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon, thyme, and sweet-marjoram; let them stew together till your

chickens are tender, and then lay them on your dish; thicken your gravy with flour and butter; strain it; then beat the yolks of three eggs a little, and mix them with a large tea-cupful of rich cream, and put it in your gravy, and shake it over the fire, but do not let it boil, and pour it over your chickens.

To force CHICKENS.

ROAST your chickens better than half; take off the skin, then the meat, and chop it small with shred parsley and crumbs of bread, pepper and salt, and a little good cream; then put in the meat, and close the skin; brown it with a salamander, and serve it up with white sauce.

To make artificial CHICKENS or PIGEONS.

MAKE a rich forcemeat of veal, lamb, or chickens, seasoned with pepper, salt, parsley, a shalot, a piece of fat bacon, a little butter, and the yolk of an egg; work it up in the shape of pigeons or chickens, putting the foot of the bird you intend it for in the middle, so as just to appear at the bottom; roll the forcemeat very well in the yolk of an egg, then in the crumbs of bread; send them to the oven, and bake them a light brown; do not let them touch each other; put them on tin-plates, well buttered, as you send them to the oven: you may send them to the table dry, or gravy in the dish, just as you like.

To marinate a GOOSE.

CUT your goose up the back-bone; then take out all the bones, and stuff it with forcemeat,

and sew up the back again; fry the goose a good brown; then put it into a deep stew-pan, with two quarts of good gravy, and cover it close, and stew it two hours; then take it out and skim off the fat; add a large spoonful of lemon-pickle, one of browning, and one of red wine, one anchovy shred fine, beaten mace, pepper and salt to your palate; thicken it with flour and butter; boil it a little: dish up your goose, and strain your gravy over it.—*N. B.* Make your stuffing thus: take ten or twelve sage leaves, two large onions, two or three large sharp apples; shred them very fine; mix them with the crumbs of a penny loaf, four ounces of beef-marrow, one glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small; make a light stuffing with the yolks of four eggs; observe to make it one hour before you want it.

To stew Ducks;

TAKE three young ducks; lard them down each side the breast; dust them with flour, and set them before the fire to brown; then put them in a stew-pan, with a quart of water, a pint of red wine, one spoonful of walnut-catsup, the same of browning, one anchovy, half a lemon, a clove of garlic, a bundle of sweet herbs, Chyan pepper to your taste; let them stew slowly for half an hour, or till they are tender; lay them on a dish to keep them hot; skim off the fat; strain your gravy through a hair-sieve; add to it a few morels and truffles; boil it quick till reduced to little more than half a pint; pour it over your

ducks, and serve it up.—It is proper for a side-dish for dinner, or bottom for supper.

To stew DUCKS with GREEN PEAS.

HALF-roast your ducks; then put them into a stew-pan with a pint of good gravy, a little mint, and three or four sage-leaves chopped small; cover them close, and stew them half an hour; boil a pint of green-peas as for eating, and put them in after you have thickened the gravy; dish up your ducks, and pour the gravy and peas over them.

DUCKS à-là-braise.

DRESS and singe your ducks; lard them quite through with bacon rolled in shred parsley, thyme, onions, beaten mace, cloves, pepper, and salt; put in the bottom of a stew-pan a few slices of fat bacon, the same of ham or gammon of bacon, two or three slices of veal or beef; lay your ducks in with the breast down, and cover the ducks with slices the same as put under them; cut in a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, a little whole pepper; cover them close down, and let them simmer a little over a gentle stove till the breast is a light brown; then put some broth or water, cover them as close down again as you can, stew them gently betwixt two and three hours till enough; then take parsley, onion, or shalot, two anchovies, a few gherkins or capers; chop them all very fine; put them in a stew-pan with part of the liquor from the ducks, a little browning, and the juice of half a lemon; boil

it up, and cut the ends of the bacon even with the breast of your ducks; lay them on your dish, pour the sauce hot upon them, and serve them up. Some put garlic instead of onions,

Ducks á-lá-mode.

SLIT two ducks down the back, and bone them carefully; make a forcemeat of the crumbs of a penny-loaf, four ounces of fat bacon scraped, a little parsley, thyme, lemon-peel, two shalots, or onions shred very fine, with pepper, salt, and nutmeg to your taste, and two eggs; stuff your ducks with it and sew it up; lard them down each side of the breast with bacon; dredge them well with flour, and put them in a Dutch oven to brown; then put them into a stew-pan, with three pints of gravy, a glass of red wine, a tea-spoonful of lemon-pickle, a large one of walnut and mushroom catsup, one of browning, and one anchovy, with Chyan pepper to your taste; stew them gently over a slow fire for an hour; when enough, thicken your gravy, and put in a few truffles and morels; strain your gravy and pour it upon them.—You may á-lá-mode a goose the same way.

PIGEONS compote.

TAKE six young pigeons, and skewer them as you do for boiling; put forcemeat into the craws; lard them down the breast, and fry them brown; then put them into a strong brown gravy, and let them stew three quarters of an hour; thicken it with a lump of butter rolled in flour

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when you dish them up, lay forcemeat-balls round them, and strain the gravy over them.—The forcemeat must be made thus: grate the crumbs of half a penny loaf, and scrape a quarter of a pound of fat bacon instead of suet; chop a little parsley, thyme, two shalots or an onion; grate a little nutmeg, lemon peel, some pepper and salt; mix them all up with eggs.—It is proper for a top-dish for a second course, or a side-dish for the first.

PIGEONS in a hole.

PICK, draw, and wash your young pigeons; stick their legs in their belly, as you do boiled pigeons; season them with pepper, salt, and beaten mace; put in the belly of every pigeon a lump of butter the size of a walnut; lay your pigeons in a pie-dish; pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk; bake it in a moderate oven, and serve them to table in the same dish.

PIGEONS transmogrified.

PICK and clean six small young pigeons, but do not cut off their heads; cut off their pinions, and boil them ten minutes in water; then cut off the ends of six large cucumbers, and scrape out the seed; put in your pigeons, but let the ends be out at the ends of the cucumbers, and stick a bunch of barberries in their bills; and then put them into a tossing-pan, with a pint of veal gravy, a little anchovy, a glass of red wine, a spoonful of browning, a little slice of

lemon, Chyan and salt to your taste ; stew them seven minutes ; take them out ; thicken your gravy with a little butter rolled in flour ; boil it up, and strain it over your pigeons, and serve them up.

To broil PIGEONS.

TAKE your pigeons ; pick and draw them ; split them down the back, and season them with pepper and salt ; lay them on the gridiron with the breast upward, then turn them, but be careful you do not burn the skin ; rub them over with butter, and keep turning them till they are enough ; dish them up, and lay round them crisped parsley, and pour over them melted butter or gravy, which you please, and send them up.

To boil PIGEONS in RICE.

WHEN you have picked and drawn your pigeons, turn the legs under the wings, and cut off the pinions ; then lay over every pigeon thin slices of bacon, and a large beet-leaf ; wrap them in clean cloths separately, and boil them till enough ; have ready four ounces of rice boiled soft, and put into a sieve to drain ; put the rice into a little good veal-gravy thickened with flour and butter ; boil your rice a little in the gravy, and add two spoonfuls of good cream ; take your pigeons out of the cloths, and leave on the bacon and beet-leaves ; pour the rice over them, and serve them up.

To fricando PIGEONS.

PICK, draw, and wash your pigeons very clean; stuff the craws and lard them down the sides of the breast; fry them in butter a fine brown, and then put them into a tossing pan, with a quart of gravy; stew them till they are tender, then take off the fat, and put in a teaspoonful of lemon-pickle, a large spoonful of browning, the same of walnut-catsup, a little Chyan and salt; thicken your gravy, and add half an ounce of morels, and four yolks of hard eggs; lay the pigeons in your dish, and put the morels and eggs round them, and strain your sauce over them.—Garnish with barberries and lemon-peel, and serve them up.

Jugged PIGEONS.

TAKE six pigeons; pluck and draw them; wash them clean, and dry them with a cloth; season them with beaten mace, white pepper and salt; put them in a jug, and put half a pound of butter upon them; stop up your jug close with a cloth, that no steam can get out; set it in a kettle of boiling water, and let it boil one hour and a half; then take out your pigeons and put the gravy that is come from the pigeons into a pan, and put to it one spoonful of wine, one of catsup, a slice of lemon, half an anchovy chopped small, and a bundle of sweet herbs; boil it a little; thicken it with a little butter rolled in flour; lay your pigeons on the dish, and strain the gravy on them; garnish with

parsley and red cabbage, and serve them up; you may lay mushrooms or forcemeat balls.—It is a pretty side or corner dish.

Boiled PIGEONS and BACON.

TAKE six young pigeons; wash them clean as before; turn their legs under their wings; boil them in milk and water by themselves twenty minutes; have ready boiled a square piece of bacon; take off the skin and brown it; put the bacon in the middle of your dish, and lay the pigeons round it, and lumps of stewed spinage; pour plain melted butter over them, and send parsley and butter in a boat.

PIGEONS fricasee.

CUT your pigeons as you would do chickens for a fricasee; fry them a light brown; then put them into some good mutton gravy, and stew them near half an hour, and then put in half an ounce of morels, a spoonful of browning, and a slice of lemon; take up your pigeons and thicken your gravy; strain it over your pigeons, and lay round them forcemeat-balls.—Garnish with pickles.

PARTRIDGES in Panes.

HALF-roast two partridges, and take the flesh from them, and mix it with the crumbs of a penny loaf steeped in rich gravy, six ounces of beef-marrow, or half a pound of fat bacon scraped, ten morels boiled soft and cut small, two artichoke-bottoms boiled, and shred small,

the yolks of three eggs, pepper, salt, nutmeg, and shred lemon-peel to your palate; work them together, and bake them in moulds the shape of an egg, and serve them up cold or in jelly.—Garnish with curled parsley.

To stew PARTRIDGES.

TRUSS your partridges as for roasting; stuff the craws, and lard them down each side of the breast; then roll a lump of butter in pepper, salt, and beaten mace, and put into the bellies; sew up the vents; dredge them well, and fry them a light brown; then put them into a stew-pan, with a quart of good gravy, a spoonful of Madeira wine, the same of mushroom catsup, a tea-spoonful of lemon-pickle, and half the quantity of mushroom-powder, one anchovy, half a lemon, a sprig of sweet-marijoram; cover the pan close, and stew them half an hour; then take them out, and thicken the gravy; boil it a little, and pour it over the partridges, and lay round them artichoke-bottoms boiled and cut in quarters, and the yolks of four hard eggs, if agreeable.

To stew PARTRIDGES a second way.

TAKE three partridges when dressed; singe them; blanch and beat three ounces of almonds, and grate the same quantity of fine white bread; chop three anchovies; mix them with six ounces of butter; stuff the partridges, and sew them up at both ends; truss them, and wrap slices of fat bacon round them; half-roast them; then take

one, and pull the meat off the breast, and beat it in a marble mortar with the forcemeat it was stuffed with; have ready a strong gravy made of ham and veal; strain it into a stewpan, then take the bacon off the other two; wipe them clean and put them into the gravy, with a good deal of shalots; let them stew till tender, then take them out, and boil the gravy till it is almost as thick as bread-sauce; then add to it a glass of sweet-oil, the same of Champagne, and the juice of a China-orange; put your partridges in, and make them hot.—Garnish with slices of bacon and lemon.

To stew a HARE.

WHEN you have paunched and cased your hare, cut her as for eating: put her into a large saucepan, with three pints of beef-gravy, a pint of red wine, a large onion stuck with cloves, a bundle of winter-savory, a slice of horse-radish, two blades of beaten mace, one anchovy, a spoonful of walnut or mum catsup, one of browning, half a lemon, Chyan and salt to your taste; put on a close cover, and set it over a gentle fire, and stew it for two hours; then take it up into a soup-dish, and thicken your gravy with a lump of butter rolled in flour; boil it a little, and strain it over your hare.—Garnish with lemon-peel, cut like straws, and serve it up.

To jug a HARE.

CUT the hare as for eating; season it with pepper, salt, and beaten mace; put it into a jug

or pitcher, with a close top; put to it a bundle of sweet herbs, and set it in a kettle of boiling water; let it stand till it is tender, then take it up, and pour the gravy into a tossing-pan, with a glass of red wine, one anchovy, a large onion stuck with cloves, a little beaten mace, and Chyan pepper to your taste; boil it a little and thicken it: dish up your hare, and strain the gravy over it, then send it up.

To florendine a HARE.

TAKE a grown hare, and let her hang up four or five days; then case her, and leave on the ears, and take out all the bones except the head, which must be left on whole; lay your hare flat on the table, and lay over the inside a forcemeat, and then roll it up to the head; skewer it with the head and ears leaning back; tie it with pack-thread as you would a collar of veal; wrap it in a cloth, and boil it an hour and a half in a saucepan, with a cover on it, with two quarts of water; when your liquor is reduced to one quart, put in a pint of red wine, a spoonful of lemon-pickle, and one of catsup, the same of browning, and stew it till it is reduced to a pint; thicken it with butter rolled in flour; lay round your hare a few morels; and four slices of forcemeat boiled in the caul of a leg of veal; when you dish it up, draw the jaw-bones, and stick them in the eye for horns; let the ears lie back on the roll, and stick a sprig of myrtle in the mouth; strain over your sauce and serve it up: garnish with barberries and parsley.—Force-

meat for the hare: take the crumbs of a penny loaf, the liver shred fine, half a pound of fat bacon scraped, a glass of red wine, one anchovy, two eggs, a little winter-savory, sweet-marijoram, lemon, thyme, pepper, salt, and nutmeg to your taste.

To hodge-podge a HARE.

CUT the hair in pieces, as you do for stewing, and put it into a pitcher, with two or three onions, some salt, and a little pepper, a bunch of sweet herbs, and a piece of butter; stop the pitcher very close, that no steam may get out; set it in a kettleful of boiling water; keep the kettle filled up as the water wastes; let it stew four or five hours at least. You may, when you first put the hare into the kettle, put in lettuce, cucumbers, celery, and turnips, if you like it better.

To florendine RABBITS.

TAKE three young rabbits; skin them, but leave on the ears; wash and dry them with a cloth; take out the bones carefully, leaving the head whole; then lay them flat; make a forcemeat of a quarter of a pound of bacon scraped, it answers better than suet, it makes the rabbits eat tender and whiter: add to the bacon the crumbs of a penny-loaf, a little lemon, thyme, or lemon-peel shred fine, parsley chopped small, nutmeg, Chyan, and salt to your palate; mix them up together with an egg, and spread it over the rabbits; roll them up to the head, skewer them straight, and close the ends, to

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prevent the forcemeat from coming out ; skewer the ears back, and tie them in separate cloths, and boil them half an hour ; when you dish them up take out the jaw-bones, and stick them in the eyes for ears ; put round them forcemeat-balls and mushrooms ; have ready a white sauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea-spoonful of lemon-pickle ; strain it ; take a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick ; keep stirring it whilst the flour is dissolving ; beat the yolk of an egg, put to it some thick cream, nutmeg, and salt ; mix it with the gravy, and let it simmer a little over the fire, but not boil, for it will curdle the cream ; pour it over the rabbits, and serve them up.

RABBITS surprised.

TAKE young rabbits ; skewer them, and put the same puddings as for the roasted rabbits ; when they are roasted, draw out the jaw-bones, and stick them in the eyes to appear like horns ; then take off all the meat of the back clean from the bones, but leave them whole ; chop the meat exceedingly fine, with a little shred parsley, lemon-peel, one ounce of beef-marrow, a spoonful of good cream, and a little salt ; beat the yolks of two hard eggs, and a piece of butter the size of a walnut, in a marble mortar, very fine ; then mix all together, and put it in a tossing-pan ; when it has stewed five minutes, lay it on the rabbit when you take the meat off, and put it close down with your

hand to appear like a whole rabbit ; then heat a salamander, and brown it all over ; pour a good brown gravy made as thick as cream in the dish ; stick a bunch of myrtle in their mouths, and serve them up with their livers broiled and frothed.

To fricassee RABBITS brown.

CUT your rabbits as for eating : fry them in butter a light brown ; put them in a tossing-pan, with a pint of water, a tea-spoonful of lemon-pickle, a large spoonful of mushroom catsup, the same of browning, one anchovy, a slice of lemon, Chyan pepper and salt to your taste ; stew them over a slow fire till they are enough ; thicken your gravy, and strain it ; dish up your rabbits, and pour the gravy over them.

To fricassee RABBITS white.

CUT your rabbits as before ; and put them into a tossing-pan, with a pint of veal-gravy, a tea-spoonful of lemon-pickle, one anchovy, a slice of lemon, a little beaten mace, Chyan pepper, and salt ; stew them over a slow fire ; when they are enough, thicken your gravy with flour and butter ; strain it ; then add the yolks of two eggs, mixed with a large tea-cupful of thick cream, and a little nutmeg grated in it ; do not let it boil, and serve it up.

To make a nice WHET before DINNER.

CUT some slices of bread half an inch thick ; fry them in butter, but not too hard ; then split

some anchovies, take out the bones, and lay half an anchovy on each piece of bread; have ready some Cheshire-cheese grated, and some chopped parsley mixed together; lay it pretty thick over the bread and anchovy, baste it with butter, and brown it with a salamander; it must be done on the dish on which you send it to table.

A fine Herico by way of Soup.

GET a large neck of mutton; cut it into two parts; put the scrag part into a stew-pan, with four large turnips and four carrots in a gallon of water; let it boil gently over a slow fire till all the goodness is out of the meat, but not boiled to pieces; then bruise the turnips and two of the carrots fine into the soup, by way of thickening it; cut and fry six onions in nice butter, and put them in; then cut the other part of the mutton in very good chops, not too large; fry in any shape, and put them in the soup and let it stew very slow till the chops are very tender; cut the other two carrots that were boiled, fry them in butter, and put them in just before you take it off the fire, and season it to your taste with pepper and salt, and serve it up very hot in a soup-dish.

A Herico of MUTTON or LAMB.

CUT a neck or loin of mutton or lamb in nice steaks, and fry them a light brown; have ready some good gravy made of the scrag of the mutton and some veal, with a piece of lean bacon and a few capers; season to your

taste with pepper, salt, thyme, and onions, which must be strained off, and added to the steaks, just an hour before you send them to the table; take care to do it on a slow fire; dish them up handsomely; with turnips and carrots cut in dice, with a good deal of gravy, thickened with a piece of butter rolled in a very little flour; if they are not tender they will not be good. Send them up very hot.

To Herico a NECK of MUTTON a second way.

TAKE a neck of mutton and cut it into chops; flour them, and put them into a stew-pan; set them over the fire, and keep turning them till brown; then take them out, and put a little more into the same pan, and keep it stirring till brown over the fire, with a bunch of sweet herbs, a bay-leaf, an onion, and what other spice you please; boil them well together, and then strain the broth through a sieve into an earthen-pan by itself, and skim the fat off, which done is a good gravy; then add turnips and carrots, with two small onions, a little celery; then place your mutton in a stew-pan, with the celery and other roots; then put the gravy to them, and as much water as will cover them; keep it over a gentle fire till ready to serve up.

A hodge-podge of MUTTON.

CUT a neck or loin of mutton into steaks; take off all the fat; then put the steaks into a pitcher; with lettuce, turnips, carrots, two

cucumbers cut in quarters, four or five onions, and pepper and salt; you must not put any water to it, and stop the pitcher very close; then set it in a pan of boiling water, let it boil four hours; keep the pan supplied with fresh boiling water as it wastes.

To dress CUCUMBERS with EGGS.

TAKE six large young cucumbers; pare, quarter, and cut them into squares, about the size of a dice; put them into boiling water; let them boil up, and take them out of the water, and put them into a stewpan with an onion stuck with cloves, a good slice of ham, a quarter of butter, and a little salt; set it over the fire a quarter of an hour; keep it close covered; scum it well, and shake it often, as it is apt to burn; then dredge in a little flour over them, and put in as much veal gravy as will just cover the cucumbers, and stir it well together, and keep a gentle fire under it till no scum will rise; then take out the ham and onion, and put in the yolks of two eggs beat up with a tea-cupful of good cream; stir it well for a minute; then take it off the fire, and just before you put it in the dish squeeze in a little lemon-juice; have ready five or six poached eggs to lay on the top.

To stew PEAS.

TAKE a quart of young peas, wash them and put them into a stewpan, with a quarter of a pound of butter, three cabbage-lettuces cut small, five or six young onions, with a little

thyme, parsley, pepper, and salt, and let them stew altogether for a quarter of an hour; then put them to a pint of gravy, with two or three slices of bacon or ham, and let them stew all together till the peas are enough; then thicken them up with a quarter of a pound of butter rolled in flour.

To fricassee MUSHROOMS.

PEEL and scrape the inside of the mushrooms; throw them into salt and water; if buttons, rub them with flannel, take them out, and boil them with fresh salt and water; when they are tender put in a little shred parsley, an onion stuck with cloves; toss them up with a good lump of butter rolled in a little flour; you may put in three spoonfuls of thick cream, and a little nutmeg cut in pieces, but take care to take out the nutmeg and onion before you serve it to table; you may leave out the parsley, and stew in a glass of wine, if you like it.

CHAP. V.

Observations on PIES.

RAISED pies should have a quick oven, and well closed up, or your pie will fall in the sides; it should have no water put in till the minute it goes to the oven, it makes the crust

sad, and is a great hazard of the pie running. Light paste requires a moderate oven, but not too slow, it will make it sad; and a quick oven will catch and burn it, and not give it time to rise; tarts that are iced require a slow oven, or the icing will be brown, and the paste not be near baked. These sort of tarts ought to be made of sugar-paste, and rolled very thin.

To make crisp PASTE for TARTS.

TAKE one pound of fine flour mixed with one ounce of loaf-sugar beat and sifted; make it into a stiff paste, with a gill of boiling cream, and three ounces of butter in it; work it well; roll it very thin; when you have made your tarts, beat the white of an egg a little, rub it over them with a feather; sift a little double-refined sugar over them, and bake them in a moderate oven.

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BEAT the white of an egg to a strong froth; put in by degrees four ounces of double-refined sugar, with as much gum as will lie on a sixpence, beat and sifted fine; beat it half an hour; then lay it over your tarts the thickness of a straw.

To make a light PASTE for TARTS.

TAKE one pound of fine flour; beat the white of an egg to a strong froth; mix it with as much water as will make three quarters of a

pound of flour into pretty stiff paste; roll it out very thin; lay the third part of half a pound of butter in thin pieces; dredge it with part of the quarter of your flour left out for that purpose; roll it up tight, then with your paste-pin roll it out again; do so until all your half pound of butter and flour is done; cut it in square pieces, and make your tarts; it requires a quicker oven than crisp-paste.

To make an APPLE TART.

SCALD eight or ten large codlins; when cold skin them; take the pulp, and beat it as fine as you can with a silver spoon; then mix the yolks of six eggs and the whites of four; beat all together as fine as possible; put in grated nutmeg and sugar to your taste; melt some fine fresh butter, and beat it till it is like a fine thick cream; then make a fine puff-paste, and cover a tin petty-pan with it, and pour in the ingredients, but do not cover it with your paste; bake it a quarter of an hour, then slip it out of the petty-pan on a dish, and strew fine sugar, finely beat and sifted, all over it.

To make PASTE for a GOOSE PIE.

TAKE eighteen pounds of fine flour; put six pounds of fresh butter, and one pound of rendered beef-suet in a kettle of water; boil it two or three minutes; then pour it boiling hot upon your flour; work it well into a pretty stiff paste; pull it in lumps to cool, and raise

your pie ; bake it in a hot oven ; you may make any raised pie the same way, only take a smaller quantity in proportion.

To make a cold PASTE for DISH PIES.

TAKE a pound of fine flour ; rub into it half a pound of butter ; beat the yolks of two eggs ; put them into as much water as will make it a stiff paste ; roll it out ; then put your butter on in thin pieces ; dust it with flour ; roll it up tight ; when you have done it so for three times, roll it out pretty thin, and bake it in a quick oven,

To make PASTE for CUSTARDS.

PUT half a pound of butter in a pan of water ; take two pounds of flour ; when your butter boils pour it on your flour, with as much water as will make it into a good paste ; work it well, and when it has cooled a little, raise your custards ; put a paper round the inside of them ; when they are half baked fill them.—When you make any kind of dripping paste, boil it four or five minutes in a good quantity of water, to take the strength off it ; when you make a cold crust with suet, shred it fine, pour part of it into the flour, then make it into a paste, and roll it out as before ; only strew in it suet instead of butter.

To make a FRENCH PIE.

TO two pounds of flour put three quarters of a pound of butter ; make it into paste, and

raise the walls of the pie; then roll out some paste thin, as for a lid, cut into vine-leaves, or the figure of any moulds you have; if you have no moulds, you may make use of a crocan, and pick out pretty shapes; beat the yolks of two eggs, and rub the outside of the wall of the pie with it, and lay the vine leaves or shapes round the walls, and rub them over with the eggs; fill the pie with the bones of the meat to keep the steam in, that the crust may be well soaked; it is to go to table without a lid.

Take a calf's head; wash and clean it well; boil it half an hour; when it is cold cut it in thin slices, and put it in a tossing-pan, with three pints of veal-gravy, and three sweet-breads cut thin, and let it stew one hour, with half an ounce of morels, and half an ounce of truffles; then have ready two calf's feet boiled and boned, cut them in small pieces, and put them into your tossing-pan with a spoonful of lemon-pickle and one of browning, Chyan pepper, and a little salt; when the meat is tender, thicken the gravy a little with flour and butter, strain it, and put in a few pickled mushrooms, but fresh ones if you can get them; put the meat into the pie you took the bones out, and lay the nicest part at the top; have ready a quarter of a hundred of asparagus heads, strew them over the top of the pie, and serve it up.

A Yorkshire Goose Pie.

TAKE a large fat goose; split it down the back, and take all the bones out; bone a turkey and two ducks the same way; season them very well with pepper and salt; also six woodcocks; lay the goose down on a clean dish, with the skin-side down, and lay the turkey into the goose with the skin down; have ready a large hare cleaned well, cut in pieces, and stewed in the oven, with a pound of butter, a quarter of an ounce of mace beat fine, the same of white pepper, and salt to your taste, till the meat will leave the bones, and scum the butter off the gravy; pick the meat clean, and beat it in a marble-mortar very fine, with the butter you took off, and lay it in the turkey; take twenty-four pounds of the finest flour, six pounds of butter, and half a pound of fresh rendered suet; make the paste pretty thick, and raise the pie oval; roll out a lump of paste, and cut it in vine-leaves, or what form you please; rub the pie with the yolks of eggs, and put your ornaments on the walls; then turn the hare, turkey, and goose, upside down, and lay them in your pie, with the ducks at each end, and the woodcocks on the sides; make your lid pretty thick, and put it on; you may lay flowers, or the shape of flowers in paste, on the lid, and make a hole in the middle of your lid; the walls of your pie are to be one inch and a half higher than the lid; then rub it all over with the yolks of eggs, and bind it round with three-fold paper, and lay the same over the

top; it will take four hours baking in a brown-bread oven; when it comes out, melt two pounds of butter in the gravy that comes from the hare, and pour it hot in the pie through a turn-dish; close it up well, and let it be eight or ten days before you cut it; if you send it any distance, make up the hole in the middle with cold butter, to prevent the air from getting in.

A HARE PIE.

CUT a large hare in pieces; season it well with mace, nutmeg, pepper, and salt; put it in a jug, with half a pound of butter; cover it close up with paste or a cloth; set it in a copper of boiling-water, and let it stew one hour and a half, then take it out to cool, and make a rich forcemeat of a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a penny-loaf, a little winter-savory, the liver cut small, a little nutmeg; season it high with pepper and salt; mix it well up with the yolks of three eggs; raise the pie, and lay the forcemeat in the bottom: lay in the hare, with the gravy that came out of it; lay the lid on, and put flowers or leaves on it; it will take an hour and a half to bake it.—It is a handsome side-dish for a large table.

A SALMON PIE.

BOIL your salmon as for eating; take off the skin, and all the bones out, and pound the meat in a mortar very fine, with mace, nutmeg, pepper, and salt to your taste; raise the pie, and put flowers or leaves on the walls; put the salmon

in, and lid it; bake it an hour and a half; when it comes out of the oven take off the lid, and put in four ounces of rich melted butter; cut a lemon in slices, and lay over it; stick in two or three leaves of fennel, and send it to table without a lid.

A BEEF-STEAK PIE.

BEAT five or six rump-steaks very well with a paste pin, and season them well with pepper and salt; lay a good puff-paste round the dish, and put a little water in the bottom, then lay the steaks in, with a lump of butter upon every steak, and put on the lid; cut a little paste in what form you please, and lay it on.

A THATCHED-HOUSE PIE.

TAKE an earthen-dish that is pretty deep; rub the inside with two ounces of butter, then spread over it two ounces of vermicelli; make a good puff-paste, and roll it pretty thick, and lay it on the dish; take three or four pigeons; season them very well with pepper and salt, and put a good lump of butter in them, and lay them in the dish with the breast down, and put a thick lid over them, and bake it in a moderate oven; when enough take the dish you intend for it, and turn the pie into it, and the vermicelli will appear like thatch, which gives it the name of thatched-house pie.—It is a pretty side or corner dish for a large dinner, or bottom for supper.

EGG and BACON PIE to eat cold.

STEEP a few thin slices of bacon all night in water, to take out the salt; lay your bacon in the dish; beat eight eggs with a pint of thick cream; put in a little pepper and salt, and pour it on the bacon; lay over it a good cold paste; bake it a day before you want it in a moderate oven.

A CALF'S-HEAD PIE.

PARBOIL a calf's head; when cold cut it in pieces; season it well with pepper and salt; put it in a raised crust, with half a pint of strong gravy; bake it an hour and a half; when it comes out of the oven, cut off the lid, and chop the yolks of three hard eggs small; strew them over the top of the pie, and lay three or four slices of lemon, and pour on some good melted butter, and send it to the table without a lid.

A savory CHICKEN PIE.

LET your chickens be small; season them with mace, pepper, and salt; put a lump of butter into every one of them; lay them in a dish, with the breasts up, and lay a thin slice of bacon over them, it will give them a pleasant flavor; then put in a pint of strong gravy, and make a good puff paste lid to it, and bake it in a moderate oven: French cooks generally put morels and yolks of eggs chopped small.

A MINCE PIE.

STIR a few thin slices of bacon all night in
 BOIL a neat's tongue two hours; then skin
 it, and chop it small as possible; chop very
 small three pounds of fresh beefsuet, three
 pounds of good baking apples, four pounds of
 currants washed clean, picked, and well dried
 before the fire, one pound of jar-raisins stoned
 and chopped small, and one pound of powder-
 sugar; mix them all together with half an
 ounce of mace, the same of nutmeg grated,
 cloves and cinnamon a quarter of an ounce of
 each, and one pint of French brandy, and make
 a rich puff-paste; as you fill the pie up, put in
 a little candid citron and orange cut in small
 pieces; what you have to spare put close down
 in a pot and cover it up; put no citron or
 orange in till you use it.

To make a MINCE PIE without MEAT.

CHOP fine three pounds of suet, and three
 pounds of apples, when pared and cored; wash
 and dry three pounds of currants; stone and
 chop one pound of jar-raisins; beat and sift one
 pound and a half of loaf-sugar; cut small twelve
 ounces of candid orange-peel, and six ounces
 of citron; mix all well together, with a quar-
 ter of an ounce of nutmeg, half a quarter of
 an ounce of cinnamon, six or eight cloves, and
 half a pint of French brandy; put it close, and
 keep it for use.

A CODLIN PIE.

GATHER small codlins; put them in a clean brass pan with spring-water; lay vine leaves on them, and cover them with a cloth wrapped round the cover of the pan to keep in the steam; when they grow softish, peel off the skin, and put them in the same water with the vine-leaves; hang them a great height over the fire to green; when you see them a fine green, take them out of the water, and put them in a deep dish, with as much powder or loaf-sugar as will sweeten them; make the lid of rich puff-paste, and bake it; when it comes from the oven, take off the lid, and cut it in pieces like sippets, and stick them round the inside of the pie with the points upward; pour over your codlins a good custard made thus:—Boil a pint of cream, with a stick of cinnamon, and sugar enough to make it a little sweet; let it stand till cold; then put in the yolks of four eggs well beaten; set it on the fire, and keep stirring it till it grows thick, but do not let it boil, lest it curdle; then put it into your pie; pare a little lemon thin, cut the peel like straws, and lay it on your codlins over the top.

A HERB PIE for LENT.

TAKE lettuce, leeks, spinage, beets, and parsley, of each a handful; give them a boil; then chop them small, and have ready boiled in a cloth one quart of groats, with two or three onions in them; put them in a frying-pan with the herbs, and a good deal of salt, a

pound of butter, and a few apples cut thin; stew them a few minutes over the fire, fill your dish or raised crust with it; one hour will bake it; then serve it up.

A VENISON PASTY.

BONE a breast or shoulder of venison; season it well with mace, pepper, and salt; lay it in a deep pot, with the best part of a neck of mutton cut in slices, and boil over the venison; pour in a large glass of red wine; put a coarse paste over it, and bake it two hours in an oven; then lay the venison in a dish, and pour the gravy over it, and put one pound of butter over it; make a good puff paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be 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; if you do not want it, it will keep in the pot it was baked in eight or ten days, but keep the crust on to prevent the air from getting into it.—A breast or shoulder of venison is the most proper for a pasty.

A HOTTENTOT PIE.

BOIL and bone two calf's feet; clean very well a calf's-chitterling; boil it and chop it small; take two chickens and cut them as for eating; put them in a stewpan, with two sweet-breads, a quart of veal or mutton-gravy, half an ounce of morels, Chyan pepper and salt to

your palate; stew them all together an hour over a gentle fire; then put in six forcemeat-balls that have been boiled, and the yolks of four hard eggs, and put them in a good raised crust that has been baked for it; strew over the top of your pie a few green-peas boiled as for eating, or peel and cut some young green brocoli-stalks about the size of peas; give them a gentle boil, and strew them over the top of your pie, and send it up hot without a lid, the same way as the French pie.

A BRIDE'S PIE.

BOIL two calf's-feet; pick the meat from the bones, and chop it very fine; shred small one pound of beef-suet and a pound of apples; wash and pick one ounce of currants very small, dry them before the fire; stone and chop a quarter of a pound of jar-raisins, a quarter of an ounce of cinnamon, the same of mace or nutmeg, two ounces of candied lemon cut thin, a glass of brandy, and one of Champagne; put them in a China dish with a rich puff-paste over it; roll another lid, and cut it in leaves, flowers, figures, and put a glass ring in it.

An EEL PIE.

SKIN and wash your eels very clean; cut them in pieces an inch and a half long; season them with pepper, salt, and a little dried sage rubbed small; raise your pies about the size of the inside of a plate; fill your pies with eels;

lay a lid over them, and bake them in a quick oven; they require to be well baked.

To make a LOBSTER PIE.

TAKE two or three good fresh lobsters; take out all the meat and cut it in large pieces; put a fine puff-paste round the edge of your dish, then put a layer of lobsters, and a layer of oysters, with bread-crumbs and slices of butter, a little pepper and salt, then a layer of lobsters, &c. till your dish is full; then take the red part of the lobster, pound it fine, with chopped oysters, crumbs of bread, and a little butter; make them into small balls, and fry them; then lay them upon the top of your pie; boil the shells of your oysters to make a little gravy; put to it a little pepper and salt and the oyster-liquor, strain it through a sieve, and fill your pie with it; then lay on your crust, and stick a few small claws in the middle of your pie, and send it to the oven.—It is a genteel corner-dish for dinner.

A Yorkshire GIBLET PIE.

WHILST the blood of your goose is warm, put in a tea-cupful of groats to swell; grate the crumbs of a penny-loaf, and pour a gill of boiling milk on them; shred half a pound of beef-suet very fine, chop two leeks, and four or five leaves of sage small, three yolks of eggs, pepper, salt, and nutmeg to your palate; mix them all up together; have ready the gIBLETS seasoned very well with pepper and salt, and lay them round a deep dish; then put a pound of fat beef over

the pudding in the middle of the dish ; pour in half a pint of gravy, lay on a good paste, and bake it in a moderate oven.

A ROOK PIE.

SKIN and draw six young rooks, and cut out the back bones ; season them well with pepper and salt ; put them in a deep dish, with a quarter of a pint of water ; lay over them half a pound of butter ; make a good puff-paste, and cover the dish ; lay a paper over it, for it requires a good deal of baking.

A sweet VEBAL PIE.

LAY marrow or beef-suet, shred very fine, in the bottom of your dish ; cut into stakes the best end of a neck of veal, and lay them in ; strew over them some marrow or suet, it makes them eat tenderer ; stone a quarter of a pound of jar-raisins, chop them a little ; wash half a pound of currants and put them over the steaks ; cut three ounces of candied citron, and two ounces of candied orange, and lay them on the top ; boil half a pint of sweet mountain or sack, with a stick of cinnamon, and pour it in ; lay a paste round the dish, and then lid it ; an hour will bake it ; when it comes out of the oven, put in a glass of French brandy or shrub, and serve it up.

An OLIVE PIE.

CUT a fillet of veal in thin slices ; rub them over with yolks of eggs ; strew over them a few

crumbs of beard; shred a little lemon-peel very fine, and put on them, with a little grated nutmeg, pepper, and salt; roll them up very tight, and lay them in a pewter-dish; pour over them half a pint of good gravy made of bones; 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.—Make a beef olive pie the same way.

A savory VEAL PIE.

CUT a loin of veal into steaks; season it with beaten mace, nutmeg, pepper, and salt; lay the meat in your dish, with sweetbreads seasoned with the meat, and the yolks of six hard eggs, a pint of oysters, and half a pint of good gravy; lay round your dish a good puff-paste, half an inch thick, and cover it with a lid of the same thickness; bake it in a quick oven an hour and a quarter; when you take it out of the oven, cut off the lid; then cut the lid in eight or ten pieces, and stick it round the inside of the rim; cover the meat with slices of lemon, and serve it up.

To make savory PATTIES.

TAKE one pound of the inside of a cold loin of veal, or the same quantity of cold fowl, that has been either boiled or roasted; a quarter of a pound of beef-suet; chop them as small as possible, with six or eight sprigs of parsley; season them well with half a nutmeg grated fine, pepper and salt; put them in a tossing-pan, with half a pint of veal-gravy; thicken the gravy with a

little flour and butter, and two spoonfuls of cream, and shake them over the fire two minutes, and fill your patties.—You must make your patties thus: Raise them of an oval form, and bake them as for custards; cut some long narrow bits of paste, and bake them on a dusting-box, but not to go round, they are for handles; fill your patties when quite hot with the meat, then set your handles across the patties; they will look like patties when you raise them; five will be a dish; you may make them with sugar and currants instead of parsley.

Fried PATTIES.

CUT half a pound of a leg of veal very small, with six oysters; put the liquor of the oysters to the crumb of a penny-loaf; mix them together with a little salt; put it in a tossing-pan, with a quarter of a pound of butter, and keep stirring it for three or four minutes over the fire; then make a good puff paste, roll it out, and cut it in little bits about the size of a crown-piece, some round, square, and three-cornered; put a little of the meat upon them, and lay a lid on them; turn up the edges as you would a pasty, to keep in the gravy; fry them in a panful of hog's-lard; they are a pretty corner-dish for dinner or supper. If you want them for garnish to a cod's head, put in only oysters; they are very pretty for a calf's-head hash.

Sweet PATTIES.

TAKE the meat of a boiled calf's-foot, two large apples, and one ounce of candied orange; chop them very small; grate half a nutmeg; mix them with the yolk of an egg, a spoonful of French brandy, and a quarter of a pound of currants clean washed and dried; make a good puff-paste, roll it in different shapes as the fried ones, and fill them the same way; you may either bake or fry them.—They are a pretty side-dish for supper.

Common PATTIES.

TAKE the kidney part of a very fat loin of veal; chop the kidney, veal, and fat very small all together; season it with mace, pepper, and salt, to your taste; raise little patties the size of a tea-cup; fill them with the meat, and put thin lids on them; bake them very crisp: five is enough for a side-dish.

To make fine PATTIES.

SLICE either turkey, house-lamb, or chicken, with 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; put it all in a marble-mortar, and pound it very fine; season it with white pepper and salt; then make a fine puff-paste; roll it out in thin square sheets; put the forcemeat in the middle, cover it over, close them all round, and cut the paste even. Just

before they go into the oven 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 shalot, thickened up with a little cream or butter; as soon as the patties come out of the oven, make a hole at the top, and pour in some gravy; you must take care not to put too much gravy in for fear of its running out at the sides, and spoiling the patties.

To make common FRITTERS.

TAKE half a pint of ale and two eggs; beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to your taste; let it stand three or four minutes to rise, then drop them with a spoon into a pan of boiling lard; fry them a light brown; drain them on a sieve; serve them up with sugar grated over them, and wine sauce in a boat.

To make APPLE FRITTERS.

PARE the largest baking apples you can get; take out the core with an apple-scraper; cut them in round slices, and dip them in batter, made as for common fritters; fry them crisp, serve them up with sugar grated over them, and wine sauce in a boat.—They are proper for a side dish for supper.

To make CLARY FRITTERS.

BEAT two eggs exceedingly well, with one spoonful of cream, one of ratafia water, one

ounce of loaf-sugar, and two spoonfuls of flour; grate in half a nutmeg; have ready washed and dried clary leaves, dip them in the batter, and fry them a nice brown; serve them up with quarters of Seville oranges laid round them, and good melted butter in a boat.

To make RASPBERRY FRITTERS.

GRATE two Naples biscuits; pour over them half a gill of boiling cream; when it is almost cold, beat the yolks of four eggs to a strong froth; beat the biscuits a little, then beat both together exceedingly well; pour to it two ounces of sugar, and as much juice of raspberry as will make it a pretty pink color, and give it a proper sharpness; drop them into a pan of boiling lard, the size of a walnut; when you dish them up stick bits of citron in some, and blanched almonds cut length-ways in others; lay round them green and yellow sweetmeats, and serve them up.—They are a pretty corner dish for either dinner or supper.

To make TANSEY FRITTERS.

TAKE the crumb of a penny loaf; pour on it half a pint of boiling milk; let it stand an hour; then put in as much juice of tansey as will give it a flavor, but not to make it bitter; then make it a pretty green with the juice of spinage; put to it a spoonful of ratafia water, or brandy; sweeten it to your taste; grate the rind of half a lemon, beat the yolks of four eggs; mix them all together; put them in a

tossing-pan, with four ounces of butter; stir it over a slow fire till it is quite thick; take it off, and let it stand two or three hours, then drop them into a panful of boiling lard; a spoonful is enough for a fritter; serve them up with slices of orange round them; grate sugar over them, and wine sauce in a boat.

To make PLUM FRITTERS with RICE.

GRATE the crumb of a penny-loaf; pour over it a pint of boiling cream, or good milk; let it stand four or five hours, then beat it exceedingly fine; put to it the yolks of five eggs, four ounces of sugar, and a nutmeg grated; beat them well together, and fry them in hog's lard; drain them on a sieve, and serve them up with wine sauce under them.

N. B. You may put currants in if you please.

To make WATER FRITTERS.

TAKE a quart of water, five or six spoonfuls of flour, (the batter must be very thick) and a little salt; mix all these together, and beat the yolks and whites of eight eggs, with a little brandy; then strain them through a hair-sieve, and put them to the other things; the longer they stand before you fry them the better. Just before you fry them, melt about half a pound of butter very thick, and beat it well in; you must not turn them, and take care not to burn them: the best thing to fry them in is fine lard.

To make FRENCH BANCEES.

TAKE half a pint of water, a bit of lemon-peel, a bit of butter the bigness of a walnut, a little orange-flower water; let these boil three or four minutes; then take out the lemon-peel, and add to it a pint of flour; keep the water boiling and stirring all the while till it is stiff; then take it off the fire, and put in six eggs, leaving out the whites of three; beat these well for about half an hour, till they come to a stiff paste; drop them into a pan of boiling lard with a tea-spoon; if they are of a right lightness they will be very nice; keep shaking the pan all the time till they are of a light brown. A large dish will take six or seven minutes boiling; when done enough, put them into a dish that will drain them; set them by the fire, and strew fine sugar over them.

To make GERMAN PUFFS.

Put half a pint of good milk into a tossing-pan, and dredge it with flour till it is as thick as hasty-pudding; keep stirring it over a slow fire, till it is all of a lump, then put it in a marble mortar; when it is cold put to it the yolks of three eggs, four ounces of sugar, a spoonful of rose-water; grate a little nutmeg, and the rind of half a lemon; beat them together an hour or more; when it looks light and bright, drop them into a pan of boiling lard with a tea-spoon, the size of a large nutmeg, they will rise and look like

a large yellow plum, if they are well beat: as you fry them, lay them on a sieve to drain, grate sugar round your dish, and serve them up with sacks for sauce.—It is a proper corner dish for dinner or supper.

To make GOFERS.

BEAT three eggs well, with three spoonfuls of flour and a little salt; then mix them with a pint of milk, an ounce of sugar, and half a nutmeg grated; beat them well together; then make your gofer-tongs hot; rub them with fresh butter; fill the bottom part of your tongs, and clap the top up; then turn them, and when a fine brown on both sides, put them in a dish, and pour white wine sauce over them; five are enough for a dish; do not lay them one upon another, it will make them soft.—You may put in currants if you please.

To make WAFER PANCAKES.

BEAT four eggs well, with two spoonfuls of fine flour, and two of cream, one ounce of loaf-sugar, beat and sifted, half a nutmeg grated; put a little cold butter in a clean cloth, and rub your pan well with it; pour in your batter, and make it as thin as a wafer; fry it only on one side; put them on a dish, and grate sugar betwixt every pancake, and send them hot to the table.

To make CREAM PANCAKES.

TAKE the yolks of two eggs; mix them with half a pint of good cream, two ounces of sugar,

rub your pan with lard, and fry them as thin as possible ; grate sugar over them, and serve them up hot.

To make CLARY PANCAKES.

BEAT three eggs with three spoonfuls of fine flour, and a little salt, exceedingly well ; mix them with a pint of milk, and put lard into your pan ; when it is hot, put in your batter as thin as possible ; then lay it in your clary-leaves, and pour a little more batter thin over them ; fry them a fine brown, and serve them up.

To make BATTER PANCAKES.

BEAT three eggs with a pound of flour very well ; put to it a pint of milk, and a little salt ; fry them in lard or butter, grate sugar over them, cut them in quarters, and serve them up.

To make fine PANCAKES.

TAKE a pint of cream, eight eggs, (leave out two of the whites) three spoonfuls of sack, or orange-flower water, a little sugar, if it be agreeable, a grated nutmeg ; the butter and cream must be melted over the fire ; mix all together, with three spoonfuls of flour : butter the frying-pan for the first ; let them run as thin as you can in the pan ; fry them quick, and send them up hot.

To make TANSEY PANCAKES.

BEAT four eggs, and put to them half a pint of cream, four spoonfuls of flour, and two of

fine sugar; beat them a quarter of an hour, then put in one spoonful of the juice of tansey, and two of the juice of spinage, with a little grated nutmeg; beat all together, and fry them in fresh butter:—Garnish them with quarters of Seville oranges; grate double-refined sugar over them, and send them up hot.

To make a pink-colored PANCAKE.

BOIL a large beet-root tender, and beat it fine in a marble-mortar; then add the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of good cream; sweeten it to your taste; grate in half a nutmeg, and put in a glass of brandy; beat them all together half an hour, fry them in butter, and garnish them with green sweetmeats, preserved apricots, or green sprigs of myrtle.—It is a pretty corner dish for either dinner or supper.

CHAP. VI.

Observations on PUDDINGS.

BREAD and custard puddings require time, and a moderate oven, that will raise and not burn them; batter and rice puddings a quick oven, and always butter the pan or dish before you pour the pudding in. When you boil a pudding, take great care your cloth is very clean; dip it in boiling water, and flour it well, and give your cloth a shake; if you boil it in a basin,

butter it and boil it in plenty of water, and turn it often, and do not cover the pan; when enough take it up in the basin; let it stand a few minutes to cool, then untie the string; wrap the cloth round the basin; lay your dish over it, and turn the pudding out, and take the basin and cloth off very carefully, for very often a light pudding is broke in turning out.

A HUNTING PUDDING.

BOIL the skins of two lemons very tender, and beat them very fine; beat half a pound of almonds in rose-water, and a pound of sugar very fine; melt half a pound of butter, and let it stand till quite cold; beat the yolks of eight eggs and the whites of four; mix them, and beat them all together, with a little orange-flower water, and bake it in an oven.

To make a baked ALMOND PUDDING.

BEAT eight eggs, and mix them with a pint of good cream, and a pound of flour; beat them well together, and put to them a pound of beef-suet chopped very fine, a pound of currants well cleaned, half a pound of jar-raisins, stoned and chopped small, a quarter of a pound of powdered sugar, two ounces of candied citron, the same of candied orange cut small, grate a large nutmeg, and mix all well together, with half a gill of brandy; put it in a cloth, and tie it up close: it will take four hours boiling.

To make a baked APPLE PUDDING.

HALF a pound of apples well boiled and pounded, half a pound of butter, beaten to a cream, and mixed with the apples before they are cold, and six eggs with the whites, well beaten and strained, half a pound of sugar, pounded and sifted, the rinds of two lemons, well boiled and beaten; sift the peel into clean water twice in the boiling; put a thin crust in the bottom and rims of your dish. Half an hour will bake it.

A boiled CUSTARD PUDDING.

BOIL a stick or two of cinnamon in a quart of thin cream, with a quarter of a pound of sugar; when it is cold, put in the yolks of six eggs well beat, and mix them together; set it over a slow fire, and stir it round one way, till it grows pretty thick, but do not let it boil; take it off, and let it stand till it be quite cold; butter a cloth very well and dredge it with flour; put in your custard, and tie it up very close: it will take three quarters of an hour boiling; when you take it up, put it in a round basin to cool a little, then untie the cloth, and lay the dish on the bowl, and turn it upside down; be careful how you take off the cloth, for a very little will break the pudding; grate over it a little sugar: For sauce, white wine thickened with flour and butter put in the dish.

A LEMON PUDDING.

BLANCH and beat eight ounces of Jordan-almonds, with orange-flower water; add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, half the rind grated fine; work them in a marble mortar, or wooden basin, till they look white and light; lay a good puff-paste pretty thin in the bottom of a China-dish, and pour in your pudding; it will take half an hour baking.

To make a LEMON PUDDING a second way.

GRATE the rinds of four lemons, and the juice of two or three, as they are in size then take two biscuits grated, three quarters of a pound of boiled butter, with half a pound of sugar dissolved in the yolks of twelve eggs, and four whites well beat, with a little salt, and a quarter of a nutmeg grated; mix all together very well, and put it into a dish; put a nice paste round the edge before it goes into the oven. Half an hour will bake it.

To make a LEMON PUDDING a third way.

TAKE a pound of flour well dried and sifted, a pound of fine sugar beat and sifted, the rind of a lemon grated, twelve eggs, the yolks beat a little by themselves, and the whites beat till they are all froth; then gently mix all together, put it in a pan, and bake it just half an hour.

A ground RICE PUDDING.

BOIL four ounces of ground rice in water till it be soft; then beat the yolks of four eggs, and put to them a pint of cream, four ounces of sugar, and a quarter of a pound of butter; mix them all well together.

An ORANGE PUDDING.

BOIL the rind of a Seville orange very soft; beat it in a marble-mortar, with the juice; put to it two Naples biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs; mix them well together; lay a good puff-paste round the edge of your China-dish; bake it in a gentle oven half an hour; you may make a lemon pudding the same way, by putting in a lemon instead of the orange.

To make an ORANGE PUDDING a second way.

TAKE the rinds of six oranges; boil them till they are tender, changing the water as often as you find it bitter; cut them very fine; then pound and sift three quarters of a pound of loaf-sugar; wash very well three quarters of a pound of butter; then take twelve eggs, leaving four of the whites out; mix all well together; butter the bottom of the dish well, and make a rich crust, which must be put at the bottom. Bake it nicely; it must not be too brown.

CALF'S-FOOT PUDDING.

BOIL a gang of calf's-feet; take the meat from the bones, and chop it exceedingly fine; put to it the crumb of a penny-loaf, a pound of beef-suet shred very small, half a pint of cream, four ounces of citron cut small, two ounces of candied orange cut like straws, a large nutmeg grated, and a large glass of brandy; mix them all very well together; butter your cloth, and dust it with flour; tie it close up, boil it three hours; when you take the pudding up, it is best to put it in a bowl that will just hold it, and let it stand a quarter of an hour before you turn it out; lay your dish upon the top of the basin, and turn it upside down.

A boiled RICE PUDDING.

BOIL a quarter of a pound of rice in water till it be soft, and put it in a hair-sieve to drain; beat it in a marble-mortar, with the yolks of five eggs, a quarter of a pound of butter, the same of sugar; grate a small nutmeg, and the rind of half a lemon; work them well together for half an hour, then put in half a pound of currants well washed and cleaned; mix them well together; butter your cloth and tie it up; boil it an hour, and serve it up with white-wine sauce.

BREAD PUDDING.

TAKE the crumbs of a penny-loaf, and pour on it a pint of good milk boiling hot; when it is cold, beat it very fine, with two ounces of butter and sugar to your palate; grate half a nutmeg in it; beat it up with four eggs, and put them in, and beat altogether near half an hour; tie it in a cloth, and boil it an hour; you may put in half a pound of currants for change, and pour over it a white-wine sauce.

To make a boiled BREAD PUDDING a second way.

TAKE the inside of a penny-loaf; grate it fine; add to it two ounces of butter; take a pint and a half of milk, with a stick of cinnamon; boil it, and pour it over the bread, and cover it close till it is cold; then take six eggs beat up very well with rose-water; mix them all well together, sweeten it to your taste, and boil it one hour.

To make a NICE PUDDING.

BOIL half a pint of milk with a bit of cinnamon, four eggs, with the whites well beaten, the rind of a lemon grated, half a pound of suet chopped fine, as much bread as will do; pour your milk on the bread and suet; keep mixing it till cold, then put in the lemon-peel, eggs, a little sugar, and some nutmeg grated fine. Either bake or boil it, as you think proper.

To make a PLAIN PUDDING.

BEAT the yolks and whites of three eggs, with two large spoonfuls of flour, a little salt, and half a pint of good milk or cream; make it the thickness of a pancake-batter, and beat all very well together. Half an hour will boil it.

To make a SIPPET PUDDING.

CUT a penny loaf as thin as possible; put a layer of bread in the bottom of a pewter-dish, then strew over it a layer of marrow or beef-suet, a handful of currants; then lay a layer of bread, and so on, till you fill the dish, as the first; let the marrow or suet and currants be at the top, beat four eggs, and mix them with a quart of cream, a quarter of a pound of sugar, and a large nutmeg grated; pour it on your dish, and bake it in a moderate oven; when it comes out of the oven, pour over it white-wine sauce.

An APRICOT PUDDING.

TAKE twelve large apricots, pare them, and give them a scald in water, till they are soft, then take out the stones; grate the crumb of a penny-loaf, and pour on it a pint of cream boiling hot; let it stand till half-cold, then add a quarter of a pound of sugar, and the yolks of four eggs; mix all together with a glass of Madeira wine, pour it in a dish, with thin puff-paste round; bake it half an hour in a moderate oven.

A TRANSPARENT PUDDING.

BEAT eight eggs very well, and put them in a pan, with half a pound of butter, and the same weight of loaf-sugar beat fine, a little grated nutmeg; set it on the fire, and keep stirring it till it thickens like buttered eggs; then put it in a bason to cool; roll a rich puff-paste very thin; lay it round the edge of a China-dish, then pour in the pudding and bake it in a moderate oven half an hour; it will cut light and clear.—It is a pretty pudding for a corner for dinner, and a middle for a supper.

A VERMICELLI PUDDING.

BOIL four ounces of vermicelli in a pint of new milk till it is soft, with a stick or two of cinnamon; then put in half a pint of thick cream, a quarter of a pound of butter, a quarter of a pound of sugar, and the yolks of four beaten eggs.—Bake it in an earthen-dish without a paste.

A red SAGO PUDDING.

TAKE two ounces of sago; boil it in water with a stick of cinnamon, till it be quite soft and thick; let it stand till quite cold; in the mean time grate the crumb of a half penny-loaf, and pour over it a large glass of red wine, chop four ounces of marrow, and half a pound of sugar, and the yolks of four beaten eggs; beat them all together for a quarter of an hour; lay a puff-

paste round your dish, and send it to the oven; when it comes back, stick it over with blanched almonds cut the long way, and bits of citron cut the same; send it to table.

A boiled TANSEY-PUDDING.

GRATE four Naples biscuits; put as much cream boiling hot as will wet them; beat the yolks of four eggs; have ready a few chopped tansey-leaves, with as much spinage as will make it a pretty green, be careful you do not put too much tansey in it, it will make it bitter; mix altogether when the cream is cold with a little sugar, and set it over a slow fire till it grows thick; then 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 basin, and let it stand one quarter; then turn it carefully out, and put white-wine sauce round it.

A TANSEY-PUDDING with ALMONDS.

BLANCH four ounces of almonds, and beat them very fine, with rose-water; slice a French roll very thin; put on a pint of cream boiling hot; beat four eggs very well, and mix with the eggs when beaten a little sugar, and grated nutmeg, a glass of brandy, a little juice of tansey and the juice of spinage to make it green; put all the ingredients into a stew-pan, with a quarter of a pound of butter, and give it a gentle boil; you may either boil it or bake it in a dish, either with a crust or writing-paper.

A TANSEY PUDDING of ground RICE.

BOIL six ounces of ground rice in a quart of good milk, till it is soft ; then put in half a pound of butter, with six eggs very well beat, and sugar and rose water to make it palatable ; beat some spinage in a mortar, with a few leaves of tansey ; squeeze out the juice through a cloth, and put it in ; mix all well together, cover your dish with writing-paper well buttered, and pour it in ; three quarters of an hour will bake it ; when you dish it up, stick it all over with a Seville or sweet orange in half quarters.

A SAGO PUDDING, another way.

BOIL two ounces of sago till it is quite thick in milk, beat six eggs, leaving out three of the whites, put it to half a pint of cream, two spoonfuls of sack, nutmeg and sugar to your taste ; put a paste round your dish.

Little CITRON PUDDINGS.

TAKE half a pint of cream, one spoonful of fine flour, two ounces of sugar, a little nutmeg, mix it all well together with the yolks of three eggs, put it in tea-cups, and stick it in two ounces of citron cut very thin, bake them in a pretty quick oven, and turn them out upon a China-dish.—Five is enough for a side dish.

A baked TANSEY PUDDING.

GRATE the crumb of a penny-loaf, pour on it a pint of boiling milk, with a quarter of a
(vi.) A a

pound of butter in it, let it stand till almost cold, then beat five eggs, and put them in, with a quarter of a pound of sugar, a large nutmeg grated, and a glass of brandy, stir them about, and put them in a tossing-pan, with as much juice of spinage as will green it, and a little tansey chopped small; stir it about over a slow fire till it grows thick, butter a sheet of writing-paper, and lay it in the bottom of a pewter-dish, pin the corners of the paper to make it stand one inch above the dish, to keep the pudding from spreading, and let it stand three quarters of an hour in the oven; when baked, put the dish over it you send it up in, and turn it out upon it, take off the paper, stick it round with a Seville orange cut in half quarters, stick one quarter in the middle, and serve it up with wine sauce. It will look as green as if it had not been baked, when turned out.

A green CODLING PUDDING.

GREEN a quart of codlings as for a pie, rub them through a hair-sieve with the back of a wooden spoon, and as much of the juice of beets as will green your pudding, put in the crumb of half a penny-loaf, half a pound of butter, and three eggs well beaten; beat them all together, with half a pound of sugar, and two spoonfuls of cider; lay a good paste round the rim of the dish, and pour it in.—Half an hour will bake it.

To make a common RICE PUDDING.

WASH half a pound of rice, put to it three pints of good milk, mix it well with a quarter of a pound of butter, a stick or two of cinnamon beaten fine, half a nutmeg grated, one egg well beat, a little salt and sugar to your taste.— One hour and a half will bake it in a quick oven; when it comes out take off the top, and put the pudding in breakfast-cups, and turn them into a hot dish, like little puddings, and serve it up.

A MARROW PUDDING.

POUR on the crumbs of a penny-loaf a pint of cream boiling hot, cut a pound of beef marrow very thin, beat four eggs very well, then add a glass of brandy, with sugar and nutmeg to your taste, and mix them all well up together; you may either boil or bake it, three quarters of an hour will do it; cut two ounces of citron very thin, and stick them all over it when you dish it up.

MARROW PUDDING, a second way.

HALF boil four ounces of rice, shred half a pound of marrow very fine, stone a quarter of a pound of rasins, chop them very small with two ounces of currants well cleansed, beat four eggs a quarter of an hour, mix it all together, with a pint of good cream, a spoonful of brandy, sugar and nutmeg to your taste: you may either bake it, or put it in hog's skins.

MARROW PUDDING, *a third way.*

BLANCH half a pound of almonds, put them in cold water all night, the next day beat them in a marble-mortar very fine, with orange-flower or rose-water, take the crumb of a penny-loaf, and pour on them a pint of boiling cream; whilst the cream is cooling, beat the yolks of four eggs and two whites a quarter of an hour, add a little sugar, and grate nutmeg to your palate, have ready shred the marrow of two bones, mix them all well together, with a little candied orange cut small: this is usually made to fill in skins, but it is a good baked pudding: if you put it in skins, do not fill them too full, for it will swell, but boil them gently.

WHITE PUDDING *in SKINS.*

WASH half a pound of rice in warm water, boil it in milk till it is soft, put it in a sieve to drain, blanch and beat half a pound of Jordan almonds very fine with rose-water, wash and dry a pound of currants, then cut in small bits a pound of hog's-lard, take six eggs and beat them well, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt; mix them very well together; fill your skins and boil them.

To make a QUAKING PUDDING.

BOIL a quart of cream, and let it stand till almost cold; then beat four eggs a full quarter of an hour, with a spoonful and a half of flour; then mix them with your cream, add sugar and nutmeg to you palate, tie it close up in a cloth

well buttered, and let it boil an hour, and turn it carefully out.

To make a QUAKING PUDDING a second way.

TAKE a pint of good cream, the yolks of ten eggs and six whites, beat them very well, and run them through a fine sieve; then take two heaped spoonfuls of flour, and a spoonful or two of cream, beat it with the flour till it is smooth, and mix all together, and tie it close up in a dish or basin well rubbed with butter, and dredged with flour; the water must boil when you put in the pudding. One hour will boil it; serve it up with wine sauce in a boat.

A YORKSHIRE PUDDING to bake under MEAT:

BEAT four eggs, with four large spoonfuls of fine flour, and a little salt, for a quarter of an hour, put to them one quart and a half of milk, mix them well together, then butter a dripping-pan, and set it under beef, mutton, or a loin of veal when roasting, and when it is brown, cut it in square pieces, and turn it over; when well browned on the under side, send it to table on a dish.—You may mix a boiled pudding the same way.

A boiled MILK PUDDING.

POUR a pint of new milk boiling hot on three spoonfuls of fine flour, beat the flour and milk for half an hour, then put in three eggs, and beat it a little longer, grate in half a tea-spoonful of ginger, dip the cloth in boiling water, butter it well, and flour it, put in the pudding, and tie it close up, and boil it an hour; it requires great

care when you turn it out; pour over it thick melted butter.

HERB PUDDING.

OF spinage, beets, parsley, and leeks, take each a handful, wash them, and give them a scald in boiling water, then shred them very fine, have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped small, and three sage-leaves hacked fine, put in a little salt, mix all well together, and tie it close up; it will require to be taken up in boiling, to slacken the string a little.

To make a YAM PUDDING.

TAKE a middling white yam, and either boil or roast it, then pare off the skin and pound it very fine, with three quarters of a pound of butter, half a pound of sugar, a little mace, cinnamon, and twelve eggs, leaving out half the whites, beat them with a little rose-water. You may put in a little citron cut small, if you like it, and bake it nicely.

GOOSEBERRY PUDDING.

SCALD half a pint of green gooseberries in water till they are soft, put them into a sieve to drain, when cold work them through a hair-sieve with the back of a clean wooden-spoon, add to them half a pound of sugar, and the same of butter, four ounces of Naples biscuits, beat six eggs very well, then mix all together and beat them a quarter of an hour, pour it in an earthen-dish without paste; half an hour will bake it.

To make RASPBERRY DUMPLINGS.

MAKE a good cold paste, roll it a quarter of an inch thick, and spread over it a raspberry jam to your own liking, roll it up, and boil it in a cloth one hour at least, take it up, and cut it in five slices, and lay one in the middle and the other four round it, pour a little good melted butter in the dish, and grate fine sugar round the edge of the dish.—It is proper for a corner or side for dinner.

To make DAMSON DUMPLINGS.

MAKE a good hot paste crust, roll it pretty thin, lay it in a basin, and put in what quantity of damsons you think proper, wet the edge of the paste, and close it up; boil it in a cloth one hour, and send it up whole; pour over it melted butter, and grate sugar round the edge of the dish.—*Note*, You may make any kind of preserved fruit the same way.

To make APPLE DUMPLINGS.

PARE your apples, take out the core with an apple-scraper, fill the hole with quince or orange marmalade, or sugar, which suits you, then take a piece of cold paste, and make a hole in it, as if you was going to make a pie, lay in your apple, and put another piece of paste in the same form, and close it round the side of your apple, it is much better than gathering it in a lump at one end, tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them, and serve them up: five are enough for a dish.

To make a SPARROW DUMPLING.

MIX half a pint of good milk, and three eggs, a little salt, and as much flour as will make it a thick batter, put a lump of butter rolled in pepper and salt in every sparrow, mix them in the batter, and tie them in a cloth; boil them one hour and a half, pour melted butter over them, and serve them up.

To make a BARM PUDDING.

TAKE a pound of flour, mix a spoonful of barm in it, with a little salt, and make it into a light paste with warm water, let it lie one hour, then make it up into round balls, and tie them up in little nets, and put them in a pan of boiling water, do not cover them, it will make them sad, nor do not let them boil so fast as to let the water boil over them, turn them when they have been in six or seven minutes, and they will rise through the net and look like diamonds; twenty minutes will boil them; serve them up, and pour sweet sauce over them.

To make a HANOVER CAKE or PUDDING.

TAKE half a pound of almonds blanched and beat fine, with a little rose-water, half a pound of fine sugar, pounded and sifted, fifteen eggs, leaving out half the whites, the rind of a lemon grated very fine; put a few almonds in the mortar at a time, and put in by degrees about a tea-cupful of rose-water; keep throwing in the sugar; when you have done the almonds and sugar together, a little at a time till they are all used up, then put it into your pan with the eggs; beat them very well together. Half an hour will bake it; it must be a light brown.

PART II.

CHAP. VII.

Observations on making DECORATIONS for a TABLE.

WHEN you spin a silver web for a dessert, always take particular care your fire is clear, and a pan of water upon the fire, to keep the heat from your face and stomach, for fear the heat should make you faint; you must not spin it before the kitchen fire, for the smaller the grate is, so that the fire be clear and hot, the better able you will be to sit a long time before it; for, if you spin a whole dessert, you will be several hours in spinning it; be sure to have a tin-box to put every basket in as you spin them, and cover them from the air, and keep them warm until you have done the whole, as your receipt directs you.

If you spin a gold web, take care your chafing-dish is burnt clear before you set it upon the table where your mould is; set your ladle on the fire, and keep stirring it with a wooden skewer till it just boils, then let it cool a little, for it will not spin when it is boiling hot, and if it grows cold it is equally as bad; but as it cools on the sides of your ladle, dip the point of your knife in, and begin to spin round your mould as long as it will draw, then heat it again; the only art is to keep it of a proper heat, and it

will draw out like a fine thread, and of a gold color; it is a great fault to put too much sugar at a time, for often heating takes the moisture out of the sugar, and burns it; therefore the best way is to put in a little at a time, and clean out your ladle.

When you make a hen or bird's nest, let part of your jelly be set in your bowl before you put on your flummery or straw, for if your jelly is warm, they will settle to the bottom, and mix together.

If it be a fish-pond, or a transparent pudding, put in your jelly at three different times, to make your fish or fruit keep at a proper distance one from another, and be sure your jelly is very clear and stiff, or it will not show the figures, nor keep whole; when you turn them out, dip your basin in warm water, as your receipt directs, then turn your dish or salver upon the top of your basin, and turn the basin upside down.

When you make flummery, always observe to have it pretty thick, and your moulds wet in cold water before you put in your flummery, or your jelly will settle to the bottom, and the cream swim at the top, so that it will look to be two different colors.

If you make custards, do not let them boil after the yolks are in, but stir them all one way, and keep them of a good heat till they are thick enough, and the rawness of the eggs is gone off.

When you make whips or syllabubs, raise your froth with a chocolate mill, and lay it upon a sieve to drain, it will be much prettier, and will lie upon your glasses without mixing with your wine, or running down the sides of

your glasses; and when you have made any of the before-mentioned things, keep them in a cool, airy place, for a close place will give them a bad taste, and soon spoil them.

To spin a SILVER WEB for covering SWEET-MEATS.

TAKE a quarter of a pound of treble-refined sugar, in one lump, and set it before a moderate fire on the middle of a silver-salver, or pewter-plate, set it a little aslant, and when it begins to run like clear water to the edge of the plate or salver, have ready a tin cover, or China-bowl, set on a stool with the mouth downward, close to the sugar, that it may not cool by carrying too far; then take a clean knife, and take up as much of the syrup as the point of the knife will hold, and a fine thread will come from the point, which you must draw as quick as possible backwards and forwards, and also round the mould, as long as it will spin from the knife; be very careful you do not drop the syrup on the web, if you do it will spoil it; then dip your knife into the syrup again, and take up more, and so keep spinning till your sugar is done, or your web is thick enough; be sure you do not let the knife touch the lump on the plate that is not melted, it will make it brittle, and not spin at all; if your sugar is spent before your web is done, put fresh sugar on a clean plate or salver, and do not spin from the same plate again; if you do not want the web to cover the sweetmeats immediately, set it in a deep pewter-dish, and cover it with a tin-

cover, and lay a cloth over it, to prevent the air from getting to it, and set it before the fire ; (it requires to be kept warm, or it will fall) when your dinner or supper is dished, have ready a plate or dish the size of your web, filled with different colored sweetmeats, and set your web over it. It is pretty for a middle, where the dishes are few, or corner, where the number is large.

To spin a GOLD WEB for covering SWEETMEATS.

BEAT four ounces of treble-refined sugar in a marble-mortar, and sift it through a hair-sieve, then put it in a silver or brass ladle, but silver makes the color better, set it over a chafing-dish of charcoal, that is burnt clear, and set it on a table, and turn a tin-cover or China-bowl upside down upon the same table, and when your sugar is melted, it will be of a good color, take your ladle off the fire, and begin to spin it with a knife, the same way as the silver web ; when the sugar begins to cool and set, put it over the fire to warm, and spin it as before, but do not warm it too often, it will turn the sugar a bad color ; if you have not enough of sugar, clean the ladle before you put in more, and spin it till your web is thick enough ; then take it off and set it over the sweetmeats, as you did the silver web.

To make GUM PASTE for DESSERT BASKETS or COVERS.

TAKE two ounces of gum-dragon, steep it in a tea-cupful of cold water all night, the next

morning have ready a pound of treble-refined sugar, beat and sift it through a silk-sieve, rub your gum through a hair-sieve, then mix your sugar and gum together, work it till it is white, and mix it with a paste made of Marechalle powder, and cut it into such devices as are most agreeable to your fancy.

To make ARTIFICIAL FLOWERS.

MAKE paste of divers colors, with gum-dragon thoroughly steeped, and mingled with powder-sugar, and beat the paste well in a marble-mortar; take prepared cochineal for the red; gamboge for the yellow; indigo and orris for the blue; and the juice of beet-leaves for the green, scaled over the fire to take away their crudity. Shape the pastes thus ordered and rolled into thin pieces, in the form of roses, tulips, &c. by means of tin moulds, or cut out with a knife point; finish the flowers all at once, and dry them upon egg-shells, or otherwise. Cut different sorts of leaves, in like manner, out of the green paste, to which you may give various figures, intermixed among your flowers, and make the stalks with slips of lemon-peel; garnish the tops of the pyramids of dried fruits with these artificial flowers, or else a separate nosegay may be made of them for the middle of your dessert; or they may be laid in order in a basket, or kind of cup, made of fine pastry-work of crackling-crust, neatly cut and dried for that purpose.

To make a DESSERT of SPUN-SUGAR.

SPIN two large webs, and turn one upon the other to form a globe, and put in the inside of them a few sprigs of small flowers and myrtle, and spin a little more round to bind them together, and set them covered close up before the fire; then spin two more on a lesser bowl, and put in a sprig of myrtle and a few small flowers, and bind them as before; set them by, and spin two more, less than the last, and put in a few flowers, bind them and set them by; then spin twelve couple on tea-cups of three different sizes in proportion to the globes, to represent baskets, and bind them two and two as the globes with spun-sugar; set the globes on a silver-salver, one upon the other, the largest at the bottom, and smallest at the top; when you have fixed the globes, run two small wires through the middle of the largest globes, across each other; then take a large darning-needle and silk, and run it through the middle of the large baskets, cross it at the bottom, and bring it up to the top, and make a loop to hang them on the wire, and do so with the rest of your baskets, hang the largest baskets on the wires, then put two more wires a little shorter across, through the middle of the second globes, and put the end of the wires out betwixt the baskets, and hang on the four middle ones, then run two more wires shorter than the last through the middle of the top-globes, and hang the baskets over the lowest; stick a

sprig of myrtle on the top of your globes, and set it on the middle of the table.—Observe you do not put too much sugar down at the time for a silver web, because the sugar will lose its moisture and run in lumps instead of drawing out; nor too much in the ladle, for the golden web will lose its color by heating too often.—You may make the baskets a silver, and the globes a gold color, if you choose them. It is a pretty dessert for a grand table.

To make CALF'S-FOOT JELLY.

PUT a gang of calves feet, well cleaned, into a pan, with six quarts of water, and let them boil gently till reduced to two quarts; then take out the feet, scum off the fat clean, and clear the jelly from the sediment, beat the whites of five eggs to a froth, then add one pint of Lisbon, Madeira, or any pale made wine, if you choose it, then squeeze in the juice of three lemons: when your stock is boiling, take three spoonfuls of it, and keep stirring it with your wine and eggs to keep it from curdling; then add a little more stock, and still keep stirring it, and then put it in the pan, and sweeten it with loaf sugar to your taste; a glass of French brandy will keep the jelly from turning blue in frosty air; put in the outer rind of two lemons, and let it boil one minute all together, and pour it into a flannel bag, and let it run into a basin, and keep pouring it back gently into the bag till it runs clear and bright, then set your glasses under the bag, and cover it, lest dust gets in.—If you would have the jelly for

a fish-pond, transparent pudding, or hen's nest, to be turned out of the mould, boil half a pound of isinglass in a pan of water, till reduced to one quart, and put it into the stock before it is refined.

To make SAVOURY JELLY.

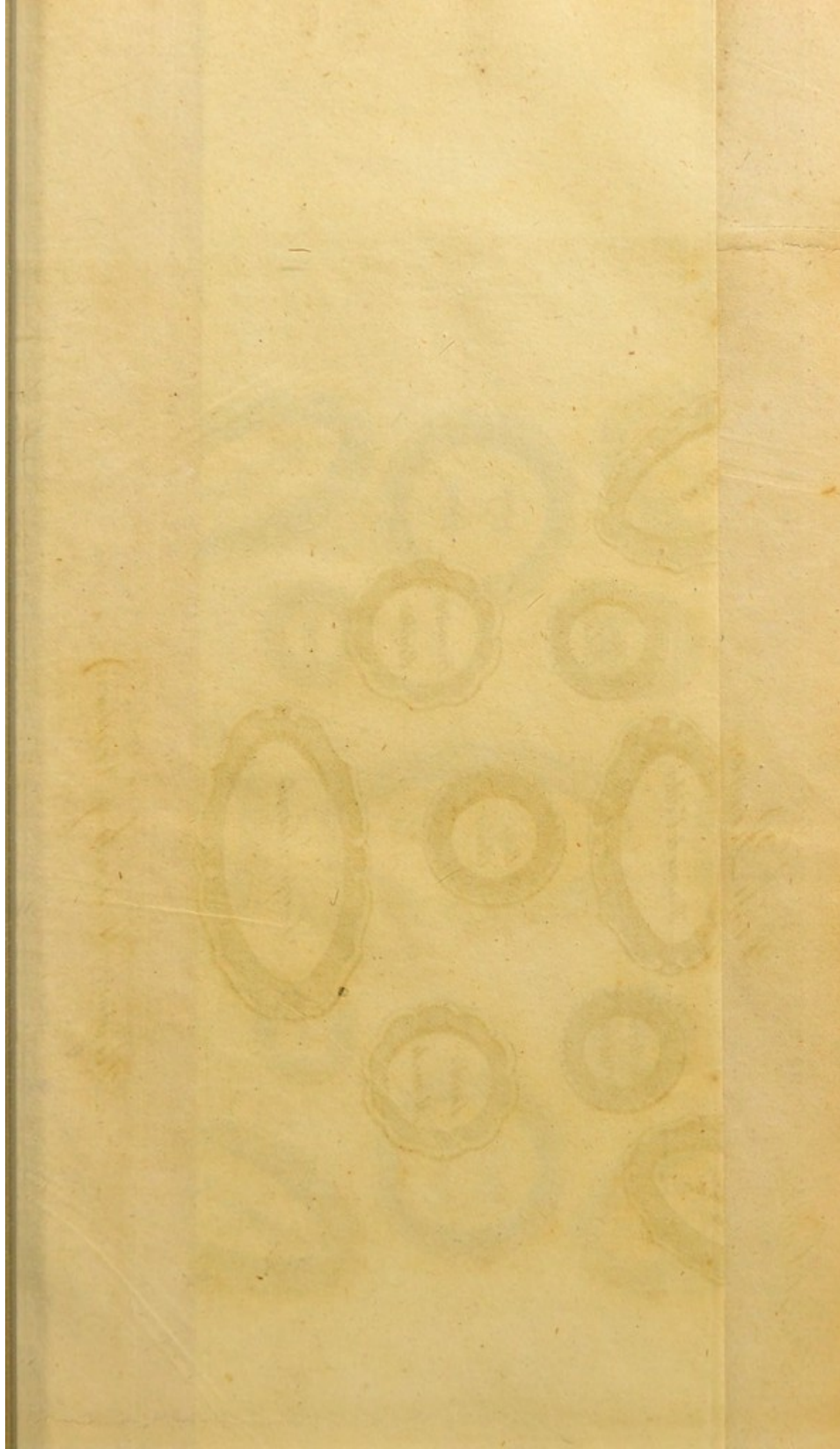
SPREAD some slices of lean veal and ham in the bottom of a stewpan, with a carrot and turnip, or two or three onions; cover it, and let it sweat on a slow fire, till it is as deep a brown as you would have it; then put to it a quart of very clear broth, some whole pepper, mace, a very little isinglass, and salt to your taste; let this boil ten minutes, then strain it through a French strainer, scum off all the fat, and put it to the whites of three eggs; run it several times through a jelly-bag as you do other jellies.

To make SAVOURY JELLY for cold Meat.

BOIL beef and mutton to a stiff jelly, season it with a little pepper and salt, a blade or two of mace, and an onion; then beat the whites of four eggs, put it to the jelly, and beat it a little; then run it through a jelly-bag, and when clear pour it on your meat or fowls in the dish you send it up on.

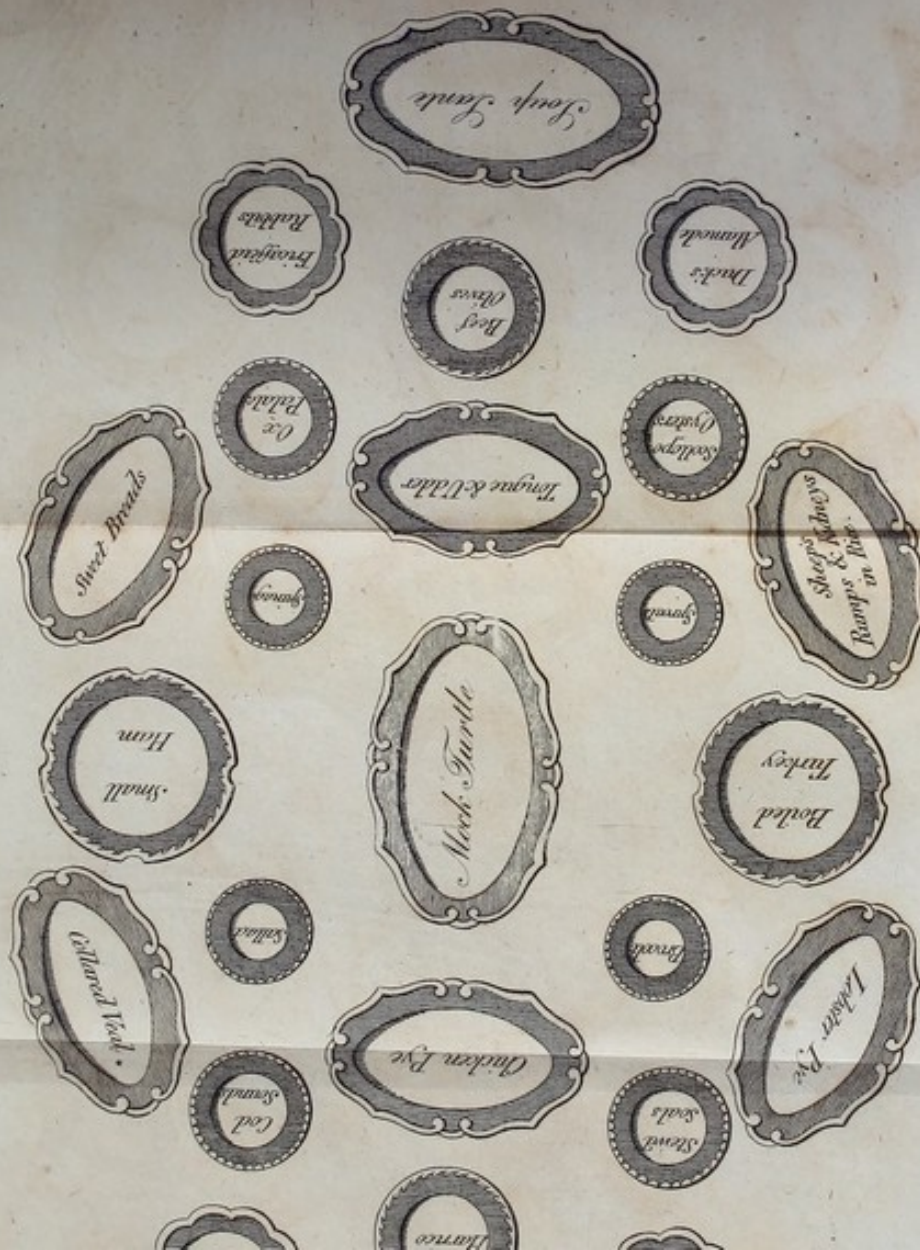
To make HARTSHORN JELLY a second way.

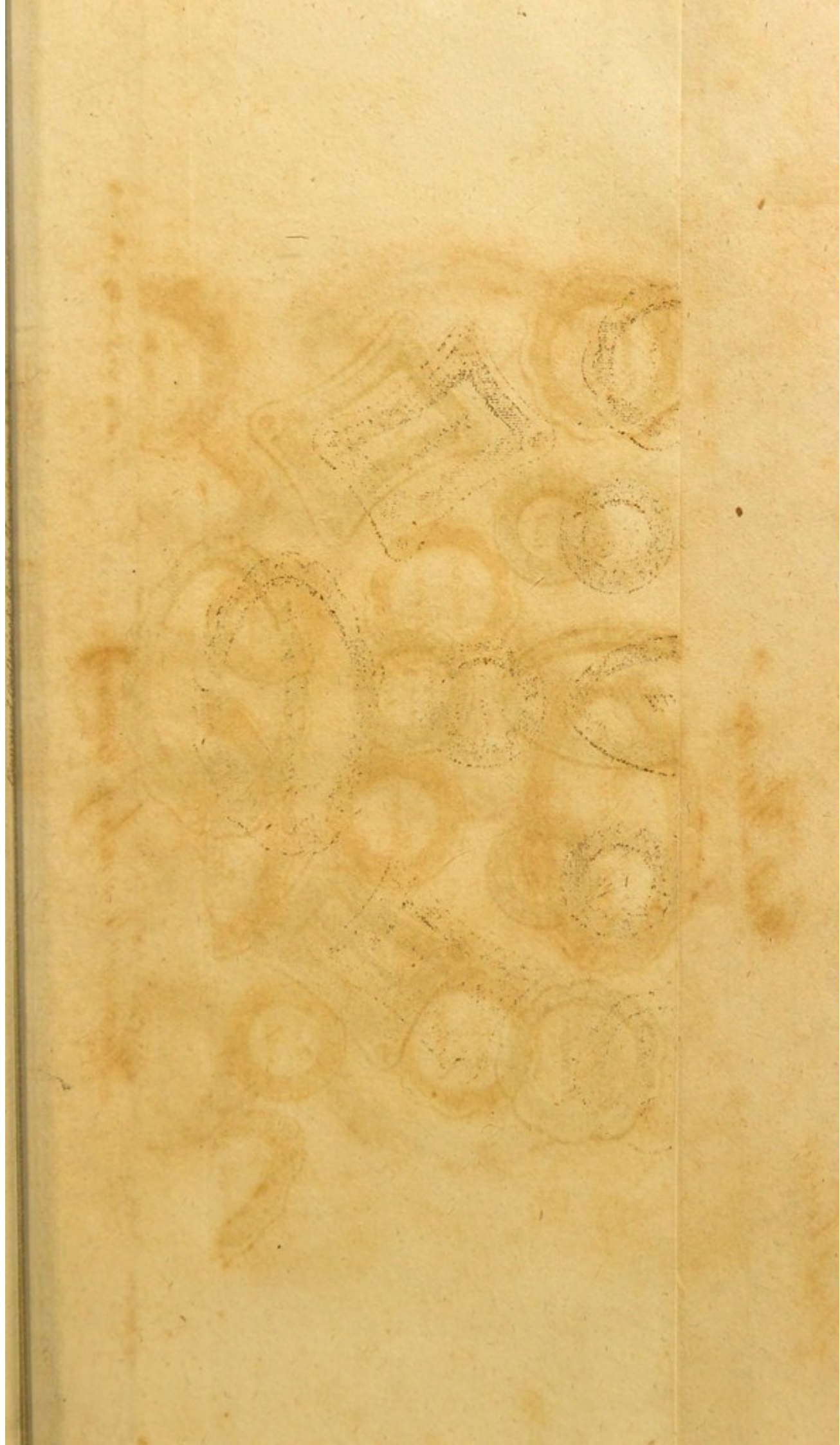
TAKE half a pound of hartshorn, and put to it two quarts of water, let it stand in the oven all night, then strain it from the hartshorn, and put it to a pint of Rhenish wine, the whites of





Remont Maunchy of Vernon





four eggs, a little mace, the juice of three lemons, and sugar to your taste; boil them together, and strain it through a jelly bag; when it is fine, put it in your glasses for use.

N. B. If you have no Rhenish wine, white wine will do.

To make FLUMMERY.

PUT an ounce of bitter and one of sweet almonds into a basin; pour over them some boiling water, to make the skins come off, which is called blanching; strip off the skins, and throw the kernels into cold water; then take them out, and beat them in a marble mortar, with a little rose-water, to keep them from oiling; when they are beat, put them into a pint of calf's-foot stock; 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 or gauze; when a little cold, put it into a pint of thick cream, and keep stirring it often till it grows thick and cold; wet your moulds in cold water, and pour in the flummery; let it stand five or six hours at least before you turn them out; if you make the flummery stiff, and wet the moulds, it will turn out without putting it into warm water, for water takes off the figures of the mould, and makes the flummery look dull.—*N. B.* Be careful you keep stirring it till cold, or it will run in lumps when you turn it out of the mould.

(VII.)

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*To make COLORING for FLUMMERY and
JELLIES.*

TAKE two penny worth of cochineal, bruise it with the blade of a knife, and put it into half a tea-cupful of the best French brandy, and let it stand a quarter of an hour; filter it through a fine cloth, and put in as much as will make the jelly, or flummery, a fine pink; if yellow, take a little saffron, tie it in a rag, and dissolve it in cold water; if green, take some spinage, boil it, take off the froth, and mix it with the jelly; if white, put in some cream.

To make a FISH-POND.

FILL four large fish-moulds with flummery, and six small ones; take a china-bowl, and put in half a pint of stiff clear calf's-foot jelly; let it stand till cold; then lay two of the small fishes on the jelly, the right side down; put in half a pint more jelly; let it stand till cold; then lay in the four small fishes across one another, that when you turn the bowl upside down, the heads and tails may be seen; then almost fill your bowl with jelly, and let it stand till cold; then lay in the jelly four large fishes, and fill the basin quite full of jelly, and let it stand till the next day; when you want to use it, set your bowl to the brim in hot water for one minute; take care that you do not let the water go into the basin; lay your plate on the top of the basin, and turn it upside down; if you want it for the middle, turn it out upon a salver; be sure to make your jelly very stiff and clear.

To make a HEN'S NEST.

TAKE three or five of the smallest pullet-eggs you can get; fill them with flummery; and when they are stiff and cold, peel off the shells; pare off the rinds of two lemons very thin, and boil them in sugar and water, to take off the bitterness; when they are cold, cut them in long shreds to imitate straws; then fill a basin one-third full of stiff calf's-foot jelly, and let it stand till cold; then lay in the shred of the lemons in a ring about two inches high in the middle of your basin; strew a few corns of sago to look like barley; fill the basin to the height of the peel, and let it stand till cold; then lay your eggs of flummery in the middle of the ring, that the straw may be seen round; fill the basin quite full of the jelly, and let it stand, and turn it out the same way as the fish-pond.

To make BLANC-MANGE of ISINGLASS.

BOIL one ounce of isinglass in a quart of water till it is reduced to a pint; then put in the whites of four eggs, with two spoonfuls of rice water, to keep the eggs from poaching, and sugar to your taste, and run it through a jelly-bag; then put to it two ounces of sweet and one ounce of bitter almonds; give them a scald in your jelly, and put them through a hair-sieve; put it in a china bowl; the next day turn it out, and stick it all over with almonds, blanched and cut lengthways: garnish with green leaves or flowers.

GREEN BLANC-MANGE of ISINGLASS.

DISSOLVE your isinglass, and put to it two ounces of sweet, and two ounces of bitter almonds, with as much juice of spinage as will make it green, and a spoonful of French brandy; set it over a stove-fire till it is almost ready to boil, then strain it through a gauze-sieve; when it grows thick, put it into a melon mould, and the next day turn it out.—Garnish it with red and white flowers.

CLEAR BLANC-MANGE.

TAKE a quart of strong calf's-foot jelly, skim off the fat and strain it; beat the whites of four eggs, and put them to your jelly; set it over the fire, and keep stirring it till it boils; then pour it into a jelly-bag, and run it through several times till it is clear; beat one ounce of sweet almonds, and one of bitter, to a paste, with a spoonful of rose-water squeezed through a cloth; then mix it with the jelly, and three spoonfuls of very good cream; set it over the fire again and keep stirring it till it is almost boiling; then pour it into a bowl, and stir it very often till it is almost cold; then wet your moulds and fill them.

YELLOW FLUMMERY.

TAKE two ounces of isinglass, beat it and open it, put it into a bowl, and pour a pint of boiling water upon it: cover it up till almost cold, and add a pint of white wine, the juice

of the lemons with the rind of one, the yolks of eight eggs beat well, sweeten it to your taste, put it into a tossing-pan, and keep stirring it; when it boils strain it through a fine sieve; when almost cold, put it into cups and moulds.

A good GREEN.

LAY an ounce of gamboge in a quarter of a pint of water; put an ounce and a half of good stone blue in a little water; when they are both dissolved mix them together; add a quarter of a pint more water, and a quarter of a pound of fine sugar; boil it a little, and put it into a galipot; cover it close and it will keep for years; be careful not to make it too deep a green, for a very little will do at a time.

FRUIT in JELLY.

PUT half a pint of clear stiff calf's-foot jelly into a basin; when it is set and stiff, lay in three fine ripe peaches, and a bunch of grapes with the stalks up; put a few vine leaves over them; then fill up your bowl with jelly, and let it stand till the next day; then set your basin to the brim in hot water, and as soon as you find it leaves the basin, lay your dish over it, and turn your jelly carefully upon it.—Garnish with flowers.

GREEN MELON in FLUMMERY.

MAKE a little stiff flummery, with a good deal of bitter almonds in it; add to it as much juice of spinage as will make it a fine pale

green; when it is as thick as good cream, wet your melon mould and put it in; then put a pint of clear calf's-foot jelly into a large basin, and let them stand till the next day; then turn out your melon, and lay it the right side down in the middle of your basin of jelly; then fill up your basin with jelly that is beginning to set; let it stand all night, and turn it out the same way as the fruit in jelly: make a garland of flowers, and put it in your jelly.—It is a pretty dish for middle at supper, or corner for a second course at dinner.

GILDED FISH *in* JELLY.

MAKE a little clear blanc-mange as is directed in the receipt; then fill two large fish-moulds with it, and when it is cold turn it out, and gild them with gold leaf, or strew them over with gold and silver bran mixed; then lay them on a gold dish, and fill it with clear thin calf's-foot jelly; it must be so thin as they will swim in it; if you have no jelly, Lisbon-wine, or any kind of pale made wines will do.

HEN *and* CHICKENS *in* JELLY.

MAKE some flummery with a deal of sweet almonds in it; color a little of it brown with chocolate, and put it in a mould the shape of a hen; then color some more flummery with the yolk of a hard egg beat as fine as possible; leave part of your flummery white; then fill the moulds of seven chickens, three with white flummery, and three with yellow, and one the

color of the hen ; when they are cold turn them into a deep dish ; put under and round them lemon-peel, boiled tender and cut like straw ; then put a little clear calf's-foot jelly under them to keep them in their places, and let it stand till it is stiff ; then fill up your dish with more jelly.— They are a pretty decoration for a grand table.

To make a TRANSPARENT PUDDING.

MAKE your calf's-foot jelly very stiff, and when it is quite fine put a gill into a china-basin ; let it stand till it is quite set ; blanch a few Jordan almonds ; cut them and a few jar-raisins, lengthways ; cut a little citron and candied lemon in little thin slices, stick them all over the jelly, and throw in a few currants ; then pour more jelly on till it is an inch higher ; when your jelly is set, stick in it your almonds, raisins, citron, and candied lemons, with a few currants strewed in, then more jelly as before, then more almonds, raisins, citrons, and lemons in layers, till your basin is full ; let it stand all night, and turn it out the same way as the fish-pond.

To make a DESSERT ISLAND.

TAKE a lump of paste, and form it into a rock three inches broad at the top ; color it, and set it in the middle of a deep china-dish, and set a cast figure on it, with a crown on its head, and a knot of rock candy at the feet ; then make a roll of paste an inch thick, and stick it on the inner edge of the dish, two parts round, and cut eight pieces of eringo-roots about three

inches long, and fix them upright to the roll of paste on the edge; make gravel-walks of shot comfits, from the middle to the end of 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 one of the gravel-walks with gum: have ready a web of spun sugar, and set it on the pillars of eringo-root, and cut part of the web off to form an entrance where the Chinese rails are.—It is a pretty middle-dish for a second course at the grand table, or a wedding-supper; only set two crowned figures on the mount instead of one.

To make a FLOATING ISLAND.

GRATE the yellow rind of a large lemon into a pint of cream: put in a large glass of Madeira wine; make it pretty sweet with loaf-sugar; mill it with a chocolate-mill to a strong froth; take it off as it rises; then lay it upon a sieve to drain all night; then take a deep glass dish, and lay in your froth, with a Naples biscuit in the middle of it; then beat the white of an egg to a strong froth, and roll a sprig of myrtle in it to imitate snow, stick it in the Naples biscuit; then lay over your froth currant-jelly, cut in very thin slices; pour over it very fine strong calf's-foot jelly; when it grows thick lay it all over, till it looks like a glass, and your dish is full to the brim; let it stand till it is quite cold and stiff; then lay on rock candied sweet-meats upon the top of your jelly, and sheep and swans to pick at the myrtle; stick green

sprigs in two or three places on the top of your jelly, amongst your shapes; it looks very pretty in the middle of a table for supper.—You must not put the shapes on the jelly till you are going to send it to the table.

To make a FLOATING ISLAND a second way.

TAKE calf's-foot jelly that is set; break it a little, but not too much, for it will make it frothy, and prevent it from looking clear; have ready a middle sized turnip, and rub it over with gum-water, or the white of an egg; then strew it thick over with green-shot comfits, and stick on the top of it a sprig of myrtle; or any other pretty green sprig; then put your broken jelly round it; set sheep or swans upon your jelly, with either a green leaf or knot of apple-paste under them, to keep the jelly from dissolving; there are sheep and swans made for that purpose; you may put in snakes, or any wild animals of the same sort.

To make a ROCKY ISLAND.

MAKE a little stiff flummery, and put it into five fish-moulds; wet them before you put it in; when it is stiff, turn it out, and gild them with gold-leaf; then take a deep China-dish, fill it near full of clear calf's-foot jelly, and let it stand till it is set; then lay on your fishes, and a few slices of red currant-jelly cut very thin round them; then rasp a small French roll, and rub it over with the white of an egg, and strew

all over it silver-bran and glitter, mixed together; stick a sprig of myrtle in it, and put it into the middle of your dish; beat the white of an egg to a very high froth; then hang it on your sprig of myrtle like snow, and fill your dish to the brim with clear jelly; when you send it to table put ducks and lambs upon your jelly, with either green leaves or moss under them, with their heads towards the myrtle.

To make MOONSHINE.

TAKE the shapes of a half-moon, and five or seven stars; wet them, and fill them with flummery; let them stand till they are cold; then turn them into a deep china-dish, and pour lemon-cream round them, made thus: Take a pint of spring-water; put to it the juice of three lemons, and the yellow rind of one lemon, the whites of five eggs well beaten, and four ounces of loaf-sugar; then set it over a slow fire, and stir it one way till it looks white and thick; if you let it boil, it will curdle; then strain it through a hair-sieve, and let it stand till it is cold; beat the yolks of five eggs; mix them with your whites; set them over the fire, and keep stirring it till it is almost ready to boil; then pour it into a basin; when it is cold, pour it among your moon and stars; garnish with flowers——It is a proper dish for a second course either for dinner or supper.

To make MOON and STARS in JELLY.

TAKE a deep china-dish, turn the mould of a half-moon and seven stars, with the bottom-

side upward in the dish; lay a weight upon every mould to keep them down; then make some flummery, and fill your dish with it; when it is cold and stiff, take your moulds carefully out, and fill the vacancy with clear calf's-foot jelly; you may color your flummery with cochineal and chocolate to make it look like the sky, and your moon and stars will look more clear.—Garnish with rock candy sweetmeats.—It is a pretty corner dish, or a proper decoration for a grand table.

To make EGGS and BACON in FLUMMERY.

TAKE a pint of stiff flummery, and make part of it a pretty pink color with the coloring for the flummery; dip a potting-pot in cold water, and pour in red flummery the thickness of a crown-piece, then the same of white flummery, and another of red, and twice the thickness of white flummery at the top; one layer must be stiff and cold before you pour on another; then take five tea-cups, and put a large spoonful of white flummery into each tea-cup, and let them stand all night; then turn your flummery out of your potting-pots on the back of a plate, with cold water; cut your flummery into thin slices, and lay it on a china-dish; then turn your flummery out of the cups on the dish, and take a bit out of the top of every one, and lay in half a preserved apricot; it will confine the syrup from discoloring the flummery, and make it like the yolk of a

poached egg ; garnish with flowers. It is a pretty corner-dish for dinner, or side for supper.

SOLOMON'S TEMPLE *in* FLUMMERY.

MAKE a quart of stiff flummery ; divide it into three parts ; make one part a pretty thick color, with a little cochineal bruised fine, and steeped in French brandy ; scrape one ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery, to make it a light stone color, the last part must be white ; then wet your temple mould, and fix it in a pot to stand even, then fill it up with your chocolate flummery ; let it stand till the next day ; then loosen it round with a pin, and shake it loose very gently, but do not dip your mould in warm water, it will take off the gloss and spoil the color ; when you turn it out, stick a small sprig of a flower-stalk down from the top of every point, it will strengthen them, and make it look pretty ; lay round it rock-candy sweetmeats.—It is proper for a corner-dish for a large table.

To make OATMEAL FLUMMERY.

TAKE a pint of bruised groats, and put three pints of fair water to them early in the morning, and let it stand till noon ; then pour all the water off, and put in the same quantity of water as before upon them ; stir it well, and let it stand till four o'clock ; then run it through a sieve or

cloth; then boil it, and keep stirring it all the while; put in a spoonful of water now and then as it boils; when it begins to thicken, drop a little on a plate; when it leaves the plate it is enough; put it in glasses to turn out.

To make CRIBBAGE CARDS in FLUMMERY.

FILL five square tins the size of a card with very stiff flummery; when you turn them out, have ready a little cochineal dissolved in brandy, and strain it through a muslin-rag; then take a camel's-hair pencil, and make hearts and diamonds with your cochineal; then rub a little cochineal with a little eating oil upon a marble slab till it is very fine and bright; then make clubs and spades; pour a little Lisbon wine into the dish, and send it up.

To make a Dish of SNOW.

TAKE twelve large apples, put them in cold water, and set them over a very slow fire, and when they are soft pour them upon a hair-sieve; take off the skin, and put the pulp into a basin; then beat the whites of twelve eggs into a very strong froth; beat and sift half a pound of double-refined sugar, and strew it into the eggs; beat the pulp of your apples to a strong froth; then beat them all together till they are like stiff snow; then lay it upon a china-dish, and heap it up as high as you can, and set round it green knots of paste in imitation of Chinese rails; stick a sprig of myrtle in the middle of the dish, and serve it up.—It is a pretty corner dish for a large table.

To make BLACK CAPS.

TAKE six large apples, and cut a slice off the blossom end; put them in a tin, and set them in a quick oven till they are brown; then wet them with rose water, and grate a little sugar over them, and set them in the oven again till they look bright and very black; then take them out, and put them into a deep china-dish or plate, and pour round them thick cream custard, or white wine or sugar.

To make GREEN CAPS.

TAKE codlins just before they are ripe; green them as you would for preserving; then rub them over with a little oiled butter; grate double-refined sugar over them and set them in the oven till they are bright, and sparkle like frost; then take them out, and put them into a deep china-dish; make a very fine custard, and pour it round them; stick single flowers in every apple, and serve them up. It is a pretty corner-dish for either dinner or supper.

To stew PEARS

PARE the largest stewing pears, and stick a clove in the blossom end; then put them in a well-tinned saucepan, with a new pewter-spoon in the middle; fill it with hard water, and set it over a slow fire for three or four hours, till your pears are soft, and the water reduced to a small quantity; then put in as much loaf-sugar as will

make it a thick sirup, and give the pears a boil in it; then cut some lemon-peel like straws, and hang them about your pears, and serve them up with the sirup in a deep dish.

To make LEMON SYLLABUBS.

TO a pint of cream put a pint of double-refined sugar, the juice of seven lemons; grate the rinds of two lemons into a pint of white wine, and half a pint of sack; then put them all into a deep pot, and whisk them for half an hour; put it into glasses the night before you want it: It is better for standing two or three days, but it will keep a week, if required.

To make LEMON SYLLABUBS a second way.

PUT a pint of cream to a pint a of white wine; then rub a quarter of a pound of loaf-sugar upon the out-rind of two lemons, till you have got out all the essence; then put the sugar to the cream, and squeeze in the juice of both lemons, let it stand for two hours; then mill them with a chocolate-mill, to raise the froth, and take it off with a spoon as it rises, or it will make it heavy; lay it upon a hair-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 clear at the bottom; send them to the table upon a salver, with jellies.

To make SOLID SYLLABUBS.

TAKE a quart of rich cream, and put in a pint of white wine, the juice of four lemons,

and sugar to your taste; whip it up very well and take off the froth as it rises; put it upon a hair-sieve, and let it stand till the next day in a cool place; fill your glasses better than half full with the thin; then put on the froth, and heap it as high as you can; the bottom will look clear, and keep several days.

To make WHIP SYLLABUBS.

TAKE a pint of thin cream; rub a lump of loaf-sugar on the outside of the lemon, and sweeten it to your taste; then put in the juice of a lemon, and a glass of Madeira wine, or French brandy; mill it to a froth with a chocolate-mill, and take it off as it rises, and lay it upon a hair-sieve; then fill one half of your posset-glasses a little more than half full with white wine, and the other half of your glasses a little more than half full of red wine; then lay on your froth as high as you can, but observe that it is well drained on your sieve, or it will mix with your wine, and spoil your syllabubs.

To make a SYLLABUB under the Cow.

PUT a bottle of strong-beer and a pint of cider into a punch-bowl; grate in a small nutmeg, and sweeten it to your taste; then milk as much milk from the cow as will make a strong froth, and the ale look clear; let it stand an hour, and strew over it a few currants, well washed, picked, and plumped before the fire, and send it to the table.

CHAP. VIII.

Observations on PRESERVING.

WHEN you make any kind of jelly, take care you do not let any of the seeds from the fruit fall into your jelly, nor squeeze it too near, for that will prevent your jelly from being so clear; pound your sugar, and let it dissolve in the sirup before you set it on the fire, it makes the scum rise well, and the jelly a better color: it is a great fault to boil any kind of jellies too high, it makes them of a dark color; you must never keep green sweetmeats in the first sirup longer than the receipt directs, lest you spoil your color; you must take the same care with oranges and lemons; as to the cherries, damsons, and most sorts of stone-fruit, put over them either mutton-suet rendered, or a board to keep them down, or they will rise out of the sirup and spoil the whole jar, by giving them a sour, bad taste; observe to keep all wet sweetmeats in a dry, cool place, for a wet, damp place will make them mould, and a hot place will dry up the virtue, and make them candy; the best direction I can give, is to dip writing-paper in brandy, and lay it close to your sweetmeats; tie them well down with white paper, and two folds of thick cappaper to keep out the air, for nothing can be greater fault than bad tying down, and leaving the pots open.

(VII.)

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To make ORANGE JELLY.

TAKE half a pound of hartshorn shavings, and two quarts of spring water; let it boil till it be reduced to a quart; pour it clear off; let it stand till it is cold, then take half a pint of spring-water, and the rind of three oranges pared very thin, and the juice of six; let them stand all night; strain them through a fine hair-sieve; melt the jelly and pour the orange-liquor to it; sweeten it to your taste with double-refined sugar; put to it a blade or two of mace, four or five cloves, half a small nutmeg, and the rind of a lemon; beat the whites of five eggs to a froth; mix it very well with your jelly; set it over a clear fire; boil it three or four minutes; run it through your jelly-bags several times till it is clear, and when you pour it into your bag take care you do not shake it.

To make HARTSHORN JELLY.

Put two quarts of water into a clean pan, with half a pound of hartshorn shavings; let it simmer till near one half is reduced; strain it off, then put in the peel of four oranges and two lemons pared very thin; boil them five minutes; pour to it the juice of the before mentioned lemons and oranges, with about ten ounces of double-refined sugar; beat the whites of six eggs to a froth; mix them carefully with your jelly, that you do not poach the eggs; just let it boil up, and run it through a jellybag till it is clear.

To make RED CURRANT JELLY.

GATHER your currants when they are dry and full ripe; strip them of the stalks; put them in a large stew-pot; tie the paper over them, and let it stand an hour in a cool oven: strain them through a cloth, and to every quart of juice add a pound and a half of loaf-sugar, broken in small lumps; stir it gently over a clear fire till your sugar is melted; skim it well; let it boil pretty quick twenty minutes; pour it hot into your pots; if you let it stand it will break the jelly, it will not set so well when it is hot; put brandy-papers over them, and keep them in a dry place for use.

N. B. You may make jelly of half red and half white currants the same way.

To make BLACK CURRANT JELLY.

GET your currants when they are ripe and dry; pick them off the stalks, and put them in a large stew-pot; to every ten quarts of currants put a quart of water; tie a paper over them, and set them into a cool oven for two hours, then squeeze them through a very thin cloth; to every quart of juice add a pound and a half of loaf-sugar broken in small pieces; stir it gently till the sugar is melted; when it boils skim it well; let it boil pretty thick for half an hour over a clear fire, then pour it into pots; put brandy-papers over them, and keep them for use.

To make APRICOT JAM.

PARE the ripest apricots you can get; cut them thin; infuse them in an earthen pan till they are tender and dry; then to every pound and a half of apricots put a pound of double-refined sugar, and three spoonfuls of water; boil your sugar to a candy height, then put it upon your apricots; stir them over a slow fire till they look clear and thick, but do not let them boil, only simmer; put them in glasses for use.

To make RED RASPBERRY JAM.

GATHER your raspberries when they are ripe and dry; pick them very carefully from the stalks and dead ones; crush them in a bowl with a silver or wooden-spoon, pewter is apt to turn them a purple color; as soon as you have crushed them, strew in their own weight of loaf-sugar, and half their weight of currant-juice, baked and strained as for jelly, then set them over a clear slow fire; boil them half an hour; skim them well, and keep stirring them at the time, then put them into pots or glasses, with brandy papers over them, and keep them for use.—*N. B.* As soon as you have got your berries, and strew in your sugar: do not let them stand long before you boil them; it will preserve their flavor.

To make WHITE RASPBERRY JAM.

GET your raspberries dry and full ripe; crush them fine, and strew 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 for use.—*N. B.* Strew in your sugar as in the red raspberry-jam.

To make RED RASPBERRY JAM.

GATHER the scarlet raspberries very ripe; bruise them very fine, and put them to a little juice of strawberries; beat and sift their weight in sugar; strew it among them, and put them in the preserving pan; set them over a clear, slow fire; skim them, and boil them twenty minutes; then put them in pots or glasses for use.

To make GREEN GOOSEBERRY JAM.

TAKE the green walnut gooseberries when they are full grown, but not ripe; cut them in two and pick out the seeds, and put them in a pan of water; green them as you do the gooseberries in imitation of hops, and lay them on a sieve to drain; then beat them in a marble mortar, with their weight in sugar; then take a quart of gooseberries; boil them to mush in a quart of water; then squeeze them, and to every pint of liquor put a pound of fine loaf-sugar; boil and skim it, then put in your green

gooseberries; boil them till they are pretty thick, clear, and a pretty green, then put them in glasses for use.

To make BLACK CURRANT JAM.

GET your black currants when they are full ripe; pick them clear from the stalks, and bruise them in a bowl with a wooden mallet; to every two pounds of currants put a pound and a half of loaf-sugar beat fine; put them into a preserving-pan; boil them full half an hour; skim it and stir it all the time, then put it in pots, and keep it for use.

To preserve RED CURRANTS on bunches.

STONE your currants, and tie six or seven bunches together with a thread to a piece of split-deal about the length of your finger; weigh the currants, and put their weight of double-refined sugar in your preserving pan, with a little water, and boil it till the sugar flies; then put the currants in, and just give them a boil up, and cover them till next day; then take them out, and either dry them or put them in glasses, with the sirup boiled up with a little of the juice of red currants; put brandy-paper over them, and tie them close down with another paper, and set them in a dry place.

To preserve WHITE CURRANTS on bunches.

STONE your currants and tie them in bunches as before, and put them in a preserving

pan, with their weight of double-refined sugar, beat and sifted fine; let them stand all night, then take some pippins; pare, core, and boil them, but do not stir the apples, only press them down with the back of your spoon: when the water is strong of the apples, add to it the juice of a lemon; strain it through a jelly-bag till it runs quite clear; to every pint of your liquor, put a pound of double-refined sugar; boil it up to a strong jelly; put to it your currants and boil them till they look clear; cover them in the preserving-pan with paper till they are almost cold, then put a bunch of currants in your glasses, and fill it up with jelly; when they are cold, dip them in brandy, and lay it over them; tie another on, and set them in a dry place.

To preserve CURRANTS for Tarts.

GET your currants when they are dry, and pick them; to every pound and a quarter of currants put a pound of sugar into a preserving pan, with as much juice of currants as will dissolve it; when it boils, skim it, and put in your currants, and boil them till they are clear; put them into a jar; lay brandy-papers over; tie them down, and keep them in a dry place.

To preserve CUCUMBERS.

TAKE small cucumbers and large ones that will cut into quarters, the greenest and most free from seeds you can get; put them in a strong salt and water, in a strait-mouthed jar, with a cab-

bage leaf to keep them down; tie a paper over them; set them in a warm place till they are yellow; wash them out and set them over the fire in fresh water, with a little salt in, and a fresh cabbage-leaf over them; cover the pan very close, but take care they do not boil; if they are not a fine green, change your water, (it will help them) and make them hot, and cover them as before; when they are a good green, take them off the fire; let them stand till they are cold, then cut the large ones in quarters; take out the seeds and soft part; then put them in cold water, and let them stand two days, but change the water twice each day to take out the salt; take a pound of single-refined sugar, and half a pint of water; set it over the fire; when you have skimmed it clear, put in the rind of a lemon, one ounce of ginger, with the outside scraped off: when your sirup is pretty thick, take it off, and when it is cold wipe the cucumbers dry, and put them in; boil the sirup once in two or three days for three weeks, and strengthen the sirup, if required, for the greatest danger of spoiling them is at first.—The sirup is to be quite cold when you put it to your cucumbers.

To preserve GRAPES in BRANDY.

TAKE some close bunches of grapes, but not too ripe, either red or white; put them into a jar, with a quarter of a pound of sugar-candy, and fill the jar with common brandy; tie it close with a bladder and set them in a dry place.—Morello cherries are done the same way.

To preserve KENTISH or GOLDEN PIPPINS.

BOIL the rind of an orange very tender; then lay it on the water for three days; take a quart of golden pippins; pare, core, quarter, and boil them to a strong jelly, and run it through a jelly-bag; then take twelve pippins; pare them, and scrape out the cores; put two pounds of loaf-sugar into a stewpan, with near a pint of water; when it boils skim it, and put in your pippins, with the orange-rind in thin slices; let them boil fast till the sugar is very thick, and will almost candy; then put in a pint of the pippin-jelly; boil them fast till the jelly is clear, then squeeze in the juice of a lemon; give it one boil, and put them into pots or glasses with the orange-peel.

To preserve GREEN CODLINGS that will keep all the year.

TAKE codlings about the size of a walnut, with the stalks and a leaf or two on; put a handful of vine-leaves into a brass-pan of spring water, then a layer of codlins, then vine-leaves; do so till the pan is full; cover it close, that no steam can get out; set it on a slow fire: when they are soft take off the skins with a pen-knife, then put them in the same water with the vine-leaves; it must be quite cold or it will be apt to crack them; put a little roche-alum, and set them over a very slow fire till they are green; (which will be in three or four hours) then take

them out, and lay them on a sieve to drain.— Make a good sirup, and give them a gentle boil once a-day for three days, then put them in small jars; put brandy-papers over them, and keep them for use.

To preserve GREEN APRICOTS.

GATHER your apricots before the stones are hard; put them into a pan of hard water, with plenty of vine-leaves; set them over a slow fire till they are quite yellow, then 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 great distance from the fire till they are a fine light green, then take them carefully up; pick out all the bad-colored and broken ones; boil the best gently two or three times in a thin sirup; let them be quite cold every time; when they look plump and clear, make a sirup of double-refined sugar, but not too thick; give your apricots a gentle boil in it, then put them into pots or glasses; dip paper in brandy; lay it over them, and keep them for use; then take all the broken and bad colored ones, and boil them in the first sirup for tarts.

To preserve GOOSEBERRIES green.

TAKE green walnut-gooseberries when they are full grown, and take out the seeds; put them in cold water; cover them close with vine-leaves, and set them over a slow fire; when they are hot

take them off, and let them stand, and when they are cold set them on again till they are pretty green; then put them on a sieve to drain, and have ready a sirup made of a pound of double-refined sugar, and half a pint of spring water; the sirup is to be cold when the gooseberries are put in, and boil them till they are clear; then set them by a day or two; then give them two or three scalds, and put them into pots or glasses for use.

*To preserve GREEN GOOSEBERRIES in imitation
of Hops.*

TAKE the largest green walnut-gooseberries you can get; cut them at the stalk-end in four quarters; leave them whole at the blossom end, then take out all the seeds, and put five or six one in another; take a needleful of strong thread, with a large knot at the end; run the needle through the bunch of gooseberries, and tie a knot to fasten them together, (they resemble hops) and put cold spring water in your pan, a large handful of vine leaves in the bottom, and three or four layers of gooseberries, with plenty of vine-leaves between every layer, and over the top of your pan; cover it so that no steam can get out, and set them on a slow fire; when they are scalding hot take them off, and let them stand till they are cold; then set them on again, till they are a good green; then take them off, and let them stand till they are quite cold; then put them in a sieve to drain; make a thin sirup; to every pint of water put in a pound

of common loaf sugar; boil and skim it well; when it is about half-cold put your gooseberries, and let them stand till the next day, then give them one boil a-day for three days; then make a sirup; to every pint of water put a pound of fine sugar, a slice of ginger, and a little lemon peel cut lengthways exceedingly fine; boil and skim it well, give your gooseberries a boil in it; when they are cold put them into glasses or pots; lay paper, dipped in brandy, over them; tie them up, and keep them for use.

To preserve SPRIGS green.

GATHER the sprigs of mustard when it is going to seed; put them in a pan of spring water, with a great many vine-leaves, under and over them; put to them one ounce of roche-alum; set it over a gentle fire; when it is hot take it off, and let it stand till it is quite cold; then cover it very close, and hang it a great height over a slow fire; when they are green take out the sprigs, and lay them on a sieve to drain, then make a good sirup; boil your sprigs in it once a day for three days; put them in, and keep them for use.—They are very pretty to stick in the middle of a preserved orange, or garnish a set of salvers. You may preserve young peas when they are just come into pod the same way.

To preserve GREEN GAGE PLUMS.

TAKE the finest plums you can get just before they are ripe; put them in a pan, with a layer of vine leaves at the bottom of your pan, then a layer of plums; do so till your pan is al-

most full, then fill it with water; set them on a slow fire; when they are hot, and their skins begin to rise, take them off, and take the skins carefully off; put them on a sieve as you do them; then lay them in the same water, with a layer of leaves betwixt, as you did at the first; cover them very close, so that no steam can get out, and hang them a great distance from the fire till they are green, which will be five or six hours at least; then take them carefully up; lay them on a hair-sieve to drain; make a good sirup; give them a gentle boil in it twice a-day, for two days; take them out, and put them into a fine clear sirup; put paper dipped in brandy over them, and keep them for use.

To preserve WALNUTS black.

TAKE the small kind of walnuts; put them in salt and water; change the water every day for nine days, then put them in the sieve; let them stand in the air until they begin to turn black, then put them into a jug, and pour boiling water over them, and let them stand till the next day; then put them in a sieve to drain; stick a clove into each end of your walnut, put them into a pan of boiling water; let them boil five minutes, then take them up; make a thin sirup; scald them in it three or four times a-day till your walnuts are black and bright; then make a thick sirup with a few cloves and a little ginger cut in slices; skim it well, put in your walnuts; boil them five or six minutes, and then put them in your jars; wet your paper with brandy; lay it over them, and tie them down

with bladders. The first year they are a little bitter, but the second year they will be very good.

To preserve WALNUTS green.

TAKE large French walnuts when they are a little larger than a good nutmeg; wrap every walnut in vine-leaves; tie it round with a string; then put them into a large quantity of salt and water; let them lie in it for three days; then put them in fresh salt and water, and let them lie in that for three days longer; then take them out and lay a large quantity of vine-leaves in the bottom of your pan, then a layer of walnuts then vine-leaves; do so till your pan is full, but take great care the walnuts do not touch one another; fill your pan with hard water, with a little bit of roche-alum; set it over the fire till the water is very hot, but do not let it boil; take it off; let them stand in the water till it is quite cold, then set them over the fire again; when they are green take the pan off the fire, and when the water is quite cold take out the walnuts; lay them on a sieve a good distance from each other, have ready a thin sirup boiled and skimmed; when it is pretty cool put in your walnuts; let them stand all night; the next day give them several scalds, but do not let them boil; keep your preserving-pan close covered, and when you see that they look bright, and a pretty color, have ready made a rich sirup of fine loaf-sugar, with a few slices of ginger, and two or three blades of mace; scald your walnuts in it; put them in small jars, with

paper dipped in brandy over them; tie them down with bladders, and keep them for use.

To preserve WALNUTS white.

TAKE the large French walnuts full grown but not shelled; pare them till you see the white appear; put them in salt and water as you do them; have ready boiling a large saucepan full of soft water; boil them in it five minutes; take them up, and lay them betwixt two cloths till you have made a thin sirup; boil them gently in it for four or five minutes, then put them in a jar; stop them up close, that no steam can get out, if it does it will spoil the color; the next day boil them again; when they are cold make a fresh thick sirup, with two or three slices of ginger and a blade of mace; boil and skim it well; then give your walnuts a boil in it, and put them in glass jars, with papers dipped in brandy laid over them, and tie bladders over them to keep out the air.

To make ORANGE MARMALADE.

TAKE the clearest Seville oranges you can get: cut them in two; then take out all the pulp and juice into a basin; pick all the seeds and skins out of it; boil the rinds in hard water till they are tender, (changing the water two or three times while they are boiling,) then pound them in a marble mortar; add to it the juice and pulp, and put them in a preserving pan, with double its weight of loaf-sugar; set it over a slow fire;

boil it a little more than half an hour; then put it into pots, with brandy papers over them.

To make TRANSPARENT MARMALADE.

TAKE very pale Seville oranges; cut them in quarters; take out the pulp, and put it into a basin; pick the skins and seeds out; put the peels in a little salt and water; let them stand all night; then boil them in a good quantity of spring-water till they are tender; then cut them in very thin slices, and put them to a pulp; to every pound of marmalade put a pound and a half of double-refined sugar beat fine; boil them together gently for twenty minutes; if it is not clear and transparent, boil it five or six minutes longer; keep stirring it gently all the time, and take care you do not break the slices; when it is cold, put it into jelly or sweetmeat glasses; tie them down with brandy-papers over them. They are pretty for a dessert of any kind.

To make QUINCE MARMALADE.

GET your quinces when they are full ripe; pare them and cut them into quarters; then take out the core, and put them into a saucepan that is well tinned; cover them with the parings; fill the saucepan nearly full of spring water; cover it close, and let them stew over a slow fire till they are soft, and of a pink color; then pick out all your quinces from the parings; beat them to a pulp in a marble mortar, take their weight of fine loaf sugar; put as much water to it as will dissolve it; boil and skim it well, then put in

your quinces, and boil them gently three quarters of an hour; keep stirring it all the time, or it will stick to the pan and burn; when it is cold, put it into flat sweetmeat pots, and tie it down with brandy-paper.

To make APRICOT-MARMALADE.

WHEN you preserve your apricots, pick out all the bad ones, and those that are too ripe for keeping; boil them in the sirup till they will mash; then beat them in a marble mortar to a paste; take half their weight of loaf-sugar and put as much water to it as will dissolve it; boil and skim it well; boil them till they look clean, and the sirup thick like a fine jelly; then put it into your sweetmeat-glasses, and keep them for use.

To preserve GREEN PINE APPLES.

GET your pine-apples before they are ripe, and lay them in strong salt and water five days; then put a large handful of vine-leaves in the bottom of a large saucepan, and put in your pine apples; fill your pan with vine-leaves; then pour on the salt and water it was laid in; cover it up very close, and set it over a slow fire; let it stand till it is a fine light green; have ready a thin sirup, made of a quart of water and a pound of double-refined sugar; when it is almost cold, put it into a deep jar, and put in the pine-apple with the top on; let it stand a week, and take care that it is well covered with the sirup;

then boil your sirup again, and pour it carefully into your jar, lest you break the top of your pine-apple, and let it stand eight or ten weeks, and give the sirup two or three boils to keep it from moulding; let your sirup stand till it is near cold before you pour it on: when your pine-apple looks quite full of green, take it out of the sirup, and make a thick sirup of three pounds of double-refined sugar, with as much water as will dissolve it; boil and skim it well; put a few slices of white ginger in it; when it is near cold, pour it upon your pine-apple; tie it down with a bladder, and the pine-apple will keep many years, and not shrink; but if you put it into thick sirup at the first, it will shrink, for the strength of the sirup draws out the juice, and spoils it.

N. B. It is a great fault to put any kind of fruit that is preserved whole into thick sirup at first.

To preserve RED GOOSEBERRIES.

TO every quart of rough red gooseberries put a pound of loaf-sugar; put your sugar into a preserving-pan, with as much water as will dissolve it; boil and skim it well; then put in your gooseberries; let them boil a little, and set them by till the next day; then boil them till they look clear, and the sirup thick; then put them into pots or glasses; cover them with bandy-papers, and keep them for use.

To preserve STRAWBERRIES whole.

GET the finest scarlet strawberries with their stalks on, before they are too ripe; then lay them separately on a china dish; beat and sift twice their weight of double-refined sugar, and strew it over them; then take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double-refined sugar beat small; cover them close, and let them stand in a kettle of boiling water till they are soft, and the sirup is come out of them; then strain them through a muslin rag into a tossing-pan; boil and skim it well; when it is cold put in your whole strawberries, and set them over the fire till they are milk-warm; then take them off, and let them stand till they are quite cold; then set them on again, and make them a little hotter; do so several times till they look clear, but do not let them boil, it will fetch the stalks off; when the strawberries are cold, put them into jelly-glasses, with the stalks downward, and fill up your glasses with the sirup; tie them down with brandy-papers over them.—They are very pretty amongst jellies and creams, and proper for setting out a dessert of any kind.

To preserve WHITE RASPBERRIES whole.

GET your raspberries when they are turning white with the stalks on, about an inch long; lay them single on a dish; beat and sift their weight of double-refined sugar; strew it over

them; to every quart of raspberries take a quart of white-currant juice; put to it its weight of double-refined sugar; boil and skim it well; then put in your raspberries and give them a scald; take them off and let them stand for two hours; then set them on again, and make them a little hotter; do so for two or three times, till they look clear, but do not let them boil, it will make the stalks come off; when they are pretty cool, put them into jelly-glasses with the stalks down, and keep them for use.—*N. B.* You may preserve red raspberries the same way, only take red currant juice instead of white.

To preserve MORELLO CHERRIES.

GET your cherries when they are full ripe; take out the stalks, and prick them with a pin, to every two pounds of cherries put a pound and a half of loaf-sugar; beat part of your sugar and strew it over them; let them stand all night; dissolve the rest of your sugar in half a pint of the juice of currants; set it over a slow fire, and put in the cherries with the sugar, and give them a gentle scald; let them stand all night again, and give them another scald; then take them carefully out, and boil your sirup till it is thick; then pour it upon your cherries; if you find it to be too thin, boil it again.

To preserve BARBERRIES in bunches.

TAKE the female barberries; pick out all the largest bunches; then pick the rest from the stalks; put them in as much water as will make a

sirup of your bunches; boil them till they are soft; then strain them through a sieve; to every pint of the juice put a pound and a half of loaf-sugar; boil and skim it well: and to every pint of sirup put half a pound of barberries in bunches; boil them till they look very fine and clear; then put them carefully into pots and glasses; tie brandy-papers over, and keep them for use.

To preserve BARBERRIES for TARTS.

PICK the female barberries clean from the stalks; then take their weight of loaf sugar; put them in a jar, and set them in a kettle of boiling water till the sugar is melted, and the barberries quite soft; the next day put them in a preserving-pan, and boil them fifteen minutes; then put them in jars, and put them in a dry, cool place.

To preserve DAMSONS.

TAKE the small long damsons; pick off the stalks and prick them with a pin; then put them into a deep pot, with half their weight of loaf-sugar pounded; set them in a moderate oven till they are soft; then take them off, and give the sirup a boil, and pour it upon them; do so two or three times; then take them carefully out, and put them into the jars you intend to keep them in, and pour over them rendered mutton-suet; tie a bladder over them, and keep them for use in a very cool place.

To preserve MAGNUM BONUM PLUMS.

TAKE the largest yellow plums; put them in a panful of spring water; set them over a slow fire; keep putting them down with a spoon till you find the skin will come off; then take them up and peel the skin off with a penknife; put them in a fine thin sirup, and give them a gentle boil; then take them off, and turn them pretty often in the sirup, or the outside will turn brown; when they are quite cold, set them over the fire again; let them boil five or six minutes; then take them off, and turn them very often in the sirup till they are near cold; then take them out, and lay them separately on a flat china dish; strain the sirup through a muslin rag; add to it the weight of the plums of fine loaf-sugar; boil and skim it very well; then put in your plums; boil them till they look clear; then put them carefully into jars or glasses; cover them well with the sirup, or they will lose their color; put brandy-papers and a bladder over them.

To preserve WINE-SOURS.

TAKE the finest wine-sours you can get; pick off the stalks; run down the seam with a pin only skin deep; then take half their weight of loaf-sugar pounded, and lay it betwixt your plums in layers till your jar is full; set them in a kettle of boiling water till they are soft; then drain the sirup from them, and give it a boil, and pour it on them; do so several times, till

you see the skin looks hard and the plums clear ; let them stand a week ; then take them out one by one ; and put them into glasses, jars, or pots ; give your sirup a boil ; if you have not sirup enough, boil a little clarified sugar with your sirup, and fill up your glasses, jars, or pots with it, and put brandy-papers over, and tie a bladder over them to keep out the air, or they will lose their color, and grow a purple.— They are pretty with either steeple-cream, or any kind of flummeries, or under a silver web.

To preserve APRICOTS.

PARE your apricots, and thrust out the stones with a skewer ; to every pound of apricots put a pound of loaf-sugar ; strew part of it over them, and let them stand till the next day ; then give them a gentle boil three or four different times ; let them grow cold between every time ; take them out of the sirups one by one ; the last time as you boil them skim your sirup well ; boil it till it looks thick and clear ; then pour it over your apricots, and put brandy-papers over them.

To preserve PEACHES.

GET the largest peaches before they are too ripe ; rub off the lint with a cloth ; then run them down the seam, with a pin, skin deep ; cover them with French brandy ; tie a bladder over them, and let them stand a week ; then take them out, and make strong sirup for them ; boil and skim it well ; put in your peaches, and

boil them till they look clear; then take them out, and put them into pots and glasses; mix the sirup with the brandy; when it is cold, pour it on your peaches; tie them close down with a bladder that the air cannot get in, or the peaches will turn black.

To preserve QUINCES whole.

PARE your quinces very thin and round, that they may look like a screw; then put them into a well-tinned saucepan, with a new pewter spoon in the middle of them, and fill your saucepan with hard water, and lay the parings over your quinces, to keep them down; cover your saucepan so close that the steam cannot get out; set them over a slow fire till they are soft, and a fine pink color; let them stand till they are cold, and make a good sirup of double-refined sugar; boil and skim it well; then put in your quinces; let them boil ten minutes; take them off, and let them stand two or three hours; then boil them till the sirup looks thick, and the quinces clear; then put them into deep jars, with brandy-papers and leather over them; keep them in a dry place for use.—N. B. You may preserve quinces in quarters the same way.

To preserve ORANGES carved.

TAKE the fairest Seville oranges you can get; cut the rinds with a penknife in what form you please; draw out the part that you peel as you cut them, and put them into salt and hard

water; let them stand for three days to take out the bitter; then boil them an hour in a large saucepan of fresh water, with salt in it, but do not cover them, it will spoil their color; then take them out of the salt and water, and boil them ten minutes in a thin sirup for four or five days together; then put them into a deep jar; let them stand two months, and then make a thick sirup, and just give them a boil in it; let them stand till the next day; then put them into your jar, with brandy-papers over them; tie them down with a bladder, and keep them for use.

N. B. You may preserve whole oranges without carving the same way, only do not let them boil so long, and keep them in a very thin sirup at first, or it will make them shrink and wither. Always observe to put salt in the water for either oranges preserved, or any kind of orange-chips.

To preserve ORANGES in JELLY.

TAKE Seville oranges, and cut a hole out at the stalk, as large as a sixpence, and scoop out the pulp quite clean; tie them separately in muslin, and lay them in spring-water for two days; change the water twice a day; then boil them in the muslin till tender upon a slow fire as the water wastes, put hot water into the pan, and keep them covered; weigh the oranges before you scoop them, and to every pound, put two pounds of double refined sugar, and one pint of water; boil the sugar and water with the juice of the oranges to the sirup;

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skim it very well, let it stand till cold, then put in the oranges, and boil them half an hour; and if they are not quite clear, boil them once a-day for two or three days; pare and core some green pippins, and boil them till the water is strong of the apple, but do not stir the apples, only put them down in the water with the back of a spoon; strain the water through a jelly-bag till quite clear, then to every pint of water put one pound of double-refined sugar, and the juice of a lemon strained fine, boil it up to a strong jelly, drain the oranges out of the sirup, put them into glass jars, or pots, the size of an orange, with the holes upward, and pour the jelly over them, cover them with brandy-papers, and tie them close down with bladders.

N. B. You may do lemons the same way.

To preserve LEMONS.

CARVE or pare your lemons very thin and make a round hole on the top, the size of a shilling, take out all the pulp and skins, rub them with salt, and put them in spring-water as you do them, to prevent them from turning black, let them lie in five or six days, then boil them in fresh salt and water fifteen minutes; have ready made a thin sirup of a quart of water and a pound of loaf-sugar, boil them in it five minutes, once a-day, for four or five days, then put them in a large jar, let them stand for six or eight weeks, and it will make them look clear and plump, then take them out of that sirup, or they will mould; make a sirup of

fine sugar ; put as much water to it as will dissolve it ; boil and skim it ; then put in your lemons, and boil them gently till they are clear ; then put them into a jar with brandy-papers over ; tie them close down, and keep them in a dry place for use.

To preserve ORANGES with MARMALADE.

PARE your oranges as thin as you can ; then cut a hole in the stalk end, the size of a sixpence ; take out all the pulp ; then put your oranges in salt and water ; boil them a little more than an hour ; but do not cover them, it will turn them a bad color ; have ready made a sirup of a pound of fine loaf-sugar, with a pint of water ; put in your oranges ; boil them till they look clear ; then pick out all the skins and pippins out of your pulp, and cut one of your oranges into it ; as thin as possible, and take its weight of double-refined sugar ; boil it in a clean tossing-pan, over a slow clear fire, till it looks quite clear and transparent ; when it is cold take your oranges out, and fill them with your marmalade ; put on your top, and put them in your sirup again ; let them stand for two months ; then make a sirup of double-refined sugar, with as much water as will dissolve it ; boil and skim it well ; then give your oranges a boil in it ; put brandy-papers over ; then tie them down with a bladder ; they will keep for several years.

To make BULLACE CHEESE.

TAKE your bullace when they are full ripe; put them into a pot, and to every quart of bullace put a quarter of a pound of loaf-sugar beat small; bake them in a moderate oven till they are soft; then rub them through a hair-sieve; to every pound of pulp add half a pound of loaf-sugar beat fine; then boil it an hour and a half over a slow fire, and keep stirring it all the time; then pour it into potting-pots, and tie brandy-papers over them; and keep them in a dry place; when it has stood a few months it will cut out very bright and fine.—*N. B.* You may make sloe-cheese the same way.

To make ELDER ROB.

GATHER your elder-berries when they are full ripe; pick them clean from the stalks; put them in large stew-pots, and tie a paper over them; put them in a moderate oven; let them stand two hours; then take them out, and put them in a thin coarse cloth, and squeeze out all the juice you can get; then put eight quarts into a well-tinned copper; set it over a slow fire; let it boil till it be reduced to one quart; when it grows near done, keep stirring it to prevent its burning to the bottom; then put it into potting-pots; let it stand two or three days in the sun; then dip a paper in sweet-oil the size of your pot, and lay it on; tie it down with a bladder, and keep it in a very dry place for use.

To make BLACK CURRANT ROB.

GET your currants when they are ripe; pick, bake, and squeeze them the same as you did the elder berries; then put six quarts of the juice into a large tossing-pan; boil it over a slow fire till it is very thick; keep stirring it till it is reduced to one quart; pour it into flat pots; dry it, and tie it down the same way as you did your elder rob.

To stew PIPPINS whole.

PARE and core your pippins, and throw them into fair water as you pare them; then take the weight of the fruit of doubled-refined sugar, and dissolve it in a quart of water; then boil it up, and scum it clean; then put in the fruit; let them stew gently till they are tender, and look clear; then take them out, and squeeze in the juice of a large lemon, and let it boil up; scum it and run it through a jelly-bag upon the fruit; you may stick the pippins with candied oranges and lemons cut in thin slices, if you please.

CHAP. IX.*Observations on DRYING and CANDYING.*

BEFORE you candy any sort of fruit, preserve them first, and dry them in a stove, or before the fire, till the sirup is run out of

them ; then boil your sugar candy-height ; dip in the fruit, and lay them in dishes in your stove till dry ; then put them in boxes, and keep them in a dry place.

To make APRICOT PASTE.

PARE and stone your apricots ; boil them in water till they will mash quite small ; put a pound of double-refined sugar in your preserving-pan, with as much water as will dissolve it, and boil it to sugar again ; take it off the stove, and put in a pound of apricots ; let it stand till the sugar is melted ; then make it scalding hot, but do not let it boil ; pour it into china-dishes, or cups ; set them in a stove ; when they are stiff enough to turn out, put them on glass plates ; turn them as you see occasion, till they are dry.

To make 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 them to a pint of red currant-juice ; let them boil all together till your berries are enough ; put a pound and a half of doubled-refined sugar into a clean pan, with as much water as will dissolve it, and boil it to a sugar again ; then put in your berries and juice ; give them a scald, and pour it into glasses or plates ; then put them into a stove to dry, and turn them as you see occasion.

To make GOOSEBERRY PASTE.

TAKE a pound of red gooseberries when they are full-grown and turned, but not ripe; cut them in halves; pick out all the seeds; have ready a pint of currant-juice; boil your gooseberries in it till they are tender; put a pound and a half of doubled-refined sugar into your pan, with as much water as will dissolve it, and boil it to a sugar again; then put all together, and make it scalding hot, but it must not boil; pour it into plates or glasses the thickness you like it; then dry it in a stove.

To make CURRANT PASTE, either red or white.

STRIP your currants; put a little juice to them to keep them from burning; boil them well, and rub them through a hair-sieve; then boil it a quarter of an hour; to a pint of juice put a pound and a half of double refined sugar sifted; shake in your sugar; when it is melted pour it on plates; dry it as the other pastes, and turn it into what form you please.

To make CURRANT CLEAR CAKES.

STRIP and wash your currants; to four quarts of currants put one quart of water; boil them very well; then run it through a jelly-bag; to a pint of jelly put a pound and a half of double-refined sugar, pounded, and sifted through a hair-sieve; set your jelly on the fire; when it has just boiled shake up the sugar; stir it well; then set it on the fire again; make it

scalding hot to melt the sugar, but do not let it boil; then pour it on the clear cake-glasses or plates; when it is jellied, before it is candied, cut it in rounds or half rounds; this will not knot; and dry them the same way as you did the apricot-paste.

White currant clear cakes are made the same way; but observe, that as soon as the jelly is made you must put the sugar to it, or it will change the color.

To make VIOLET CAKES.

TAKE the finest violets you can get; pick off the leaves; beat the violets fine in a mortar, with the juice of a lemon; beat and sift twice their weight of doubled-refined sugar; put your sugar and violets into a silver saucepan or tankard; set it over a slow fire; keep stirring it gently still all your sugar is dissolved; if you let it boil it will discolor your violets; drop them in china-plates; when you take them off, put them in a box, with paper betwixt every layer.

To dry CHERRIES.

TAKE Morello cherries; stone them, and to every pound of cherries put a pound and a quarter of fine sugar; beat and sift it over your cherries; let them stand all night; take them out of your sugar, and to every pound of sugar put two spoonfuls of water; boil and scum it well; then put in your cherries; let your sugar boil over them; the next morning strain them, and to every pound of the sirup put half a pound more sugar; let it boil a little thicker; then put in

your cherries, and let them boil gently; the next day strain them, and dry them in a stove, and turn them every day.

A second way to dry CHERRIES.

STONE a pound and a half of cherries; put them in a preserving pan, with a little water; when they are scalding hot put them in a sieve, or on a cloth to dry, then put them in your pan again; beat and sift half a pound of double-refined sugar, strew it betwixt every layer of cherries; when it is melted, set them on the fire, and make them scalding hot; let them stand till they are cold; do so twice more, then drain them from the sirup, and lay them separately to dry; dip them in cold water, and dry them with a cloth; set them in the hot sun to dry as before, and keep them in a dry place till you want to use them.

To dry GREEN-GAGE PLUMS.

MAKE a thin sirup of half a pound of single refined sugar; skim it well, slit a pound of plums down the seam, and put them in the sirup; keep them scalding hot till they are tender, (they must be well covered with sirup, or they will lose their color) let them stand all night, then make a rich sirup; to a pound of double-refined sugar put two spoonfuls of water; skim it well, and boil it almost to a candy; when it is cold, drain your plums out of the first sirup, and put them in the thick sirup; be sure to let the sirup cover them; set them on the fire to scald till they look clear, then put them in a china-bowl; when they have

stood a week, take them out, and lay them on china-dishes; dry them in a stove, and turn them once a-day till they are dry. If you would have them green, scald them with vine-leaves, the same way as the green-gages are done.

To make APRICOT CAKES.

TAKE a pound of nice ripe apricots; scald them, and as soon as you find the skin will come off, peel them and take out the stones; beat them in a marble-mortar to a pulp; boil half a pound of double-refined sugar, with a spoonful of water; skim it exceedingly well; then put in the pulp of your apricots; let them simmer a quarter of an hour over a slow fire; stir it softly all the time, then pour it into shallow flat glasses; turn them out upon glass plates; put them in a stove, and turn them once a day till they are dry.

To burn ALMONDS.

TAKE two pounds of loaf-sugar, and two pounds of almonds; put them in a stewpan with a pint of water; set them over a clear coal fire; let them boil till you hear the almonds crack; take them off, and stir them about till they are quite dry; then put them in a wine-sieve, and sift all the sugar from them; put the sugar into the pan again with a little water; give it a boil; put four spoonfuls of scraped cochineal to the sugar to color it; put the almonds into the pan, keep stirring them over the fire till they are quite dry; put them into a glass, and they will keep twelve months.

To dry DAMSONS.

GET your damsons when they are full ripe; spread them on a coarse cloth; set them in a very cool oven; let them stand a day or two; if they are not as dry as a fresh prune, put them in another cool oven for a day or two longer, till they are pretty dry; then put them out, and lay them in a dry place: they will eat like fresh plums in the winter.

To candy GINGER.

BEAT two pounds of fine loaf-sugar; put one pound in a tossing-pan, with as much water as will dissolve it, with one ounce of race-ginger grated fine; stir them well together over a very slow fire till the sugar begins to boil: then stir in the other pound, and keep stirring it till it grows thick; then take it off the fire, and drop it in cakes upon earthen dishes; set them in a warm place to dry, and they will look white, and be very hard and brittle.

To make ORANGE CHIPS.

TAKE the best Seville oranges; pare them aslant, a quarter of an inch broad; if you can keep the paring whole it looks much prettier; when you have pared them all, put them in salt and spring-water for a day or two; then boil them in a large quantity of spring-water till they are tender; then drain them on a sieve; have ready a thin sirup, made of a quart of water, and a pound of fine sugar; boil them (a few at a time to keep them from breaking) till they look clear; then put them into a sirup made 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 sieves, and grate double-refined sugar all over them, and put them in a stove, or by the fire to dry, and keep them in a dry place for use.

To dry CURRANTS in bunches.

WHEN the currants are stoned and tied up in bunches, to every pound of currants take a pound and a half of sugar, and to every pound of sugar put half a pint of water; boil the sirup very well, lay your currants in it, set them on the fire, and let them just boil; take them off, cover it close with a paper, let them stand till the next day, then make them scalding hot; let them stand for two or three days, with a paper close to them, then lay them on earthen plates, and sift them well over with sugar; put them in a stove to dry; the next day lay them on sieves, but do not turn them till the upper-side is dry, then turn them, and sift the other side well with sugar; when they are quite dry, lay them betwixt papers.

To dry APRICOTS.

TAKE a pound of apricots; pare and stone them; put them in your tossing-pan; pound and sift half a pound of double-refined sugar, strew a little amongst them, and lay the rest over them; let them stand twenty-four hours; turn them three or four times in the sirup, then boil them pretty quick till they look clear; when they are cold take them out, and lay them on glasses; put them into a stove, and turn them every half hour, the next day every hour, and after as you see occasion.

To make LEMON DROPS.

DIP a lump of treble-refined loaf-sugar in water; boil it stiffish; and take it off; rub it with

the back of a silver-spoon to the side of your pan, then grate in some lemon-peel; boil it up, and drop it on a paper; if you want it red, put in a little cochineal.

To make LEMON DROPS another way.

TAKE half a pound of pounded loaf-sugar, sifted very fine; put it in a plate, and squeeze three or four lemons over it; mix it well with a spoon till it makes a thickish paste; then take half a sheet of paper and cover it with drops the size of a farthing; place it in a stove with a slow fire till it is quite dry, and take it off from the paper; if you choose you may add some of the skin of the lemon rasped or grated.

To make PEPPERMINT DROPS.

TO one hundred drops of oil of peppermint add two pounds of treble-refined sugar beat fine and sifted through a lawn-sieve, with the whites of three eggs, and a small quantity of orange-flower water; beat them well up together, and with a tea-spoon drop it on fine kitchen paper to whatever size you wish to have them; put them on the hearth to dry, and the next day they will be fit for use.

To make RASPBERRY or CURRANT DROPS.

TAKE half a pound of pounded loaf-sugar on a plate, then a quantity of raspberries, or currants, which you squeeze through a sieve; when that is done, add the juice to the sugar till it makes a paste of a thickish consistency; dress it on fine cap-paper, and place it on the stove till dry.

To dry PEACHES.

PARE and stone the largest Newington peaches; have ready a saucepan of boiling water; put in the peaches; let them boil till they are tender; lay them on a sieve to drain, then weigh them, and put them in the pan they were boiled in, and cover them with their weight of sugar; let them lie two or three hours; then boil them till they are clear, and the sirup pretty thick; let them stand all night covered close; scald them very well; then take them off to cool; then set them on again till the peaches are thoroughly hot; do this for three days; lay them on plates to dry; then turn them till they are very dry.

To candy ANGELICA.

TAKE it when young; cut it in lengths; cover it close, and boil it till it is tender; peel it and put it in again; let it simmer and boil till it is green; then take it up, and dry it with a cloth; to every pound of stalks put a pound of sugar; put your stalks into an earthen-pan; beat the sugar and strew over them; let it stand two days, then boil it till it is clear and green; put it in a cullender to drain; beat a pound of sugar to a powder again; strew it on your angelica, lay it on plates to dry, and set them in the oven after the pies are drawn.—Three pounds and a half of sugar are enough for four pounds of staks.

To candy LEMON or ORANGE PEEL.

CUT your lemons or oranges long-ways, and take out all the pulp, and put the rinds into a

pretty strong salt and hard water six days ; then boil them in a large quantity of spring water till they are tender ; then take them out, and lay them on a hair-sieve to drain ; then make a thin sirup of fine loaf-sugar, a pound to a quart of water ; put in your peels, and boil them half an hour, or till they look clear ; have ready a thick sirup made of fine loaf-sugar, with as much water as will dissolve it ; put in your peels, and boil them over a slow fire, till you see the sirup candy about the pan and peels ; then take them out, and grate fine sugar over them ; lay them on a hair-sieve to drain, and set them in a stove, or before the fire to dry, and keep them in a dry place for use.—*N. B.* Do not cover your saucepan when you boil either lemons or oranges.

To boil SUGAR candy-height.

PUT a pound of sugar into a clean tossing-pan, with half a pint of water ; set it over a very clear fire ; take off the scum as it rises ; boil it till it looks fine and clear, then take out a little with a silver spoon : when it is cold, if it will draw a thread from your spoon, it is boiled hard enough for any kind of sweetmeat ; then boil your sirup, and when it begins to candy round the edge of your pan it is candy-height.—*N. B.* It is a great fault to put any kind of sweetmeats into too thick a sirup, especially at the first, for it withers your fruit, and takes off both the beauty and flavor.

CHAP. X.

*Observations upon CREAMS, CUSTARDS, and
CHEESE-CAKES.*

WHEN you make any kind of creams and custards, take great care your tossing-pan be well tinned; put a spoonful of water in it, to prevent the cream from sticking to the bottom of your pan, then beat your yolks of eggs, and strain out the treads, and follow the directions of your receipt. As to cheese-cakes, they should not be made long before you bake them, particularly almond or lemon cheese-cakes, for standing makes them oil and look sad; a moderate oven bakes them best, if it is too hot it burns them and takes off the beauty, and a very slow oven makes them sad and look black; make your cheese-cakes up just when the oven is of a proper heat, and they will rise well, and be of a proper color.

To make PISTACHIO CREAM.

TAKE half a pound of pistachio nuts; take out the kernels; beat them in a mortar with a spoonful of brandy; put them into a tossing-pan, with a pint of good cream, and the yolks of two eggs beat fine; stir it gently over a very slow fire till it grows thick, then put it in a china soup-plate; when it grows cold stick it all over with small pieces, and serve it up.

To make CHOCOLATE CREAM.

SCRAPE fine a quarter of a pound of the best chocolate; put to it as much water as will dis-

solve it; put it in a marble-mortar; beat it half an hour; then 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 remaining part of your cream in posset-glasses, and lay the frothed cream upon them. It makes a pretty mixture upon a set of salvers.

To make SPANISH CREAM.

DISSOLVE in a quarter of a pint of rose-water three quarters of an ounce of isinglass cut small; run it through a hair-sieve; add to it the yolks of three eggs beat and mixed with half a pint of cream, two sorrel leaves, and sugar to your taste; dip the dish in cold water before you put in the cream, then cut it out with a jigg-iron, and lay it in rings round different-colored sweetmeats.

To make ICE CREAM.

PARE, stone, and scald twelve ripe apricots; beat them fine in a marble-mortar; put to them six ounces of double-refined sugar, a pint of scalding cream; work it through a hair-sieve; put it into a tin that has a close cover; set it in a tub of ice broken small, and a large quantity of salt put amongst it; when you see your cream grow thick round the edges of your tin, stir it, and set it in again till it grows quite thick; when your cream is all frozen up, take it out of your 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 ice and salt in as before; put your mould in the

middle, and lay your ice under and over it; let it stand four or five hours; dip your tin in warm water when you turn it out; if it be summer, you must not turn it out till the moment you want it: you may use any sort of fruit if you have not apricots, only observe to work it fine.

To make CLOTTED CREAM.

PUT one tea-spoonful of *earning* into a quart of good cream; when it comes to a curd, break it very carefully with a silver-spoon; lay it upon a sieve to drain a little; put it into a china soup-plate; pour over it some good cream, with the juice of raspberries, damsons, or any kind of fruit, to make it a fine pink color; sweeten it to your taste, and lay round it a few strawberry-leaves.—It is proper for a middle at supper, or a corner at dinner.

To make HARTSHORN CREAM.

TAKE four ounces of hartshorn-shavings; boil them in three pints of water till it is reduced to half a pint; run it through a jelly-bag; put to it a pint of cream; let it just boil up, then put it into jelly-glasses; let it stand till it is cold; by dipping your glasses into scalding water it will slip out whole; then stick them all over with slices of almonds cut long-ways; it eats well with white wine and sugar, like flummery.

To make RIBBAND CREAM.

TAKE eight quarts of new milk; set it on the fire; when it is ready to boil put in a quart of good cream; *earn* it, and pour it into a large bowl; let it stand all night, then take off the

cream, and lay it on a sieve to drain; cut it to the size of your glasses, and lay red, green, or colored sweetmeats between every layer of cream.

To make LEMON CREAM.

TAKE a pint of strong water, the rinds of two lemons pared very thin, and the juice of three; beat the whites of six eggs very well; mix the whites with the water and lemon; put sugar to your taste; then set it over the fire, and keep stirring it till it thickens, but do not let it boil; strain it through a cloth; beat the yolks of six eggs; put it over the fire till it be quite thick, then put it into a bowl to cool, and put it in your glasses.

To make STEEPLE CREAM with WINE SOURS.

TAKE one pint of strong clear calf's-foot jelly, the yolks of four hard eggs pounded in a mortar exceedingly fine, with the juice of a Seville orange, and as much double-refined sugar as will make it sweet; when your jelly is warm put it in, and keep stirring it till it is cold, and grows as thick as cream, then put it into jelly-glasses; the next day turn it out into a dish with preserved wine-sours; stick a sprig of myrtle in the top of every cream, and serve it up with flowers round it.

To make RASPBERRY CREAM.

TAKE a quart of raspberries, or raspberry-jam; rub it through a hair-sieve to take out the seeds; mix it well with your cream; put in as

much loaf-sugar as will make it pleasant, then put it into a mill-pot to raise a froth with a chocolate mill; as your froth rises take it off with a spoon; lay it upon a hair-sieve; when you have got what froth you have occasion for, put the remainder of your cream in a deep china-dish or punch-bowl, put your frothed cream upon it, as high as it will lie on, then stick a light flower in the middle, and send it up. It is proper for a middle at supper, or a corner at dinner.

LEMON CREAM *with PEEL.*

BOIL a pint of cream; when it is half cold put in the yolks of four eggs; stir it till it is cold, then set it over the fire, with four ounces of loaf-sugar, a tea-spoonful of grated lemon-peel; stir it till it is pretty hot; take it off the fire, and put it in a basin to cool; when it is cold put it into sweetmeat glasses, lay paste-knots or lemon-peel, cut like long straws, over the tops of your glasses.—It is proper to be put upon a bottom-salver amongst jellies and whips.

ORANGE CREAM.

TAKE the juice of four Seville oranges, and the out-rind of one pared exceedingly fine; put them into a tossing-pan with one pint of water, and eight ounces of sugar; beat the whites of five eggs; set it over the fire; stir it one way till it grows thick and white; strain it through a gauze sieve; stir it till it is cold, then beat the yolks of five eggs exceedingly well; put it in your

tossing-pan with the cream; stir it over a very slow fire till it is ready to boil; put it into a basin to cool, and stir it till it is quite cold, then put it into jelly-glasses: send it in upon a salver with whips and jellies.

To make BURNED CREAM.

BOIL a pint of cream with sugar, and a little lemon-peel shred fine; then beat the yolks of six and the whites of four eggs separately; when your cream is cooled, put in your eggs, with a spoonful of orange-flower water, and one of fine flour; set it over the fire; keep stirring it till it is thick; put it into a dish; when it is cold sift a quarter of a pound of sugar all over, hold a hot salamander over it till it is very brown, and looks like a glass-plate put over your cream.

To make LA POMPADOUR CREAM.

BEAT the whites of five eggs to a strong froth; put them into a tossing-pan, with two spoonfuls of orange-flower water, two ounces of sugar; stir it gently for three or four minutes, then pour it into your dish, and pour good melted butter over it, and send it in hot.—It is a pretty corner-dish for a second course at dinner.

To make TEACREAM.

TO half a pint of milk put a quarter of an ounce of fine hyson-tea; boil them together; strain the leaves out, and put to the milk half a

pint of cream, and two tea-spoonfuls of runnet; set it over some hot embers in the dish you send it to table in, and cover it with a tin plate; when it is thick it is enough.—Garnish with sweet-meats, and send it up.

To make KING WILLIAM'S CREAM.

BEAT the whites of three eggs very well, then squeeze out the juice of two large, or three small lemons; take out two ounces more than the weight of the juice of double-refined sugar, and mix it together with two or three drops of orange-flower water, and five or six spoonfuls of fair spring-water; when all the sugar is melted, put the whites of the eggs into the pan and the juice; set it over a slow fire, and keep stirring it till you find it thicken, and strain it through a coarse cloth quick into the dish.

SNOW and CREAM, a pretty Supper dish.

MAKE a rich boiled custard, and put it in the bottom of your china or glass dish; then take the whites of eight eggs, beat with rosewater, and a spoonful of treble-refined sugar, till it is a strong froth; put some milk and water into a broad stew-pan, and when it boils take the froth off the eggs, and lay it on the milk and water, and let it boil once up; take it off carefully, and lay it on your custard.

To make CREAM CHEESE.

PUT one large spoonful of steep to five quarts of afterings; break it down light; put it upon a cloth on a sieve-bottom, and let it run till dry; break it; cut and turn it in a clean cloth, then put it into the sieve again, and put on it a two-pound weight; sprinkle a little salt on it, and let it stand all night; then lay it on a board to dry; when dry, lay a few strawberry-leaves on it, and ripen it between two pewter-dishes in a warm place; turn it, and put on fresh leaves every day.

To make a TRIFLE.

PUT three large macaroons in the middle of your dish; pour as much white wine over them as they will drink; then take a quart of cream, put in as much sugar as will make it sweet, rub your sugar upon the rind of a lemon, to fetch out the essence; put your cream into a pot; mill it to a strong froth; lay as much froth upon a sieve as will fill the dish you intend to put your trifle in; put the remainder of your cream into a tossing-pan with a stick of cinnamon, the yolks of four eggs well beat, and sugar to your taste; set them over a gentle fire; stir it one way till it is thick, then take it off the fire; pour it upon your macaroons; when it is cold put on your frothed cream; lay round it different colored sweetmeats, and small-shot comfits, and figures of flowers.

ALMOND CUSTARDS.

PUT a quart of cream into a tossing-pan, a stick of cinnamon, a blade or two of mace; boil it and set it to cool; blanch two ounces of almonds; beat them fine in a marble-mortar with rose-water, if you like a ratafia taste, put in a few apricot-kernels, or bitter almonds; mix them with your cream; sweeten it to your taste; set it on a slow fire; keep stirring it till it is pretty thick; if you let it boil it will curdle; pour it into cups, &c.

To make LEMON CUSTARDS.

TAKE a pint of white wine; have a pound of double-refined sugar, the juice of two lemons, the out-rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a sieve; let them boil a good while, then take out the peel and a little of the liquor; set it to cool; pour the rest into the dish you intend for it; beat four yolks and two whites of eggs; mix them with your cool liquor; strain them into your dish; stir them up well together; set them on a slow fire, or boiling water, to bake as a custard; when it is enough, grate the rind of a lemon all over the top; you may brown it over with a hot salamander.—It may be eat either hot or cold.

To make ORANGE CUSTARDS.

BOIL the rind of half a Seville orange very tender; beat it in a marble-mortar till it is very

fine; put to it one spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf-sugar, and the yolks of four eggs; beat them all together ten minutes; then pour in by degrees a pint of boiling cream; keep beating them till they are cold; put them into custard-cups, and set them in an earthen dish of hot water; let them stand till they are set, then take them out, and stick preserved orange on the top, and serve them up either hot or cold.—It is a pretty corner-dish for dinner or a side-dish for supper.

To make a common CUSTARD.

TAKE a quart of good cream; set it over a slow fire, with a little cinnamon and four ounces of sugar; when it is boiled take it off the fire; beat the yolks of eight eggs; put to them a spoonful of orange-flower water to prevent the cream from cracking; stir them in by degrees as your cream cools; put the pan over a very slow fire; stir them carefully one way till it is almost boiling, then put it into cups, and serve them up.

To make a BEEST CUSTARD.

TAKE a pint of the beast; set it over the fire with a little cinnamon, or three bay-leaves; let it be boiling hot; then take it off, and have ready mixed one spoonful of flour, and a spoonful of thick cream; pour your hot beast upon it by degrees; mix it exceedingly well together and sweeten it to your taste; you may either put it in crusts or cups, or bake it.

To make an APPLE FLOATING-ISLAND.

BAKE six or eight very large apples; when they are cold peel and core them; rub the pulp through a sieve with the back of a wooden-spoon, then beat it up light with fine sugar well sifted to your taste; beat the whites of four eggs with orange-flower water in another bowl till it is a light froth, then mix it with your apples, a little at a time, till all is beat together, and exceedingly light; make a rich boiled custard, and put it in a china or glass dish, and lay the apples all over it. Garnish with currant-jelly, or what you please.

To make FAIRY BUTTER.

TAKE the yolks of four eggs boiled hard, a quarter of a pound of butter; beat two ounces of sugar in a large spoonful of orange-flower water; beat them all together to a fine paste; let it stand two or three hours, then rub it through a cullender upon a plate; it looks very pretty.

To make ALMOND CHEESE-CAKES.

TAKE four ounces of Jordan almonds; blanch them, and put them into cold water; beat them, with rose-water, in a marble-mortar, or wooden bowl, with a wooden pestle; put to it four ounces of sugar and the yolks of four eggs beat fine; work it in a mortar or bowl till it becomes white and frothy, then make a rich puff paste, which must be made thus: take half a pound of flour, a quarter of a pound of butter,

rub a little of the butter into the flour; mix it stiff with a little cold water, then roll your paste straight out; strew over a little flour and lay over it in thin bits one-third of your butter; throw a little more flour over the butter; do so for three times, then put your paste in your tins; fill them, and grate sugar over them, and bake them in a gentle oven.

To make BREAD CHEESE-CAKES.

SLICE a penny-loaf as thin as possible; pour on it a pint of boiling cream; let it stand two hours, then take eight eggs, half a pound of butter, and a nutmeg grated; beat them well together; put in half a pound of currants well washed and dried before the fire, and a spoonful of brandy or white wine, and bake them in raised crusts or petty-pans.

To make CITRON CHEESE-CAKES.

BOIL a quart of cream; beat the yolks of four eggs; mix them with your cream when it is cold, and set it on the fire; let it boil till it curds; blanch some almonds; beat them with orange-flower water; put them into the cream, with a few Naples biscuits, and green citron shred fine; sweeten it to your taste, and bake them in tea-cups.

To make RICE CHEESE-CAKES.

BOIL four ounces of rice till tender; put it upon a sieve to drain; put in four eggs well beaten, half a pound of butter, half a pint of

cream, six ounces of sugar, a nutmeg grated, and a glass of ratafia-water or brandy : beat them all together, and bake them in raised crusts.

To make CURD CHEESE-CAKES.

TAKE half a pint of good curds ; beat them with four eggs, three spoonfuls of rich cream, half a nutmeg grated, one spoonful of ratafia, rose, or orange water ; put to them a quarter of a pound of sugar, half a pound of currants well washed and dried before the fire ; mix them all well together, and bake it in petty-pans, with a good crust under them.

To make ORANGE CRUMPETS.

TAKE a pint of cream, and a pint of new milk ; warm it, and put in it a little runnet ; when it is broke stir it gently ; lay it on a cloth to drain all night, and then take the rinds of three oranges boiled as for preserving in three different waters ; pound them very fine, and mix them with the curd, and eight eggs in a mortar, a little nutmeg, the juice of a lemon, or orange, and sugar to your taste ; bake them in tin-pans rubbed with butter ; when they are baked turn them out, and put sack and sugar over them. Some put slices of pressed oranges among them.

To make CHEESE-CAKES.

SET a quart of new milk near the fire, with a spoonful of runnet ; let the milk be blood-warm when it is broke ; drain the curd through a coarse cloth ; now and then break the curd gently with

your fingers; rub into the curd a quarter of a pound of butter, a quarter of a pound of sugar; a nutmeg, and two Naples biscuits grated, the yolks of four eggs, and the white of one egg, one ounce of almonds well beat, with two spoonfuls of rose-water, and two of sack; clean six ounces of currants very well, put them into your curd, and mix them all together.

To make CURD PUFFS.

TAKE two quarts of milk; put a little runnet in it, when it is broke put it in a coarse cloth to drain, then rub the curd through a hair-sieve, with four ounces of butter beat, ten ounces of bread, half a nutmeg, and a lemon-peel grated; a spoonful of wine, and sugar to your taste; rub your cups with butter, and bake them a little more than half an hour.

To make EGG-CHEESE.

BEAT six eggs well; put them into three jills of new milk; sugar, cinnamon, and lemon-peel, to your taste; set it over the fire; keep stirring it, and squeeze a quarter of a lemon in it, to turn it to cheese; let it run into what shape you would have it; when it is cold turn it out; pour over it a little almond-cream, made of sweet almonds beat fine with a little cream, then put them into a pint of cream; let it boil, and strain it; put to it the yolks of three eggs well beat; set it over the fire, and make it like a custard.

To make a LOAF ROYAL.

TAKE a French roll; rasp it; cut off the bottom crust; lay it in the pan, with the bottom upwards; boil a pint of cream; put to it the yolks of two eggs, a little cinnamon, orange-flower water, and sugar to your taste; when it is cold pour it out upon the roll; let it stand in all night to steep; then make a good custard of cream, a little sack, orange-flower water, and sugar; put the roll into a dish, with some good paste round the edge, and pour the custard upon it; you may lay lumps of marrow in the custard, and stick long slips of citron and orange-peel in the loaf, then send it to the oven; a little time will bake it.

To make a PRINCE LOAF.

TAKE small French rolls, about the size of an egg; cut a small round hole in the top; take out all the crumb; fill them with almond custard; lay over it currant-jelly, in thin slices; beat the white of an egg and double-refined sugar to a froth, and ice them all over with it: five is a pretty dish.

To make a DRUNKEN LOAF.

TAKE a French roll hot out of the oven; rasp it, and pour a pint of red wine upon it, and cover it close up for half an hour; boil one ounce of macaroni in water till it is soft, and lay it upon a sieve to drain, then put the size of a wal-

nut of butter into it, and as much thick cream as it will take; then scrape in six ounces of Parmesan cheese; shake it about in your tossing pan, with the macaroni, till it be like a fine custard, then pour it hot upon your loaf; brown it with a salamander, and serve it up.—It is a pretty dish for supper.

To make SNOW-BALLS.

PARE five large baking-apples; take out the cores with a scoop; fill the holes with orange or quince marmalade; then make a little good hot paste, and roll your apples in it, and make your crust of an equal thickness, and put them in a tin dripping-pan; bake them in a moderate oven; when you take them out, make icing for them the same way as for the plum-cake, and ice them all over with it, about a quarter of an inch thick; set them 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 China-dish, and the other five round it; garnish them with green sprigs and small flowers. They are proper for a corner either for dinner or supper.

To make FRIED TOAST.

CUT a slice of bread about half an inch thick; steep it in rich cream, with sugar and nutmeg to your taste; when it is quite soft put a good lump of butter into a tossing-pan, fry it a fine brown, lay it on a dish, pour wine-sauce over it, and serve it up.

CHAP. XI.

Observations upon CAKES.

WHEN you make any kind of cakes, be sure that you get the things ready before you begin; then beat your eggs well, and do not leave them till you have finished the cakes, or else they will go back again, and your cakes will not be light: if your cakes are to have butter in, take care you beat it to a fine cream before you put in your sugar, for if you beat twice the time it will not answer so well: as to plum-cake, seed-cake, or rice-cake, it is best to bake them in wooden garths, for if you bake them in either pot or tin they burn the outside of the cakes, and confine them so that the heat cannot penetrate into the middle of your cake, and prevent it from rising; bake all kinds of cakes in a good oven, according to the size of your cake, and follow the directions of your receipt; for though care hath been taken to weigh and measure every article belonging to every kind of cake, yet the management and the oven must be left to the maker's care.

To make a BRIDE-CAKE.

TAKE four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar; pound and sift fine a quarter of an ounce of mace, the same of nutmegs; to every pound of flour put eight eggs, with four pounds of currants; pick them well, and dry them before

the fire ; blanch a pound of sweet almonds, and cut them length-ways very thin, a pound of citron, one pound of candied orange, the same of candied lemon, half a pint of brandy ; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour ; beat the whites of your eggs to a very strong froth ; mix them with your sugar and butter ; beat your yolk half an hour at least, and mix them with your cake ; then put in your flour, mace, and nutmeg ; keep beating it well till your oven is ready ; put in your brandy, and beat your currants and almonds lightly in ; tie three sheets of paper round the bottom of your hoop to keep it from running out ; rub it well with butter ; put in your cake, and lay your sweetmeats in three layers, with cake betwixt every layer ; after it is risen and colored, cover it with paper before your oven is stopped up ; it will take three hours baking.

To make ALMOND-ICING for the BRIDE-CAKE.

BEAT the whites of three eggs to a strong froth ; beat a pound of Jordan almonds very fine with rose-water ; mix your almonds with the eggs lightly together, a pound of common loaf-sugar beat fine, and put in by degrees ; when your cake is enough, take it out, and lay your icing on ; then put it in to brown.

To make SUGAR-ICING for the BRIDE-CAKE.

BEAT two pounds of double-refined sugar, with two ounces of fine starch ; sift it through a gauze-sieve : then beat the whites of five eggs

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with a knife upon a pewter-dish half an hour; beat it in your sugar a little at a time, or it will make the eggs fall, and will not be so good a color; when you have put in all your sugar, beat it half an hour longer, then lay it on your almond-icing, and spread it even with a knife; if it be put on as soon as the cake comes out of the oven, it will be hard by the time the cake is cold.

To make a good PLUM-CAKE.

TAKE a pound and a half of fine flour well dried, a pound and a half of butter, three quarters of a pound of currants washed and well picked; stone half a pound of raisins, and slice them, eighteen ounces of sugar beat and sifted, fourteen eggs, leave out the whites of half of them; shred the peel of a large lemon exceedingly fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy, or white wine, four spoonfuls of orange-flower water; first work the butter with your hand to a cream, then beat your sugar well in; whisk your eggs for half an hour, then mix them with your sugar and butter, and put in your flour and spices; when your oven is ready, mix your brandy, fruit, and sweetmeats lightly in, then put it in your hoop, and send it to the oven; it will require two hours and a half in baking.—It will take an hour and a half beating.

To make a rich SEED-CAKE.

TAKE a pound of flour well dried, a pound of butter, a pound of loaf-sugar beat and sifted, eight eggs, two ounces of caraway-seeds, one nutmeg grated, and its weight of cinnamon; first beat your butter to a cream, then put in your sugar; beat the whites of your eggs half an hour; mix them with your sugar and butter; then beat the yolks half an hour; - put it to the whites; beat in your flour, spices, and seeds a little before it goes to the oven; put it in the hoop and bake it two hours in a quick oven, and let it stand two hours.—It will take two hours beating.

To make a WHITE PLUM CAKE.

TO two pounds of flour well dried take a pound of sugar beat and sifted, one pound of butter, a quarter of an ounce of mace, the same of nutmeg, sixteen eggs, two pounds and a half of currants, picked and washed, half a pound of candied lemon, the same of sweet almonds, half a pint of sack, or brandy, three spoonfuls of orange-flower water; beat your butter to a cream; put in your sugar; beat the whites of your eggs half an hour; mix them with your sugar and butter; then beat your yolks half an hour; mix them with your whites; it will take two hours beating. Put in your flour a little before your oven is ready; mix your currants and all your other ingredients lightly in, just when you put it in your hoop.—Two hours will bake it.

To make little PLUM-CAKES.

TAKE a pound of flour; rub into it half a pound of butter, the same of sugar, a little beaten mace; beat four eggs very well (leave out half the whites) with three spoonfuls of yeast; put to it a quarter of a pound of warm cream; strain them into your flour, and make it up light; set it before the fire to raise; jut before you send it to the oven put in three quarters of a pound of currants.

To make ORANGE-CAKES.

TAKE Seville oranges that have very good rinds; quarter them, and boil them in two or three waters until they are tender, and the bitterness is gone off; scum them, then lay them on a clean napkin to dry; take all the seeds and skins 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 tossing-pan, with just as much water as will dissolve it; boil it till it becomes a perfect sugar, then by degrees put in your orange-peels and pulp; stir them well before you set them on the fire; boil it very gently till it looks clear and thick, then put it into flat-bottomed glasses; set them in a stove, and keep a constant moderate heat to them; when they are candied on the top, turn them out upon glasses.—*N. B.* You may make lemon-cakes the same way.

To make LEMON CAKES a second way.

BEAT the whites of ten eggs with a whisk for an hour, with three spoonfuls of rose or orange-flower water; then put in one pound of loaf-sugar beat and sifted, with the yellow rind of a lemon grated into it; when it is well mixed, put in the juice of half a lemon, and the yolks of ten eggs beat smooth; and just before you put it into the oven stir in three quarters of a pound of flour; butter your pan, and one hour will bake it in a moderate oven.

To make RICE-CAKES.

TAKE fifteen eggs; leave out one half of the whites; beat them exceedingly well near an hour with a whisk; then beat the yolks half an hour; put to your yolks ten ounces of loaf-sugar, sifted fine; beat it well in; then put in half a pound of rice flour, a little orange-water or brandy, the rinds of two lemons grated; then put in your whites; beat them all well together for a quarter of an hour; then put them in a hoop, and set them in a quick oven for half an hour.

To make RATAFIA-CAKES.

TAKE half a pound of sweet almonds, the same quantity of bitter; blanch and beat them fine in orange, rose, or clear water, to keep them from oiling; pound and sift a pound of fine sugar; mix it with your almonds; have ready very well beat, the whites of four eggs; mix

them lightly with the almonds and sugar; put it in a preserving-pan, and set them on a moderate fire; keep stirring it quick one way until it is pretty hot; when it is a little cool, roll it in small rolls, and cut it in thin cakes; dip your hands in flour and shake them on it; give them each a light tap with your finger; put them on sugar-papers, and sift a little fine sugar over them just as you are putting them into a slow oven.

To make RATAFIA-CAKES a second way.

TAKE one pound and a half of sweet almonds, and half a pound of bitter almonds; beat them as fine as possible with the whites of two eggs, then beat the whites of five eggs to a strong froth; shake in lightly two pounds and a half of fine loaf sugar, beat and sifted very fine; drop them in little drops the size of a nutmeg on cap-paper, and bake them in a slack oven.

To make SHREWSBURY-CAKES.

TAKE half a pound of butter; beat it to a cream; then put in half a pound of flour, one egg, six ounces of loaf-sugar beat and sifted, half an ounce of caraway-seeds mixed into a paste; roll them thin, and cut them round with a small glass, or little tins; prick them and lay them on sheets of tin, and bake them in a slow oven.

To make SHREWSBURY-CAKES a second way.

TO a pound of butter beat and sift a pound of double-refined sugar, a little mace, and four

eggs ; beat them all together with your hand till it is very light, and looks curdling ; then shake in a pound and a half of fine flour, roll it thin, and cut it into little cakes with a tin, and bake them.

To make BATH-CAKES.

RUB half a pound of butter into a pound of flour, and one spoonful of good barm ; 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 caraway comfits ; work part of them in, and strew the rest on the top ; make them into a round cake, the size of a French roll ; bake them on sheet tins, and send them in hot for breakfast.

To make QUEEN-CAKES.

TAKE a pound of loaf-sugar, beat and sift it, a pound of flour well dried, a pound of butter, eight eggs, half a pound of currants washed and pickled ; grate a nutmeg, the same quantity of mace and cinnamon ; work your butter to a cream, then put in your sugar ; beat the whites of your eggs near half an hour, mix them with your sugar and butter ; then beat your yolks near half an hour, and put them to your butter ; beat them exceedingly well together, and put in your flour, spices, and the currants ; when it is ready for the oven, bake them in tins, and dust a little sugar over them.

To make a common SEED-CAKE.

TAKE two pounds of flour; rub into it half a pound of powdered sugar, one ounce of caraway-seeds beaten; have ready a pint of milk, with half a pound of butter melted in it, and two spoonfuls of new barm; make it up into a paste; set it on the fire to rise; flour your tin, and bake it in a quick oven.

To make CREAM-CAKES.

BEAT the whites of nine eggs to a stiff froth, then stir it gently with a spoon, for fear the froth should fall, and grate the rinds of two lemons; to every white of an egg, shake in softly a spoonful of double-refined sugar sifted fine; lay a wet sheet of paper on a tin, and drop the froth in little lumps on it with a spoon a small distance from each other, and sift a good quantity of sugar over them; set them in an oven after brown bread; make the oven close up, and the froth will rise; when they are just colored they are baked enough; take them out and put two bottoms together, and lay them on a sieve, then set them in a cool oven to dry. You may lay raspberry-jam, or lay other sorts of sweetmeats betwixt them, before you close the bottom together to dry.

To make little CURRANT-CAKES.

TAKE one pound and a half of fine flour, dry it well before the fire, a pound of butter,

half a pound of fine loaf-sugar well beat and sifted, four yolks of eggs, four spoonfuls of rose-water, four spoonfuls of sack, a little mace, and one nutmeg grated; beat the eggs very well, and put them to the rose-water and sack, then put to it the sugar and butter; work them all together; strew in the currants and the flour, being both made warm together before.—This quantity will make six or eight cakes; bake them pretty crisp and a fine brown.

To make PRUSSIAN CAKES.

TAKE a pound of sugar beat and sifted, half a pound of flour dried, and seven eggs, beat the yolks and whites separate; the juice of one lemon, the peel of two grated very fine, half a pound of almonds beat fine with rose-water; as soon as the whites are beat to a froth, put in all things except the flour, and beat them together for half an hour; just before you set it in the oven shake in the flour.—*N. B.* The whites and yolks must be beat separate, or it will be quite heavy.

To make a CAKE without butter.

BEAT eight eggs half an hour; have ready pounded and sifted a pound of loaf-sugar; shake it in, and beat it half an hour more; put to it a quarter of a pound of sweet almonds beat fine, with orange flower water; grate the rind of a lemon into the almonds, and squeeze in the juice of the lemon; mix them all together, and keep

beating them till the oven is ready, and just before you set it in put to it three quarters of a pound of warm dry fine flour; rub your hoop with butter: an hour and a half will bake it.

To make BARBADOES JUMBALLS.

BEAT very light the yolks of four eggs and the whites of eight, with a spoonful of rose-water, and dust in a pound of treble-refined sugar, then beat in three-quarters of a pound of the best fine flour; stir it lightly in, grease your tin sheets, and drop them in the shape of a macaroon, and bake them nicely.

To make CRACKNELLS.

TO a pound of flour put a pound of butter, six eggs, (leaving out three whites) three quarters of a pound of powder-sugar, a glass of water, a little lemon-peel chopped very fine, and dried orange flowers; work it well together; then cut it into pieces of what bigness you please to bake, and glaze them with sugar.

To make LIGHT WHIGGS.

TO three quarters of a pound of fine flour put half a pint of milk made warm; mix in it two or three spoonfuls of light barm; cover it up; set it half an hour by the fire to rise; work in the paste four ounces of sugar; and four ounces of butter; make it into whiggs with as litte flour as possible, and a few seeds; set them in a quick oven to bake.

To make MACAROONS.

TO one pound of blanched and beaten sweet almonds put one pound of sugar, and a little rose-water to keep them from boiling; then beat the whites of seven eggs to a froth; put them in and beat them well together; drop them on wafer-paper, grate sugar over them, and bake them.

To make SPANISH BISCUITS.

BEAT the yolks of eight eggs near half an hour, then beat in eight spoonfuls of sugar; beat the whites to a strong froth, then beat them very well with yolks and sugar near half an hour; put in four spoonfuls of flour, and a little lemon cut exceedingly fine, and bake them on papers.

To make SPONGE BISCUITS.

BEAT the yolks of twelve eggs half an hour; put in a pound and a half of sugar beat and sifted; whisk it well till you see it rise in bubbles; beat the whites to a strong froth; whisk them well with your sugar and yolks; beat in fourteen ounces of flour, with the rinds of two lemons grated; bake them in tin moulds buttered, or coffins; they require a hot oven; the mouth must not be stopped; when you put them into the oven dust them with sugar; they will take half an hour baking.

To make LEMON BISCUITS.

BEAT very well the yolks of ten eggs, and the whites of five, 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 or more; 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 it in a quick oven, but do not stop up the mouth at first for fear it should scorch; dust it with sugar before you put it into the oven; it is soon baked.

To make DROP BISCUITS.

BEAT the yolks of ten eggs, and the whites of six, with one spoonful of rose-water, half an hour; then put in ten ounces of loaf-sugar beat and sifted; whisk them well for half an hour, then add one ounce of caraway-seeds crushed a little, and six ounces of fine flour; whisk in your flour gently, drop them on water-papers, and bake them in a moderate oven.

To make common BISCUITS.

BEAT eight eggs half an hour; put in a pound of sugar beat and sifted, with the rind of a lemon grated; whisk it an hour till it looks light, then put in a pound of flour, with a little rose-water, and bake them in tins, or on papers with sugar over them.

To make WAFERS.

TAKE two spoonfuls of cream, two of sugar, the same of flour, and one spoonful of orange-flower water; beat them well together for half an hour, then make your wafer-tongs hot, and pour a little of your batter in to cover your irons; bake them in a stove-fire; as they are baked roll them round a stick like a spigot; as soon as they are cold they will be very crisp; they are proper for tea, or to put upon a salver to eat with jellies.

To make LEMON PUFFS.

BEAT a pound of double-refined sugar; sift it through a fine sieve; put it into a bowl with the juice of two lemons; beat them well together; then beat the white of an egg to a very high froth; put it in your bowl; beat it half an hour; then put in three eggs, with two rinds of lemons grated; mix it well up; dust your papers with sugar; drop on the puffs in small drops, and bake them in a moderate oven.

To make CHOCOLATE PUFFS.

BEAT and sift half a pound of double-refined sugar; scrape into it one ounce of chocolate very fine; mix them together; beat the white of an egg to a very high froth, then strew in your sugar and chocolate; keep beating it till it is as stiff as paste; sugar your papers, and drop them on about the size of a sixpence, and bake them in a very slow oven.

To make ALMOND PUFFS.

BLANCH two ounces of sweet almonds; beat them fine with orange-flower water; beat the whites of three eggs to a very high froth; then strew in a little sifted sugar; mix your almonds with your sugar and eggs; then add more sugar, till it is as stiff as paste; lay it in cakes, and bake it on paper in a cool oven.

To make PICKLETS.

TAKE three pounds of flour; make a hole in the middle with your hand; then mix two spoonfuls of bran, with as much milk and a little salt as will make it into a light paste; pour your milk and bran into the middle of your flour, and stir a little of your flour into it; then let it stand all night, and the next morning work all the flour into the barm, and beat it well for a quarter of an hour; then let it stand an hour; after that, take it out with a large spoon, and lay it on a board well dusted with flour, and dredge flour over them; pat it with your hand, and bake them upon your bakestone.

To make FRENCH BREAD.

TAKE a quarter of a peck of flour, one ounce of butter melted in milk and water; mix two or three spoonfuls of barm with it; strain it through a sieve; beat the white of an egg;

put in your water, with a little salt; work it up to a light paste; put it into a bowl, then pull it into pieces; let it stand all night, then work it well up again; cover it, and lay it on a dresser for half an hour; then work all the pieces separate and make them into rolls, and set them in the oven.

To make WHITE BREAD.

TO a gallon of the best flour put six ounces of butter, half a pint of good yeast, a little salt; break two eggs into a basin, but leave out one of the whites; put a spoonful or two of water to them, and beat them up to a froth, and put them in the flour; have as much new milk as will wet it; make it just cream, and mix it up; lay a handful of flour and drive it about, holding one hand in the dough, and driving it with the other hand till it is quite light; then put it in your pan again, and put it near the fire, and cover it with a cloth, and let it stand an hour and a quarter; make your rolls ten minutes before you set them in the oven, and prick them with a fork; if they are the bigness of a French roll, three quarters of an hour will bake them.

To make TEA CRUMPETS.

BEAT two eggs very well; put to them a quart of warm milk and water, and a large spoonful of barm; beat in as much fine flour as will make them rather thicker than a common

batter pudding; then make your bake-stone very hot, and rub it with a little butter wrapped in a clean linen cloth; then pour a large spoonful of batter upon your stone, and let it run to the size of a tea-saucer; turn it, and when you want to use them roast them very crisp and butter them.

CHAP. XII.

LITTLE SAVOURY DISHES.

To ragoo PIG'S-FEET and EARS.

BOIL your feet and ears; then split your feet down the middle, and cut the ears in narrow slices; dip them in batter, and fry them a good brown; put a little beef-gravy into a tossing-pan, with a tea-spoonful of lemon-pickle, a large one of mushroom catsup, the same of browning, and a little salt; thicken it with a lump of butter rolled in flour, and put in your feet and ears; give them a gentle boil, and then lay your feet in the middle of your dish, and the ears round them; strain your gravy and pour it over. Garnish with curled parsley.—It is a pretty corner-dish for dinner.

To make a SALAMAGUNDIE.

TAKE the white part of a roasted chicken, the yolks of four boiled eggs, and the whites of the same, two pickled herrings, and a handful

of parsley; chop them separately exceedingly small; take the same quantity of lean boiled ham, scraped fine; turn a china-basin upside down in the middle of the dish; make a quarter of a pound of butter in the shape of a pineapple, and set it on the basin bottom; lay round your basin a ring of shred parsley, then a ring of yolks of eggs, then whites, then ham, then chicken, then herring, till you have covered your basin, and used all the ingredients; lay the bones of the pickled herring upon it, with the tails up to the butter, and the heads laying on the edge of the dish; lay a few capers, and three or four pickled oysters round your dish, and send it up.

SALMAGUNDIE a second way.

CHOP all the ingredients as for the first; mix them well together, and put in the middle of your dish a large Seville orange, and your ingredients round it; rub a little cold butter through a sieve, and it will curl; lay it in lumps on the meat; stick a sprig of curled parsley on your butter, and serve it up.

To roast a CALF'S HEART.

MAKE a forcemeat with the crumbs of half a penny-loaf, a quarter of a pound of beef-suet shred small, or butter; chop a little parsley, sweet marjoram, and lemon-peel; mix it up with a little nutmeg, pepper, salt, and the yolk of an egg; fill your heart, and lay over the stuffing a caul of veal, or writing-paper, to keep it

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in the heart; lay it in a Dutch oven; keep turning it and roast it thoroughly; when you dish it up, pour over it good melted butter, lay slices of lemon round it, and send it to the table.

To dress a dish of LAMB BITS.

SKIN the stones and split them; lay them on a dry cloth with the sweetbreads and liver, and dredge them well with flour, and fry them in boiling lard or butter a light brown, then lay them on a sieve to dry; fry a good quantity of parsley; lay your bits on your dish, and the parsley in lumps over it; pour melted butter round them.

To fricassee CALF'S FEET.

BOIL your feet; take out the bones and cut the meat in thin slices, and put it into a tossing-pan, with half a pint of good gravy; boil them a little, and then put in a few morels, a teaspoonful of lemon-pickle, a little mushroom-powder, or pickled mushrooms, the yolks of four eggs boiled hard, and a little salt; thicken with a little butter rolled in flour; mix the yolk of an egg with a tea-cupful of good cream, and half a nutmeg grated; put it in, and shake it over the fire, but do not let it boil, it will curdle the milk.—Garnish with lemon and curled parsley.

CHICKENS in SAVORY JELLY.

ROAST two chickens; then boil a gang of calf's-feet to a strong jelly; take out the feet,

skim off the fat; beat the whites of three eggs very well; then 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; when it has boiled five or six minutes, run it through a jelly-bag several times till it is very clear; then put a little in the bottom of a bowl that will hold your chickens; when they are cold, and the jelly quite set, lay them with their breasts down, then fill up 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 your bowl it will not break) let it stand all night; the next day put your basin into warm water, pretty near the top: as soon as you find it loose in the basin, lay your dish over it, and turn it out upon it.

PIGEONS *in* SAVORY JELLY.

ROAST your pigeons with the head and feet on; put a sprig of myrtle in their bills; make a jelly for them the same way as for the chickens; pour a little into a basin; when it is set lay in the pigeons with the breasts down; fill up your bowl with the jelly, and turn it out as before.

Small BIRDS *in* SAVORY JELLY.

TAKE eight small birds, with their heads and feet on; put a good lump of butter in them and sew up their vents; put them in a jug; cover it close with a cloth; set them in a kettle

of boiling water till they are enough; drain them; make your jelly as before; put a little into a basin; when it is set, lay in three birds with their breasts down; cover them with the jelly; when it is set, put the other five with the heads in the middle; fill up your bowl with jelly as before, and turn it out the same way.

SMEELTS in SAVORY JELLY.

GUT and wash your smelts; season them with mace and salt; lay them in a pot with butter over them; tie them down with paper, and bake them half an hour; take them out, and when they are a little cool, lay them separately on a board to drain; when they are quite cold, lay them on a deep plate in what form you please; pour your jelly over them, and they will look like live fish.—Make your jelly as before.

CRAW-FISH in SAVORY JELLY.

BOIL your craw-fish; then put a little jelly in a bowl, made as for the chickens; when it is set, put a few craw-fish; then cover them with jelly; when it is cold, put in more layers, till your bowl is full; let it stand all night, and turn them out the same as the chickens.

CRAW-FISH in JELLY.

BOIL half a dozen large craw-fish, and let them cool; wipe them clean; lay them in a punch-bowl, with their backs downward; pour on them some nice calf's-foot-jelly; when it is

cold turn it out upon a glass dish; it makes a very pretty side-dish for either dinner or supper.

MACARONI with PARMASAN CHEESE.

BOIL four ounces of macaroni till it be quite tender, and lay it on a sieve to drain; then put it in a tossing-pan, with about a gill of good cream, a lump of butter rolled in flour; boil it five minutes; pour it on a plate; lay all over it Parmasan cheese toasted; send it to table on a water-plate, for it soon grows cold.

To stew CHEESE with LIGHT WHIGS.

CUT a plateful of cheese; pour on it a glass of red wine; stew it before the fire; toast a light whigg; pour over it two or three spoonfuls of hot red wine; put it in the middle of your dish; lay the cheese over it, and serve it up.

To stew CHEESE.

CUT your cheese very thin; lay it in a toaster; set it before the fire; pour a glass of ale over it; let it stand till it is all like a light custard; then pour it on toasts or whiggs, and send it in hot.

To stew CARDOONS.

TAKE the inside of your cardoons; wash them well; boil them in salt and water; put them into a tossing pan, with a little veal-gravy, a tea-spoonful of lemon-pickle, a large one of mushroom-catsup, pepper and salt to your

taste ; thicken it with flour and butter ; boil it a little, and serve it up in a soup-plate.

To fry CARDOONS.

BOIL your cardoons as you did for stewing ; then dip them in batter made in a spoonful of flour and ale ; fry them in a pan of boiling lard, pour melted butter over them, and serve them up.

To ragoo CELERY.

TAKE off all the outsides of your heads of celery ; cut them in pieces ; put them in a tossing-pan, with a little veal-gravy or water ; boil them till they are tender ; put to it a tea-spoonful of lemon-pickle, a meat-spoonful of white wine, and a little salt ; thicken it with flour and butter, and serve them up with sippets.

To fry CELERY.

BOIL your celery as for a ragoo, then cut it and dip it in batter ; fry it a light brown in hog's lard ; put it on a plate, and pour melted butter upon it.

To stew CELERY.

TAKE off the outside and the green ends of your heads of celery ; boil them in water till they are very tender ; put in a slice of lemon, a little beaten mace ; thicken it with a good lump of butter and flour ; boil it a little ; beat the yolks

of two eggs ; grate in half a nutmeg ; mix them with a tea cupful of good cream ; put it to your gravy : shake it over the fire till it be of a fine thickness, but do not let it boil ; serve it up hot.

To scollop POTATOES.

BOIL your potatoes ; then beat them fine in a bowl with good cream, a lump of butter and salt ; put them into scollop-shells ; make them smooth on the top ; score them with a knife ; lay thin slices of butter on the top of them ; put them into a Dutch oven to brown before the fire.—Three shells are enough for a dish.

To stew MUSHROOMS.

TAKE large buttons ; wipe them with a wet flannel ; put them in a stewpan, with a little water ; let them stew a quarter of an hour, then put in a little salt ; work a little flour and butter to make it as thick as cream ; let it boil five minutes ; when you dish it up, put two large spoonfuls of cream mixed with the yolk of an egg ; shake it over the fire about a minute or two ; but do not let it boil for fear of curdling ; put sippets round the inside of the rim of the dish, but not toasted, and serve it up.—It is proper for a side-dish for supper, or a corner for dinner.

Another way to stew MUSHROOMS.

TAKE your mushrooms, (if they are buttons, rub them in a flannel) and put them in milk

and water ; if flaps, peel, gill, and wash them ; put them into your stewpan with a little veal-gravy, a little mace and salt, thickened with a little cream and the yolks of three eggs ; keep it stirring all the time lest it curdle, and serve them up hot.

To make MUSHROOM LOAVES.

TAKE small buttons ; wash them as for pickling ; put them into a tossing-pan, with a little white bread crumbs that have been boiled half an hour in water, and boil your mushrooms in the bread and water five minutes ; thicken it with flour and butter, and two spoonfuls of cream, but no yolks of eggs ; put in a little salt ; then take five small French rolls ; make holes in the tops of them about the size of a shilling, and scrape out all the crumb, and put in your mushrooms ; stick a bay leaf on the top of every roll. Five is a handsome dish for dinner, or three for supper.

To ragoo MUSHROOMS.

TAKE large mushrooms ; peel, and take out the inside ; broil them on a gridiron ; when the outside is brown put them into a tossing-pan, with as much water as will cover them ; let them stand ten minutes, then put to them a spoonful of white wine, the same of browning, a very little alegar ; thicken it with flour and butter, boil it a little ; lay sippets round your dish, and serve it up.

To stew PEAS with LETTUCES.

SHELL your peas; boil them in hard water, with salt in it; drain them in a sieve; then cut your lettuces in slices, and fry them in fresh butter; put your peas and lettuces into a tossing-pan, with a little good gravy, pepper, and salt; thicken it with flour and butter; put in a little shred mint, and serve it up in a soup-dish.

To poach EGGS with TOASTS.

Put your water on in a flat-bottomed pan, with a little salt; when it boils break your eggs carefully in, and let them boil ten minutes; then take them up with an egg-spoon, and lay them on buttered toasts.

To dress EGGS and SPINAGE.

PICK and wash your spinage in several waters; set a pan over the fire with a large quantity of water; throw a handful of salt in; when it boils put your spinage in, and let it boil two minutes; take it up with a fish slice, and lay it on the back of the hair-sieve; squeeze the water out, and put it in a tossing-pan, with a quarter of a pound of butter; keep turning and chopping it with a knife till it is quite dry, then press it a little betwixt two pewter plates; cut it in the shape of sippets, and some in diamonds; poach your eggs as before, and lay them on your spinage, and serve them up hot.—*N. B.* You may boil brocoli instead of spinage, and lay it in bunches betwixt every egg.

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To dress EGGS with ARTICHOKE BOTTOMS.

BOIL your artichoke bottoms in hard water, if dry ones in soft water; put in a good lump of butter in the water, it will make them boil in half the time, and they will be white and plump; when you take them up, put the yolk of a hard egg in the middle of every bottom, and pour good melted butter upon them, and serve them up; you may lay asparagus, or brocoli, betwixt every bottom.

To make a fricassee of EGGS.

BOIL your eggs pretty hard; cut them in round slices; make a rich sauce the same way as for boiled chickens; pour it over your eggs, lay sippets round them, and put a whole yolk in the middle of your plate.—It is proper for a corner dish at supper.

To fry SAUSAGES.

CUT them in single links, and fry them in fresh butter; then take a slice of bread, and fry it a good brown in the butter you fried the sausages in, and lay it in the bottom of your dish; put the sausages on the toast, in four parts, and lay poached eggs betwixt them; pour a little good melted butter round them, and serve them up.

To stew CUCUMBERS.

PEEL off the out-rind; slice the cucumbers pretty thick; fry them in fresh butter and lay them on a sieve to drain; put them into a tossing-pan with a large glass of red wine, the same of strong gravy, a blade or two of mace; make it pretty thick with flour and butter, and when it boils put in your cucumbers; keep shaking them, and let them boil five minutes; be careful you do not break them; pour them into a dish, and serve them up.

To make an AMULET.

PUT a quarter of a pound of butter into a frying-pan; break six eggs, and beat them a little; strain them through a hair-sieve; put them in when your butter is hot, and strew in a little shred parsley and boiled ham scraped fine, with nutmeg, pepper, and salt; fry it brown on the under-side; lay it on your dish, but do not turn it; hold a hot salamander half a minute over it to take off the raw look of the eggs; stick curled parsley in it, and serve it up.—*N. B.* You may put in clary and chives, or onions if you like it.

To make an AMULET of ASPARAGUS.

TAKE six eggs; beat them up with cream; boil some of the largest and finest asparagus; when boiled cut off all the green in small pieces, and mix them with the eggs, and some pepper and salt; make your pan hot, and put in a slice of butter; then put them in, and send them up hot. You may serve them up hot on buttered toasts.

To make PANADA.

GRATE the crumb of a penny-loaf, and boil it in a pint of water, with one onion and a few pepper-corns, till quite thick and soft; then put in two ounces of butter, a little salt, and half a pint of thick cream; keep stirring it till it is like a fine custard; pour it into a soup-plate, and serve it up.—*N. B.* You may use sugar and currants, instead of onions and pepper-corns, if you please.

To make a RAMEQUIN of CHEESE.

TAKE some old Cheshire-cheese, a lump of butter, and the yolk of a hard-boiled egg, and beat it very well together in a marble mortar; spread it on some slices of bread toasted and buttered; hold a salamander over them, and send them up.

PART

PART III.

CHAP. XIII.

Observations on POTTING and COLLARING.

COVER your meat well with butter, and tie over it strong paper, and bake it well; when it comes out of the oven pick out all the skins quite clean, and drain the meat from the gravy, or the skins will hinder it from looking well, and the gravy will soon turn it sour; beat your seasoning well, before you put in your meat, and put it in by degrees as you are beating; when you put it into your pots, press it well, and let it be quite cold before you pour the clarified butter over it.—In collaring, be careful you roll it up, and bind it close; boil it till it is thoroughly enough; when quite cold, put it into the pickle with the binding on; next day take off the binding, when it will leave the skin clear; make fresh pickle often, and your meat will keep good a long time.

To pot BEEF.

RUB twelve pounds of beef with half a pound of brown sugar, and one ounce of salt-petre; let it lie twenty-four hours, then wash it clean and dry it well with a cloth; season it with a little beaten mace, pepper, and salt to your

taste; cut it into five or six pieces, and put it in 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 in a mortar; add to it a little more mace, pepper, and salt; oil a pound of butter in the gravy and fat that came from your beef, and put it in as you see it requires it, and beat it exceedingly fine, then put it in your pots, and press it close down; pour clarified butter over it, and keep it in a dry place.

To pot BEEF to eat like VENISON.

PUT ten pounds of beef into a deep dish; pour over it a pint of red wine, and let it lie in it for two days, then season it with mace, pepper, and salt, and put it into a pot with the wine it was steeped in; add to it a large glass more of wine; tie it down with paper, and bake it three hours in a quick oven; when you take it out, beat it in a mortar or wooden bowl; clarify a pound of butter, and put it in as you see it requires; keep beating it till it is a fine paste, then put it into your paste; lay a paper over it, and set on a weight to press it down: the next day pour clarified butter over it, and keep it in a dry place for use.

To pot OX-CHEEK.

WHEN you stew an ox-cheek, take some of the fleshy part, and season it well with salt and pepper, and beat it very fine in a mortar with a little clear fat skimmed off the gravy; then put

it close into your potting-pots, and pour over it clarified butter, and keep it for use.

To pot VENISON.

IF your venison be stale rub it with vinegar, and let it lie an hour; then dry it clean with a cloth, and rub it all over with red wine; season it with beaten mace, pepper, and salt; put it on an earthen dish, and pour over it half a pint of red wine, and a pound of butter, and set it in the oven; if it be a shoulder, put a coarse paste over it, and bake it all night in a brown-bread oven; when it comes out, pick it clean from the bones, and beat it in a marble-mortar, with the fat from your gravy; if you find it not seasoned enough, add more seasoning and clarified butter, and keep beating it till it is a fine paste; then press it hard down into your pots, and pour clarified butter over it, and keep it in a dry place.

To pot VEAL.

CUT a fillet of veal in three or four pieces; season it with pepper, salt, and a little mace; put it into pots with half a pound of butter; tie a paper over it, and set it in a hot oven, and bake it three hours; when you take it out cut off all the outsides, then put the veal in a marble-mortar, and beat it with the fat from your gravy; then boil a pound of fresh butter, and put it in a little at a time, and keep beating it till you see it is like a fine paste; then put it close down

into your potting-pots; put a paper upon it and set on a weight to press it hard; when your veal is cold and stiff, pour over it clarified butter, the thickness of a crown-piece, and tie it down.

To pot MARBLE VEAL.

BOIL a dried tongue; skin it, and cut as thin as possible, and beat it exceedingly well with near a pound of butter and a little beaten mace, till it is like a paste: have ready veal stewed, and beat the same way as before, then put some veal into your potting-pots, then some tongue in lumps over the veal; fill your pot close up with veal, and press it very hard down, and pour clarified butter over it, and keep it in a dry place.

N. B. Do not lay on your tongue in any form but in lumps, and it will cut like marble; when you send it to table cut it out in slices, and garnish it with curled parsley.

To pot TONGUES.

TAKE a neat's tongue, and rub it with an ounce of salt-petre and four ounces of brown sugar, and let it lie two days; then boil it till it is quite tender, and take off the skin and side-bits; then cut the tongue in very thin slices, and beat it in a marble-mortar, with one pound of clarified butter, mace, pepper and salt to your taste; beat it exceedingly fine, then put it close down into small potting-pots, and pour clarified butter over it.

To pot a HARE

HANG up your hare four or five days with the skin on, then case it, and cut it up as for eating; put it in a pot, and season it with mace, pepper, and salt; put a pound of butter upon it; tie it down, and bake it in a bread oven; when it comes out, pick it clean from the bones, and pound it very fine in a mortar, with the fat from your gravy; then put it close down into your pots, and pour clarified butter over it, and keep it in a dry place.

To pot HAM with CHICKENS.

TAKE as much lean of boiled ham as you please, and half the quantity of fat; cut it as thin as possible; beat it very fine in a mortar, with a little oiled butter, beaten mace, pepper, and salt; put part of it into a China-pot, then beat the white part of a fowl with a very little seasoning, it is to qualify the ham: put a layer of chicken, then one of ham, then chicken at the top; press it hard down, and when it is cold pour clarified butter over it; when you send it to the table, cut out a thin slice in the form of half a diamond, and lay it round the edge of your pot.

To pot WOODCOCKS.

PLUCK six woodcocks; draw out the train; skewer their bills through their thighs, and put the legs through each other, and their feet upon their breasts; season them with three or four

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blades of mace, and a little pepper and salt; then put them into a deep pot, with a pound of butter over them; tie a strong paper over them, and bake them in a moderate oven; when they are enough, lay them on a dish, to drain the gravy from them; then put them into potting-pots, and take all the clear butter from your gravy, and put it upon them, and fill up your pots with clarified butter, and keep them in a dry place.

To pot MOOR GAME.

PICK and draw your moor game; wipe them clean with a cloth, and season them pretty well with mace, pepper, and salt; put one leg thro' the other; roast them till they are quite enough and a good brown; when they are cold put them into potting-pots, and pour over them clarified butter, and keep them in a dry place. *N. B.* Observe to leave their heads uncovered with the butter.

To pot PIGEONS.

PICK your pigeons, cut off the pinions, wash them clean, and put them into a sieve to drain; then dry them with a cloth, and season them with pepper and salt; roll a lump of butter in chopped parsley, and put it into the pigeons; sew up the vents, then put them into a pot with butter over them; tie them down, and set them in a moderate oven; when they come out, put them into potting-pots, and cover them well with clarified butter.

To pot all kinds of small BIRDS.

PICK and gut your birds; dry them well with a cloth; season them with mace, pepper, and salt, then put them into a pot with butter; tie your pot down with pepper, and bake them in a moderate oven; when they come out, drain the gravy from them, and put them into potting-pots, and cover them with clarified butter.

To make a cold PORCUPINE of BEEF.

SALT a flank of beef the same way as you did the round of beef, and turn it every day for a fortnight at least; then lay it flat upon a table; beat it an hour, or till it is soft all over, then rub it over with the yolks of three eggs; stew over it a quarter of an ounce of beaten mace, the same of nutmeg, pepper and salt to your taste, the crumb of two penny loaves, and two large handfuls of parsley shred small; then cover it with thin slices of fat bacon, and roll your beef up very tight, and bind it well with pack-thread; boil it four hours; when it is cold lard it all over, one row with the lean of ham, a second with cucumbers, a third with fat bacon; cut them in pieces about the thickness of a pipe shank, and lard it so that it may appear red, green, and white; send it to the table with pickles and scraped horse-radish round it; keep it in salt and water, and a little vinegar.—You may keep it four or five days without pickle.

To collar a BREAST of VEAL.

BONE your veal, and beat it a little, then rub it over with the yolk of an egg; strew over it a little beaten mace, nutmeg, pepper, and salt, a large handful of parsley chopped small, with a few sprigs of sweet marjoram, a little lemon-peel cut exceedingly fine, one anchovy washed, boned, and chopped very small, and mixed with a few bread-crumbs, then roll it up very tight; bind it hard with a fillet, and wrap it in a clean cloth, then boil it two hours and a half in soft water; when it is enough hang it up by one end, and make a pickle for it; to one pint of salt and water put half a pint of vinegar; when you send it to the table cut a slice off one end; garnish with pickles and parsley.

To collar a CALF'S-HEAD.

TAKE a calf's-head with the skin on, and dress off the hair; then rip it down the face, and take out the bones carefully from the meat, and steep it in warm blue milk till it is white; then lay it flat, and rub it with the white of an egg, and strew over it a tea-spoonful of white pepper, two or three blades of beaten mace, and one nutmeg, a spoonful of salt, two score of oysters chopped small, half a pound of beef-marrow, and a large handful of parsley: lay them all over the inside of the head, cut off the ears, and lay them in a thin part of the head; then roll it up tight, bind it up with a

fillet, and wrap it up in a clean cloth; boil it two hours, and when it is almost cold, bind it up with a fresh fillet, and put it in a pickle made as above, and keep it for use.

To collar a BREAST of MUTTON.

BONE your mutton, and rub it over with the yolk of an egg; then grate over it a little lemon-peel, and a nutmeg, with a little pepper and salt; then chop small one tea-cupful of capers, two anchovies; shred fine a handful of parsley, a few sweet herbs; mix them with the crumb of a penny-loaf, and strew it over your mutton, and roll it up tight; boil it two hours, then take it up, and put it into a pickle made as for the calf's-head.

To collar a Pig.

KILL your pig, dress off the hair, and draw out the entrails, and wash it clean; take a sharp knife, rip it open, and take out all the bones; then rub it all over with pepper and salt beaten fine, a few sage-leaves, and sweet-herbs chopped small; then roll up your pig tight, and bind it with a fillet; then fill your boiler with soft water, one pint of vinegar, and a handful of salt, eight or ten cloves, a blade or two of mace, a few pepper-corns, and a bunch of sweet-herbs; when it boils put in your pig, and boil it till it is tender; then take it up, and when it is almost cold bind it over again, and put it into an earthen-pot, and pour the liquor your pig was boiled in upon it; keep it covered, and it is fit for use.

To collar a SWINE'S FACE.

CHOP the face in many places, and wash it in several waters; then boil it till the meat will leave the bones; take out the bones, cut open the ears, and take out the ear roots; cut the meat in pieces, and season it with pepper and salt; while it is hot put it into an earthen pot, and set the ears round the outside of the meat; put a board on that will go in the inside of the pot, and set a heavy weight upon it, and let it stand all night; the next day turn it out, cut it round-ways, and it will look close and bright.

To make MOCK-BRAWN

TAKE a piece of the belly-part, and the head of a young porker; rub it with saltpetre, and let it lie three days, then wash it clean; split the head and boil it; then take out the bones, and cut it in pieces; then take four ox feet boiled tender, and cut it in thin pieces; lay them in your belly-piece with a head cut small; then roll it up tight with sheet-tin, that a trencher will go in at each end; boil it four or five hours; when it comes out, set it upon one end, and press the trencher down with a large lead weight; let it stand all night, and in the morning take it out of your tin, and bind it with a white fillet; put it into cold salt and water, and it will be fit for use.

N. B. You must make fresh salt and water every four days, and it will keep a long time,

To collar FLAT RIBS of BEEF:

BONE your beef; lay it flat upon a table, and beat it half an hour with a wooden mallet till it is quite soft; then rub it with six ounces of brown sugar, four ounces of common salt, one ounce of saltpetre beat fine; let it lie then for ten days, and turn it once every day; take it out, then put it in warm water for eight or ten hours; then lay it flat upon a table, with the outward skin down, cut it in rows, and across, about the breadth of your finger, but take care you do not cut the outside skin; then fill one nick with chopped parsley, the second with fat pork, the third with crumbs of bread, nutmeg, pepper, and salt, then parsley, and so on till you have filled all your nicks; then roll it up tight, and bind it round with coarse broad tape; wrap it in a cloth, and boil it for four or five hours; then take it up and hang it up by one end of the string to keep it round; save the liquor it was boiled in, the next day skim it, and add to it half the quantity of aleger as you have liquor, and a little mace, long pepper, and salt; then put in your beef, and keep it for use.—*N. B.* When you send it to the table cut a little off both ends, and it will be in diamonds of different colors, and look very pretty; set it upon a dish as you do brawn: if you make a fresh pickle every week, it will keep a long time.

To collar BEEF.

SALT your beef, and beat it as before; then rub it over with the yolks of eggs; strew over it

two large handfuls of parsley shred small, half an ounce of mace, black pepper and salt to your taste; roll it up tight, and bind it about with a coarse broad tape, and boil it till it is tender; make a pickle for it the same way as before.

To force a ROUND of BEEF.

TAKE a good round of beef, and rub it over a quarter of an hour with two ounces of salt-petre, the same of bay salt, half a pound of brown sugar, and a pound of common salt; let it lie in it for ten or twelve days, turn it once every day in the brine, then wash it well, and make holes in it with a penknife about an inch one from another, and fill one hole with shred parsley, a second with fat pork cut in small pieces, and a third with bread-crumbs, beef-marrow, a little mace, nutmeg, pepper, and salt, mixed together, then parsley, and so on till you have filled all the holes; then wrap your beef in a cloth, and bind it with a fillet; then boil it four hours; when it is cold, bind it over again, and cut a thin slice off before you send it to the table; garnish with parsley and red cabbage.

To souse a TURKEY.

KILL your turkey, and let it hang four or five days in the feathers, and pick it and slit it up the back, and take out the entrails; bone it and bind it with a piece of matting, like sturgeon or Newcastle salmon; set over the fire a clean saucepan, with a pint of strong aleger, a score of cloves, three or four blades of mace, a nut-

meg sliced, a few pepper-corns, and a handful of salt; when it boils put in the turkey, and boil it an hour; then take it up, and when cold put it into an earthen pot, and pour the liquor over it, and keep it for use. When you send it to table, lay sprigs of fennel over it.

To souse PIG'S FEET and EARS.

CLEAN your pig's feet and ears, and boil them till they are tender; then split the feet, and put them into salt and water with the ears; when you use them, dry them well with a cloth, and dip them in batter made of flour and eggs; fry them a good brown, and send them up with good melted butter.—*N. B* You may eat them cold; make fresh pickle every two days, and they will keep some time.

To souse TRIPE.

WHEN your tripe is boiled, put it into salt and water; change the salt and water every day till you use it; dip it in batter, and fry it as the pig's feet and ears, or boil it in fresh salt and water, with an onion sliced, a few sprigs of parsley, and send melted butter for sauce.

To hang a SIRLOIN of BEEF to roast.

TAKE the suet of a sirloin, and rub it half an hour with an ounce of saltpetre, four ounces of common salt, and half a pound of brown sugar, hang it up ten or twelve days, then wash it and roast it. You may eat it either hot or cold.

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To salt HAMS.

AS soon as your hams are cut out, rub them very well with one ounce of saltpetre, half an ounce of salt prunella pounded, and one pound of common salt to every ham; lay them in lead or earthen salt-pans for ten days; turn them once in the time, then rub them well with more common salt; let them lie ten days longer and turn them every day; then take them out, and scrape them exceedingly clean, and dry them well with a clean cloth, and rub it slightly over with a little salt, and hang them up to dry.

To smoke HAMS.

WHEN you take your hams out of the pickle, and have rubbed them dry with a coarse cloth, hang them in a chimney, and make a fire of oak-shavings, and lay it over horse-litter, and one pound of Juniper-berries; keep the fire smothered down for two or three days, and then hang them up to dry.

To salt CHOPS.

THROW over your chops a handful of salt, and lay them skin-side down aslant on a board, to let all the blood run from them; the next day pound to every pair of chops one ounce of bay-salt, the same of saltpetre, two ounces of brown sugar, and half a pound of common salt; mix them together, and rub them exceedingly well; let them lie ten days in your salting-cistern, then

rub them with common salt, and let them lie a week longer; then rub them clean, and hang them in a dry place.

To salt BACON.

WHEN your pig is cut down, cut off the hams and head; if it be a large one cut out the chine, but leave the spare-ribs, and it keeps the bacon from rusting, and the gravy in; salt it with common salt and a little saltpetre (but neither bay-salt nor sugar); let it lie ten days on a table, that will let all the brine run from it; then salt it again ten or twelve days, turning it every day after the second salting; then scrape it very clean, rub a little dry salt on it, and hang it up.—*N. B.* Take care to scrape the white froth off very clean that is on it, which is caused by the salt working out of your pork, and rub on a little dry salt, it keeps the bacon from rusting: the dry salt will candy, and shine like diamonds on your bacon.

To salt TONGUES.

SCRAPE your tongues, and dry them clean with a cloth, and salt them well with common salt, and half an ounce of saltpetre to every tongue; lay them in a deep pot, and turn them every day for a week or ten days; salt them again and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up.

To salt a LEG of MUTTON.

POUND one ounce of bay-salt, and half an ounce of saltpetre, and rub it all over your leg of mutton, and let it lie all night; the next day salt it well with common salt, and let it lie a week or ten days, then hang it up to dry.

To pickle PORK.

CUT your pork in such pieces as will be most convenient to lie in your powdering-tub; rub every piece all over with saltpetre; then take one part bay-salt, and two parts common salt, and rub every piece well; lay the pieces as close as possible in your tub, and throw a little salt over.

To pickle BEEF.

TAKE sixteen quarts of cold water, and put to it as much salt as will make it bear an egg; then add two pounds of bay-salt, half a pound of saltpetre pounded small, and three pounds of brown-sugar; mix all together, then put your beef into it, and keep it in a dry cool place.

CHAP XIV.*Observations on POSSETS, GRUEL, &c.*

IN making possets, always mix a little of the hot cream or milk with your wine, it will keep the wine from curdling the rest, and take the cream off the fire before you mix all toge-

ther.—Observe in making gruels, that you boil them in well-tinned saucepans, for nothing will fetch the verdigris out of copper sooner than acids or wine, which are the chief ingredients in gruels, sagos, and wheys; do not let your gruel or sago skin over, for it boils into them, and makes them a muddy color.

To make a SACK POSSET.

GRATE two Naples biscuits into a pint of this cream; put in a stick of cinnamon, and set it over a slow fire; boil it till it is of a proper thickness; then add half a pint of sack, a slice of the end of a lemon, with sugar to your taste; stir it gently over the fire, but do not let it boil, lest it curdle; serve it up with dry toast.

To make a BRANDY POSSET.

BOIL a quart of cream over a slow fire, with a stick of cinnamon in it; take it off to cool; beat the yolks of six eggs very well, and mix them with the cream; and nutmeg and sugar to your taste; set it over a slow fire, and stir it one way; when it is like a fine thin custard take it off, and pour it into your tureen or bowl, with a glass of brandy; stir it gently together, and serve it up with tea-wafers round it.

To make a LEMON POSSET.

GRATE the crumb of a penny-loaf very fine and put it into rather more than a pint of water, with half a lemon-peel grated, or sugar rubbed upon it to take out the essence; boil them toge-

ther till it looks thick and clear, then beat it very well. To the juice of half a lemon put in a pint of mountain wine, three ounces of Jordan almonds, and one ounce of bitter, beat fine, with a little orange flower-water, or French brandy, and sugar to your taste; mix it well and put it in your posset; serve it up in a tureen or bowl.—*N. B.* An orange posset is made the same way.

To make an ALMOND POSSET.

CUT the crumb of a penny-loaf very fine; pour a pint of boiling milk upon it; let it stand two or three hours, then beat it exceedingly well: add to it a quart of good cream, four ounces of almonds blanch'd, and beat as fine as possible, with rose-water; mix them all well together, and set them over a very slow fire, and boil them a quarter of an hour; then set it to cool, and beat the yolks of four eggs, and mix them with your cream; when it is cold, sweeten it to your taste; then stir it over a slow fire till it grows pretty thick, but do not let it boil, it will curdle; then pour it into a china bowl; when you send it to table put in three macaroons to swim on the top.—It is proper for top at supper.

To make a WINE POSSET.

TAKE a quart of new milk and the crumb of a penny-loaf, and boil them till they are soft; when you take it off the fire, grate in half a nutmeg, and sugar to your taste; then put it into a china-bowl, and put in it a pint of Lisbon wine

carefully, a little at a time, or it will make the curd hard and tough; serve it up with toast and butter upon a plate.

To make an ALE POSSET.

PUT a little white bread in a pint of good milk; set it over the fire; then warm a little more than a pint of good strong ale, with nutmeg and sugar to your taste; then put it in a bowl; when your milk boils, pour it upon your ale; let it stand a few minutes to clear, and the curd will rise to the top; then serve it up.

To mull WINE.

GRATE half a nutmeg into a pint of wine, and sweeten to your taste with loaf sugar; set it over the fire, and when it boils take it off to cool; beat the yolks of four eggs exceedingly well; add to them a little cold wine; then mix them carefully with your hot wine, a little at a time; then pour it backwards and forwards several times till it looks fine and bright; then set it on the fire, and heat a little at a time for several times till it is quite hot and pretty thick, and pour it backwards and forwards several times; then send it up in chocolate cups, and serve it up with dry toast cut in long narrow pieces.

To mull ALE.

TAKE a pint of good strong ale; put it into a saucepan, with three or four cloves, nutmeg and sugar to your taste; set it over the fire, when

it boils take it off to cool; beat the yolks of four eggs very well, and mix them with a little cold ale; then put it to your warm ale, and pour it in and out of your pan several times; then set it over a slow fire and heat it a little; then take it off again, and heat it two or three times till it is quite hot; then serve it up with dry toast.

To make mulled WINE.

BOIL a quart of new milk five minutes, with a stick of cinnamon, nut-meg, and sugar to your taste; then take it off the fire, and let it stand to cool; beat the yolks of six eggs very well, and mix them with a little cool cream, then mix them with your milk, and pour it backwards and forwards the same as you do mulled ale, and send it to table with a plate of biscuits.

To make BEEF TEA.

TAKE a pound of lean beef; cut it in very thin slices; put it into a jar, and pour a quart of boiling water upon it; cover it very close to keep in the steam; let it stand by the fire: It is very good for a weak constitution; it must be drank when it is milk-warm.

To make CHICKEN BROTH.

SKIN a small chicken, and split it in two, and boil one half in three half pints of water, with a blade or two of mace, and a small crust of white bread; boil it over a slow fire till it is reduced to

half the quantity ; pour it into a basin, and take off the fat, and send it up with a dry toast.

To make CHICKEN WATER.

SKIN half a fowl ; break the bones, and cut the flesh as thin as possible ; then put it into a jar, and pour a pint of boiling water upon it ; cover it close up, and set it by the fire for three hours, and it will be ready to drink.

To make MUTTON BROTH.

TAKE the scrag-end of a neck of mutton ; chop it into small pieces ; put it into a saucepan, and fill it with water ; set it over the fire, and when the scum begins to rise, take it clean off, and put in a blade or two of mace, a little French barley, or a crust of white bread to thicken it ; when you have boiled your mutton that it will shake to pieces, strain your broth through a hair-sieve, scum off the fat, and send it up with dry toast.

To make WHITE-WINE WHEY.

PUT a pint of skimmed milk, and half a pint of white wine into a basin ; let it stand a few minutes, then pour over it a pint of boiling water ; let it stand a little, and the curd will gather in a lump, and settle to the bottom ; then pour your whey into a china-bowl, and put in a lump of sugar, a sprig of balm, or a slice of lemon.

To make SCURVY-GRASS WHEY.

BOIL a pint of blue milk ; take it off to cool ; then put in two spoonfuls of the juice of scurvy-grass, and two spoonfuls of good old verjuice ; set it over the fire, and it will turn to a fine whey : it is very good to drink in the spring for the scurvy.

To make CREAM of TARTAR WHEY.

PUT a pint of blue milk over the fire ; when it begins to boil, put in two tea-spoonfuls of cream of tartar ; then take it off the fire, and let it stand till the curd settles to the bottom of the pan ; then pour it into a basin to cool, and drink it milk warm.

To make BARLEY-WATER.

TAKE two ounces of barley ; boil it in two quarts of water till it looks white, and the barley grows soft, then strain the water from the barley ; add to it a little currant-jelly or lemon.—*N. B.* You may put a pint more water to your barley, and boil it over again.

To make GROUT GRUEL.

BOIL half a pound of grouts in three pints of water or more, as you would have your gruel for thickness, with a blade or two of mace in it ; when your grouts are soft, put in white wine and sugar to your taste, then take it off the fire ; put to it a quarter of a pound of currants washed and picked ; put it in a china-bowl, with a toast of bread round it, cut in long narrow pieces.

To make SAGO GRUEL.

TAKE four ounces of sago ; give it a scald in hot water, then strain it through a hair-sieve and put it over the fire, with two quarts of water and a stick of cinnamon ; keep skimming it till it grows thick and clear ; when your sago is enough, take out the cinnamon, and put in a pint of red wine ; if you would have it very strong, put in more than a pint, and sweeten it to your taste ; then set it over the fire to warm, but do not let it boil after the wine is put in, it weakens the taste, and makes the color not so deep a red ; pour it into a tureen, and put in a slice of lemon when you are sending it to table. It is proper for a top dish for supper.

To make SAGO with MILK.

WASH your sago in warm water, and set it over the fire with a stick of cinnamon, and as much water as will boil it thick and soft ; then put in as much thick cream, or new milk, as will make it a proper thickness ; grate in half a nutmeg, sweeten it to your taste, and serve it up in a china-bowl or tureen.—It is proper for a top-dish for supper.

To make BARLEY GRUEL.

TAKE four ounces of pearl-barley ; boil it in two quarts of water, with a stick of cinnamon in it, till it is reduced to one quart ; add to it a little more than a pint of red wine, and sugar to your taste, with two or three ounces of currants washed and picked very clean.

To make WATER GRUEL.

TAKE one spoonful of oatmeal; boil it in three pints of water for an hour and a half, or till it is fine and smooth; then take it off the fire, and let it stand to settle; then pour it into a china-bowl, and add white wine, sugar, and nutmeg to your taste; serve it up hot, with a buttered toast upon a plate.

To make a sweet PANADA.

CUT all the crust off a penny-loaf, slice the rest very thin, and put it into a saucepan with a pint of water; boil it till it is very soft and looks clear; then put in a glass of sack or Madeira wine; grate in a little nutmeg, and put in a lump of butter, the size of a walnut, and sugar to your taste; beat it exceedingly fine, then put it in a deep soup-dish, and serve it up.—

N. B. You may leave out the wine and sugar, and put in a little good cream and a little salt, if you like it better.

To make CHOCOLATE.

SCRAPE four ounces of chocolate, and pour a quart of boiling water upon it; mill it well with a chocolate-mill, and sweeten it to your taste; give it a boil, and let it stand all night, then mill it again very well; boil it two minutes, then mill it till it will leave the froth upon the tops of your cups.

CHAP. XV.

Observations on WINES, CATSUP, and VINEGAR.

WINE is a very necessary thing in most families, and is often spoiled through mismanagement of putting together; for if you let it stand too long before you get it cold, and do not take great care to put your barm upon it in time, it summer-beams and blinks in the tub, so that it makes your wine fret in the cask, and will not let it fine; it is equally as great a fault to let it work too long in the tub, for that takes off all the sweetness and flavor of the fruit or flowers your wine is made from; so the only caution I can give, is to be careful in following the receipts, and to have your vessels dry; rince them with brandy, and close them up as soon as your wine has done fermenting.

To make LEMON WINE to drink like CITRON-WATER.

PARE five dozen of lemons very thin; put the peels into five quarts of French brandy, and let them stand fourteen days, then make the juice into a sirup with three pounds of single-refined sugar; when the peels are ready, boil fifteen gallons of water with forty pounds of single-refined sugar for half an hour, then put it into a tub; when cool add to it one spoonful of barm; let it work two days, then turn it and put in the brandy, peels, and sirup; stir them all together, and close up your cask; let

it stand three months ; then bottle it, and it will be pale, and as fine as any citron-water ; it is more like cordial than wine.

To make LEMON WINE a second way.

TO one gallon of water put three pounds of powder-sugar ; boil it a quarter of an hour ; scum it well, then pour it on the rinds of four lemons pared very thin ; make the juice into a thick sirup with half a pound of the above sugar ; take a slice of bread toasted, and spread on it a spoonful of new barm ; put it in the liquor when lukewarm, and let it work two days ; then turn it into your cask, and let it stand three months, and then bottle it.

To make ORANGE WINE.

TO ten gallons of water add twenty-four pounds of lump sugar ; beat the whites of six eggs very well, and mix them when the water is cold, then boil it an hour ; skim it very well ; take four dozen of the roughest and largest Seville oranges you can get ; pare them very thin ; put them into a tub, and put the liquor on boiling hot, and when you think it is cold enough, add to it three or four spoonfuls of new yeast, with the juice of the oranges, and half an ounce of cochineal beat fine, and boiled in a pint of water ; stir it all together, and let it work four days ; then put it in the cask, and in six weeks time bottle it for use.

To make ORANGE WINE a second way.

TO ten gallons of water add twenty-seven pounds of lump-sugar ; boil it one hour ; skim

it all the time ; then take the peels of five dozen of oranges pared very thin ; put them in a tub ; when you take the liquor off the fire, pour it upon them ; and when it is almost cold, add to it three spoonfuls of good yeast and free from being bitter, with the juice of all your oranges ; let it work two or three days ; stir it twice a-day ; then put it into a barrel with one quart of mountain-wine, and four ounces of the sirup of citron ; stir it well in the liquor ; leave the barrel open till it has done working, then close it well up ; let it stand six weeks, and bottle it.

To make ORANGE WINE a third way.

TAKE six gallons of water, fifteen pounds of powder-sugar, and the whites of six eggs well beat ; boil them all three quarters of an hour, and skim it well ; when it is cold for working, take six spoonfuls of good yeast and six ounces of the sirup of lemons ; mix them well, and add it to the liquor, with the juice and peel of fifteen oranges ; let it work two days and one night, then turn it, and in three months bottle it.

To make SMYRNA RAISIN WINE.

TO one hundred of rasins put twenty gallons of water ; let it stand fourteen days, then put it into your cask ; when it has been in six months, add to it one gallon of French Brandy, and when it is fine, then bottle it.

To make ELDER RASIN WINE.

TO every gallon of water put six pounds of Malaga raisins shred small ; put them into a ves-

sel; pour the water on them boiling hot, and let it stand nine days, stirring it twice every day; get the elder-berries when full ripe; pick them off the stalks; put them into an earthen pot, and set them in a moderate oven all night; then strain them through a coarse cloth, and go to every gallon of liquor, add one quart of this juice; stir it well together, then toast a slice of bread, and spread three spoonfuls of yeast on both sides, and put it in your wine, and let it work a day or two; then turn it into your cask; fill it up as it works over; when it has done working, close it up, and let it stand one year.

To make RAISIN WINE another way.

BOIL ten gallons of spring-water one hour; when it is milk-warm to every gallon add six pounds of Malaga raisins, clear picked and half-chopped; stir it up together twice a day for nine or ten days; then run it through a hair-sieve, and squeeze the raisins well with your hands, and put the liquor into your barrel; bung it close up, and let it stand three months, and then bottle it.

To make GINGER WINE.

TAKE four gallons of spring-water and seven pounds of Lisbon-wine; boil it a quarter of an hour, and keep skimming it well; when the liquor is cold, squeeze in the juice of two lemons; then boil the peel with two ounces of ginger in three pints of water one hour; when it is cold put it all together into a barrel, with

two spoonfu's of yeast, a quarter of an ounce of isinglass beat very thin, and two ounces of jar raisins; then close it up, and let it stand seven weeks; then bottle it: the best season to make it is the spring.

To make PEARL GOOSEBERRY WINE.

TAKE as many of the best pearl gooseberries, when ripe, as you please; bruise them with a wooden pestle in a tub, and let them stand all night, then press and squeeze them through a hair-sieve; let the liquor stand seven or eight hours; then pour it clear from the sediments, and to every three pints of liquor add a pound of double-refined sugar, and stir it about till it is melted; then put to it five pints of water, and two pounds more of sugar; then dissolve half an ounce of isinglass in a pint of the liquor that has been boiled; put all in your cask; stop it well up for three months, then bottle it, and put in every bottle a lump of double-refined sugar.—This is excellent wine.

To make GOOSEBERRY WINE a second way.

TO a gallon of water put three pounds of lump-sugar; boil it a quarter of an hour, and scum it very well; then let it stand till it is almost cold, and take four quarts of gooseberries when full ripe, bruise them in a marble mortar, and put them in your vessel; then pour in the liquor, and let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a

pint of brandy two days; strain the wine thro' a flannel bag into a cask, then beat the isinglass in a marble mortar with five whites of eggs; then whisk them together half an hour, and put it in the wine, and beat them all together; close up your cask and put clay over it; let it stand six months, then bottle it off for use; put in each bottle a lump of sugar and two raisins of the sun; this is a very rich wine, and when it has been kept in the bottles two or three years will drink like Champagne.

To make BLACKBERRY WINE.

GATHER your berries when they are full ripe; take twelve quarts, and crush them with your hand; boil six gallons of water with twelve pounds of brown-sugar a quarter of an hour; scum it well, then pour it on the blackberries, and let it stand all night, then strain it through a hair-sieve; put into your cask six pounds of Malaga raisins a little cut, then put the wine into the cask with one ounce of isinglass, which must be dissolved in a little cider; stir it all up together, close it up, and let it stand six months, and then bottle it.

To make RASPBERRY WINE.

GATHER your raspberries when full ripe and quite dry; crush them directly and mix them with sugar, it will preserve the flavor, which they would lose in two hours; to every quart of raspberries put a pound of fine powder-sugar,

when you have got the quantity you intend to make, to every quart of raspberries add two pounds more of sugar, and one gallon of cold water; stir it well together, and let it ferment three days, stirring it five or six times a day; then put it in your cask, and for every gallon, put in two whole eggs; take care they are not broke in putting them in; close it up, and let it stand three months, then bottle it.

N. B. If you gather the berries when the sun is hot upon them, and be quick in making your wine, it will keep the virtue in the raspberries, and make the wine more pleasant.

To make RED CURRANT WINE.

GATHER the currants when full ripe; strip them from the stems, and squeeze out the juice; to one gallon of the juice, put two gallons of cold water, and two spoonfuls of yeast, and let it work two days; then strain it through a hair-sieve, at the same time put one ounce of isinglass to steep in cider, and to every gallon of liquor add three pounds of loaf-sugar; stir it well together; put it in a good cask: to every ten gallons of wine put two quarts of brandy; mix them exceedingly well in your cask; close it well up; let it stand four months, then bottle it.

To make CURRANT WINE another way.

TAKE an equal quantity of red and white currants; bake them an hour in a moderate oven, then squeeze them through a coarse cloth; what

water you intend to use have ready boiling; and to every gallon of water put in one quart of juice and three pounds of loaf-sugar; boil it a quarter of an hour; scum it well, then put it in a tub; when cool toast a slice of bread and spread on both sides two spoonfuls of yeast, and let it work three days; stir it three or four times a-day, then put it into a cask, and to every ten gallons of wine add a quart of French brandy, and the whites of ten eggs well beat; make the cask close up, and let it stand three months, then bottle it. *N. B.* This is a pale wine, but it is a very good one for keeping, and drinks pleasant.

To make SYCAMORE WINE.

TAKE two gallons of the sap and boil it half an hour, then add to it four pounds of fine powder-sugar; beat the whites of three eggs to a froth, and mix them with the liquor, but if it be too hot it will poach the eggs; scum it very well, and beat it half an hour, then strain it through a hair-sieve, and let it stand till next day, then pour it clean from the sediments; put half a pint of good yeast to every twelve gallons; cover it close up with blankets till it is white over, then put it into the barrel, and leave the bung-hole open till it has done working, then close it well up; let it stand three months, then bottle it; the fifth part of the sugar must be loaf, and if you like raisins, they are a great addition to the wine.—*N. B.* You may make birch-wine the same way.

To make BIRCH WINE a second way.

BOIL twenty gallons of birch-water half an hour, then put in thirty pounds of bastard sugar; boil your liquor and sugar three quarters of an hour, and keep scumming it all the while; then pour it into a tub, and let it stand till it is quite cold; add to it three pints of yeast, stir it three or four times a-day for four or five days, then put it into a cask, with two pounds of Malaga raisins, one pound of loaf-sugar, and half an ounce of isinglass, which must be dissolved in part of the liquor; then put to it one gallon of new ale that is ready for tunning, work it very well in the cask five or six days, then close it up, let it stand a year, and then bottle it off.

To make WALNUT WINE.

TO every gallon of water put two pounds of brown sugar and one pound of honey; boil them half an hour, and take off the scum; put into the tub a handful of walnut leaves to every gallon, and pour the liquor upon them; let it stand all night, then take out the leaves, and put in half a pint of yeast, and let it work fourteen days; beat it four or five times a day, which will take off the sweetness, then stop up the cask, and let it stand six months.—This is a good wine against consumptions, or any inward complaints.

To make COWSLIP WINE.

TO two gallons of water add two pounds and a half of powder-sugar; boil it half an hour,

and take off the scum as it rises, then pour it into a tub to cool, with the rind of two lemons; when it is cold, add four quarts of cowslip-flowers to the liquor, with the juice of two lemons; let it stand in the tub two days, stirring it every two or three hours, and then put it into the barrel, and let it stand three weeks or a month, then bottle it, and put a lump of sugar into every bottle.—*N. B.* It makes the best and strongest wine to have only the tops of the pips.

A second way to make COWSLIP WINE.

BOIL twelve gallons of water a quarter of an hour; then add two pounds and a half of loaf-sugar to every gallon of water; then boil it as long as the scum rises till it clears itself; when almost cold, pour it into a tub, with one spoonful of yeast; let it work one day, then put in thirty-two quarts of cowslip-flowers, and let it work two or three days; then put it all into a barrel, with the parings of twelve lemons, the same of oranges; make the juice of them into a thick sirup, with two or three pounds of loaf-sugar; when the wine has done working, add the sirup to it, then stop up your barrel very well; let it stand two or three months, and then bottle it.

To make ELDER-FLOWER WINE.

TAKE the flower of elder, and be careful that you do not let any stalks in; to every quart of flowers put one gallon of water and three pounds of loaf-sugar; boil the water and sugar a quarter of an hour, then put it on the flowers;

let it work three days, then strain the wine thro' a hair-sieve, and put it into a cask: to every ten gallons of wine add one ounce of isinglass dissolved in cider, and six whole eggs; close it up, let it stand six months, and then bottle it.

To make BALM WINE.

TAKE nine gallons of water to forty pounds of sugar; boil it gently for two hours; scum it well, then put it into a tub to cool; then take two pounds and a half of the tops of balm; bruise it, and put it into a barrel with a little new yeast, and when the liquor is cold pour it on the balm; stir it well together, and let it stand twenty-four hours, and keep stirring it often; then close it up, and let it stand six weeks; then rack it off, and put a lump of sugar into every bottle; cork it well, and it will be better the second year than the first,—*N. B.* Clary wine is made the same way.

To make IMPERIAL WATER.

PUT two ounces of cream of tartar into a large jar, with the juice and peels of two lemons; pour on them seven quarts of boiling water; when it is cold, clear it through a gauze-sieve, sweeten it to your taste, and bottle it. It will be fit to use the next day.

To cure acid RAISIN WINE.

THE following ingredients must be proportioned to the degrees of acidity or sourness; if but small, you must use less; if a stronger acid, a larger quantity; it must be proportioned to the quantity of wine, as well as the degree of acidity

or sourness; be sure that the cask be near full before you apply the ingredients, which will have this good effect, the acid part of the wine will rise to the top immediately, and issue out at the bung-hole; but if the cask be not full, the part that should fly off will continue in the cask, and weaken the body of the wine; but if your cask be full, it will be ready to have a body laid on it in three or four days time. I shall here proportion the ingredients for a pipe, supposing it to be quite acid, that is, just recoverable. Take two gallons of skimmed milk, and two ounces of isinglass; boil then a quarter of an hour; strain the liquor, and let it stand until it is cold, then break it well with your whisk; add to it two pounds of alabaster, and three pounds of whitening; stir them well up together; then put in an ounce of salt of tartar; mix by degrees a little of the wine with it, so as to dissolve it to a thin liquor; put these in your cask, and stir it well with a paddle, and it will immediately discharge the acid part from it as before mentioned; when it has done fermenting, bung it up for three days, then rack it off, and you will find part of its body gone off by the strong fermentation; to remedy this, you must lay a fresh body on, in proportion to the degree to which it hath been lowered by the above method, always having a special care not to alter its flavor, and this must be done with clarified sugar, for no fluid will agree with it, but what will make it thinner, or confer its own taste, therefore the following is the best method for performing it: To lay a fresh body on wine, take three quarters of a

hundred of brown sugar, and put it into your copper, then put in a gallon of lime-water to keep it from burning; stir it all the while till it boils; then mash three eggs and shells all together; add them to the sugar, and keep stirring it about, and as the scum or filth arises take it off very clean; then put it in your can, and let it stand till it is cold before you use it; then break it with your whisk by degrees, with about ten gallons of the wine, and apply it to the pipe; work it with the paddle an hour; then put a quart of stum-forcing to it, which will unite their bodies, and make it fine and bright.

To make STUM.

TAKE a five-gallon cask that has been well soaked in water; set it to drain; then take a pound of roll-brimstone and melt it in a ladle; put as many rags to it as will soak up the melted brimstone; burn all those rags in the cask; cover the bung-hole, but let it have a little air, so that it will keep burning; when it is burnt out, put to it three gallons of the strongest cider, and one ounce of common alum pounded; mix it with the cider in the cask, and roll it about five or six times a-day for ten days; then take out the bung, and hang the remainder of the rags on a wire in the cask, as near the cider as possible, and set them on the fire as before; when it is burnt out, bung the cask close, and roll it well about three or four times a-day for two days; then let it stand seven or eight days, and this liquor will be so strong as to affect your eyes by looking at it. When you force a pipe of wine, take a quart

of this liquor; beat half an ounce of isinglass, and pull it in small pieces; whisk it together, and it will dissolve in four or five hours; break the jelly with your whisk; add a pound of alabaster to it, and dissolve it in a little of the wine, then put it in the pipe and bung it close up, and in a day's time it will be fine and bright.

To refine MALT LIQUOR.

TO cure a hogshead of sour ale:—Take two ounces of isinglass; dissolve it in two quarts of new ale, and set it all night by the fire; then take two pounds of coarse brown sugar, and boil it in a quart of new wort a quarter of an hour; then put it into a pail with two gallons of new ale out of the kear; whisk the above ingredients very well for an hour or more, till it be all of a white froth; beat very fine one pound of plaster of Paris, and put it into the cask, with the fermentation, and whisk it very well for half an hour in your cask, with a strong wand, until you have brought all the filth and sediments from the bottom of your cask, and it will look white; if your cask be not full, fill it up with new ale, and the fermentation will have this good effect; the acid part of the ale will rise to the top immediately, and issue out at the bung-hole; but if the cask be not full, the part that should fly out will continue in, and weaken the body of the ale; be sure you do not fail filling up your cask four or five times a-day until it has done working, and till the sourness or white muddy part is gone; and when it begins to look like new-tunned ale,

put in a large handful of spent hops, close it up, and let it stand six weeks; if it be not fine, and cream like bottled ale, let it stand a month longer, and it will drink brisk like bottled ale; this is an excellent method, and I have used it to ale that has been both white and sour, and never found it to fail. If you have any malt that you suspect is not good, save out two gallons of wort, and a few hours before you want it add to it half a pint of barm, and when you have tunned your drink into the barrel, and it hath quite done working, make the above fermentation; and when you have put it into the barrel, whisk it very well for half an hour, and it will set your ale on working afresh; and when the two gallons are worked quite over, keep filling up your barrel with it four or five times a-day and let it work four or five days; when it has done working close it up: if the malt has got any bad smack or taste, or be of a fluid nature, this will take it off.

To make SACK MEAD.

TO every gallon of water add four pounds of honey; boil it three quarters of an hour, and scum it as before: to each gallon, add half an ounce of hops, then boil it half an hour, and let it stand till the next day; then put it in your cask, and to thirteen gallons of the above liquor add a quart of brandy or sack; let it be lightly closed till the fermentation is quite done, then make it up very close; if it be a large cask, let it stand a year before you bottle it.

To make COWSLIP MEAD.

TO fifteen gallons of water put thirty pounds of honey ; boil it till one gallon is wasted ; scum it, then take it off the fire ; have ready sixteen lemons cut in halves ; take a gallon of the liquor and put it to the lemons ; put the rest of the liquor into a tub, with seven pecks of cowslips, and let them stand all night, then put it in the liquor with the lemons, eight spoonfuls of new yeast, and a handful of sweetbrier ; stir them all well together, and let it work three or four days ; then strain it and put it in your cask, and in six months time you may bottle it.

To make WALNUT MEAD.

TO every gallon of water put three pounds and a half of honey ; boil them together three quarters of an hour ; to every gallon of liquor put about two dozen of walnut-leaves ; pour your liquor boiling hot upon them ; let them stand all night, then take the leaves out and put in a spoonful of yeast, and let it work two or three days ; then make it up ; let it stand three months, and then bottle it.

To make OZYAT.

BLANCH a pound of sweet almonds, and the same of bitter ; beat them very fine, with six spoonfuls of orange-flower water ; take three ounces of the four cold seeds, if you beat the almonds ; but if you do not beat them, you must take six ounces of the four cold seeds ; then, with two quarts of spring-water, rub your pounded

seeds and almonds six times through a napkin; then add four pounds of treble-refined sugar; boil it to a thin sirup; skim it well, and when it is cold bottle it.

To make OZYAT a second way.

BOIL two quarts of milk with a stick of cinnamon in it; let it stand to be quite cold; then blanch two ounces of the best sweet almonds, and about ten or twelve bitter almonds; pound them together in a marble mortar with a little rose water; then mix them well with the milk; sweeten it to your taste, and give it one boil; strain it through a very fine sieve till it is quite smooth and free from almonds. Send it up in ozyat glasses with handles, and quite cold; take great care you do not boil it too much, and that the almonds do not turn to oil.

LEMONADE for the same use.

TO one quart of boiled water add the juice of six lemons; rub the rinds of the lemons with loaf-sugar to your own taste; when the water is near cold mix the juice and sugar with it, then bottle it for use.

To make LEMONADE a second way.

PARE six or eight large lemons; put the peels into a pint of water; give them a boil; when cold squeeze your lemons into it, and put in one pound of sugar; then strain it through a lawn-sieve to as much water as will make it

pleasant; just before you send it up, put in a pint of white wine, and the juice of an orange, if you like it.

To make LEMONADE a third way.

TAKE the rinds of six lemons pared very thin, and put them in a pan, with about twelve ounces of sugar, and a quart of pump-water, made not too hot; let it stand all night, then squeeze the juice of your lemons into it, with one spoonful of orange-flower water, and run it through a bag till it looks clear.

To make a rich ACID for PUNCH.

TAKE red currants, and strain them as you do for jellies; take a gallon of the juice; put to it two quarts of new milk; crush pearl gooseberries when full ripe, and strain them through a coarse cloth; add two quarts of the juice, and three pounds of double-refined sugar, three quarts of rum and two of brandy, one ounce of isinglass dissolved in part of the liquor, mix it all up together, and put it into a little cask; let it stand six weeks, and then bottle it for use. It will keep many years, and save much fruit.

To make ORANGE JUICE to keep.

SQUEEZE your oranges into a pan, then strain them through a very coarse sieve, after that through a very fine sieve; measure your juice, and to every pint put a pound of fine loaf-sugar; let it stand together all night covered over, then take off the scum; stir it well in the

pan, and put it in dry pint bottles; put in a spoonful of brandy; after they are filled tie it over the cork with leather; if you do not choose to put spirits in, a little oil will do, to be taken off clean before you use it; keep it in a dry place, and it will be good for two years. The pulp that will be in your fine sieve will make marmalade.

To make SHRUB.

TAKE a gallon of new milk; put to it two quarts of red wine; pare six lemons and four Seville oranges very thin, put in the rinds, and the juice of twelve of each sort, two gallons of rum and one of brandy; let it stand twenty-four hours; add to it two pounds of double-refined sugar, and stir it well together; then put it in a jug; cover it close up, and let it stand a fortnight; then run it through a jelly-bag, and bottle it for use.

To make SHERBET.

TAKE nine Seville oranges and three lemons, grate off the yellow rinds, and put the raspings into a gallon of water, and three pounds of double-refined sugar, and boil it to a candy-height; then take it off the fire, and put in the juice the pulp of the above, and keep stirring it until it is almost cold; then put it into a pot for use.

To make fine SHERBET a second way.

PARE four large lemons, and boil the peels in six quarts of water and a little ginger cut fine;

boil them a quarter of an hour; then add to it three pounds of sugar, and when it is cold put in the juice of the lemons and strain it, and it is fit for use.

To make SHERBET a third way.

TAKE twelve quarts of water and six pounds of Malaga raisins; slice six lemons into it, with one pound of powder-sugar; put them all together into an earthen-pan; let it stand three days, stirring it three times a-day; then take them out, and let them drain in a flannel-bag, then bottle it; do not fill the bottles too full, lest they burst. It will be fit to drink in about a fortnight.

To make RASPBERRY BRANDY.

GATHER the raspberries when the sun is hot upon them; and as soon as ever you have got them, to every five quarts of raspberries put one quart of the best brandy; boil a quart of water five minutes with a pound of double refined sugar in it, and pour it boiling hot on the berries; let it stand all night, then add nine quarts more brandy; stir it about very well, put it in a stone-bottle, and let it stand a month or six weeks; when fine, bottle it.

To make BLACK-CHERRY BRANDY.

TAKE out the stones of eight pounds of black cherries, and put on them a gallon of the best brandy; bruise the stones in a mortar, then put them in your brandy; cover them up close, and

let them stand a month or six weeks; then pour it clear from the sediments, and bottle it.

To make ORANGE BRANDY.

PARE eight oranges very thin, and steep the peels in a quart of brandy forty-eight hours in a close pitcher; then take three pints of water and three quarters of a pound of loaf-sugar; boil it until it is reduced to half the quantity; then let it stand till it is cold; then mix it with the brandy; let it stand fourteen days, and then bottle it.

To make ALMOND SHRUB.

TAKE three gallons of rum or brandy, three quarts of orange juice, the peels of three lemons, three pounds of loaf-sugar; then take four ounces of bitter almonds, blanch and beat them fine, mix them in a pint of milk, then mix them well together; let it stand an hour to curdle; run it through a flannel bag several times, till it is clear, then bottle it for use.

To make CURRANT SHRUB.

PICK your currants clean from the stalks when they are full ripe, and put twenty-four pounds into a pitcher, with two pounds of single-refined sugar; close the jug well up, and put it into a pan of boiling water till they are soft; then strain them through a jelly-bag, and to every quart of juice put one quart of brandy, a pint of red wine, one quart of new milk, a pound of double-refined sugar, and the whites of two eggs well beat; mix them all together, and cover them

close up two days ; then run it through a jelly-bag, and bottle it for use.

To make WALNUT CATSUP.

TAKE green walnuts before the shell is formed, and grind them in a crab-mill, or pound them in a marble-mortar ; squeeze out the juice through a coarse cloth ; put to every gallon of juice one pound of anchovies, one pound of bay-salt, four ounces of Jamaica pepper, two of long, and two of black pepper, of mace, cloves, and ginger, each one ounce, and a stick of horse-radish ; boil all together till reduced to half the quantity ; put it in a pot, and when cold bottle it ; it will be ready in three months.

[*To make WALNUT CATSUP another way.*

PUT your walnuts in jars ; cover them with cold strong ale-alegar ; tie them close for twelve months ; then take the walnuts out from the alegar, and put to every gallon of the liquor two heads of garlic, half a pound of anchovies, one quart of red wine, one ounce of mace, one of cloves, one of long, one of black, and one of Jamaica pepper, with one of ginger ; boil them all in the liquor till it is reduced to half the quantity ; the next day bottle it for use ; it is good in fish-sauce, or stewed beef. In my opinion it is an excellent catsup, for the longer it is kept the better it is. I have kept it five years, and it was much better than when first made. *N. B.* You may find how to pickle the walnuts

you have taken out, amongst the other pickles.

To make MUM CATSUP.

TO a quart of old mum put four ounces of anchovies, of mace and nutmegs sliced one ounce, and of cloves and black pepper half an ounce; boil it till it is reduced one-third; when cold bottle it for use.

To make a CATSUP to keep seven years.

TAKE two quarts of the oldest strong-beer you can get; put to it one quart of red wine, three quarters of a pound of anchovies, three ounces of shalots peeled, half an ounce of mace, the same of nutmegs, a quarter of an ounce of cloves, and three large races of ginger cut in slices; boil all together over a moderate fire till one-third is wasted; the next day bottle it for use; it will carry to the East-Indies.

To make MUSHROOM CATSUP.

TAKE the full-grown flaps of mushrooms; crush them with your hands; throw a handful of salt into every peck of mushrooms, and let them stand all night; then put them into stew-pans, and set them in a quick oven for twelve hours, and strain them through a hair-sieve; to every gallon of liquor put of cloves, Jamaica, black pepper, and ginger, one ounce of each, and half a pound of common salt; set it on a slow fire, and let it boil till half the liquor is wasted away; then put it in a clean pot; when cold bottle it for use.

To make MUSHROOM POWDER.

TAKE the thickest large buttons you can get, peel them, cut off the rotten end, but do not wash them, spread them separately on pewter-dishes, and set them in a slow oven to dry; let the liquor dry up into the mushrooms, it makes the powder stronger; and let them continue in the oven till you find they will powder; then beat them in a marble-mortar, and sift them through a fine sieve, with a little Chyan pepper and pounded mace; bottle it, and keep it in a dry closet.

To make TARRAGON VINEGAR.

TAKE tarragon just as it is going into bloom, strip off the leaves, and to every pound of leaves put a gallon of strong white-wine vinegar into a strong jug, to ferment for a fortnight, then run it through a flannel bag; to every four gallons of vinegar, put half an ounce of isinglass dissolved in cider, mix it well with vinegar, then put it into large bottles, and let it stand one month to refine; then rack it off, and put it into pint bottles for use.

To make ELDER FLOWER VINEGAR.

TO every peck of the peeps of elder-flowers put two gallons of strong ale-alegar, and set it in the sun in a stone-jug for a fortnight; then filtre it through a flannel bag; when you bottle it, put it in small bottles, it keeps the flavor much better than large ones.—Be careful you do not drop any stalks among the peeps.—It

makes a pretty mixture on a side-table, with tarragon vinegar, lemon-pickle, &c.

To make GOOSEBERRY VINEGAR.

TAKE the ripest gooseberries you can get; crush them with your hands in a tub; to every peck of gooseberries put two gallons of water; mix them well together, and let them work for three weeks; stir them up three or four times a-day; then strain the liquor through a hair-sieve, and put to every gallon a pound of brown sugar, a pound of treacle, a spoonful of fresh barm, and let it work three or four days in the same tub well washed; run it into iron-hooped barrels, and let it stand twelve months; then draw it into bottles for use.—This far exceeds any white-wine vinegar:

To make SUGAR VINEGAR.

PUT nine pounds of brown-sugar to every six gallons of water; boil it for a quarter of an hour, then put it into a tub lukewarm; put to it a pint of new barm; let it work for four or five days; stir it up three or four times a-day; then run it into a clean barrel iron-hooped, and set it full in the sun: if you make it in February it will be fit for use in August; you may use it for most sorts of pickles, except mushrooms and walnuts.

CHAP. XVI.

Observations on PICKLING.

PICKLING is a very useful thing in a family ; but it is often ill managed, or at least made to please the eye by pernicious things, which is the only thing that ought to be avoided, for nothing is more common than to green pickles in a brass pan, for the sake of having them a good green, when at the same time they will green as well by heating the liquor, and keeping them in a proper heat upon the hearth, without the help of brass, or verdigris of any kind ; for it is poison to a great degree, and nothing ought to be avoided more than using brass or copper that is not well-tinned ; but the best way, and the only caution I can give, is to be very particular in keeping the pickles from any thing of that kind, and follow strictly the direction of your receipts, as you will find receipts for any kind of pickles without being put in salt and water at all, and greened only by pouring your vinegar hot upon them, and it will keep them a long time.

To pickle CUCUMBERS.

TAKE the smallest cucumbers you can get, and as free from spots as possible ; put them into a strong salt and water for nine or ten days, or till they are quite yellow, and stir them twice a-day at least, or they will scum over and grow soft ; when they are thoroughly yellow, pour the

water from them and cover them with plenty of vine-leaves; set your water over the fire when it boils; pour it upon them, and set them on the hearth to keep warm; when the water grows cool, make it boiling hot again, and pour it upon them; keep doing so till you see they are a fine green, which will be in four or five times; be sure you keep them well covered with vine-leaves, a cloth and dish over the top, to keep in the steam, it helps to green them sooner; when they are greened, put them into a hair sieve to drain, then make a pickle for them; to every two quarts of white-wine vinegar put half an ounce of mace, and ten or twelve cloves, one ounce of ginger cut in slices, the same of black pepper, and a handful of salt; boil them all together five minutes, then pour it hot upon your pickles, and tie them down with a bladder for use.—*N. B.* You may pickle them with ale vinegar, or distilled vinegar; if you use vinegar, it must not be boiled; you may add three or four cloves of garlic or shalots; they are very good for keeping the pickle from caning.

To pickle CUCUMBERS a second way.

GATHER your cucumbers on a dry day, and put them into a narrow-topped pitcher; put to them a head of garlic, a few white mustard-seeds, and a few blades of mace, half an ounce of black pepper, the same of long pepper and ginger, and a good handful of salt into your vinegar; pour it upon your cucumbers boiling hot, set them by the fire, and keep them warm

for three days, and boil your alegar once every day; keep them close covered till they are a good green, and then tie them down with a leather, and keep them for use.

To pickle CUCUMBERS in slices.

GET your cucumbers large, before the seeds are ripe; slice them a quarter of an inch thick; then lay them on a hair-sieve, and betwixt every layer put a shalot or two; throw on a little salt; let them stand four or five hours to drain, then put them in a stone jar; take as much strong ale alegar as will cover them; boil it five minutes, with a blade or two of mace, a few white pepper-corns, a little ginger sliced, and some horse-radish scraped; then pour it boiling hot upon your cucumbers; let them stand till they are cold, do so for three times more; let it grow cold betwixt every time; then tie them down with a bladder for use.

To pickle MANGOES.

TAKE the largest cucumbers you can get before they are too ripe or yellow at the ends; then cut a piece out of the side, and take out the seeds with an apple-scraper, or a tea-spoon, and put them in a very strong salt and water for eight or nine days, or till they are very yellow; stir them well two or three times each day; then put them into a brass-pan, with a large quantity of vine-leaves both under and over them, beat a litte roche-alum very fine, and

put it in the salt and water that they came out of; pour it upon your cucumbers, and set it upon a very slow fire, for four or five hours, till they are a pretty green; then take them out, and drain them on a hair-sieve; when they are cold, put to them a little horse-radish, then mustard-seed, two or three heads of garlic, a few pepper-corns; slice a few green cucumbers in small pieces, then horse-radish, and the same as before mentioned, till you have filled them; then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest the same way; have ready your pickle; to every gallon of alegar put one ounce of mace, the same of cloves, two ounces of ginger sliced, the same of long pepper, black pepper, Jamaica pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices; boil them five minutes in the alegar, then pour it upon your pickles; tie them down, and keep them for use.

To pickle CODLINGS.

GET your codlings when they are the size of a large French walnut; put a good deal of vine leaves in the bottom of a brass pan; then put in your codlings; cover them very well with vine leaves, and set them over a very slow fire till you can peel the skins off; then take them carefully up in a hair-sieve, and peel them with a pen-knife, and put them into the same pan again with the vine leaves and water as before; cover them close, and set them

over a slow fire till they are a fine green, then drain them through a hair-sieve, and when they are cold put them into distilled vinegar; pour a little meat-oil on the top, and tie them down with a bladder.

To pickle KIDNEY-BEANS.

GET your beans when they are young and small; then put them into a strong salt and water for three days; stir them up two or three times each day; then put them into a brass-pan, with vine leaves both under and over them; pour on the same water that they came out of; cover them close, and set them over a very slow fire till they are a fine green, and put them into a hair-sieve to drain, and make a pickle for them of white-wine vinegar, or fine ale-alegar; boil it five or six minutes, with a little mace, Jamaica pepper, long pepper, and a race or two of ginger sliced; then pour it hot upon the kidney-beans, and tie them down with a bladder.

To pickle SAMPHIRE.

WASH your samphire very well in sour small beer; then put it into a large brass pan; dissolve a little bay-salt, and twice the quantity of common salt in sour beer, then fill up your pan with it, cover it close, and set it over a slow fire till it is a fine green; then drain it through a sieve, and put it into jars; boil as much sugar-vinegar or white-wine vinegar, with a race or two of ginger, and a few pepper-corns, as will cover it; then pour it hot upon your samphire, and tie it well down.

To pickle WALNUTS black.

GATHER your walnuts when the sun is hot upon them, and before the shell is hard, which you may know by running a pin into them; then put them in a strong salt and water for nine days, and stir them twice a day, and change the salt and water every three days; then put them in a hair-sieve, and let them stand in the air till they turn black; then put them into strong stone jars, and pour boiling alegar over them; cover them up, and let them stand till they are cold; then boil the alegar three times more, and let it stand till it is cold betwixt every time; tie them down with paper and a bladder over them, and let them stand two months, then take them out of the alegar, and make a pickle for them; to every two quarts of alegar put half an ounce of mace, the same of cloves, one ounce of black pepper, the same of Jamaica pepper, ginger, and long pepper, and two ounces of common salt; boil it ten minutes, pour it hot upon your walnuts, and tie them down with a bladder and paper over it.

A second way to pickle WALNUTS black.

WHEN you have got your walnuts as before, put them into a strong cold alegar, with a good deal of salt in it; let them stand three months, then pour off the alegar, and boil it with a little more salt in it; then pour it upon your walnuts, and let them stand till they are cold; make it hot again, and pour it upon your walnuts, and

do so till they are black ; then put them into a hair-sieve, and make a pickle for them the same way as above: keep them in strong stone jars, and they will be fit for use in a month or six weeks time.

To pickle WALNUTS an olive color.

GATHER your walnuts, and put them in a strong ale-alegar, and tie them down with a bladder and paper over it, to keep out the air, and let them stand twelve months; then take them out of that alegar, and make a pickle for them of strong alegar, and to every quart put half an ounce of Jamaica pepper, the same of long-pepper, a quarter of an ounce of mace, the same of cloves, one head of garlic, and a little salt; boil them all together five or six minutes, then pour it upon your walnuts; when it is cold, heat it again three times, then tie them down with a bladder and paper over it; they will keep several years, without either turning color or growing soft, if your alegar be good. *N. B.* You may make exceedingly good catsup of the alegar that comes from the walnuts, by adding a pound of anchovies, one ounce of cloves, the same of long and black pepper, one head of garlic, and half a pound of common salt to every gallon of alegar; boil it till it is half reduced away, and scum it very well; then bottle it for use, and it will keep a long time.

To pickle WALNUTS.

TAKE the largest French walnuts ; pare them till you can see the white appear, but take great care you do not cut it too deep, it will make them full of holes ; put them into salt and water as you pare them, or they will turn black ; when you have pared them all, have ready a saucepan well tinned, full of boiling water, with a little salt ; then put in your walnuts, and let them boil five minutes very quick ; then take them out, and spread them betwixt two clean cloths ; when they are cold put them into wide-mouthed bottles, and fill them up with distilled vinegar, and put a blade or two of mace, and a large tea spoonful of eating oil into every bottle ; the next day cork them well, and keep them in a dry place.

To pickle WALNUTS green.

TAKE the large double or French walnuts, before the shells are hard ; wrap them singly in vine leaves ; put a few vine leaves in the bottom of your jar ; fill it near full with your walnuts ; take care that they do not touch one another ; put a good many leaves over them, then fill your jar with good alegar ; cover them close, that the air cannot get in ; let them stand for three weeks, then pour the alegar from them ; put fresh leaves in the bottom of another jar ; take out your walnuts, and wrap them separately in fresh leaves as quick as possibly you can ; put them into your jar with a good many leaves over them,

then fill it with white-wine vinegar; let them stand three weeks; pour off your vinegar, and wrap them up as before with fresh leaves at the bottom and top of your jar; take fresh white-wine vinegar; put salt into it till it will bear an egg add to it mace, cloves, nutmeg, and garlic if you choose it; boil it about eight minutes, then pour it on your walnuts; tie them close with paper and a bladder, and set them by for use.—Be sure to keep them always covered; when you take any out for use, what is left must not be put in again, but have ready a fresh jar, with boiling vinegar and salt, to put them in.

To pickle BARBERRIES.

GET your barberries before they are too ripe; pick out the leaves and dead stalks, then put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder.—*N. B.* When you see your barberries scum over, put them in fresh salt and water; they need no vinegar, their own sharpness is sufficient enough to keep them.

To pickle PARSLEY green.

TAKE a large quantity of curled parsley; make a strong salt and water to bear an egg; put in your parsley; let it stand a week, then take it out to drain; make a fresh salt and water as before; let it stand another week, then drain it very well; put it in spring water, then change it every day for three days, and scald it in hard water till it becomes green; take it out, and drain it quite 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 it is quite cold pour it on your parsley, with two or three slices of horse-radish, and keep it for use.

To pickle NASTURTIIUM-BERRIES.

GATHER the nasturtium-berries soon after the blossoms are gone off; put them in cold salt and water; change the water once a-day for three days; make your pickle of white-wine vinegar, mace, nutmeg sliced, pepper-corns, salt, shalots, and horse-radish; it requires to be made pretty strong, as your pickle is not to be boiled; when you have drained them, put them into a jar, and pour the pickle over them.

To pickle RADISH-PODS.

GATHER your radish-pods when they are quite young, and put them in salt and water all night, then boil the salt and water they were laid in and pour it upon your pods, and cover your jars close to keep in the steam; when it grows cold make it boiling hot, and pour it on again; keep doing so till your pods are quite green; then put them on a sieve to drain, and make a pickle for them of white-wine vinegar, with a little mace, ginger, long-pepper, and horse-radish; pour it boiling hot upon your pods; when it is almost cold, make your vinegar twice as hot as before, and pour it upon them, and tie them down with a bladder.

To pickle ELDER-SHOOTS.

GATHER your elder-shoots when they are the thickness of a pipe shank; put them into salt and water all night, then put them into stone jars in layers, and betwixt every layer strew a little mustard-seed and scraped horse-radish, a few shalots, a little white beet-root, and cauliflowers cut in small pieces; then pour boiling alegar upon it, and scald it three times, and it will be like piccalillo, or Indian pickle; tie a leather over it, and keep it in a dry place.

To pickle ELDER-BUDS.

GET your elder-buds when they are the size of hop-buds, and put them into a strong salt and water for nine days, and stir them two or three times a-day; then put them into a brass pan; cover them with vine leaves, and pour the water on them that they came out of, and set them over a slow fire till they are quite green; then make a pickle for them of alegar, a little mace, a few shalots, and some ginger sliced; boil them two or three minutes, and pour it upon your buds; tie them down, and keep them in a dry place for use.

To pickle BEET-ROOT.

TAKE red beet-roots, and boil them till they are tender; then take the skins off, and cut them in slices, and gimp them in the shape of wheels, flowers, or what form you please, and put them into a jar; then take as much vinegar as you

think will cover them, and boil it with a little mace, a race of ginger sliced, and a few slices of horse-radish; pour it hot upon your roots, and tie them down.—They are a very pretty garnish for made dishes.

To pickle CAULIFLOWERS.

TAKE the closest and whitest cauliflowers you can get, and pull them in bunches, and spread them on an earthen-dish, and lay salt all over them; let them stand for three days to bring out all the water, then put them in earthen jars, and pour boiling salt and water upon them, and let them stand all night; then drain them on a hair-sieve, and put them into glass jars, and fill up your jars with distilled vinegar, and tie them close down with leather.

A second way to pickle CAULIFLOWERS.

PULL your cauliflowers in bunches as before, and give them just a scald in salt and water; spread them on a cloth, and sprinkle a little salt over them, and throw another cloth upon them till they are drained; then lay them on sieves, and dry them in the sun till quite dry, like scraps of leather; put them into jars about half full, and pour hot vinegar (with spice boiled in it to your taste) upon them; tie them down with a bladder and a leather quite close.—N. B. White cabbage is done the same way.

To pickle RED CABBAGE.

GET the finest and closest red cabbage you can, and cut it as thin as possible; then take some cold ale-alegar, and put to it two or three blades of mace, a few white pepper-corns, and make it pretty thick with salt; put your cabbage into the alegar as you cut it; tie it close down with a bladder, and a paper over it, and it will be fit for use in a day or two.

To pickle RED CABBAGE a second way.

CUT the cabbage as before, and throw some salt upon it, and let it lie two or three days, till it grows a fine purple; then drain it from the salt, and put it into a pan with beer alegar, and spice it to your liking, and give it a scald; when it is cold put it into your jars, and tie it close up.

To pickle GRAPES.

GET your grapes when they are pretty large, but not too ripe; then put a layer into a stone-jar, then a layer of vine-leaves, then grapes and vine-leaves as before, till your jar is full; then take two quarts of water, half a pound of bay salt, the same of common salt, boil it half an hour, skim it well, and take it off to settle; when it is milk-warm, pour the clean liquor upon the grapes, and lay a good deal of vine-leaves upon the top, and cover it close up with a cloth, and set it upon the hearth for two days; then take your grapes out of the jar, and lay them upon a cloth to drain, and cover them with a flannel till they are quite dry: then lay them in flat-bottomed

stone-jars, in layers, and put fresh vine-leaves betwixt every layer, and a large handful on the top of the grapes; then boil a quart of hard water and one pound of loaf-sugar a quarter of an hour; skim it well, and put to it three blades of mace, a large nutmeg sliced, and two quarts of white-wine vinegar; give them all a boil together; then take it off, and when it is quite cold pour it upon your grapes, and cover them very well with it; put a bladder upon the top, and tie a leather over it, and keep them in a dry place for use.—*N. B.* You may pickle them in cold distilled vinegar.

To pickle young ARTICHOKES.

GET your artichokes as soon as they are formed, and boil them in a strong salt and water for two or three minutes, and lay them upon a hair-sieve to drain; when they are cold put them into narrow-topped jars; then take as much white-wine vinegar as will cover your artichokes; boil with it a blade or two of mace, a few slices of ginger, and a nutmeg cut thin; pour it on hot, and tie them down.

To pickle MUSHROOMS.

GATHER the smallest mushrooms you can get, and put them into spring water; then rub them with a piece of new flannel dipped in salt, and throw them into cold spring water as you do them to keep their color; then put them into a well-tinned saucepan, and throw a handful of salt over them; cover them close, and set

them over the fire four or five minutes, or till you see they are thoroughly hot, and the liquor is drawn out of them ; then lay them between two clean cloths till they are cold, and put them into glass bottles, and fill them up with distilled vinegar, and put a blade or two of mace and a tea-spoonful of eating oil in every bottle ; cork them close up, and set them in a cool place.—*N. B.* If you have not any distilled vinegar, you may use white-wine vinegar, or ale alegar will do, but it must be boiled with a little mace, salt, and a few slices of ginger ; it must be cold before you pour it on your mushrooms ; if your vinegar or alegar be too sharp, it will soften your mushrooms, neither will they keep so long, nor be so white.

To pickle MUSHROOMS brown.

TAKE a quart of large mushroom-buttons, wash them in alegar with a flannel ; take three anchovies and chop them small, a few blades of mace, a little pepper and ginger, a spoonful of salt, and three cloves of shalots ; put them into a saucepan, with as much alegar as will half cover them ; set them on the fire, and let them stew till they shrink pretty much ; when cold put them in small bottles, with the alegar poured upon them ; cork and tie them up close. *N. B.* This pickle will make a great addition in brown sauce.

To pickle ONIONS.

PEEL the smallest onions you can get, and put them into salt and water for nine days, and

change the water every day ; then put them into jars, and pour fresh boiling salt and water over them ; let them stand close covered until they are cold ; then make some more salt and water, and pour it boiling hot upon them, and when it is cold put your onions into a hair-sieve to drain ; then put them into wide-mouthed bottles, and fill them up with distilled vinegar, and put into every bottle a slice or two of ginger, one blade of mace, and a large tea-spoonful of eating oil ; it will keep the onions white ; then cork them well up.—*N. B.* If you like the taste of a bay-leaf, put one or two into every bottle, and as much bay-salt as will lie on a sixpence.

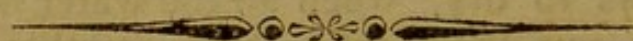
To make INDIAN PICKLE, or PICALILLO.

GET a white cabbage, one cauliflower, a few small cucumbers, radish pods, kidney-beans, and a little beet-root, or any other thing you commonly pickle, and put them on a hair-sieve, and throw a large handful of salt over them, and set them in the sunshine, or before the fire, for three days to dry, when all the water is run out of them, put them into a large earthen-pot in layers, and betwixt every layer put a handful of brown mustard-seed ; then take as much ale-alegar as you think will cover it, and to every four quarts of alegar put an ounce of turmeric, boil them together, and pour it hot upon your pickle, and let it stand twelve days upon the hearth, or till the pickles are all of a bright yellow color, and most of the alegar sucked up ; then take two quarts of strong ale-alegar, one ounce of mace, the same of white pepper, a quarter of an ounce

of cloves, the same of long pepper and nutmeg; beat them all together, and boil them ten minutes in your alegar; then pour it upon your pickles with four ounces of garlic peeled; tie it close down, and keep it for use.—*N. B.* You may put it in fresh pickles, as the thing comes in season, and keep them covered with vinegar.

A pickle in imitation of INDIAN BAMBOO.

TAKE the young shoots of elder, about the beginning or middle of May; take the middle of the stalk, the top is not worth doing, peel off the out-rind, and lay them in a strong brine of salt and beer one night; dry them in a cloth single; in the mean time take a pickle of half gooseberry vinegar and half ale-alegar; to every quart of pickle put one ounce of long pepper, one ounce of sliced ginger, a few corncs of Jamaica pepper, a little mace; boil it, and pour it upon the shoots, and stop the jar close up, and set it by the fire twenty-four hours, stirring it very often.



CHAP. XVII.

Observations on keeping GARDEN-STUFF and FRUIT.

THE art of keeping garden-stuff is to keep it in dry places, for damp will not only make them mould, and give again, but

take off the flavor, so it will likewise spoil any kind of bottled fruit, and set them on working; the best caution I can give, is to keep them as dry as possible, but not warm; and when you boil any dried stuff, have plenty of water, and follow strictly the directions of your receipts.

To keep GREEN PEAS.

SHELL any quantity of green peas, and just give them a boil in as much spring-water as will cover them, then put them in a sieve to drain; pound the pods with a little of the water that the peas were boiled in, and strain what juice you can from them, and boil it a quarter of an hour, with a little salt, and as much of the water as you think will cover the peas, and pour in your water; when cold put rendered-suet over, and tie them down close with a bladder and leather over it, and keep your bottle in a dry place.

To keep GREEN PEAS another way.

GATHER your peas in the afternoon, on a dry day; shell them, and put them into dry clean bottles; cork them close, and tie them over with a bladder; keep them in a cool dry place as before.

To keep FRENCH BEANS.

LET your beans be gathered quite dry, not too old; lay a layer of salt in the bottom of an earthen jar, then a layer of beans, then salt,

then beans, till you have filled your jar; let the salt be at the top, tie a piece of leather over them, and lay a flag on the top, and set them in a dry cellar for use.

To keep FRENCH BEANS another way.

MAKE a strong salt and water that will bear an egg, and when it boils put in your French beans for five or six minutes; then lay them on a sieve, and put to your salt and water a little bay-salt, and boil it ten minutes; skim it well, and pour it into an earthen jar to cool and settle; put your French beans into narrow-topped jars, and pour your clean liquor upon them; tie them close down that no air can get in, and keep them in a dry place.—*N. B.* Steep them in plenty of spring-water the night before you use them, and boil them in hard water.

To keep MUSHROOMS to eat like fresh ones.

WASH large buttons as you would for stewing; lay them on sieves, with the stalk upwards; throw over them some salt to fetch out the water; and when they are drained, put them in a pot, and set them in a cool oven for an hour; then take them carefully out, and lay them to cool and drain; boil the liquor that comes out of them with a blade or two of mace, and boil it half away; put your mushrooms into a clean jar well dried, and when the liquor is cold, cover your mushrooms in the jar with it, and pour over it rendered-suet; tie a bladder over it, set them in a dry closet, and they will keep very well most of

the winter. When you use them, take them out of the liquor; pour over them boiling milk, and let them stand an hour; then stew them in the milk a quarter of an hour; thicken them with flour and a large quantity of butter, and be careful you do not oil it; then beat the yolks of two eggs with a little cream, and put it in, but do not let it boil after the eggs are in; lay toasted sippets round the inside of the dish, and serve them up; they will eat nearly as good as fresh-gathered mushrooms; if they do not taste strong enough, put in a little of the liquor; this is a valuable liquor, and it will give all made-dishes a flavor like fresh mushrooms

To keep MUSHROOMS another way.

SCRAPE large flaps, peel them, take out the inside, and boil them in their own liquor and a little salt; then lay them in tins, and set them in a cool oven, and repeat it till they are dry; put them in clean jars, tie them close down, and they will eat very good.

To dry ARTICHOKE-BOTTOMS.

PLUCK the artichokes from the stalks just before they come to their full growth, (it will draw out all the strings from the bottoms,) and boil them so that you can just pull off the leaves; lay them on this, and set them in a cool oven, and repeat it till they are dry, which you may know by holding them up against the light, and if you can see through them, they are dry

enough; put them in paper bags, and hang them in a dry place.

To bottle DAMSONS to eat as good as fresh ones.

GET your damsons carefully when they are just turned color, and put them into wide-mouthed bottles; cork them up closely, and let them stand a fortnight, then look them over, and if you see any of them mould or spot, take them out, and cork the rest close down; set the bottle in sand, and they will keep till spring, and be as good as fresh ones.

A second way to bottle DAMSONS.

TAKE your damsons before they are full ripe, and gather them when the dew is off; pick off the stalks, and put them into dry bottles, do not fill your bottles over full, and cork them as close as you would do ale; keep them in a cellar, and cover them with sand.

To preserve DAMSONS whole.

YOU must take some damsons and cut them in pieces; put them in a skellet over the fire, with as much water as will cover them; when they are boiled, and the liquor pretty strong, strain it out; add for every pound of damsons, wiped clean, a pound of single-refined sugar; put the third part of your sugar into the liquor; set it over the fire, and when it simmers put in the

damsons; let them have one good boil, and take them off for half an hour, covered up close; then set them on again, and let them simmer over the fire after turning them; then take them out, and put them in a basin; strew all the sugar that was left on them, and pour the hot liquor over them; cover them up, and let them stand till next day, then boil them up again till they are enough; take them up and put them into pots; boil the liquor till it jellies; pour it on them when it is almost cold, and paper them up.

To bottle GOOSEBERRIES.

PICK green walnut-gooseberries; bottle them and fill the bottles with spring-water up to the neck; cork them loosely, and set them in a copper of hot water till they are hot quite through; then take them out, and when they are cold, cork them close, and tie a bladder over, and set them in a dry cool place.

To bottle GOOSEBERRIES a second way.

PUT one ounce of roche alum, beat fine, into a large pan of boiling hard water; pick your gooseberries, and put a few in the bottom of a hair sieve, and hold them in the boiling water till they turn white; then take out the sieve, and spread the gooseberries in your sieve, and repeat it till you have done all your berries;

put the water into a glazed pot till the next day, then put your gooseberries into wide-mouthed bottles, and pick out all the cracked and broken ones; pour your water clean out of the pot, and fill up your bottles with it; then put in the corks loosely, and let them stand for a fortnight, and if they rise to the corks, draw them out, and let them stand for two or three days uncorked; then cork them close, and they will keep two years.

To bottle CRANBERRIES.

GET your cranberries when they are quite dry; put them into dry clean bottles; cork them up close, and put them in a dry cool place.

To bottle GREEN CURRANTS.

GATHER your currants when the sun is hot upon them; strip them from the stalks, and put them into glass bottles, and cork them close; set them over head in dry sand, and they will keep till spring.

To keep GRAPES.

CUT your bunches of grapes with a joint of the vine to them; hang them up in a dry room, that the bunches do not touch one another, and the air pass freely betwixt them, or they will grow

mouldy and rot; they will keep till the latter end of January, or longer.

N. B. The frontiniac grape is the best.

CHAP. XVIII.

Observations on DISTILLING.

IF your still be limbec, when you set it on fill the top with cold water, and make a little paste of flour and water, and close the bottom of your still well with it, and take great care that your fire is not too hot to make it boil over, for that will weaken the strength of your water; you must change the water on the top of your still often, and never let it be scalding hot, and your still will drop gradually off; if you use a hot still, when you put on the top dip a cloth in white lead and oil, and lay it well over the edges of your still, and a coarse wet cloth over the top: it requires a little fire under it, but you must take care that you keep it very clear; when your cloth is dry, dip it in cold water and lay it on again, and if your still be hot, wet another cloth, and lay it round the top, and keep it of a moderate heat, so that your water is cold when it comes off the

still. If you use a worm-still, keep your water in the tub full to the top, and change the water often, to prevent it from growing hot; observe to let all simple waters stand two or three days before you work it, to take off the fiery taste of the still.

To distil CAUDLE-WATER.

TAKE wormwood, hoarhound, featherfew, and lavender cotton, of each three handfuls; rue, peppermint, and Seville orange-peel, of each a handful; steep them in red-wine, or the bottoms of strong-beer all night; then distil them in a hot still pretty quick, and it will be a fine caudle to take as bitters.

To distil MILK-WATER.

TAKE two handfuls of spear or peppermint, the same of balm, one handful of carduus, the same of wormwood, and one of angelica; cut them into lengths a quarter long, and steep them in three quarts of skimmed milk twelve hours; then distil it in a cold still, with a slow fire under it; keep a cloth always wet over the top of your still, to keep the liquor from boiling over; the next day bottle it, cork it well, and keep it for use.

To make HEPHNATIC-WATER for the gravel.

GATHER your thorn-flowers in May, when they are in full bloom, and pick them from the stems and leaves, and to every half-peck of

flowers take three quarts of Lisbon wine, and put it into a quarter of a pound of nutmegs sliced, and let them steep in it all night; then put it into your still with the peeps, and keep a moderate even fire under it; for if you let it boil over, it will lose its strength.

To distil PEPPERMINT-WATER.

GET your peppermint when it is full grown, and before it seeds; cut it in short lengths; fill your still with it, and put it half full of water; then make a good fire under it, and when it is nigh boiling, and the still begins to drop, if your fire be too hot, draw a little out from under it, as you see it requires, to keep it from boiling over, or your water will be muddy; the flower your still drops, the water will be the clearer and stronger, but do not spend it too far; the next day bottle it, and let it stand three or four days, to take off the fire of the still; then cork it well, and it will keep a long time.

To distil ELDER-FLOWERS.

GET your elder-flowers when they are in full bloom, shake the blossoms off, and to every peck of flowers put one quart of water, and let them steep in it all night; then put them in a cold still, and take care that your water comes cold off the still, and it will be very clear, and draw it no longer than your liquor is good; then put it into bottles, and cork it in two or three days, and it will keep a year.

To distil ROSE-WATER.

GATHER your red roses when they are dry and full blown; pick off the leaves, and to every peck put one quart of water; then put them into a cold still, and make a slow fire under it; the slower you distil it the better it is; then bottle it, and cork it in two or three days time, and keep it for use.—*N. B.* You may distil bean flowers the same way.

To distil PENNY-ROYAL-WATER.

GET your penny-royal when it is full grown, and before it is in blossom, then 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 cork it in two or three days time, and keep it for use.

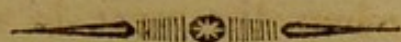
To distil LAVENDER-WATER.

TO every twelve pounds of lavender-neeps put one quart of water; put them into a cold still, and make a slow fire under it, and distil it off very slow, and put it into a pot till you have distilled it off as slow as before; then put it into bottles, and cork it well.

To distil SPIRITS of WINE.

TAKE the bottoms of strong-beer, and any kind of wines; put them into a hot still about three parts full; then make a very slow fire un-

der and if you do not take great care to keep it moderate, it will boil over, for the body is so strong that it will rise to the top of the still; the slower you distil it the stronger your spirit will be; put it into an earthen pot till you have done distilling, then clean your still well out, and put the spirit into it, and distil it slow as before, and make it as strong as to burn in your lamp; then bottle it and cork it well, and keep it for use.



CHAP. XVIII.

THE COMPLETE MARKET-WOMAN.

Directions for the proper choice of various Kinds of Butcher's Meat.

A S a necessary prelude to these useful directions, (more especially to that part which forms the present chapter,) it may not be improper to acquaint the inexperienced cook (for whose use the whole of this work is particularly calculated,) with a knowledge of the different parts with which butcher's meat is divided, as the ox, sheep, calf, lamb, &c.

In the ox the fore-quarter consists of the haunch, which includes the clod, marrow-bone, shin, and the sticking-piece, which is the neck-end. The next is the leg of mutton-piece, which has part of the blade-bone; then the chuck, the brisket, the fore-ribs, and middle-rib, which is called the chuck-rib. The hinder-quarter contains the sirloin and rump, the thin and thick

flank, the veiny-piece, and the isch, each, or ach-bone, buttock and leg. These are the principal parts of the carcass, besides which are the head, tongue, and palate. The entrails are, the sweet-breads, kidnies, skirts and tripe, of the latter of which there are three sorts, the double, the roll, and the reed tripe.

In a *sheep*, the fore-quarter contains the neck, breast, and shoulder; and the hind-quarter, the leg and loin.—The two loins together are called a chine, or saddle of mutton, which is esteemed as a fine dish when the meat is small and fat. Besides these, are the head and pluck, which includes the liver, lights, heart, sweet-breads and melt.

In a *calf*, the fore quarter consists of the shoulder, neck, and breast; and the hind-quarter the leg, which contains the knuckle, the fillet, and the loin. The head and inwards are called the pluck, and consist of the heart, liver, lights, nut and melt, and what is called the skirts; the throat sweetbread, and the wind-pipe sweetbread. Beef, mutton, and veal, are in season at all times of the year.

The fore-quarter of a *house-lamb* consists of a shoulder, neck, and breast, together. The hind-quarter is the leg and loin. The head and pluck consists of the liver, lights, heart, nut and melt, as also the fry, which is formed of the sweet-breads, lamb-stones, and skirts, with some of the liver. Lamb may be had at all times in the year; but is particularly in high season at Christmas, when it is considered as one of the greatest presents that can be made from any person in London to another residing in the country.

Grass lamb comes in about April or May, ac-

according to the nature of the weather at that season of the year, that in general holds good till the middle of August.

In a *hog*, the fore-quarter is the fore-loin and spring; and, if it is a large hog, you may cut off a spare rib. The hind-quarter is only the leg and loin. The inwards from what is called the haslet, which consists of the liver, crow, kidney, and skirts. Besides these there are the chitterlins, or guts, the smaller part of which are cleansed for sausages and black-puddings.

What is called a *bacon-hog* is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's-lard. The liver and crow are much admired, fried with bacon; and the feet and ears are equally good soused.

The proper season for pork commences about Bartholomew-tide, and lasts all the winter. When the summer begins it grows flabby, and is therefore not used, except by those who are particularly attached to that kind of animal provision.

Having mentioned these previous matters relative to the subject in question, we shall now proceed to describe the proper signatures by which the market-woman may make a judicious choice of such articles as she may have occasion to provide. In doing this we shall begin with

Beef.

In making choice of ox-beef, observe, that if the meat is young, it will have a fine smooth open grain, a pleasing carnation red color, and be very tender. The fat must look rather white than yellow; for when it is quite yellow, the meat is

seldom good. The suet likewise must be perfectly white. To know the difference between ox, cow, and bull-beef, attend to these particulars: 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.

Mutton.

IN order to know whether mutton is young or not, squeeze the flesh with your finger and thumb, and if it is young it will feel tender, but if old, hard, continue wrinkled, and the fat will be fibrous, and clammy. The flesh of ewe-mutton is paler than that of the weather, and the grain closer. The grain of ram mutton is likewise closer, the flesh is of a deep red, and the fat spongy.

Lamb.

If the eyes appear bright and full in the head, it is good; but if they are sunk and wrinkled it is stale. Another way of knowing this difference is, that if the rein in the neck of the fore-quarter appears of a fine blue color it is fresh; but, if green or yellow, there is no doubt but it is stale. You may likewise be sure it is not good, if you find a faint disagreeable scent from the kidney in the hind-quarter, or if the knuckle feels limber on touching it with your fingers.

Veal.

THOUGH the flesh of a cow-calf is much whiter than that of a bull, yet the flesh is not so firm; but the fillet of the former is generally

preferred on account of the udder. If the head is fresh, the eyes will be plump; but if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh; and if there are any green or yellow spots in it, be assured it is very bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if it is stale, it will be soft and slimy. If a leg is firm and white, it is good, but if limber, and the flesh is slabby, you may be assured it is bad.

Pork.

IF pork is young, the lean on being pinched with the finger and thumb, will break, and the skin dent. If the rind is thick, rough, and cannot be easily impressed with the finger, it is old. If the flesh is cool and smooth, it is fresh; but but if clammy, it is tainted; and, in this case, the knuckle is always the worst. There is some pork which is called the measly, and is very unwholesome to eat; but this may be easily known by the fat being full of little kernels, which is not the case with good pork.

Hams.

IN order to know whether a ham is sweet, stick a knife under the bone, and, on smelling at the knife, if the ham is good, it will have a pleasant flavor. If it is daubed and smeared, and has a disagreeable scent, it is not good. Those, in general, turn out the best hams, that are short in the hock.

Bacon.

If bacon is good the fat will feel firm, and have a red tinge; and the lean will be of a good color, and stick close to the bone; but if you observe any yellow streaks in the lean, it either is, or will be rusty very soon. If bacon is young, the rind will be thin, but if old it will be thick.

Brawn.

If brawn is young, the rind will feel moderately tender, but if old, it will be thick and hard. The rind and fat of barrow and sow are very tender.

Venison.

YOUR choice of venison must be, in a great measure, directed by the fat. If the fat is thick, bright and clear, the clefts smooth, and close, it is young; but if the cleft is very wide and tough, it shows it to be old.—Venison 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 newness or staleness by its sweet or rank scent. If it looks greenish, or is inclined to have a very black appearance, depend upon it it is tainted.

*Directions for the proper Choice of different
Kinds of Poultry, &c.*

Turkies.

The most certain signature of knowing if a cock turkey be young is, the shortness of the spur, and the smoothness and blackness of the legs.

The eyes likewise will be full and bright, and the feet limber and moist; but you must carefully observe, that the spurs are not cut or scraped to deceive you, which is an artifice too frequently practised by the poulterer. If a turkey is stale, the feet will be dry, and the eyes sunk. The same rule will determine, whether a hen turkey is fresh or stale, young or old; with this difference, that if she is old, her legs will be rough and red; if with egg, the vent will be soft and open; but if she has no eggs, the vent will be hard.

Cocks and Hens.

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 they are 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 in a young one they are smooth. The comb of a good capon is very pale, its breasts remarkably fat, and it has a thick belly with a large rump.

Geese.

WHEN a goose is young, the bill and feet will be yellow, with but a few hairs upon them; but if old, both will look red. If it is fresh the feet will be limber; but if old, 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 it is 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 color. Ducks must be pickled dry; but ducklings should be scalded.

Pigeons.

THESE birds, if new, are full and fat at the vent, and limber-footed; but if the toes are harsh, the vent loose, open and green, they are stale. If they are old, their legs will be large and red. The tame pigeon is preferable to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood-pigeons are much larger than either wild or tame, but in all other respects like them.

The same rules will hold good in the choice of the plover, field-fare, lark, and other small birds.

Pheasants.

AS these birds, as well as partridges and woodcocks, cannot be purchased, so there is no opportunity of making a choice; but notwithstanding this, as a great many of them are sent as presents to numbers of families in London, it may not be improper for the satisfaction of the cook, to point out the difference between those which are fresh and young, and those that are otherwise.

The cock-pheasant has spurs, which the hen has not; and the hen is most valued when with egg. The spurs of a young cock-pheasant are short and blunt, or round; but if he is old, they are long and sharp. If the vent of the hen is open and green, she is stale, and when rubbed hard with the finger, the skin will peel. If she is with egg, the vent will be soft.

Partridges.

IF these birds are young, the legs will be yellowish, and the bill of a dark color. If they are fresh, the vent will be firm; but if stale, it will look greenish, and the skin will peel when rubbed with the finger. If they are old, the bill will be white, and the legs blue.

Woodcocks.

THESE are birds of passage, and are found in England only in the winter. They are best about a fortnight or three weeks after their first appearance, when they have rested from their long passage over the ocean. If they are fat, they will feel firm and thick, which is a proof of their good condition. The vent will also be thick and hard, and the vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean; but if stale, the contrary.

Hares.

IF a hare is old, the claws will be blunt and rugged, the ears dry and tough, and the cleft wide and large; but, on the contrary, if the

claws are smooth and sharp, the ears tear easily, and the cleft in the lip is not much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but, if the flesh is turning black, and the body limber, it is stale; though hares are not always considered as the worse for being kept till they have a strongish scent. The principal distinction between a hare and a leveret is, that the leveret should have a knob or small bone, near the foot, on its fore-leg, which a hare has not.—The longer a hare is kept before dressed, the more tender will be the flesh.

Rabbits.

IF a rabbit is old, the claws will be very rough and long, and there will be grey hairs intermixed with the wool; but the wool and the claws will be smooth, when young. If it is stale, it will be limber, and the flesh will look bluish, with a kind of slime upon it; but if fresh, it will be stiff, and the flesh white and dry.

Directions for the proper Choice of different Kinds of Fish &c.

IN order to know whether fish is fresh or stale, the general rule to be noticed in all kinds is, by observing the color of the gills, which should be of a lively red; whether they are hard, or easily to be opened; the projection or indention of their eyes, the stiffness or limberness of their fins, and by the scent from their gills.

Turbot.

IF a turbot is good, it will be thick and plump, and the belly of a yellowish white; but if they

appear thin and bluish, they are not good. Turbot are in season the greatest part of the summer.

Cod.

THIS fish, if perfectly fine and fresh, should be very thick at the neck, the flesh white and firm, and of a bright clear color, and the gills red. If they appear flabby, they are stale, and will not have their proper flavor. The proper season for them is, from about Christmas to Lady-day.

Soles.

IF soles are good, they will be thick and firm, and the belly of a fine cream-color; but if they are flabby, or incline to a bluish white, they are not good. The proper season for soles is about Midsummer.

Skate.

IF this fish is perfectly good and sweet, the flesh will look exceeding white, and be thick and firm. One inconvenience is particularly attendant on this fish, and that is, if too fresh, it will eat very tough; and if stale, they produce so strong a scent as to be very disagreeable; so that some judgment is necessary to dress them in proper time.

Herrings.

If herrings are fresh, the gills will be of a fine red, and the whole fish stiff and very bright; but if the gills are of a faint color, the fish limber

and wrinkled, they are bad. 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 or melt, and the outsides of a fine yellow. Those that have the skin or scales wrinkled on the back will turn out preferable to those whose scales are very broad, the distinction between which is sufficiently obvious.

Salmon.

THE flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the proper season for this fish, which, in its nature, is both luscious and pleasant flavored.

Trout.

THIS is a most beautiful and excellent freshwater fish; but the best are those that are red and yellow. The females are most in esteem, and are known by having a smaller head, and deeper body than the male. They are in high season the latter end of June; and their freshness may be known by the rules already given for that purpose, in the introduction to this section.

Tench.

IN order to eat this fish in perfection, they should be dressed alive; but if they are dead examine the gills, which should be red and hard to open, the eyes bright, and the body firm and stiff, if fresh. These are in general covered with a kind of slimy matter, which, if clear and bright,

is a proof of their being good. This slimy matter may be easily removed, by rubbing them with a little salt.

Smelts.

WHEN these are fresh, they are of a fine silver hue, very firm, and have a particular strong scent, greatly resembling that of a cucumber when pared.

Flounders.

THIS is both a salt and fresh water fish, and should be dressed as soon as possible after being dead. When fresh and fine, they are stiff, their eyes bright and full, and their bodies thick.

Sturgeon.

THE flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, good colored, and soft. All the veins and gristles should be blue; for when these are brown or yellow, the skin harsh, tough, and dry, the fish is bad. It has a pleasant smell when good, but a very disagreeable one when bad. It should also cut firm without crumbling. The females are as full of roe as our 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 ovens. It should be of a reddish brown color, and very dry. This is called caviere, and is eaten with oil and vinegar.

Eels.

THE best, and most greatly esteemed, is the Thames silver eel, and the worst are those brought by the Dutch, and sold at Billingsgate-

market. They should be dressed alive, and, except the time of the very hot months in the summer, are in season all the year.

Lobsters.

IF a lobster is fresh, the tale will be stiff, and pull up with a spring; but if it is stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; but it is much better to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail, are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavor, the flesh is firmer, and the body of a redder color, when boiled.

Oysters.

AMONG the various kinds of this fish, those called the native Milton are exceeding fine, and by far the fattest and whitest. But those most esteemed are, the Colchester, Pyfleet, and Milford oysters. When they are alive, and in full vigor, they will close fast upon the knife on opening, and let go as soon as they are wounded in the body.

Prawns and Shrimps.

THESE fish give an excellent scent when in perfection, which may be known by their firm-

ness, and the tails turning stiffly inwards. When fresh, their color is very bright; but when stale, their tails grow limber, the brightness of their color goes off, and they become pale and clammy.

Butter.

THE greatest care is necessary in buying this article to avoid being deceived. You must not trust to the taste the sellers give you, as they will frequently give you a taste of one lump and sell you another. On choosing salt butter, trust rather to your smell 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 in your knife, between the staves into the middle of it; for by the artful mode of package, and the ingenuity of those who send it from the country, the butter on the top of the cask is often much better than the middle.

Cheese.

BEFORE you purchase this article, take particular notice of the coat, or rind. 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. Whenever you perceive any perished places on the outside, be sure to probe the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.

TO judge properly of an egg, put the greater end to your tongue, and if it feels warm, it is

new; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you will judge of its staleness or newness. Another method is this; hold it up against the sun or a candle, and if the yolk appears round, and the white clear and fair, it is a mark of its goodness; but if the yolk is broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodness of an egg, put it into a pan of cold water; in this case, the fresher the egg is, the sooner it will sink to the bottom; if it is addled or rotten, it will swim on the surface of the water.

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

CHAP. XIX.

THE ART OF CARVING.

NOTHING can be more disagreeable to a person who is placed at the head of a table, and whose business is to pay the necessary honors to guests invited, than to be defective in not being properly able to carve the different articles provided. From the want of knowledge in this particular, it must naturally become no less painful to the person who undertakes the

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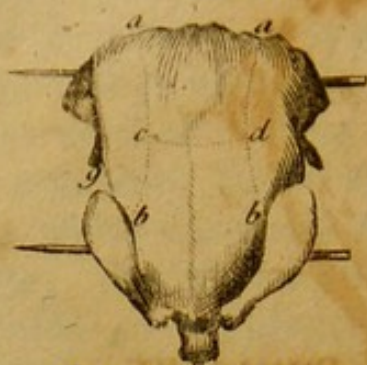
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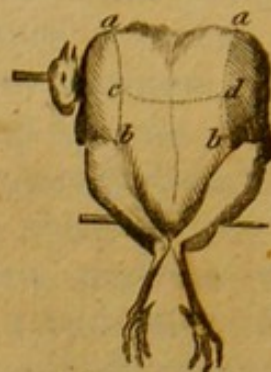
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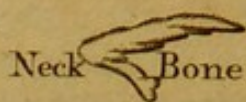
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BOILED FOWL



PARTRIDGE



ROAST FOWL



PIGEON



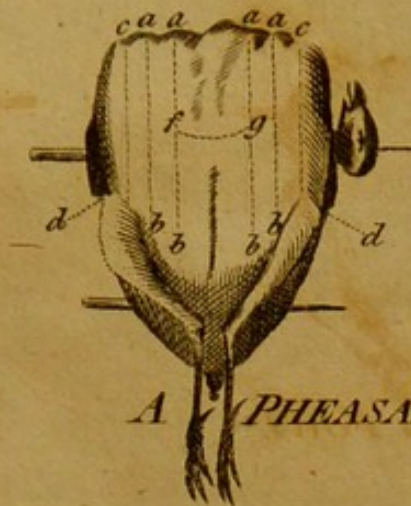
Nº 1

PIGEON



Nº 2

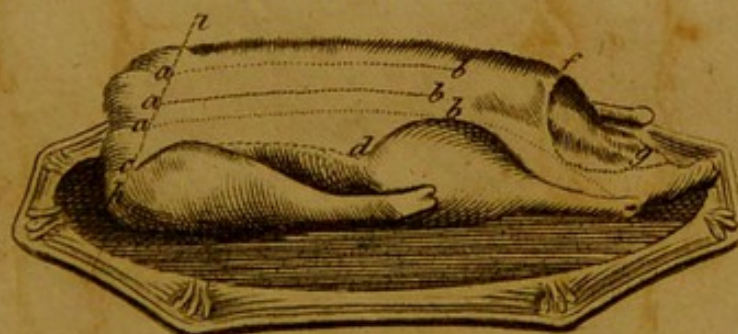
Rules for Carving. Plate I.



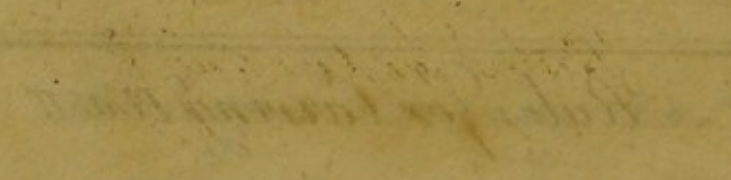
A PHEASANT

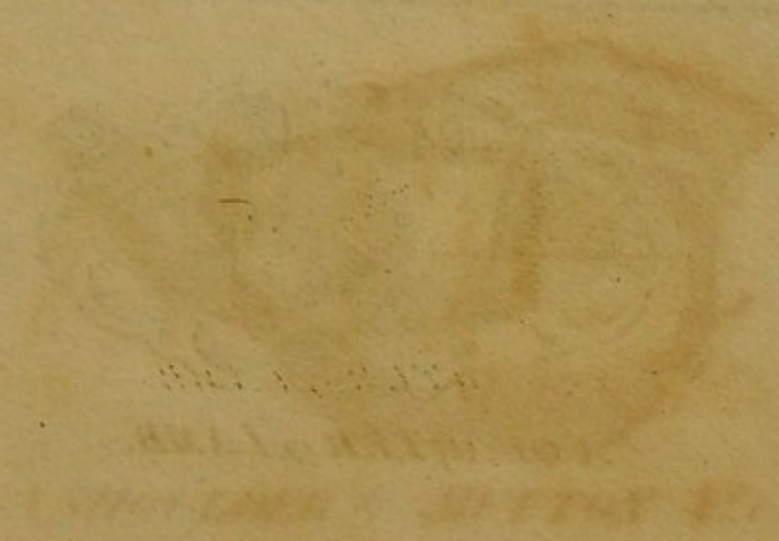


A HARE

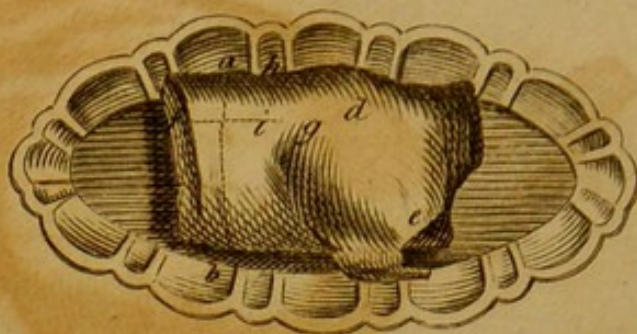


A GOOSE

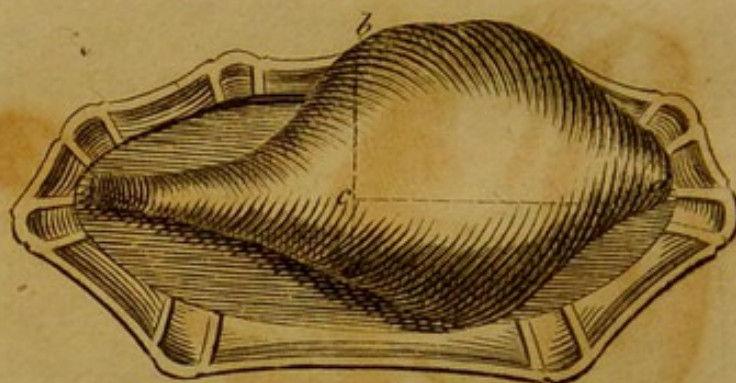




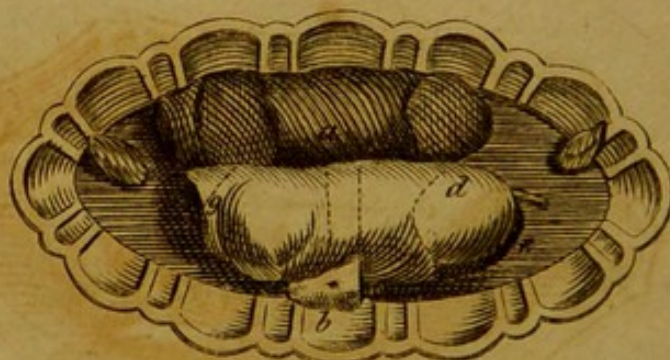
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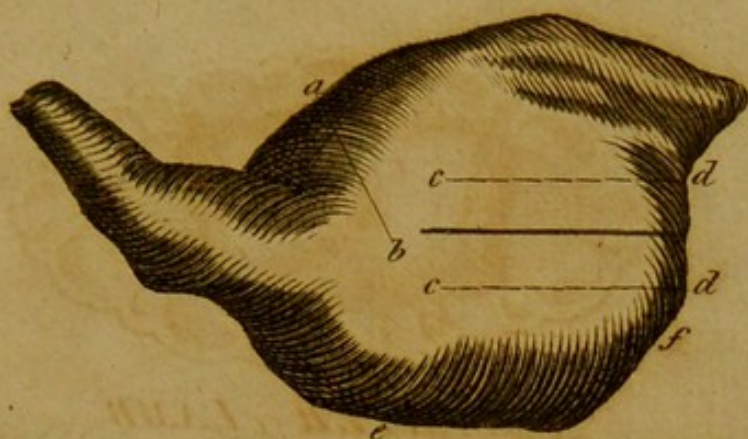
A QUARTER of LAMB.



A HAUNCH of VENISON.



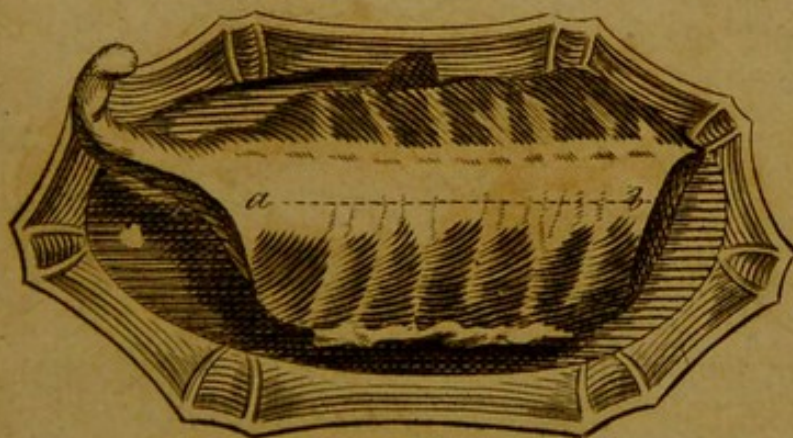
A PIG.



A SHOULDER of MUTTON N° 1.



A SHOULDER of MUTTON N° 2.



A SADDLE of MUTTON.

Rules for Carving Plate IV.



1. *Alnus incana* (Mill.) B.S.P.



2. *Alnus incana* (Mill.) B.S.P.



3. *Alnus incana* (Mill.) B.S.P.

Alnus incana (Mill.) B.S.P.



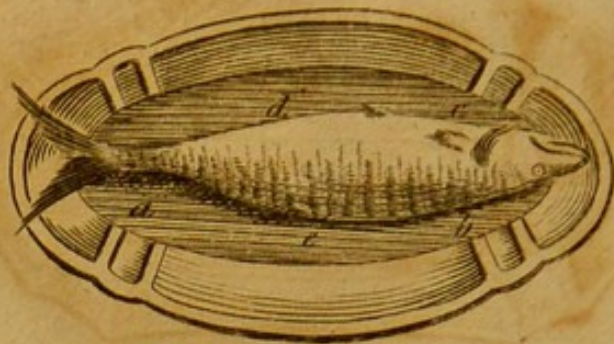
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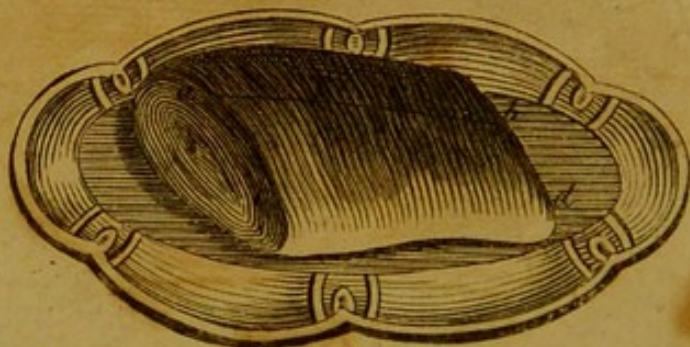
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A MACKAREL.

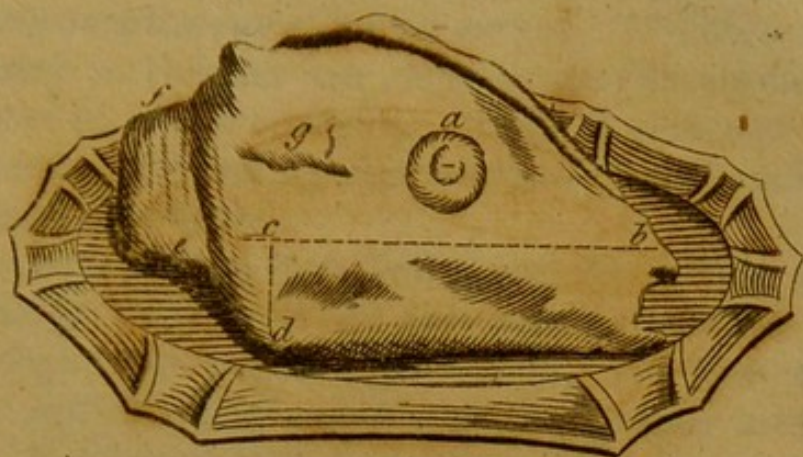


A COD'S HEAD.



A PIECE of BOILED SALMON.

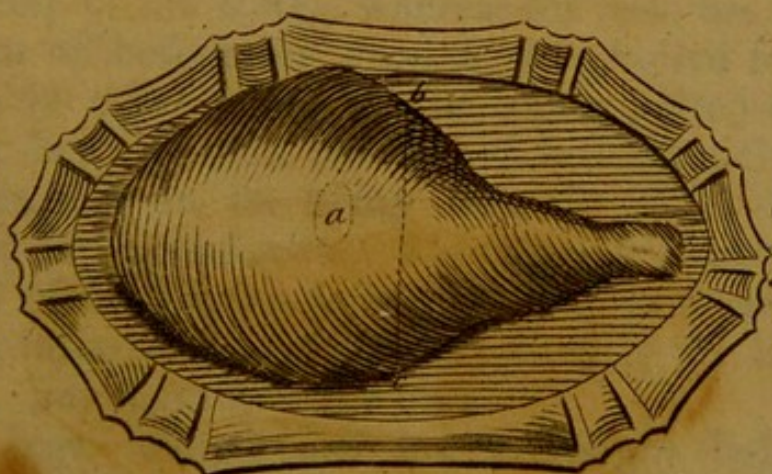
Rules for Carving. Plate V.



HALF a CALF'S HEAD.



A LEG of MUTTON.



A HAM.



WILLIAM H. H. H. H.



WILLIAM H. H. H.



WILLIAM H. H. H.

WILLIAM H. H. H.

task, than uncomfortable to those who are waiting for the compliment of being served. Abilities and dexterity in this art are striking qualifications in the eyes of every company, and are material instruments of forming the necessary and polite graces of the table.

The instructions here laid down by words, are materially enlivened by the representations of the respective articles described, so that the young and inexperienced may, by proper attention to the description, and reference to the plates, soon make themselves proficient in this useful and polite art.

We shall commence the subject with describing the method of carving.

A Roast Fowl.—See Plate I.

IN this plate the fowl is placed in the centre, and is represented as lying on its side, with one of the legs, wings, and neck-bone, taken off. Whether the fowl is roasted or boiled, it must be cut up in the same manner. A roasted fowl is sent to table nearly in the same manner as a pheasant, excepting that the pheasant has the head tucked under one of the wings, whereas the fowl has the head cut off before it is dressed. In a boiled fowl (which is represented in the same plate) the legs are bent inwards, and tucked into the belly; but, previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl is to lay it on your plate, and, as you separate the joints, in the line *a, b, d*, put them into the dish.

The legs, wings, and merry-thought being removed, the next thing is to cut off the neck-bones. This is done by putting a knife at *g*;

and passing it under the long broad part of the bone in the line *g b*, then lifting it up, and breaking off the end of the shorter part of the bone, which cleaves to the breast bone. All the parts being thus separated from the carcass, divide the breast from the back, by cutting through tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line *b, c, c*, 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, c*. In the next place, 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 rump-bone, in the line *e, f*, when your fowl will be completely cut up.

Boiled fowl.—See Plate I.

WE have before observed, that a boiled fowl is cut up in the same manner as one roasted. In the representation of this the fowl is complete, whereas in that part of the other it is in part dissected. Those parts, which are generally considered as the most prime are, the wings, breast, and merry-thought, and next to these, the neck-bones, and sidesmen. The legs of boiled fowls are more tender than those that are roasted; but every part of a chicken is good and juicy. As the thigh bones of a chicken are very tender, and easily broken with the teeth, the gristles and marrow render them very delicate. In the boiled fowl the leg should be separated from the drum-

stick, at the joint, which is easily done, if the knife is introduced in the hollow, and the thigh-bone turned back from the leg bone.

Partridge.—See Plate I.

THE partridge is here represented as just taken from the spit; but before it is served up, the skewers must be withdrawn. It is cut 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.

Pigeons.—See Plate I.

HERE are the representations of two, the one with the back uppermost, and the other with the breast.—That with the back uppermost is marked No. 1. and that with the breast, No. 2. 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 most 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*, No. 1, at the same time bringing the knife out at the back, in the direction *a*, *b*, and *a*, *c*, No. 2.

A Pheasant.—See Plate II.

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 bird carried to table, it must be carved as follows: fix your fork in that part of the breast where the two dots are marked, 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*, or in the circular dotted line *b, d*. 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 *a*, for if you cut too near the neck, as at *g*, 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.

A Goose.—See Plate II.

LET the neck-end lie before you, and begin by cutting two or three long slices, on each side the breast, in the lines *a, b*, quite to the bone. Cut these slices from the bone, then take off the leg, turning the goose up on one side, putting the fork through the small end off the leg bone, and pressing it close to the body, which when the knife has entered at *d*, will easily raise the joint. Then pass the knife under the leg in

the direction, *d*, *e*. If the leg hangs to the carcass at the joint *e*, turn it back with the fork, and, if the goose is young, it will easily separate. Having removed the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the notch *c*, and passing it under the wing in the direction *c*, *d*. This is a very nice thing to hit, and can only be acquired by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line *f*, *e*, *g*, having done which take off the merry-thought in the line *i*, *h*. All the other parts are to be taken off in the same manner as directed for the fowl. A goose is seldom quite dissected, unless the company is very large, in which case the above method must be pursued.

The parts of a goose most esteemed are, the 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 pinion, and the side-bones. if sage and onion are put into the body of the goose (which is by most approved of) when you have cut off the limbs, draw it out with a spoon at the place from whence the apron is taken, and mix it with the gravy, which should first be poured boiling hot into the body of the goose.—Some people are particularly fond of the rump, which after being nicked with a knife, is peppered and salted, and then boiled till it is of a nice light brown; and this is distinguished by the epithet *a devil*. The same is likewise done by the rump of a turkey.

A Hare—See Plate II.

THERE are two ways of cutting up a hare,

but the best and readiest way 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*. When you have done this, cut it in the same manner on the other side, at an equal distance from the back-bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back-bone, into several small pieces, more or less, in the lines *i, k*. The back is by far the tenderest part, fullest of gravy, and esteemed the most delicate. When you help a person to a part of the back, you must give with it a spoonful of pudding, with which the belly is stuffed, below the letters *k*, and which may now be easily got at. 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; but the meat is closer, firmer, and less juicy. The shoulder must be cut off in the circular dotted line *e, f, g*. In a large hare a whole leg 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. Some people are fond of the head, brains, and bloody part of the neck. But before you begin to 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 clean pewter 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. You must 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 *a*.

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, all which, by a little attention and patience, may be readily effected.

Haunch of Venison.—See Plate III.

FIRST 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*, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left between *d* and *a*, those who are fond of fat (as is the case with most admirers of venison) the best flavored and fattest slices will be found on the left of the line *e, d*, supposing the end *d* turned towards you. In cutting the

slices, remember that they must not be either too thick or too thin. With each slice of lean add a proper proportion of fat, and put a sufficient quantity of gravy into each plate. Currant jelly should always be on the table for those who choose it. Indeed, this is generally used by most.

A Fore-quarter of Lamb.—See Plate III.

THIS joint is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs (or what is by some called the coast) by passing the knife under, in the direction *c, g, d, e*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed 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 *f, g*, and then all the preparatory business to serving will be done. The ribs are generally most esteemed, and one, two or more, may be easily separated from the rest, in the line *a, b*; but, to those who prefer the gristly part, a piece or two may be cut off in the lines *h, i*, &c. If you should have a forequarter of grass-lamb that runs large, the shoulder when cut off, must be put into another dish, and carved in the same manner as a shoulder of mutton.—See Plate IV.

A Pig.—See Plate III.

A PIG is seldom sent whole to table, but is usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears.

Before you help any one at table, first separate

the shoulders from the carcass, and then the legs, according to the direction given by the dotted line *c, d, e.* The most delicate part of a pig is that about the neck, which may be cut off in the line *f, g.* The next best parts are the ribs, which may be divided in the line *a, b, &c.* and the others are pieces cut from the legs and shoulders.—Indeed, the bones of a pig are little else than gristle, so that it may be cut in any part without the least difficulty. It produces such a variety of delicate bits, that the fancies of most may be readily gratified.

Shoulder of mutton.—Plate IV.

THIS is a very fine joint, and by many preferred to the leg, it being very full of gravy, if properly roasted, and producing many nice bits. The figure No. 1. represents it as laid in the dish with the back uppermost. When it is first cut, it should be in the hollow part of it, in the direction *a, b,* and the knife should be passed deep to the bone. The gravy will then run fast into the dish, the part will immediately open, and many fine slices will be readily cut from it. The prime part of the fat lies on the outer-edge, and is to be cut out in thin slices in the direction *e, f.* If many are at table, and the hollow part cut in the line *a, b,* is eaten, some very good and delicate slices may be cut out on each side the ridge of the blade-bone, in the directions *c, d.* The line between these two dotted lines, is that in the direction of which the edge, or ridge of the blade-bone lies, and cannot be cut across.

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 *g, h*, accompanied with fat, and the other all lean, in a line from *i* to *k*. The parts above the shank are coarse and dry; but some prefer these to the rich and more juicy parts.

A Saddle of Mutton.—Plate IV.

THIS is by some called a chine of mutton, and 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 directions *a, b*. There is seldom any great length of tail left on, but if it is sent up with the tail, many will be fond of it, and it may be easily divided into several pieces, by cutting between the joints of the tail, which are about an inch apart.

A Cod's Head.—Plate V.

FISH in general requires very little carving, the fleshy parts being those principally esteemed. A cod's head and shoulders, when in season, and properly boiled, is a very genteel and handsome dish. When cut, it should be done with a spoon fish-trowel, and the parts about the back-bone on the shoulders are the most firm and best. Take off a piece quite down to the bone, in the direction *a, b, c, d*, putting in the spoon at *a, c*, and with each slice of fish give a piece of the round, which lies underneath the back-bone and lines it, the meat of which is thin and a little darker colored than the body of the fish itself, this may be got

by passing a knife or spoon underneath, in the direction *d, f*. About the head are many delicate parts, some fine kernels, and a great deal of the jelly kind. The jelly part lies about the jaw bones, and the firm parts within the head. Some are fond of the palate, and others the tongue, which likewise may be got, by putting a spoon into the mouth, in the direction of the line *e*.

A piece of boiled Salmon.—Plate V.

THE fattest and richest part of salmon is the belly; it is therefore customary to give to those who like both a thin slice of each; the one cut out of the belly in the direction *c, d*, the other out of the back in the line *a, b*. Most people who are fond of salmon generally like the skin, so that the slices must be cut thin with the skin on.

A Mackarel.—Plate V.

SLIT the fish all along the back in the line *a, c, b*, and take off the whole side, as far as the line *b, c*, not too near the head, as the meat above the gills is generally black and ill flavored. The roe of male fish is soft, but that of the female is hard, and full of small eggs.

A Half Calf's Head.

IN carving this begin by cutting the flesh quite along the cheek-bone, in the direction *c, b*, from whence several handsome 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

esteemed the best part in the head. Many like the eye, which is to be cut from its socket *a*, 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 by some very delicate: it lies 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 underside, covering the under jaw, and some delicate gristly fat to be pared off about the ear, *g*. In the upper-jaw is the large tooth behind, which having several cells, and being full of jelly, is called the sweet-tooth; but its delicacy is more in the name than any thing else. When you serve any person with a slice of the head, you must inquire whether they choose to have 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.

Leg of Mutton.—Plate VI.

A LEG of weather mutton, which is by far the best flavored, may be readily known by the kernel, or little round lump of fat, just above the letters *a*, *e*. This joint, whether boiled or roasted, is carved in the same manner. The person who does this business should turn the joint towards him as it here lies, the shank to the left hand; then holding it steady with his fork, he should cut it deep on the fleshy part, in the hollow of

the thigh, quite to the bone, in the direction *a, b*. Then will he cut it right through the kernel of fat called the *pope's eye*, of which many are particularly fond. The most juicy parts of the leg are in the thick part of it, from the line *a, b*, upwards, towards *e*; but many prefer the drier part, about the shank or knuckle, which some call the venison part from its eating so short; but this is certainly the coarsest part of the joint. The fat lies chiefly on the ridges *e, e*, and is to be cut in the direction *e, f*. In order to cut out what is by some called the cramp-bone, and by others the gentleman's bone, you must take hold of the shank-bone with your left hand, and cutting down to the thigh-bone at the point *d*, then passing the knife under the cramp-bone, in the direction *d, e*, it may easily be cut out.

A Ham.—Plate VI.

A HAM is cut two ways, either across in the line *b, c*, or in the circular line in the middle, taking out a small piece as at *a*, and cutting thin slices in a circular direction, thus enlarging it by degrees. This last method is to preserve the gravy and keep it moist, which is thus prevented from running out.

Piece of Sirloin of Beef.—Plate VII.

AS a whole sirloin is too large for families in general, so we have here only represented a part, either of which must be carved in the same manner. It is drawn as standing up in the dish, in order to show the inside, or upper-part; but when sent to table, it is always laid down, so that

the part described by the letter *c*, lies close on the dish. The part *c, d*, then lies uppermost, and the line *a, b*, underneath. The meat on the upper-side of the ribs is firmer, and of a closer texture, than the fleshy part underneath, which is by far the most tender, and of course preferred by many. To those who like the upper-side, the outside slice should be first cut off, quite down to the bone, in the direction *c, d*. Some people, however, instead of beginning to carve at either end, cut it in the middle of the most fleshy part. For those who prefer the inside, several slices may be cut in the direction of the line *a b*, pressing the knife down to the bone.—But wherever the slices are cut they must be of a moderate substance, neither too thick nor too thin.

Edge-bone of Beef.—Plate VII.

THE outside of this joint is generally injured in its flavor from the water in which it is boiled ; a thick slice must therefore be cut off, the whole length of the joint, beginning at *a*, and cutting it all the way even and through the whole surface, from *a* to *b*. The soft fat, which resembles marrow, lies on the back below the letter *d*, and the firm fat must be cut in thin horizontal slices at the point *c* ; but as some people like the soft, and some the firm fat, it is necessary to ask the company which they prefer. The upper part, as it is generally placed in the dish, is the handsomest, fullest of gravy, most tender, and enriched with fat ; but there are some who prefer a slice from the under side, though it is lean and dry. The skewer that keeps the meat properly toge-

ther when boiling is here shown at *a*. This should be drawn out before it is served up ; or, if it is necessary to leave the skewer in, it should be a silver one.

Brisket of Beef.

THIS is a part always boiled, and must be cut in the direction *a, b*, quite down to the bone, after having cut off the outside, or first slice, which must be cut 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.

Breast of Veal.

A BREAST of veal must be cut across quite through, dividing the gristles from the rib-bones: this is called, cutting the brisket from the ribs. The brisket may be cut into pieces as wanted ; for some prefer this part to the ribs. There requires no great direction how to separate the ribs, since nothing more is required than to put the knife in at the top between any two, and continue downwards till they are separated. Remember to give a piece of the sweet-bread to every one you help, as this is reckoned particularly delicate.

Fillet of Veal.

THIS part of the calf is the same as that called the buttock in the ox. Many people think the outside slice of a fillet of veal a delicacy, because it is most savory ; but as some think otherwise, 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 exceeding white and delicate; but take care to cut it even, and close to the bone. A fillet of veal is always stuffed, under the skirt or flap, 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.

Sparerib of Pork.

THIS 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 the gravy of pork, it being too strong for most stomachs.

Rabbits.

TO *unlace* a rabbit, the back must be turned downward, and the apron divided from the belly. This done, slip your knife between the kidnies, loosening the flesh on each side. Then turn the belly, cut the back crossways between the wings, and draw your knife down both sides of the backbone, dividing the sides and legs from the back: Observe not to pull the leg too violently from the bone, when you open the side; but with great exactness lay open the sides from scut to shoulder, and then put the legs together.

Woodcocks.

TO *thigh* a woodcock, you must raise the legs and wings in the same manner as you do a fowl, only open the head for the brains. In like man-

ner you *thigh* curlews, plovers, or snipes, using no other sauce than salt.

Mallards or Ducks.

TO *unbrace* a mallard or duck, first raise the pinions and legs, but do not cut them. Then raise the merry-thought from the breast, and lace it down both sides with your knife.

Buttock of Beef.

THIS part is always boiled, and requires little directions as to the carving of it. A thick slice should be first taken off all round it. When you come to the juicy and prime part of it, you must be careful to cut it even, that it may have a graceful figure, should it be brought to table cold the next day.

*A correct LIST of every Thing in Season in
every Month in the YEAR.*

JANUARY.

FISH.

CARP
Tench
Perch
Lampreys
Eels
Craw-fish
Cod

Soles
Flounders
Plaice
Turbot
Thornback
Skate
Sturgeon

Smelts
Whittings
Lobsters
Crabs
Prawns
Oysters

M E A T.

Beef
Mutton

Veal
House-Lamb

Pork

POULTRY, &c.

Pheasants }
Partridges } Game.
Hares
Rabbits

Woodcocks
Snipes
Turkeys
Capons

Pullets
Fowls
Chickens
Tame Pigeons

ROOTS, &c.

Cabbage
Savoy
Coleworts
Sprouts
Brocoli, purple
and white
Spinage

Cardoons
Beets
Parsley
Sorrel
Chervil
Celery
Endive

Lettuces
Cresses
Mustard
Rape
Radishes
Turnips
Tarragon

Mint	Sage	Salsifie
Cucumbers in hot-houses	Parsnips	<i>To be had, though not in season.</i>
Thyme	Carrots	Jerusalem Arti- chokes
Savory	Turnips	Asparagus
Pot-Marjoram	Potatoes	Mushrooms
Hyssop	Scorzonera	
	Skirrets	

FRUIT.

Apples	Almonds	Medlars
Pears	Services	Grapes
Nuts		

FEBRUARY.

FISH.

Cod	Skate	Tench
Soles	Whitings	Perch
Sturgeon	Smelts	Carp
Plaice	Lobsters	Eels
Flounders	Crabs	Lampreys
Turbot	Oysters	Craw-fish
Thornback	Prawns	

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	

POULTRY, &c.

Turkeys	Chickens	Woodcocks
Capons	Pigeons	Snipes
Pullets	Pheasants	Hares
Fowls	Partridges	Tame Rabbits

ROOTS, &c.

Cabbages	Mustard	Asparagus
Savoys	Rape	Kidney-Beans
Coleworts	Radishes	Carrots
Sprouts	Turnips	Parsnips
Brocoli, purple and white	Tarragon	Potatoes
Cardoons	Mint	Onions
Beets	Burnet	Leeks
Parsley	Tansey	Shalots
Chervil	Thyme	Garlic
Endive	Savory	Rocombole
Sorrel	Marjoram	Salsifie
Celery		Skirrets
Charbeets	<i>Also may be had,</i> Scorzonera	
Lettuces	Forced Radishes	Jerusalem Arti- chokes
Cresses	Cucumbers	

FRUIT.

Pears	Apples	Grapes
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MARCH.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	

POULTRY, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame Rabbits
Capons	Ducklings	

FISH.

Carp	Eels	Soles
Tench	Mulletts	Whitings

Turbot
Thornback
Skate

Plaice
Flounders
Lobsters

Crabs
Craw-fish
Prawns

ROOTS, &c.

Carrots
Turnips
Parsnips
Jerusalem Arti-
chokes
Onions
Garlic
Shalots
Coleworts
Borecole
Cabbage
Savoys
Spinage

Brocoli
Cardoons
Beets
Parsley
Fennel
Celery
Endive
Tansey
Mushrooms
Lettuces
Chives
Cresses

Mustard
Rape
Radishes
Tragopogon
Mint
Burnet
Thyme
Winter Savory
Pot-Marjoram
Hyssop
Cucumbers
Kidney-Beans

FRUIT.

Pears

Apples

Forced-Strawberries

APRIL.

MEAT.

Beef

Mutton

Veal

Lamb

FISH.

Carp
Chub
Tench
Trout
Craw-fish

Salmon
Turbot
Soles
Skates
Mulletts

Smelts
Herrings
Crabs
Lobsters
Prawns

POULTRY, &c.

Pullets
Fowls
Chickens

Ducklings
Pigeons

Rabbits
Leverets

ROOTS, &c.

Coleworts
Sprouts
Brocoli
Spinage
Fennel
Parsley
Chervil

Young Onions Lettuces
Celery All sorts of
Endive small Salad
Sorrel Thyme
Burnet All sorts of
Tarragon Pot-Herbs
Radishes

F R U I T.

Apples
Pears

Forced Cher-
ries and

Apricots for
Tarts

M A Y.

F I S H.

Carp
Tench
Eels
Trout
Chub

Salmon
Soles
Herring
Turbot
Smelts

Lobsters
Craw-fish
Crabs
Prawns

M E A T.

Beef

Mutton

Veal

Lamb

POULTRY, &c.

Pullets
Fowls
Chickens

Green Geese
Ducklings
Turkey Poults

Rabbits
Leverets

ROOTS, &c.

Early Potatoes	Balm	Savory
Carrots	Mint	All other
Turnips	Purslane	sweet Herbs
Radishes	Fennel	Peas
Early Cabbages	Lettuces	Beans
Cauliflowers	Cresses	Kidney-Beans
Artichokes	Mustard	Asparagus
Spinage	All sorts of small	Tragopogon
Parsley	Salad Herbs	Cucumbers,
Sorrel	Thyme	&c.

FRUIT.

Pears	And Melons	Gooseberries
Apples	With Green	And Currants
Strawberries	Apricots	for Tarts
Cherries		

JUNE.

MEAT.

Beef	Veal	Buck
Mutton	Lamb	Venison

POULTRY, &c.

Fowls	Ducklings	Wheat Ears
Pullets	Turkey Poults	Leverets
Chickens	Plovers	Rabbits
Green Geese		

FISH

Trout	Salmon	Herrings
Carp	Soles	Smelts
Tench	Turbot	Lobsters
Pike	Mullets	Craw-fish
Eels	Mackarel	Prawns

ROOTS, &c.

Carrots	Asparagus	Rape
Turnips	Kidney-Beans	Cresses
Potatoes	Artichokes	All other small
Parsnips	Cucumbers	Salading
Radishes	Lettuces	Thyme
Onions	Spinage	All sorts of Pot-
Beans	Parsley	Herbs
Peas	Purslane	

FRUIT.

Cherries	Apricots	Nectarines
Strawberries	Apples	Grapes
Gooseberries	Pears	Melons
Currants	Some Peaches	Pine-Apples
Masculine		

JULY.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Pullets	Ducklings	Pheasants
Fowls	Turkey Poults	Wheat ears
Chickens	Ducks	Plovers
Pigeons	Young Par-	Leverets
Green Geese	tridges	Rabbits

FISH.

Cod	Herrings	Skate
Haddocks	Soles	Thornback
Mulletts	Plaice	Salmon
Mackarel	Flounders	Carp

Tench
Pike

Eels
Lobsters

Prawns
Craw-fish

ROOTS, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlic
Rocombole
Scorzonera
Salsifie
Mushrooms
Cauliflowers

Cabbages
Sprouts
Artichokes
Celery
Endive
Finocha
Chervil
Sorrel
Purslane
Lettuces
Cresses

All sorts of small
Salad Herbs
Mint
Balm
Thyme
All other Pot-
Herbs
Peas
Beans
Kidney-Beans

FRUIT.

Pears
Apples
Cherries
Peaches

Nectarines
Plums
Apricots
Gooseberries

Strawberries
Raspberries
Melons
Pine-Apples

AUGUST.

MEAT.

Beef
Mutton

Veal
Lamb

Buck Venison

POULTRY, &c.

Pullets
Fowls
Chickens
Green Geese
Turkey Poults
(xiv)

Ducklings
Leverets
Rabbits
Pigeons

Pheasants
Wild Ducks
Wheat-Ears
Plovers

FISH.

Cod	Mulletts	Eels
Haddocks	Mackarel	Lobsters
Flounders	Herrings	Craw-fish
Plaice	Pike	Prawns
Skate	Carp	Oysters
Thornback		

ROOTS, &c.

Carrots	Beans	Finocha
Turnips	Kidney-Beans	Parsley
Potatoes	Mushrooms	Lettuces
Radishes	Artichokes	All sorts of
Onions	Cabbages	sweet Salads
Garlic	Cauliflowers	Thyme
Shalots	Sprouts	Savory
Scorzoneria	Beets	Marjoram
Salsifie	Celery	All sorts of
Peas	Endive	small Herbs

FRUIT.

Peaches	Pears	Strawberries
Nectarines	Grapes	Gooseberries
Plums	Figs	Currants
Cherries	Filberts	Melons
Apples	Mulberries	Pine-Apples

SEPTEMBER.

MEAT.

Beef	Veal	Pork
Mutton	Lamb	Buck Venison

POULTRY, &c.

Geese	Chickens	Pallets
Turkeys	Ducks	Fowls

Teals
Pigeons
Larks

Hares
Rabbits

Pheasants
Partridges

FISH.

Cod
Haddocks
Flounders
Plaice
Thornback

Skate
Soles
Smelts
Salmon
Carp

Tench
Pike
Lobsters
Oysters

ROOTS, &c.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlic
Scorzonera
Salsifie
Peas
Beans

Kidney-beans
Mushrooms
Artichokes
Cabbages
Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parsley

Finocha
Lettuces, and all
sorts of small
Salads
Chervil
Sorrel
Beets
Thyme, and all
sorts of Soup
Herbs

FRUIT.

Peaches
Plums
Apples
Pears
Grapes
Walnuts

Filberts
Hazel-Nuts
Medlars
Quinces
Lazaroles

Currants
Morello Cher-
ries
Melons
Pine Apples

OCTOBER.

MEAT.

Mutton
Beef

Lamb
Veal

Pork
Doe Venison

POULTRY, &c.

Geese	Rabbits	Larks
Turkeys	Wild Ducks	Dotterels
Pigeons	Teals	Hares
Pullets	Widgeons	Pheasants
Fowls	Woodcocks	Partridges
Chickens	Snipes	

FISH.

Dorees	Gudgeons	Salmon-Trout
Holobert	Pike	Lobsters
Bearbets	Carp	Cockles
Smelts	Tench	Muscles
Brills.	Perch	Oysters

ROOTS, &c

Cabbages	Scorzonera	Chardbeets
Sprouts	Leeks	Corn Salads
Cauliflowers	Shalots	Lettuces
Artichokes	Garlic	All sorts of
Carrots	Rocombole	young Salad
Parsnips	Celery	Thyme
Turnips	Endive	Savory
Potatoes	Cardoons	All sorts of Pot-
Skirrets	Chervil	Herbs.
Salsifie	Finocha	

FRUIT.

Peaches	Quinces	Filberts
Grapes	Black and white	Hazel-Nuts.
Figs	Bullace	Pears
Medlars	Walnuts	Apples
Services		

NOVEMBER.

MEAT.

Beef
Mutton

Veal
House Lamb

Doe Venison

POULTRY, &c.

Geese
Turkeys
Fowls
Chickens
Pullets
Pigeons

Wild Ducks
Teals
Widgeons
Woodcocks
Snipes
Larks

Dotterels
Hares
Rabbits
Partridges
Pheasants

FISH.

Gurnets
Dorees
Holoberts
Bearbets
Salmon

Salmon-Trout
Smelts
Carp
Pike
Tench

Gudgeons
Lobsters
Oysters
Cockles
Muscles

ROOTS.

Carrots
Turnips
Parsnips
Potatoes
Skirrets
Salsifie
Scorzonera
Onions
Leeks
Shalots
Rocombole

Jerusalem Arti-
chokes
Cabbages
Cauliflowers
Savoys
Sprouts
Coleworts
Spinage
Chardbeats
Cardoons

Parsley
Cresses
Endive
Chervil
Lettuces
All sorts of small
Salad Herbs
Thyme, and
other Pot-
Herbs

FRUIT.

Pears
Apples
Bullace

Chesnuts
Hazel-nuts
Walnuts

Medlars
Services
Grapes

DECEMBER.

MEAT.

Beef
Mutton

Veal
House-Lamb

Pork
Doe Venison

FISH.

Turbot
Gurnets
Sturgeon
Dorees
Holobert
Bearbets

Smelts
Cod
Coddings
Soles
Carp

Gudgeons
Eels
Cockles
Muscles
Oysters

POULTRY, &c.

Geese
Turkeys
Pullets
Pigeons
Capons
Fowls

Chickens
Hares
Rabbits
Woodcocks
Snipes
Larks

Wild Ducks
Teals
Widgeons
Dotterels
Partridges
Pheasants

ROOTS, &c.

Cabbages
Savoy
Brocoli, purple
and white
Carrots
Parsnips
Turnips

Potatoes
Skirrets
Scorzoner
Salsifie
Leeks
Onions
Shalots

Garlic
Rocombole
Celery
Endive
Beets
Spinage
Parsley

Lettuces	Cardoons	Thyme
Cresses	Forced Aspara-	All sorts of Pot-
All sorts of	gus	Herbs
small Salad		

FRUIT.

Apples	Services	Hazel-Nuts
Pears	Chesnuts	Grapes
Medlars	Walnuts	

Directions for a GRAND DINNER.

JANUARY being a month when entertainments are most used, and most wanted, from that motive I have drawn my dinner at that season of the year, and hope it will be of service to my worthy friends; not that I have the least pretension to confine any Lady to such a particular number of Dishes, but to choose out of them what number they please; being all in season, and most of them to be got without much difficulty; as I, from long experience, can tell what a troublesome task it is to make a bill of fare to be in propriety, and not to have two things of the same kind; and being desirous of rendering it easy for the future, have made it my study to set out the dinner in as elegant a manner as lies in my power, and in the modern taste; but finding I could not express myself to be understood by young housekeepers in placing the dishes upon the table, obliged me to have two copperplates, as I am very unwilling to leave even the weakest capacity in the dark, it being my greatest study to render my whole Work

both plain and easy. As to French cooks, and old experienced housekeepers, they have no occasion for my assistance; it is not from them I look for any applause. I have not engraved a copperplate for a third course, or a cold collation, for that generally consists of things extravagant; but I have endeavoured to set out a dessert of sweetmeats, which the industrious housekeeper may lay up in summer at a small expense, and when added to what little fruit is then in season, will make a pretty appearance after the cloth is drawn, and be entertaining to the company. Before you draw your cloth, have all your sweetmeats and fruit dished up in China dishes or fruit-baskets; and as many dishes as you have in one course, so many baskets or plates your dessert must have; and as my bill of fare is twenty-five to each course, so must your dessert be of the same number, and set out in the same manner; and as ice is very often plentiful at that time; it will be easy to make five different ices for the middle, either to be served upon a frame or without, with four plates of dried fruit round them, apricots, green-gages, grapes, and pears—the four outward corners, pistachio nuts, prunellas, oranges, and olives—the four squares, nonpareils, pears, walnuts, and filberts—the two in the centre, betwixt the top and bottom, chesnuts and Portugal plums,—for six long dishes, pine-apples, French plums, and the four brandy fruits, which are peaches, nectarines, apricots, and cherries.

SUPPLEMENT.

*On the Breeding, Rearing, and Management of
different Kinds of Poultry, &c.*

THIS is a subject which is certainly very necessary as a proper appendage to our Work. Numbers of families reside in the country only for a temporary time; but there are many others who totally retire, in order to exchange the bustle and noise of the town for the more tranquil state of the country. In such families as these, a proper knowledge of the subject of this section must be exceeding useful to the housekeeper, as she will at all times be provided with the means of furnishing the table with some of the principal delicacies adapted for satisfactory repast. We shall begin the subject with;

*The Breeding, Rearing, and Management of
Fowls.*

IN the commencement of this business, the first consideration must be the proper choice of those fowls which are best calculated for breeding. Those of a middling age are the most proper for sitting, and the younger for laying. Six hens to a cock is a good proportion. In order to make them familiar, feed them at particular hours, and always in one place.

The best age to set a hen is from two years old to five, and the best month February, though any month is good between that and Michaelmas. A hen sits twenty days, whereas geese, ducks, and turkeys sit thirty.

In the mixture of fowls for breeding, the na-

ture of the hen should be as nearly equal as possible with that of the cock. She should be vigilant and industrious both for herself and chickens. In size, the biggest and largest are the best, and they must be in every respect proportioned to the cock, only instead of a comb, she should have upon her crown a high tuft of feathers. She should have strong claws; but it will be better if she has no hinder claws, because such are very subject to break their eggs. Hens that crow are neither good breeders nor good layers. Never choose a hen that is fat, as she will neither answer the purpose of sitting or laying. If she is set, she will forsake her nest; the eggs she lays will be without shells, and she will grow slothful and indolent.

The best eggs are those laid when the hens are a year and a half or two years old, at which times if you would have large eggs, give them plenty of victuals, and sometimes oats, with fennegreek, to heat them. To prevent your hens eating their own eggs, which they sometimes will, lay a piece of chalk shaped like an egg in their way, at which they will often be pecking, and thus finding themselves disappointed, they will not afterwards attempt it. When you find your hens inclinable to sit, which you will know by their clucking, do not disappoint them, nor put more than ten eggs under each. It is a common notion that a hen should always be set with an odd egg, as nine, eleven, or thirteen; but this is mere whim.

Hens that have spurs often break their eggs, and instead of hatching them, will sometimes eat them. These must be scoured, as well as those that scratch and crow like a cock; first by plucking the great quills out of their wings, and then by feeding them with millet, barley and paste, cut

into small pieces, pounded acorns and bran, with pottage or crumbs of wheat bread steeped in water. They must be kept in a close place, and their feathers must be plucked from their heads, thighs, and rumps.

In order that the chickens may be large, and most kindly, the best time to set a hen is in the month of February, when the moon has turned the full, that she may disclose the chickens in the increase of the next new moon; for one brood of this month is preferable to that of any other. Hens however may set from this time to October, and then have good chickens, but not after that time.

If you set a hen upon the eggs of ducks, geese, or turkies, you must set them nine days before you put her own eggs to her.

Before you put the eggs under the hen, it will be necessary to make some particular mark on the side of them, and to observe whether she turns them from that to the other: if she does not, then take an opportunity, when she is from them, to turn them yourself. Be careful the eggs you set her with are new, which may be known by their being heavy, full and clear; neither should you 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; but if they do, the production is generally unnatural.

The greatest care must be taken that the hen is not disturbed while she is sitting, as it will cause her entirely to forsake her nest. To prevent this be careful to place her meat and water near her during the time she is sitting, that her eggs may not cool while she is absent from her

nest, stir up the straw gently, make it soft, and lay the eggs in the same order you found them. It will not be amiss if you perfume her nest with rosemary or brimstone. Be careful the cock does not come at the eggs, and sit upon them, as he will not only be subject to break them, but it will cause the hen to dislike her nest.

Your hen-house must be large and spacious, with a high roof, and strong walls. Let there be windows on the east-side, that they may enjoy the benefit of the rising sun; and these must be strongly leathed and close shut. Upwards, and round about the inside of the walls, upon the ground, should be made large pens, three feet high, for geese, ducks, and large fowls to set in, and near the roof of the house should be long perches, reaching from one side to the other. At one side of the house, at the darkest part, over the ground pens, should be placed several small hampers of straw, not only for the use of the fowls to make their nests, but likewise for them to lay their eggs in: but when they sit to hatch chickens, let them sit on the ground. There must be pegs stuck in different parts of the walls for the convenience of the fowls climbing to their perches.

The floor of the hen house, must not be paved, but made of earth, and quite smooth. Let the smaller fowl have a hole made at one end to go in and come out at when they please, otherwise they will seek out roost in other places; but for larger fowl you may open the door every night and morning.

The most advantageous situation for the hen-house, is near some kitchen, brewhouse, or bakehouse, where it may receive a distant warmth from the fire, and be scented with smoke, which to pullets is not only wholesome, but agreeable.

Great care must be taken to keep your hen-house free from vermin, and contrive your perches so as not to be over each other. Wherever poultry is kept, various kinds of vermin will naturally come; for which reason it will be proper to sow wormwood and rice about your hen-house. You may also boil wormwood, and sprinkle the floor with the liquor, which will not only contribute to keep away vermin, but also add much to the health of your poultry.

When your chickens are hatched, if any are weaker than the rest, wrap them in wool, and let them receive the benefit of the fire; it will be also necessary to perfume them with rosemary. The chickens first hatched, may be kept in a deepish sieve till the rest are disclosed, for they will not eat immediately. Some shells being harder than others, they will require so much more time in opening: but unless the chickens are weak, or the hen unkind, it will not be improper to let them continue under her, as they will thereby receive the greater nourishment.

After they have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or else crumbs of fine white bread. When they have gained strength you may give them crusts, cheese-parings, white bread, crusts soaked in milk, barley-meal, or the like soft meat that is small, and will be easily digested. They must be kept in the house a fortnight, before they are suffered to go abroad with the hen. Green chives chopped among the meat is very good, and will preservethem from the rye, or other diseases in the head. Be careful that their water is quite clean, for if it is dirty, it will be apt to give them the pip. Neither should you

let them feed upon tares, darnel, or cockle, for these are very dangerous to young ones; nor let them 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. Cram them with dough made of wheaten meal, and milk, which dip in the latter, and thrust down their throats; but be careful they are not too large, as in that case they may be choked.

The method to be taken in order to fatten chickens is this: Confine them in coops, and feed them with barley-meal. Put a small quantity of brick-dust in their water, which will not only give them an appetite to their meat, but will facilitate their fattening. All fowls and other birds, have two stomachs; the one is their crop, that softens their food, and the other the gizzard, that macerates it. In the last are generally found small stones and sharp bits of sand, which help to do that office, and without them, or something of that kind, a fowl will be wanting of its appetite; for the gizzard cannot macerate or grind the food fast enough to discharge it from the crop without such assistance, and therefore in this case the brick-dust thrown into the water is very useful.

Hens are subject to various diseases, the most principal of which are the following.

Setting hens are sometimes troubled with lice and vermin; for the cure of which, pound burnt cummin and staphisagar, of each equal quantities, mix it with wine, and rub them with it, or wash them with a decoction of wild-lupines.

If hens are troubled with a looseness, mix a handful of barleymeal, and as much wax, in some wine: make it into a mess and give it them

in the morning before they have any other meat, or else let them drink a decoction of quinces or apples.

It sometimes happens, that hens, by laying too many eggs, or sitting too long, exhaust their strength, and languish. To remedy this, take the white of an egg, and roast it till it appears burnt; mix this with an equal quantity of raisins also burnt, and give it them the first thing in the morning:

Fowls are very subject to a disorder called the pip, which arises from a white thin scale growing on the tip of the tongue, and will prevent their feeding. This is easily discerned, and generally proceeds from drinking puddle water, or want of water, or eating filthy food. This, however, may be cured, by pulling off the scale with your nail, and then rubbing the tongue with salt.

Ducks.

DUCKS usually begin to lay in February; and if your gardener is diligent in picking up snails, grubs, caterpillars, worms, and other insects, and lay them in one place, it will make your ducks familiar, and is the best food, for change, they can have. If parsley is sown about the ponds they use, it will give their flesh an agreeable taste; and be sure always to 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; for ducks are of a very rambling nature.

Take away their eggs every day till you find them inclined to sit, and then leave them in the

place where they have laid them. Little attendance is required while they sit, except to let them have some barley or offal corn and water near them, that they may not hurt their eggs by straggling from the nest.

In winter it is much better to set a hen upon the duck eggs, than any kind of duck whatever, because the latter will lead them, when hatched, too soon to the water, where, if the weather is cold, in all probability some of them will be lost. The number of eggs to set to a duck is about thirteen. The hen will cover as many of these as her own, and will bring them up as carefully.

If the weather is tolerably good at the time the ducklings are hatched, they will require very little attendance; but if they happen to be produced in a wet season, it will be necessary to take them under cover, especially on nights; for though the duck naturally loves water, it requires the assistance of its feathers, and, till grown, is easily hurt by the wet.

The method of fattening ducks is exactly the same, let their age be what it will. They must be put into a retired place, and kept in a pen, where they must have plenty of corn and water. Any sort of corn will do, and with this single direction they will fatten themselves in a fortnight or three weeks.

Geese.

THE keeping of geese is attended with very little expence. They will live upon commons, or any sort of pasture; and need little care or attendance, except their having plenty of water.

In choosing geese, the largest are reckoned the best; but there is a sort of Spanish geese that

are much better layers and breeders than the English, especially if their eggs are hatched under an English goose. It must be observed, that the color of them should be white or grey, for pyed are not so profitable, and the darker colored are still worse.

It may be easily 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 laid. The proper time for laying is the spring, and the earlier the better, because of their having a second brood. A goose sits in general thirty days; but if the weather is fair and warm, she will hatch three or four days sooner. During the time of her sitting you must be careful, when she rises from the nest, to give her meat, as shag oats, and bran scalded; and let her have the opportunity of bathing in water.

When the goslings are hatched, you must keep them in the house ten or twelve days, and feed them with curds, barleymeal, bran, &c. After they have got strength, let them go abroad for three or four hours in a day, and take them in again till they are big enough to take care of themselves. One gander is a proper proportion for five geese.

To fatten green geese, you must shut them up when they are about a month old, and they will be fat in about a month more. Be sure to let them have always by them some fine hay in a small rack, which will much hasten their fattening. But 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 are desirous of having them very fat, shut them up for a fortnight or three weeks, and feed them with oats, split beans, barley-meal, or ground malt mixed with milk. They will likewise feed on, and fatten well, with carrots cut small: or if you give them rye before or about Midsummer (which is commonly about their sickly time) it will strengthen them, and keep them in health.

It is to be observed, that all water-fowl, while fattening, usually sit with their bills on their rumps, from whence they suck out most of their moisture and fatness, at a small bunch of feathers which stand upright on their rumps, and is always moist. But if you cut this close away, it will make them fat in less time, and with less meat than otherwise.

Turkies.

TURKIES are birds of a very tender constitution, and, while young, must be carefully watched and kept warm; for the hens are so negligent, that while they have one to follow them, they will never take care of the rest.

Turkies are great feeders of corn, and if kept on it will consume a prodigious quantity; but if left to their own liberty when grown up, they will get their own living by feeding on herbs, seeds, &c. As they are very apt to straggle, they will often lay their eggs in secret places, and therefore they must be often watched, and compelled to lay at home. They begin to lay in March, and will sit in April; but they should not be

suffered to sit on more than twelve eggs at most.

When they have hatched their brood (which will be in the time between twenty-five and thirty days) you must be particularly careful to keep the young ones warm, for the least cold will kill them. They must be fed either with curds, or green fresh cheese cut in small bits; and let their drink be new milk, or milk and water. Or you may give them oatmeal and milk boiled thick together, into which put a little wormwood chopped small, and sometimes eggs boiled hard, and cut into little pieces. They must be fed often, for the hen will not take much care of them; and when they have got some strength, feed them abroad in a close walled place, from whence they cannot stray. You must not let them out till the dew is off the grass, taking care to have them in again before night, because the dew is very prejudicial to their health.

When you fatten turkies, give them sodden barley or sodden oats for the first fortnight, and for another fortnight cram them in the following manner. Take a quantity of barley-meal properly sifted, and mix it with new milk. Make it into a good stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Then wet them in lukewarm milk, give the turkey a full gorge three times a-day, morning, noon and night, and in a fortnight it will be as fat as necessary.

The eggs of turkies are not only reckoned very wholesome in general, but they will likewise greatly contribute to the restoring of decayed constitutions.

Pigeons.

IF you are not already provided, the best time to furnish yourself with pigeons is in the month of May or August, because at those times they are young, and in a fine condition.

There are various sorts of pigeons, such as carriers, pouters, runts, tumblers, &c. but the two principal are, the tame and dove-cote. The former of these is no less valued for its beauty than the largeness of its body; but the latter, which is the kind usually kept in dove-cotes, and thence receives its name, is smaller, and less beautiful.

Tame pigeons generally produce but two young ones at a brood; but they make some amends for the smallness of the number, by the frequency of their hatching; for, if well fed and looked after they will have young ones twelve or thirteen times in the year. In choosing them the beauty is generally most regarded; but care should be taken to pair them well, because, in this case, they will be more firmly attached to each other.

Particular care must be taken to keep them clean, for they dislike dirt, though they make a great deal of it. Their best food is tares, or white pease, and they should have some gravel scattered about their house, and clean water set in different places. A great deal of tares must be taken to preserve them from vermin, and their nests from the starlings and other birds, as the latter will suck their eggs, and the former entirely destroy them.

The common, or dove-cote pigeon, is a sort that not only demands, but deserves very great attention; and of this breed is properly that which is called the common blue pigeon. This has the advantage

of many other kinds, in that it is hardier, and will live in the most severe weather. But if the breed should be too small, it may be mended, by putting in a few tame pigeons of the most common kind, and the least conspicuous in their colors, that the rest may the better take to them from their being more like themselves.

The ringdove has been introduced into the dovecote, by setting the eggs under a common pigeon; they will in this case live, and take their chance among the others; and they have two advantages over them, the one in their largeness, and the other in their hardiness, for they will live on any food, and endure the most severe weather.

A proper proportion of the sexes should be observed among pigeons; for there is nothing so hurtful as having too many cocks, especially if you keep the larger, or tame kind. An abundance of cocks will thin the dovecote, for they will grow quarrelsome, and beat others away, till, by degrees, a very thriving dovecote shall be, by this single mistake, reduced to a very poor condition.

The best and most easy method of making a dovecote is, to build the wall with clay mixed with straw; they may be made four feet or more in thickness, and while they are wet, it is easy to cut holes in them with a chissel or other instrument. But of whatever materials the cote is erected, it should be white washed frequently on the outside. Pigeons, as we have already observed, are cleanly birds; they love the appearance of neatness, and, besides this, the color renders the building more conspicuous.

With respect to the food for pigeons, exclusive of the peas and tares already mentioned, barley is very proper, as it not only strengthens them, but promotes their laying: buck-wheat will likewise have the same effects. In general, however, the common pigeons in a dovecote take care of themselves, and need little food from their keeper.

Pigeons are very fond of salt, and therefore they should have a large heap of clay laid near the dovecote, and let the brine done within the family be frequently beaten among it; or you may make a kind of mortar with lime, sand, clay, and salt, which they will peck with great satisfaction. When it is thus made on purpose for them, it is best to make it thin, and keep it so by often mixing brine with it.

The use of salt is of much more advantage to pigeons than merely the pleasing them, for nothing will recover them so readily from sickness; a mixture of bay-salt and cummin-seed being with them an universal remedy for most diseases.

Various methods have been used to make pigeons love their habitation. Some have recommended the use of assafoetida, and others of cummin-seed, for this purpose; but the best method is, to keep up constantly the salted clay as before described; for it is what they love, and they will therefore stay where they can have it in plenty.

Pigeons are sometimes apt to be scabby on the backs and breasts, which distemper will kill the young, and make the old ones so faint, that they cannot take their flights. In order to cure this distemper, take a quartern of bay-salt, and as much common salts, a pound of fennel-seed, a pound of dill-seed, as much cummin-seed, and an

ounce or two of assafoetida, mix all these together with a little wheat flour, and some fine worked clay; when it is well beaten together, put it into two pots, and bake them in an oven. When they are cold, lay them longways on the stand or table in the dove-house, and the pigeons, by pecking it, will be soon cured.

General Observations on Poultry.

MANY creatures are endowed with a ready discernment to see what will turn to their own advantage and emolument; and often discover more sagacity than could be expected. Thus poultry have been often known to watch for waggons loaded with wheat, and, running after them, pick up a number of grains which are shaken from the sheaves by the motion of the carriages. Thus when I have taken down my gun to shoot sparrows, my cats would generally run out before me, to be ready to catch up the birds as they fell.

The earnest and early propensity of the feathered tribe to roost on high is very observable; and discovers a strong dread impressed on their spirits respecting vermin that may annoy them on the ground, during the hours of darkness. Hence poultry, if left to themselves and not housed, will perch the winter through on yew trees, and fir trees; and turkies and Guinea fowls, heavy as they are, get up into apple trees. Pheasants also in woods sleep on trees to avoid foxes; while pea-fowls climb on the tops of the highest trees round their owner's house for security, let the weather be ever so cold or blowing. Partridges, indeed, roost on the ground, not hav-

ing the faculty of perching, but then they are equally apprehensive of danger; and fearing the approaches of pole-cats and floats they never trust themselves to coverts; but nestle together in the middle of a large field, far removed from hedges and coppices, which they love to haunt in the day, and where at that season they can skulk more secure from the ravages of rapacious birds.

As to ducks and geese, their awkward splay web feet forbid them to settle on trees; therefore, in the hours of darkness and danger, they betake themselves to their own element, the water, where amidst large lakes and pools, like ships riding at anchor, they float the whole night long in peace and security.

Rabbits.

TAME rabbits are very fertile, bringing forth young every month. As soon as the doe has kindled, she must be put to the buck, otherwise she will destroy her young. The best food for them is the sweetest hay, oats and bran, marsh-mallows, sowthistle, parsley, cabbage leaves, clover-grass, &c. always fresh. You must be careful to keep them exceeding clean, otherwise they will not only poison themselves, but likewise those that look after them.

MANAGEMENT of the DAIRY.

THIS is a business which requires a great deal of care and attention; and its productions are most essentially beneficial in a family. Indeed this employment should be principally confined to one person, to whom the following general observations may not be unnecessary.

It must be particularly remembered, that want of cleanliness is no where so unpardonable as in the dairy, where, indeed, the success of every operation depends upon, and requires that not only the utensils, but the dressers, shelves, walls and floor, should be exceedingly clean and well aired; and in hot weather they should be frequently sluiced with clean cold water.

Your cows should be milked at a regular hour; for the detention of the milk not only tends to spoil it, but keeps the animal in violent pain. In summer, the time of milking 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 well emptied at each milking.

In general cows require gentle treatment, especially if their teats happen to be sore; for if roughly handled, they will not only kick and wince, and become wild and ungovernable, but even retain their udders half full of milk; in consequence of which their bags get hard and ulcerous, or they lose their milk entirely till they calve again.

When the milk is brought into the dairy, it should be well strained, and emptied into clean pans. White ware pans are the most preferable, on account of their superior cleanliness; the brown sort is very porous, and scarce any scalding will be sufficient to cleanse them thoroughly.

In the middle district of the county of Somerset, Mr. Billingsley, in his general view of Agriculture, has the following remarks upon Dairy Management:

The cows of this district being intended chiefly for the purposes of cheese-making, the profit arising is in proportion to the quantity and quality of the milk; size is therefore not attended to, but principal regard is paid to the breed

whence they sprung. The dairy men think it more profitable to have a small breed *well fed*, than the best breed in the world *starved*; and the cow that gives milk the longest. The time of calving is from the beginning of February to Lady Day, and they take great care to keep their cows well three weeks or a month before they calve; the milk will rise in proportion to the goodness of their keeping. The calves (those few excepted which are reared to keep up the stock) seldom live a month, and cheese-making begins in March, from which time it continues till December.

The cheese of this district is much admired, particularly that which is made in the parishes of Meer and Chaddar. It is principally purchased by jobbers, and sent through the medium of Weyhill, Giles Hill, Reading and other fairs, to the London market, where it is sold under the name of *double Gloster*.

The calves which are reared are fed principally with cheese-whey, and in May they are turned to grass, and left to shift for themselves; some careful dairy-women have tried to increase their growth, by giving them weigh after they are put to grass, but this plan is reprobated as doing more harm than good.

The average produce of a dairy per day, in this district, may be calculated at about three gallons per cow, from Lady Day to Michaelmas, and from Michaelmas to Christmas one gallon a cow per day. Cows are kept till they are fourteen or fifteen years old, and when fatted they seldom get to a higher price than seven or eight pounds.

A dairy-maid can manage twenty cows, so far as relates to the in-door work, and the gross pro-

duce of a dairy frequently averages twelve pounds per cow, and in some particular instances fourteen pounds: but this can only be done when cheese is at the present enormous price.

On comparing the grazing with the dairy account, Mr. Billingsley makes it appear, that the dairy operation is more profitable than grazing; for the former amounts to 50s. per acre, whereas the latter is only 28s. per acre. On account of population, the dairy system ought also to be preferred, as one grazing farm of 200 acres would afford a comfortable livelihood to four dairy families.

I am aware, says he, that should these observations induce an increase of dairies, and consequently a more liberal supply of cheese, such a declension in the price of that article might take place, as would bring all things again on a level, and advance the grazier's profit to an equality with that of the dairyman.

To make Butter.

BUTTER is an article more frequently used in the art of Cookery than any other whatever; but to be wholesome it must be very fresh, and free from rancidity, otherwise it will hurt digestion, render it difficult and painful, and introduce much acrimony into the blood. Some persons have such delicate stomachs, that they are even affected with those inconveniences by fresh butter and milk.

When you have churned your butter, open the churn, and with both hands gather it well together, take it out of the butter milk, and lay it into a very clean bowl, or earthen pan, and if the butter is destined to be used fresh, fill the pan with clear water, and work the butter in it to and

fro, till it is brought to a firm consistence of itself, without any moisture. When you have done this, scotch and slice it over with the point of a knife, every way as thick as possible, in order to draw out the smallest hair, bit of rag, strainer, or any thing that may have happened to fall into it. Then spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and then make it into forms agreeable to your own fancy.

It sometimes happens that a cow's teats may have been scratched or wounded, which will occasion the milk to be foul and corrupt. When this is the case, you should by no means mix it with the sweet milk, but give it to the pigs; and that which is taken to the dairy-house should remain in the pail till it is nearly cold before it is strained, that is, if the weather be warm; but in frosty weather it should be immediately strained, and a small quantity of boiling water may be mixed with it, which will cause it to produce cream in abundance, and the more so if the pans have a large surface.

In the hot summer months the cream should be skimmed from the milk before the dairy gets warm from the sun; nor should the milk at that season 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 and forty-eight hours. The cream should be deposited in a deep pan, which should be kept, during the summer, in the coolest part of the dairy; or in a cool cellar, where a free air is admitted, which is much better. If you have not an opportunity of churning every day, shift the cream daily into clean pans,

which will keep it cool. But you should never fail to churn at least twice in the week in hot weather; and this work should be done in a morning very early, taking care to fix the churn where there is a free draught of air. If a pump churn is used, it may be plunged a foot deep into a tub of cold water, and should remain there during the whole time of churning, which will very much harden the butter.

Butter will require more working in winter than in summer; but it is to be remarked, and with great justice, that no person whose hand is warm by nature can make good butter.

Butter-milk (the milk which remains after the butter is coming by churning) is esteemed an excellent food, in the spring especially; and is particularly recommended in hectic fevers. Some make curds of butter-milk, by pouring into it a quantity of new milk hot.

To take off any disagreeable Taste or Flavor communicated to BUTTER where Cows have fed on Turnips, &c.

Mr. Billingsley of Ashwiek Grove, in his "General View of Agriculture, in the County of Somerset," has given us the following recipe for that purpose :

When the milk is set abroad in the leads, put one gallon of boiling water to six gallons of milk. It may also be prevented by dissolving nitre in spring water, and putting about a quarter of a pint to ten or twelve gallons of milk when warm from the cow."

An approved receipt to preserve BUTTER. By Dr. ANDERSON.

TAKE two parts of the best common salt, one

part sugar, and one part saltpetre; 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 mess, and close it up for use.

No simple improvement in economics is greater than this, when compared with the usual method of curing butter by means of common salt alone. In an open market the one would sell for thirty *per cent.* more than the other. The butter thus cured appears of a rich marrowy consistence, and fine color, and never acquires a brittle hardness, nor *tastes-salt*, like the other, which has the appearance of tallow.

Butter cured by this new method must not be opened for use in a month after it is made up.

The practice of keeping milk in *leaden vessels*, and of salting butter in *stone jars*, is very detrimental; the well-known effect of the *poison of lead* are, bodily debility, palsey, death. The use of *wooden vessels* for these purposes is most wholesome and more cleanly.

To make cheese.

CHEESE differs in quality according as it is made from new or skimmed milk, from the curd which separates itself upon standing, or that which is more speedily produced by the addition of rennet.

In making cheese, as soon as the milk is turned, strain the whey carefully from the curd. Break the curd well with your hands, and when it is equally broken, put it by a little at a time, into the vat, carefully breaking it as you put it in. The vat should be filled an inch or more above the brim, that when the whey is pressed out, it may not shrink below the brim; for if it does,

the cheese will be spoiled. Before the curd is put in, a cheese-cloth or strainer should be laid at the bottom of the vat; and this should be so large, that when the vat is filled with the curd, the end of the cloth may turn again over the top of it. When this is done, it should be taken to the press, and there remain for the space of two hours; when it should be turned, and have a clean cloth put under it; and turned over as before. It must then be pressed again, and remain in the press six or eight hours; when it should again be turned, and rubbed on each side with salt. After this it must be pressed again for the space of twelve or fourteen hours more, when, if any of the edges project, they should be pared off. It may then be put on a dry board, and regularly turned every day. It is a very good method to have three or four holes bored round the lower part of the vat, so that the whey may drain so perfectly from the cheese, that not the least particle of it may remain.

The rennet for turning the milk is made of a calf's bag, which is to be taken out as soon as the calf is killed: it must be scoured inside and out with salt, after it has been discharged of the curd that is always formed in it. Wash the curd with water in a cullender, and pick out what hairs you find in it. When you have washed the curd till it is very white, put it into the bag again, adding to it two good handfuls of salt: then close up the mouth of the bag with a skewer, lay it in an earthen pan, and it will continue fit for use twelve months.

This is the general method of preparing the rennet, but that best calculated for private families, and which makes the cheese infinitely more

delicate, must be managed in a different manner, of which the following are clear and proper directions.

Let the vell, maw, or rennet bag, be perfectly sweet, for if it is the least tainted, the cheese can never be good. When this is fit for the purpose, three pints or two quarts of soft water, clean and sweet, should be mixed with salt, into which put some sweet briar, rose-leaves, cinnamon, mace, cloves, and, in short, almost every sort of spice and aromatic that can be procured. Boil these gently in two quarts of water till the liquor is reduced to three pints, and be careful it is not smoaked. Strain the liquor clear from the spices, &c. and when it has stood till it is no warmer than milk from the cow, pour it upon the vell or maw. You may then slice a lemon in it, and let it stand a day or two; after which it must be strained again, and put into a bottle. Cork it quite close, and it will keep good at least twelve months. It will smell like perfume, and a small quantity of it will turn the milk, and give the cheese a pleasing flavor. After this, if the vell be salted and dried for a week or two near the fire, it will do for the purpose again almost as well as before.

The METHOD of making STILTON CHEESE,

From the general View of the Agriculture of the County of Leicester; drawn up for the Consideration of the Board of Agriculture,
By JOHN MONK, of Bears-Comb, Devon.

STILTON Cheese is made in most of the villages round Melton Mowbray, but I found it impossible to get at the secret of making it from

the dairy people ; and, from the conversation I had with one of the first managers, I should suppose two cheeses were never made alike, as it depends upon soil, herbage, seasons, heat, cold, wet, dry, &c. &c. There is no doubt but those cheeses require a great deal of care and attention, owing, I should suppose, to their richness and thickness. They run from eight to sixteen or eighteen pounds, very seldom larger, and are sold at one shilling and six-pence per pound. Most of the inns in the country retail them, the price eighteen or twenty pence per pound. I was informed by the maker, that they were never better for the table than at a year old, but I believe they are seldom cut so soon. The best of the other sort of cheese made in the county, is, in my opinion, better than the generality of the Stilton, as it is but seldom you meet with a real good one.

In respect to the great secret of making Stilton cheese, I should have left the county without acquiring the process, if it had not been for the politeness and attention of Major Cheselden, of Somerly, who, upon my acquainting him with my disappointment, kindly undertook to procure it for me, from one of his tenants, who was among the first for making it. The following is the

Receipt for making STILTON CHEESE.

TAKE the night's cream, and put it to the morning's new milk, with the rennet; when the curd is come, it is not to be broken, as is done with other cheeses, but take it out with a soil-dish, altogether, and place it in the sieve to drain gradually, and, as it drains, keep gradually press-

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ing it till it becomes firm and dry ; then place it in a wooden hoop, afterwards to be kept dry on boards, turned frequently, with cloth binders round it, which are to be tightened as occasion requires.

N. B. The Dairy-maid must not be disheartened if she does not succeed perfectly in the first attempt.

In the dairies which I visited, the cheeses, after being taken out of the wooden hoop, were bound tight round with a cloth, which cloth was changed every day, until the cheese became firm enough to support itself; after the cloth was taken off, they were rubbed every day all over, for two or three months, with a brush, and if the weather was damp or moist, twice a day; and, even before the cloth was taken off, the top and bottom were well rubbed every day.

Cream Cheese.—Take twelve quarts of new milk and a quart of cream, put them together with two spoonful of rennet (or less according to its strength) just warm; and when it has stood till the curd has come, lay a cloth in the vat (which must be made of a proportioned size for the cheese) cut out the curd with a skimming dish, and put it into the vat till it is full, turning the cheese-cloth over it; and as the curd settles, lay more on till you have laid on as much as will make one cheese. When the whey is drained out turn the cheese into a dry cloth, and then lay a pound weight upon it; at night turn it out into another cloth, and the next morning salt it a little; then having made a bed of nettles or ash-leaves to lay it on, cover it with the same, shifting it twice a day, for about ten days, when it will be fit for use.

A plain Sage Cheese.—Bruise the tops of

young red sage in a mortar, till you can press the juice out of them; bruise likewise some leaves of spinach, and having squeezed out the juice, mix it with that of the sage to render it of a pleasant green color, which the juice of the sage alone will not make it, and this will also allay the bitter taste of the sage.

Having prepared the juice, put the rennet to the milk, and at the same time mix it with as much of the sage, &c. juice as will give the milk the green color you desire, putting in more or less, according as you would have the cheese taste stronger or weaker of the sage. When the curd is come, break it gently, and when it is all equally broken, put it into the cheese vat or mote, and press it gently, which will make it eat tender and mellow. When it has stood in the press about eight hours, it must be salted, turned every day, and in about a month it will be fit for use.

A Sage Cheese in Figures.—To do this you must be provided with two cheese vats of the same size, and the milk must be set to turn in two different vessels: one part with plain rennet only and the other with rennet and sage juice. These must be made as you would do two distinct cheeses, and put into the presses at the same time. When each of these cheeses have stood in the press for half an hour, take them out, and cut some square pieces or long slips out of the plain cheese, and lay them by on a plate; then cut the same number of pieces out of the sage-cheese, of the same figure and size, and immediately put the pieces of the sage cheese into the places that you cut out of the plain cheese, and the pieces cut out of the plain cheese into the places cut

out of the sage cheese. For this purpose some have a tin plate made into figures of several shapes, by which they cut out the pieces of the cheeses so exactly, that they fit without any trouble. When you have done this, put the cheeses into the presses again, and manage them like other cheeses. By this method and contrivance you will have one sage cheese, with white or plain figures in it, and another, a white cheese, with green figures. Great care must be taken that the curd is very equally broke, and also that both the cheeses are pressed as equally as it is possible before the figures are cut out, otherwise, when they come to be pressed for the last time, the figures will press unequally, and lose their shapes. These cheeses should be made not above two inches thick; for if they are thicker it will be more difficult to make the figures regular. After they are made, they must be frequently turned and shifted on the shelf, and often rubbed with a coarse cloth. They will be fit to cut in about eight months.

Marigold Cheese.—Pick the freshest and best colored leaves you can, pound them in a mortar, and strain out the juice. Put this into your milk at the same time that you put in your rennet, and stir them together. The milk being set, and the curd come, break it as gently and as equally as you possibly can, put it into the cheese vat, and press it with a gentle weight, there being such a number of holes in the bottom part of the vat, as will let the whey easily out, or else let there be a spout to carry off the whey, though holes will be the best. The management after must be the same as with other cheeses.

Imitation of Cheshire Cheese.—The milk be-

ing set, and the curd come, do not break it with a dish, as is customary in making other cheeses, but draw it together with your hands to one side of the vessel, breaking it gently and regularly ; for if it is pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese vat, or more, as you thus gather it ; and when it is full, press it and turn it often, salting it at different times.

These cheeses must be made seven or eight inches in thickness, and they will be fit to cut in about twelve months. You must turn and shift them frequently upon a shelf, and rub them with a dry coarse cloth. At the year's end you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole close with some of the same cheese, and set it in a wine cellar for six months to mellow, at the expiration of which you will find the sack all lost, and the hole, in a manner closed up. This cheese, if properly managed, will eat exceedingly fine and rich, and its flavor will be both pleasant and grateful.

OF FEEDING COWS.

THE following practice is pursued by Mr. *Henry Harper*, of Bankhall, near Liverpool, a very experienced farmer. We shall give it in his own words, as follows : " I had one year six cows that I housed, all at one time, and nearly all of an age ; and, by way of experiment, I fed two with turnips and ground corn, and two with boiled potatoes and ground corn, and two with raw potatoes and boiled corn : they were all put to feed at one time, and when I thought them fit for the market, I sold three ; one from every lot,

and went to see them dressed. In those two fed with ground corn and turnips, and ground corn and boiled potatoes, there was little or no difference; but that which was fed with raw potatoes and boiled corn, was better in flesh, and fatter within side than the other two, by a fortnight's keep: and this was not only my opinion, but the butcher's who killed them. The other three I kept three weeks longer; and, when killed, they were proportionably nearly in the same state with the others, but better by being kept the longer; so I prefer *boiled corn* of any sort of grain, and think it more forcing, either for milk or feeding. They had all one and the same quantity of corn, &c."

Boiling corn has been practised by some others with good success. A little linseed improves the quality. Hay-seeds, that drop out of the hay, should be carefully preserved, and worked up in mixtures of potatoes, or oats, either scalded or boiled.

The following particulars, applicable to the present subject, may be aptly introduced in this place. A very ingenious paper upon the management of cows in the neighbourhood of London, has been laid before the Board of Agriculture by Baron D'Alton, a foreign nobleman; and, from the accurate calculations therein given, it appears, that keeping cows in the house is more profitable husbandry, than pasturing them in the fields, as is commonly done.

The gentleman who surveyed the West Riding of Yorkshire for the Board of Agriculture, made repeated inquiries whether any such practice prevailed in that district; the result of which was, that it was only done by a few cow-keepers

in towns, who had little or no land. By a letter which they received from Mr. Stockdale, at Knaresborough, after they had finished their survey, they were informed that this practice was common at Leeds; and on pursuing their further inquiries at that place, they received the following letter from a gentleman resident in that town: "*Leeds, Jan. 15.*—Sir, There are a few cows kept in the house all summer, and the way in which they are managed, is, by giving them grass fresh cut, and watering the ground as the grass comes off, with the urine from the cows. The urine is preserved by a cistern, placed on the outside of the cow-house, and is conveyed to the land at almost all seasons, but the most profitable time for doing it is March, April, or May; by which means, and the addition of horse dung applied during the winter months, the field may be cut four or five times during the season. I am told four acres of land will, in this method, maintain ten cows; and in the winter they are fed with grains from the brewers, which are very high in price, being 3s. 6d. per quarter. It will take about four pounds worth of grains to maintain for the winter months, and two pounds for grass during the summer; so that the expence of a cow for the whole year is about six pounds."

"I kept thirteen cows one winter, which were fed upon turnips and oat straw, and never got a mouthful of hay. They yielded me thirty gallons of milk per day, which, six years ago, sold upon the spot to the retailers from Leeds at 5d $\frac{1}{2}$ per gallon. They carried it a mile, and sold it out at 6d $\frac{1}{2}$ and 7d. per gallon, but it is now advanced to 8d. and 9d.

"I must notice to you, that the taste of the

turnip is easily taken off the milk and butter, by dissolving a little nitre in spring water, which being kept in a bottle, and a small tea-cup full put among eight gallons of milk, when warm from the cow, entirely removes any taste or flavor of the turnip."

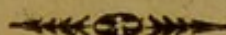
"In the management of cows, a warm stable is highly necessary, and the currying them, like horses, not only affords them pleasure, but makes them give their milk more freely. They ought always to be kept clean, laid dry, and have plenty of good sweet water to drink. I have had cows give me two gallons of milk at a meal when within ten days of calving, and did not upon trial, find any advantage by allowing them to go dry two months before calving."

"The average of our cows is about six gallons per day after quitting the calf."

It is afterwards added, that one of the gentlemen employed to survey this district for some years, has kept his cows in the house upon red clover and rye-grass during the summer months. They are put out to a small park in the evening after milking, for the convenience of getting water, and tied up in the house early in the morning. One acre of clover has been found to go as far in this way, as two when pastured. More milk is produced, and the quantity of rich dung made in this method, is supposed to compensate the additional trouble of cutting and bringing in the grass.

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