

The complete art of cookery : exhibited in a plain and easy manner, with directions for marketing, the seasons for meat, poultry, fish, game, etc / by M.A. Reynolds.

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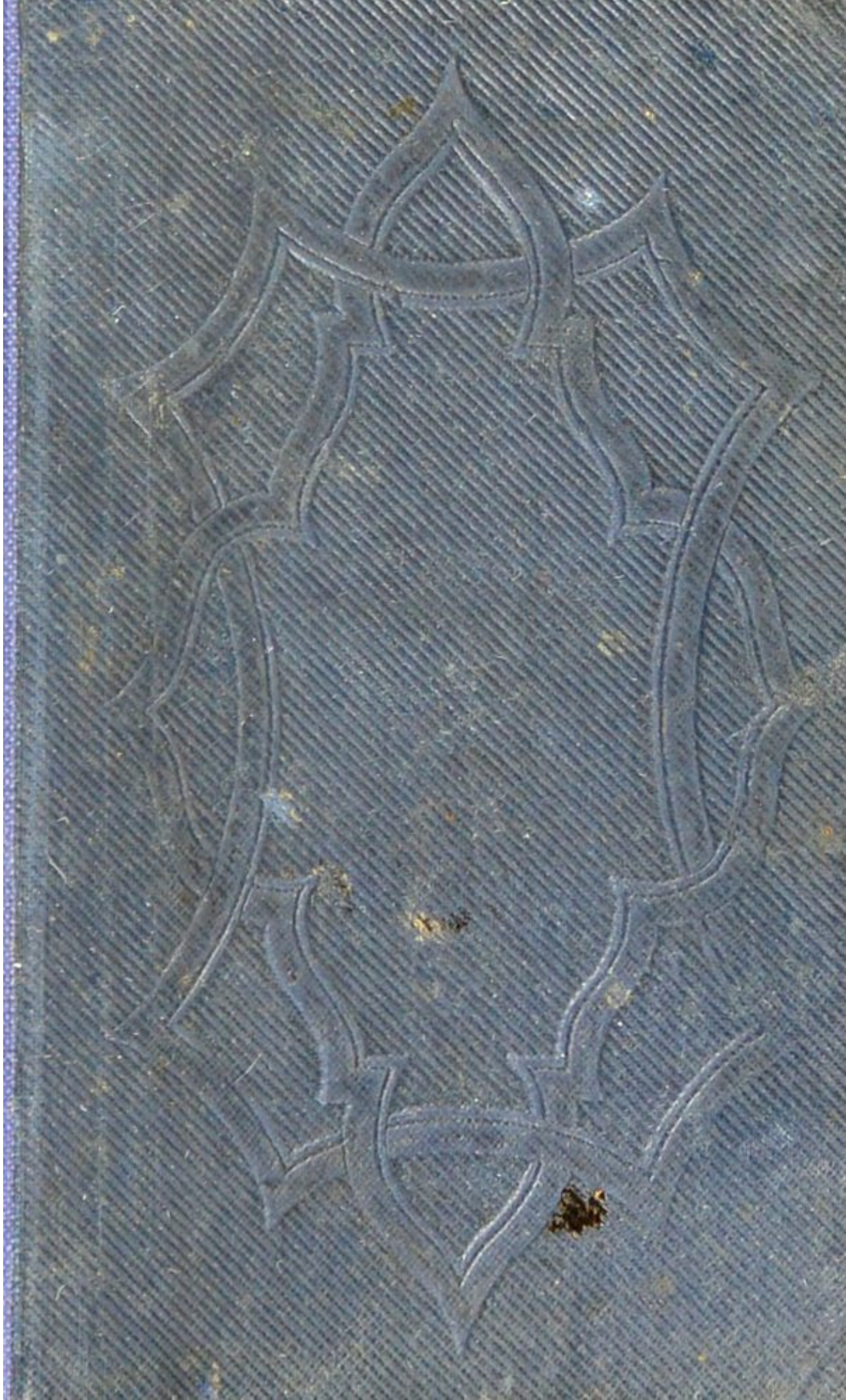
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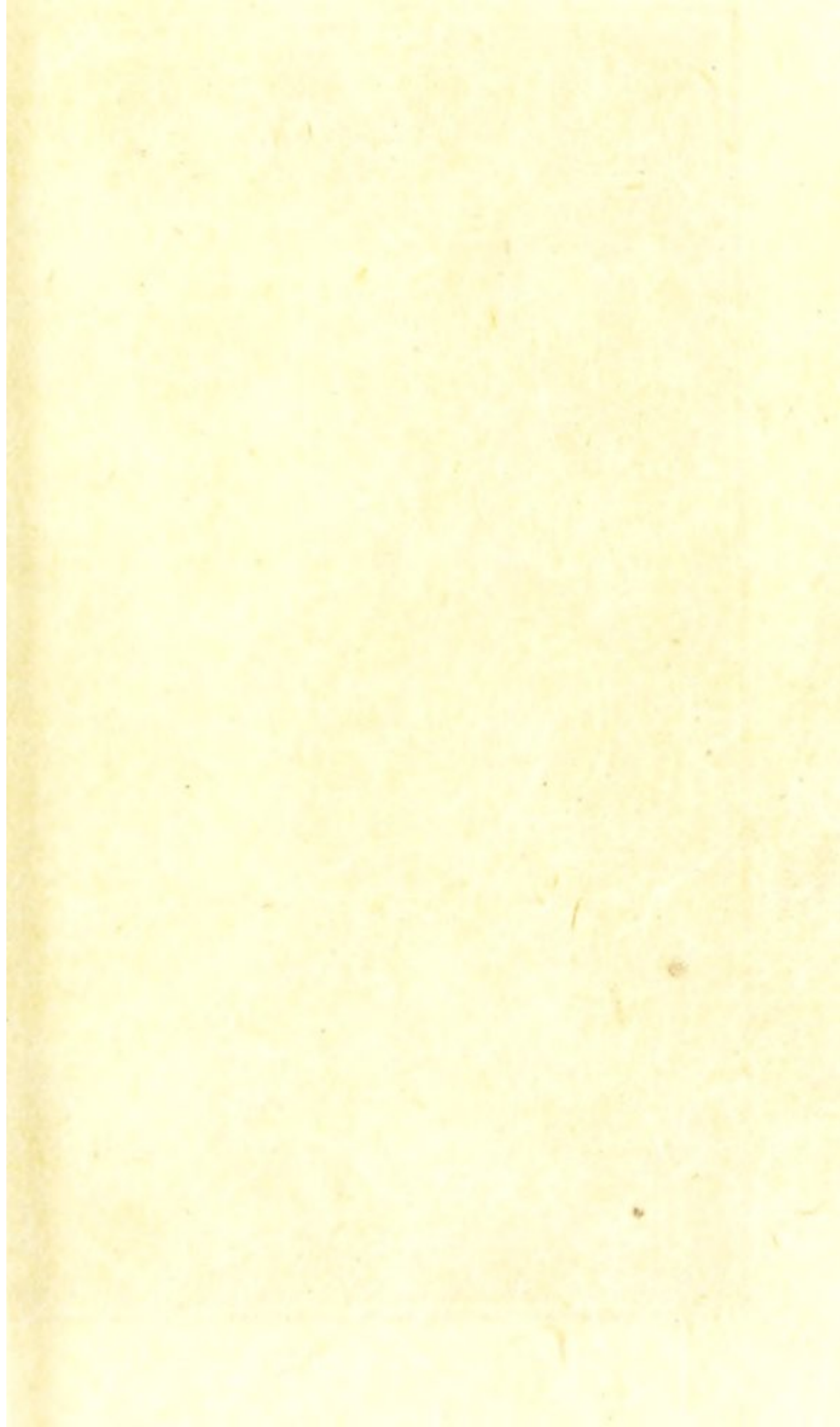
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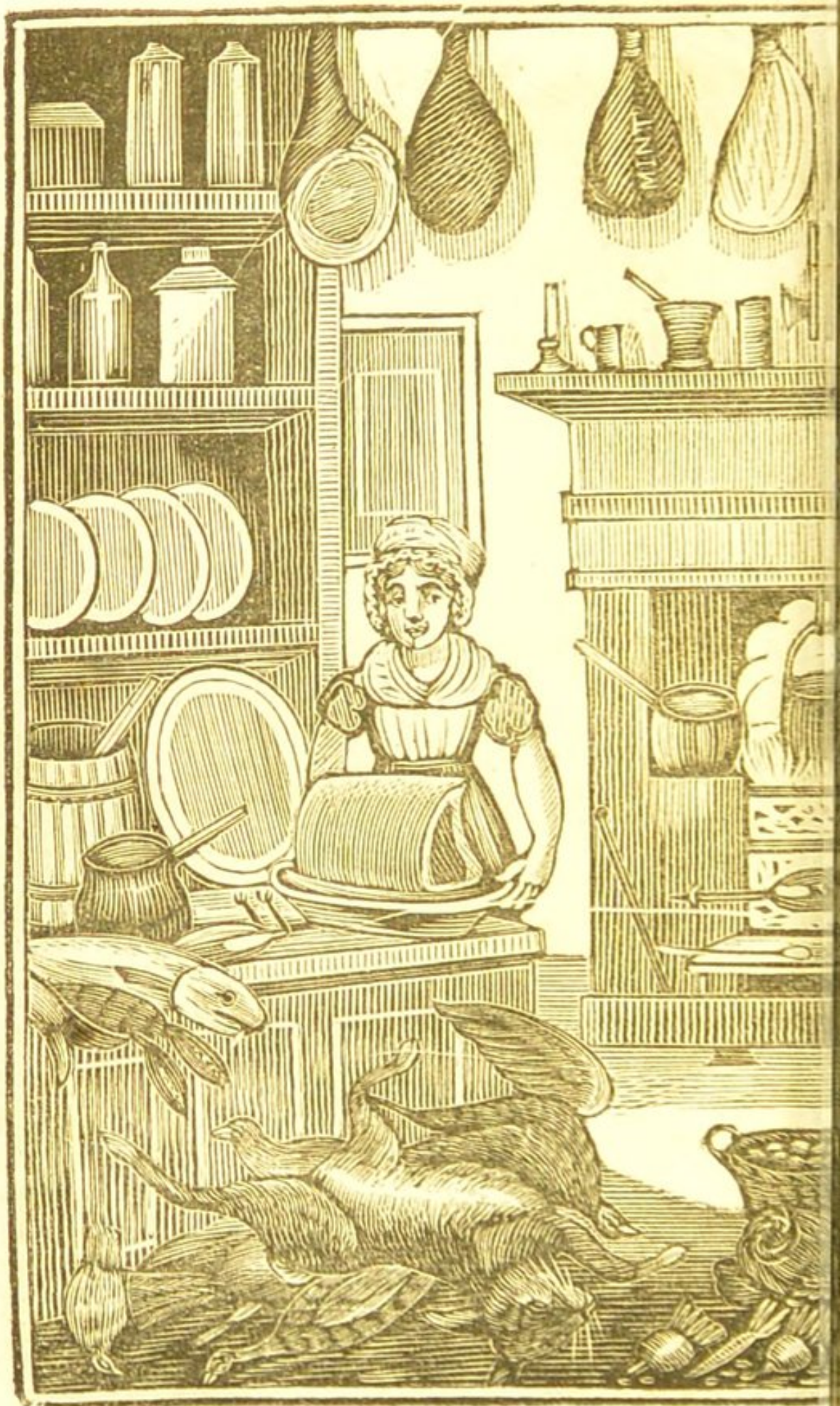
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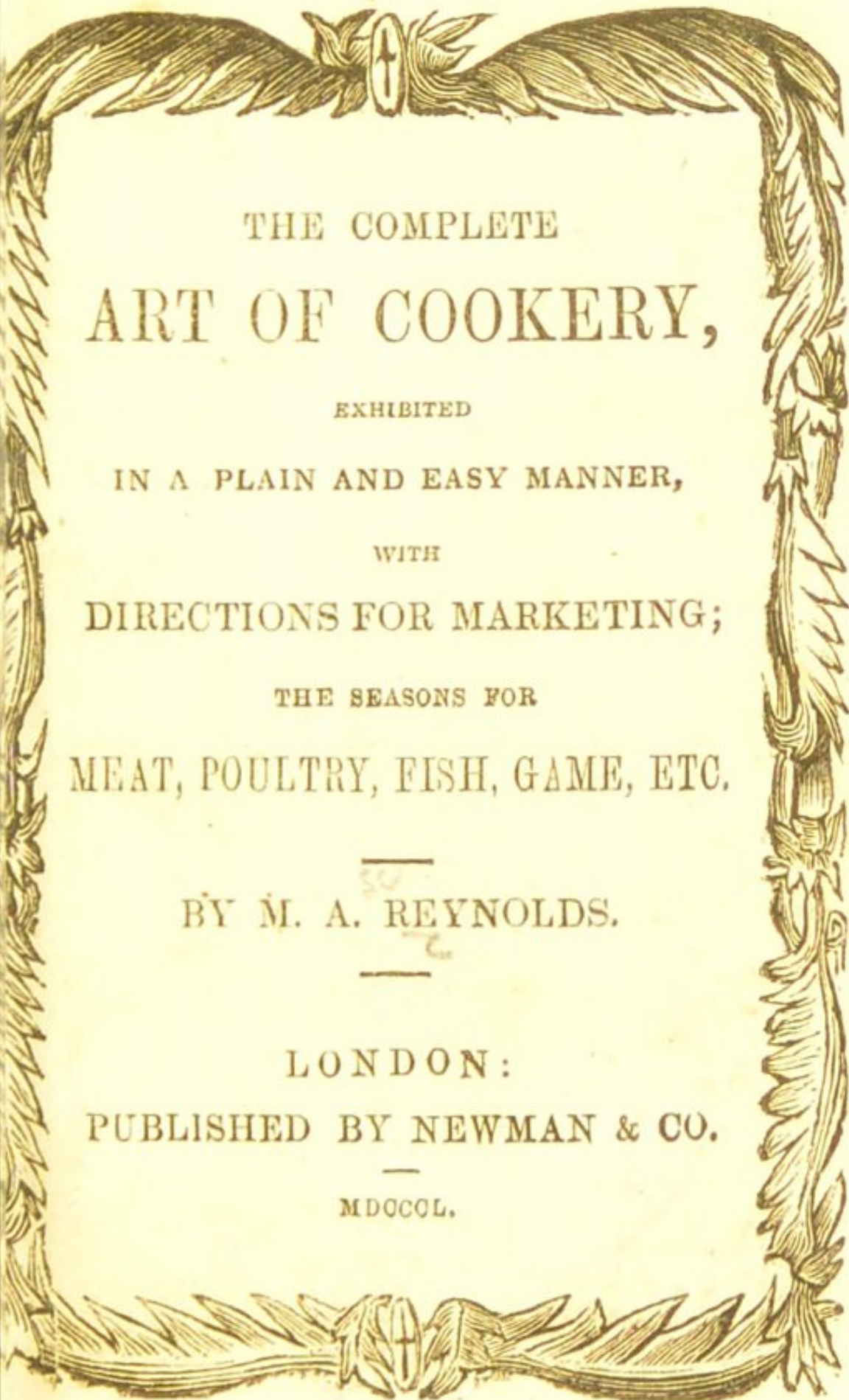
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THE COMPLETE
ART OF COOKERY.







THE COMPLETE
ART OF COOKERY,
EXHIBITED
IN A PLAIN AND EASY MANNER,
WITH
DIRECTIONS FOR MARKETING;
THE SEASONS FOR
MEAT, POULTRY, FISH, GAME, ETC.

BY M. A. REYNOLDS.

LONDON:
PUBLISHED BY NEWMAN & CO.

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THE COMPLETE
ART OF COOKERY.

DIRECTIONS HOW TO MARKET.

BUTCHERS' MEAT.

Lamb.

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

Veal.

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

The breast and neck taints first at the upper end, and you will perceive a dusky, yellow, or green appearance; and the sweetbread on the breast will be clammy, otherwise it is fresh and good. The leg is known to be new by the stiffness of the joint; if limber, and the flesh seems clammy, and has green or yellow specks, it is stale. The head is known as the lamb's. The flesh of a bull calf is more red and firm than that of a cow calf, and the fat more hard and curled.

Mutton.

If it be young, the flesh will pinch tender; if old, it will wrinkle and remain so; if young, the fat will easily part from the lean; if old, it will stick by skins and strings; if ram mutton, the fat feels spongy, the flesh close grained and tough, not rising again when dented; if ewe mutton, the flesh is paler than wether mutton, a closer grain, and easily parted. If there be a root, the flesh will be pale, and the fat a faint white, inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat. As to the newness and staleness, the same is to be observed as in lamb.

Beef.

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

pleasant colour, betokens good spending meat, the suet, a curious white; yellow is not good.

Cow beef is less bound and closer grained than ox, the fat whiter, but the lean somewhat paler; if young, the dent made with the finger will rise again in a little time.

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

Pork.

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

If a boar, though young, or a hog gelded at full growth, the flesh will be hard, tough, red, and rammish of smell; the fat skinny and hard; the skin thick and rough, and pinched up, will immediately fall again.

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

If you find little kernels in the fat of the

pork, like hail shot, it is measly, and dangerous to be eaten. Pork comes in the middle of August, and holds good till Lady-day.

HOW TO CHOOSE POULTRY.

To know if a capon is a true one, young or old, new or stale.

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

A cock or hen turkey, turkey poults, &c.

If the cock be young, his legs will be black and smooth, and his spurs short; if stale, his eyes will be sunk in his head, and feet dry; if new, the eyes lively, and feet limber. Observe the like by the hens; and, moreover, if she be with egg, she will have a soft open vent; if not, a hard close vent. Turkey poults are known by the same, their age cannot deceive you.

A cock, hen, &c.

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

A tame, wild, and bran goose.

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

Wild and tame ducks.

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

Pheasant. cock and hen.

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

Partridge, cock and hen.

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

HOW TO CHOOSE FISH.

To choose salmon, pike, carp, tench, &c.

All these are known to be new or stale by the colour of the gills, their easiness or hardness to open, the hanging or keeping up of the fins, the standing out or sinking of the eyes, and by smelling the gills.

Turbot.

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

Soles.

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

Sturgeon.

If it cut without crumbling, and the veins and gristles give a true blue where they appear, and flesh a perfect white, then conclude it to be good.

Fresh herrings and mackerel.

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

Lobsters.

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

Prawns, shrimps, and cray-fish.

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

Plaice and flounders.

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

Pickled salmon.

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

Pickled and red herrings.

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

bone, and smell well, then conclude them to be good.

.DIRECTIONS FOR CARVING.

The carving knife for a lady should be light, of a middling size, and with a very fine edge. Strength is not so much required as address, in the manner of using it: in order to facilitate this the cook should give orders to the butcher to divide the joints of the bones of all carcass joints of mutton, lamb, and veal, such as the neck, breast, and loin; which may then be easily cut into thin slices attached to the adjoining bones. If the whole of the meat belonging to each bone should be too thick, a small slice may be taken off between every two bones.

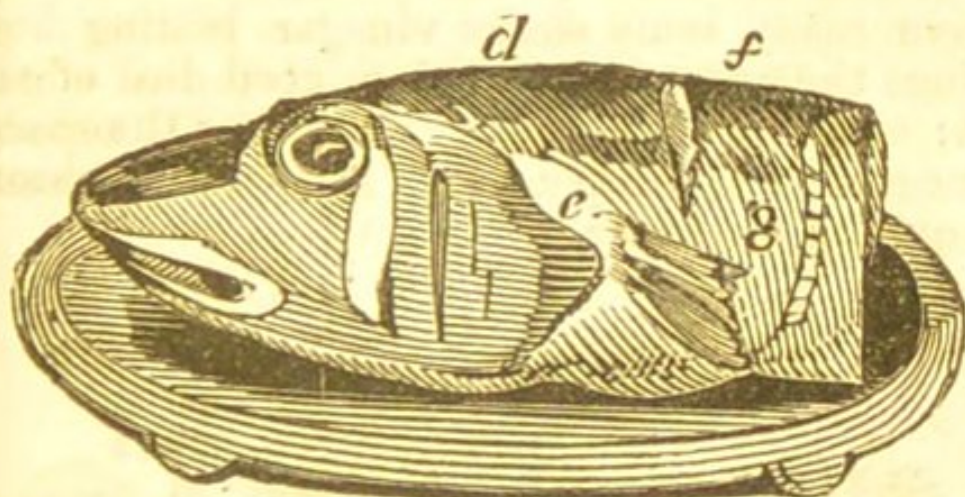
The fleshy joints (as fillet of veal, leg or saddle of mutton, and beef) are to be helped in thin slices, neatly cut and smooth; observing to let the knife pass down to the bone in the beef and mutton joints.

The dish should not be too far off the carver; as it gives an awkward appearance, and makes the task more difficult. Attention should be paid to help every one to a part of such as is considered best.

In helping fish, take care not to break the flakes; which in cod and every fresh salmon is large, and contribute much to the beauty of its appearance. A fish-knife not being sharp, divides it best on this account. Help a part of the roe, milt or liver, to each person. The

heads of carp, part of those of cod and salmon, sounds of cod, and fins of turbot, are likewise esteemed niceties, and are to be attended to accordingly.

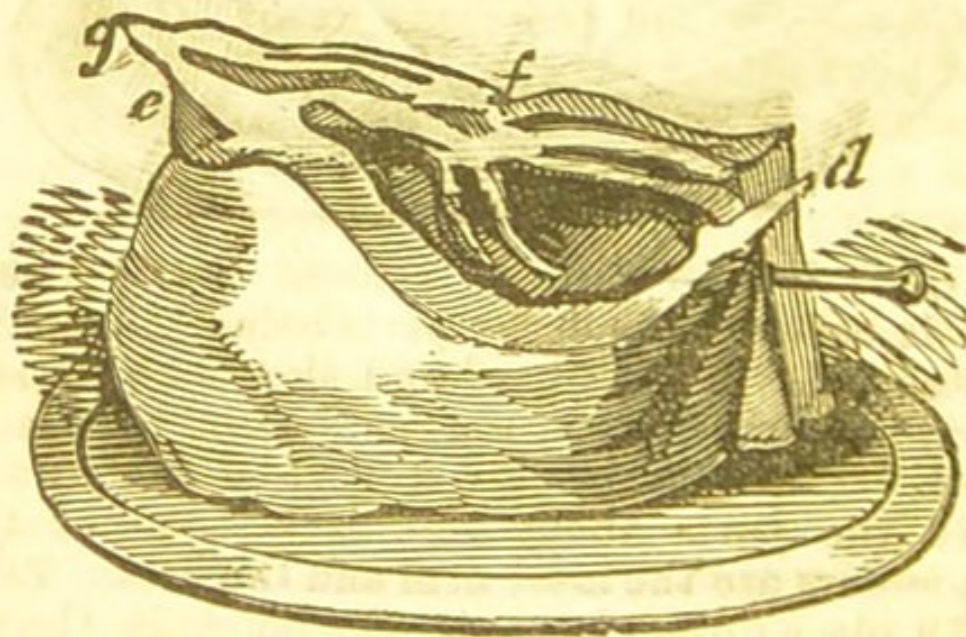
In cutting up any wild fowl, duck, goose, or turkey, for a large party, if you cut the slices down from pinion to pinion, without making wings, there will be more prime pieces.



Cod's Head.—Fish in general requires very little carving, the fleshy parts being principally esteemed. A cod's head and shoulders, in season, properly cooked, is a genteel and handsome dish. It should be served with a fish trowel, and the parts about the back bone or the shoulders are the most firm and the best. Take off a piece quite down to the bone, in the direction *d, e, f, g*, putting in the spoon at *d, e*, and with each slice give a piece of the sound, which is underneath the back bone inside the fish, the meat of which is thin, and the flesh darker coloured than the fish itself. About the head are many delicate parts, and a deal of the jelly kind; of which, and the tongue, and the palate, some persons are particularly fond.

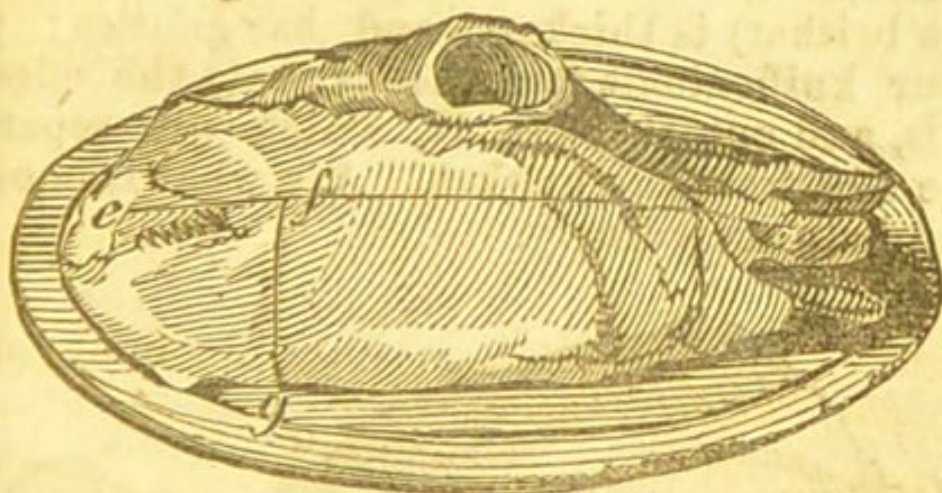
Sirloins of Beef may be begun either at the end, or by cutting it in the middle. It is usual to inquire whether the outside, or the inside is preferred. For the outside, the slice should be cut down to the bone; and the same with every following helping. Slice the inside likewise, and give to each piece some of the soft fat.

The inside done as follows eats excellently. Have ready some shalot vinegar boiling hot; mince the meat large, and a good deal of the fat; sprinkle it with salt, and pour the shalot vinegar and the gravy on it. Help with a spoon, as quick as possible, on hot plates.



Edge Bone of Beef.—Cut off a slice an inch thick all the way from *d* to *e*, and then help. The soft fat which resembles marrow lies at the back of the bone below *f*; the firm fat at *g* must be cut in horizontal slices. As tastes differ, it is proper to ask what part is preferred. The skewer that keeps the meat properly together when boiling is at *d*.

Round or Buttock of Beef is cut in the same way as a fillet of veal, in the next article. It should be kept even all over. When helping the fat, observe not to hack it, but cut it smooth. A deep slice should be cut off the beef before you begin to help, as directed above, for the edge-bone.

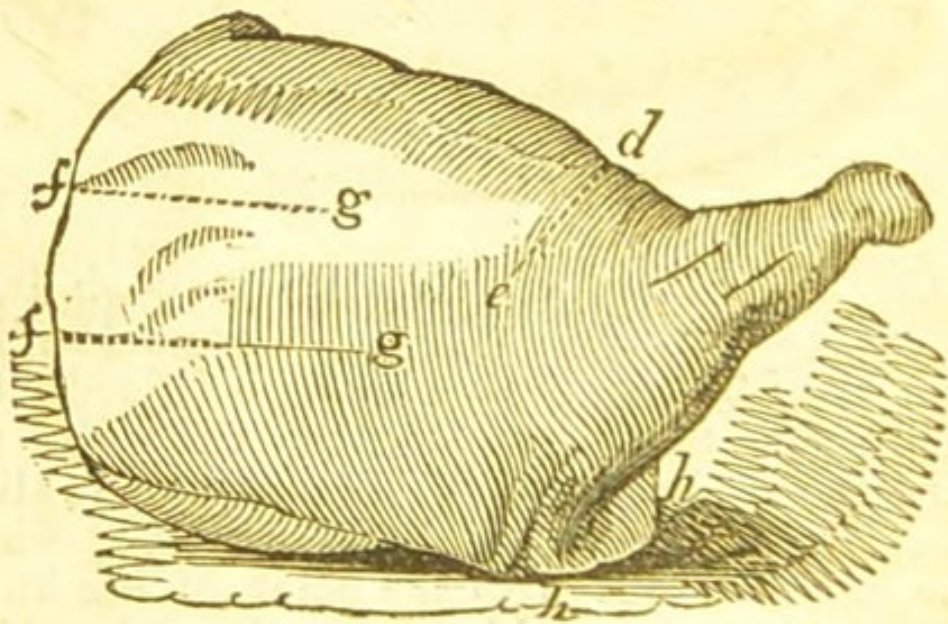


Calf's Head has a deal of meat upon it, if properly managed. Cut slices from *d* to *e*, letting the knife go close to the bone. In the fleshy part, at the neck end *d*, there lies the throat sweet-bread, which you may cut in slices from *f* to *g*. Many are fond of the eye; which you must cut out with the point of the knife, and divide in two. If the jaw bone be taken off, there will be seen some fine lean. The carver should be acquainted with all things that are thought so, that he may equally distribute them.

Fillet of Veal.—In an ox this part is a round of beef. Ask whether the brown outside be liked, otherwise help the next slice. The bone is taken out, and the meat tied close, before

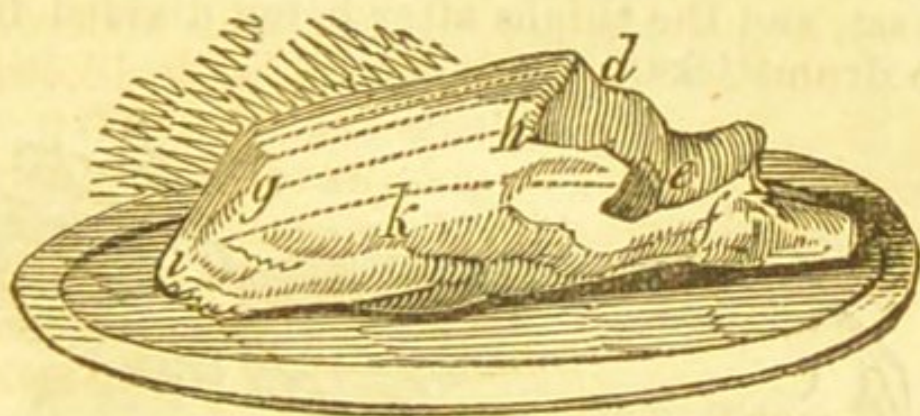
dressing, which makes the fillet very solid. It should be cut thin, and very smooth. A stuffing is put into the flap, which covers it; you must cut deep into this, and help a thin slice, as likewise of fat. From carelessness in not covering the latter with paper, it is sometimes dried up, to the great disappointment of the carver.

Breast of Veal. One part (which is called the brisket) is thickest, and has gristles; put your knife about four inches from the edge of this, and cut through it, which will separate the ribs from the brisket. Ask what is chosen, and help accordingly.



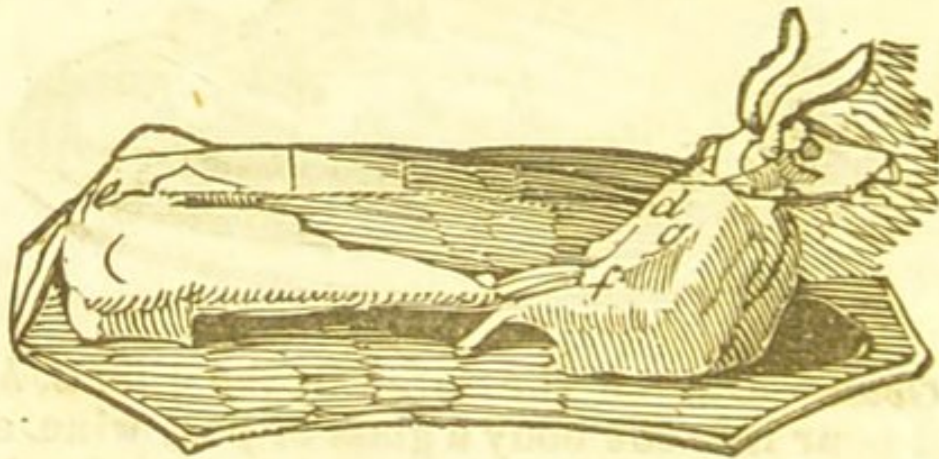
Shoulder of Mutton.—This is an excellent joint, and may be preferred to the leg; it being very full of gravy, if properly roasted.—When it is first cut, it should be in the hollow part of it, in the direction of *d*, *e*, and the knife should be passed deep to the bone. The prime part of the fat lies at the outer edge, and should be cut in thin slices in the direction *h g*. If

there are many at table, and the hollow part cut in the line *d, e*, is eaten, some very delicate slices may be cut in the direction *f g*.



Goose.—Cut off the apron in the line *d, h, e*, and pour into the body a glass of port wine, and a large teaspoonful of mustard, first mixed at the sideboard. Turn the neck of the goose towards you, and cut the whole breast in long slices from one wing to another: but only remove them as you help each person, unless the company is so large as to require the legs likewise. This way gives more prime bits than by making wings. Take off the leg by putting the fork into the small end of the bone, pressing it to the body, and having passed the knife at *k*, turn the leg back, and, if a young bird, it will easily separate. To take off the wing, put your fork into the small end of your pinion, and press it close to the body; then put in the knife at *i*, and divide the joint, taking it down in the direction *k*. Nothing but practice will enable people to hit the joint exactly on the first trial. When the leg and wing of one side are done, go on to the other; but it is not often necessary to

cut up the whole goose, unless the company be very large. There are two side-bones by the wing, which may be cut off as likewise the back and side-bones; but the best pieces are the breast, and the thighs after being divided from the drumsticks.



Hare.—The best way of cutting up a hare is to put the knife under the shoulder at *d*, and so cut all the way down to the rump, on one side of the back bone, in the line *d, e*. Do the same on the other side, so that the whole hare will be divided into three parts. Cut the back into four, which, with the legs, is the part most esteemed. The shoulder must be cut off in a circular line, as *f, a*: lay the pieces neatly on a dish as you cut them; and then help the company, giving some gravy and pudding to every person.

This way can only be practised when the hare is young: if old, do not divide it down, which will require a strong arm, and put the knife between the leg and back, and give it a little turn inwards at the joint; which you must endeavour to hit, and not to break by force.—When both legs are taken off, there is a fine

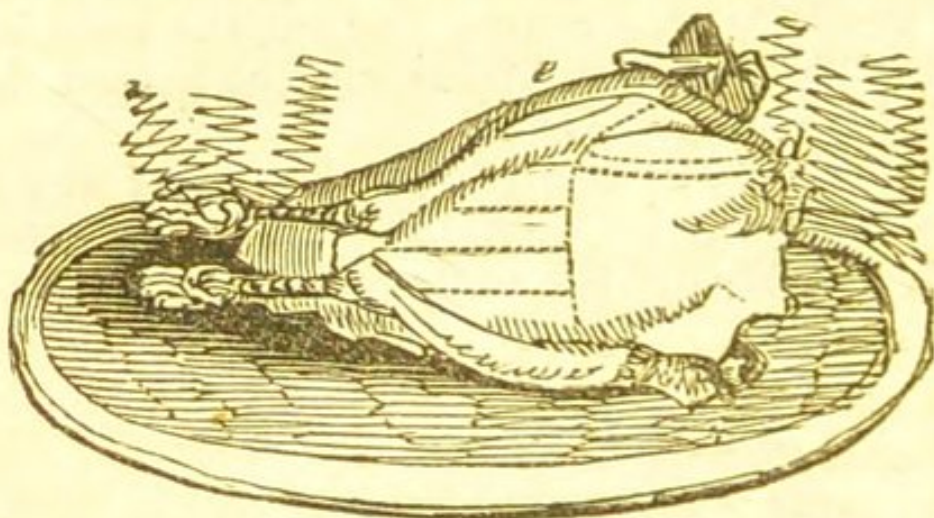
collop on each side of the back; then divide the back into as many pieces as you please, and take off the shoulders, which are by many preferred, and are called the sportsman's pieces.—When every one is helped, cut off the head, put your knife between the upper and lower jaw, and divide them, which will enable you to lay the upper flat on your plate; then put the point of the knife into the centre, and cut the head into two. The ears and brains may be helped then to those who like them.

Carve Rabbits as directed the latter way for hare; cutting the back into two pieces which with the legs are the parts prime.



Leg of Mutton.—A leg of wether mutton, (which is the best flavoured) may be known by a round lump of fat at the edge of the broadest part. The best part is in the mid way, at *e*. Begin to help there, by cutting thin deep slices to *f*. If the outside is not fat enough, help some from the broad end in the direction of *h*, *i*. This part is very juicy, but many prefer the

knuckle, which is tender though dry. There are some very fine slices at the back of the leg, which must be cut lengthwise. To cut out the cramp bone, take hold of the shank with your left hand, and cut down the thigh bone at *k*, then pass the knife under the cramp bone in the direction of *g, k*.



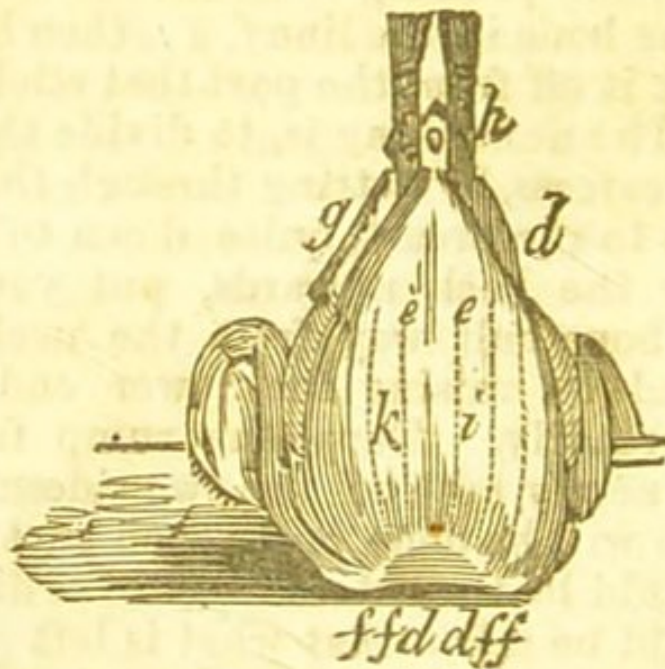
A Fowl.—A boiled fowl's legs are bent inwards and tucked into the belly; but before it is served, the skewers are to be removed. Lay the fowl on your plate: and place the joints, as cut off, on the dish. Take the wing off in the direction of *e* to *d*, in the annexed engraving, only divide the joint with your knife; and then with your fork lift up the pinion, and draw the wing towards the legs, and the muscles will separate in a more complete form than if cut. Slip the knife between the head and the body, and cut to the bone; then with the fork turn the leg back, and the joint will give way if the bird is not old. When the four quarters are thus removed, take off the merrythought from *f*, and the neck bones; these last by putting in the

knife at *f*, and pressing it under the long broad part of the bone in the line *f, e*; then lift it up, and break it off from the part that sticks to the breast. The next thing is, to divide the breast from the carcass, by cutting through the tender ribs close to the breast, quite down to the tail. Then lay the back upwards, put your knife into the bone half way from the neck to the rump, and on raising the lower end it will separate readily. Turn the rump from you, and very neatly take off the two sidesmen, and the whole will be done. As each part is taken off, it should be turned neatly on the dish; and care should be taken that what is left goes properly from the table. The breast and wings are looked upon as the best parts; but the legs are most juicy in young fowls. After all, more advantage will be gained by observing those who carve well, and a little practice, than by any printed directions whatever.

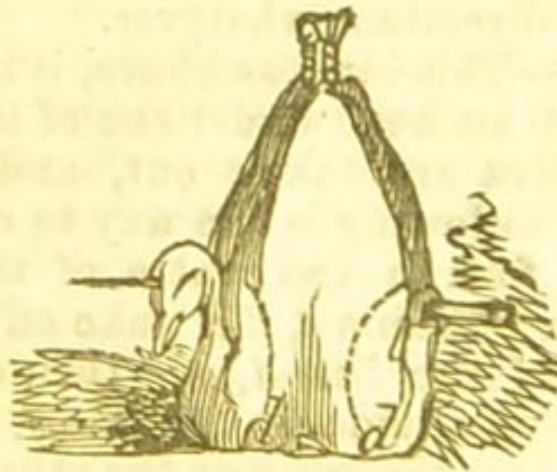
Pheasant.—This bird, as above, is trussed for the spit, with its head under one of its wings.

The skewers are taken out, and the bird served; the following is the way to carve it:

Fix your fork in the centre of the breast; slice it down the line *e, d*; take off the wing on the side of the line *d, g*; then cut off the wing on the same side, in the line *f, d*. Separate the leg and the wing on the other side, and then cut off the slices of breast you divided before. Be careful how you take off the wings, for if you cut too near the neck as at *k*, you will hit the neck bone, from which the wing must be separated. Cut off the merrythought in the line *i, k*, by passing the knife under it



towards the neck. Cut the other parts as in a fowl. The breast, wing, and merrythought are most esteemed, but the leg has a high flavour.



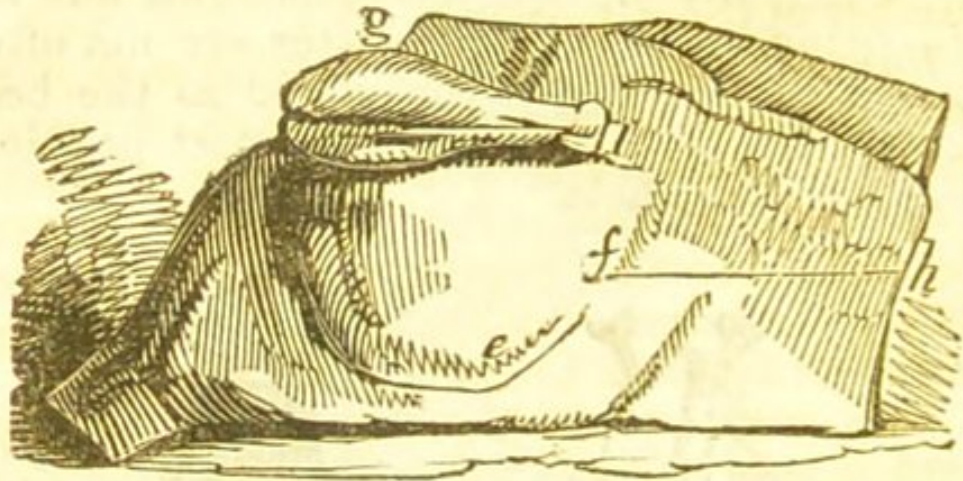
Partridges.—The partridge is here represented as just taken from the spit; but, before it is served up, the skewers must be withdrawn. It is cut up in the same manner as a fowl. The wings must be taken off, at *d, d.* The prime parts of a partridge are

the wings, breast, and merrythought, but the bird being small, the two latter are not often divided. The wing is considered as the best, and the tip of it reckoned the most delicious morsel of the whole.



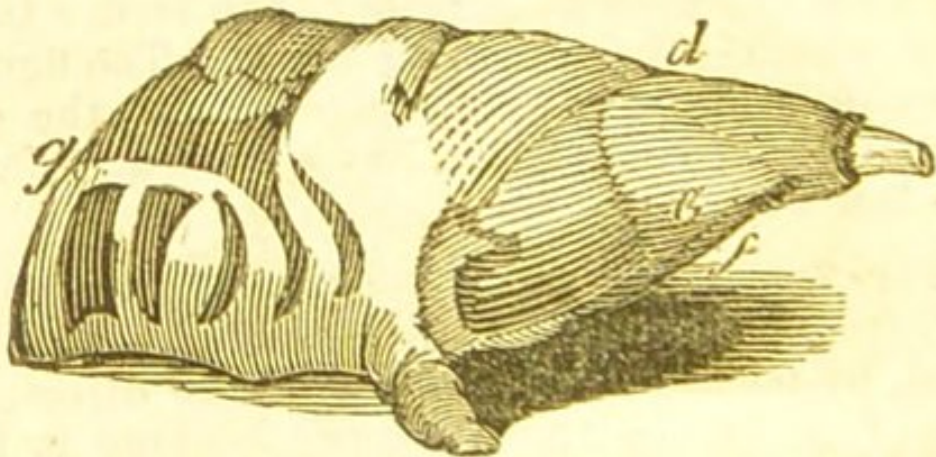
Pigeons.—Cut them in half, either from top to bottom or across. The lower part is generally thought best; but the fairest way is to cut from the neck to *d*, rather than from *e* to *f*, by *d*, which is the most fashionable. The figure represents the back of the pigeon; and the direction of the knife is the line *e, f*, by *a*, if done the last way.

Fore Quarter of Lamb.—Separate the shoulder, from the scoven (which is the breast and ribs), by passing the knife under the direction of *e, f, g*, in the above figure; keeping it towards you horizontally, to prevent cutting the meat too much off the bones. If grass lamb, the shoulder, being large, put into another dish. Squeeze the juice of a Seville orange (or lemon) on the other part, and sprinke it with a little



pepper and salt. Then separate the gristly part of the ribs in the line *f, h*, and help either from that, or from the ribs, as may be chosen.

Haunch of Venison.—Cut down to the bone in the line *d, e, f*, to let out the gravy; then turn the broad end of the haunch toward you, turn in the knife at *e*, and cut as deep as you can to the end of the haunch *g*: then help in thin



slices, observing to serve each person with some fat. There is more fat (which is a favourite part), on the left side *f, g*, than on the other; and those who help must take care to propor-

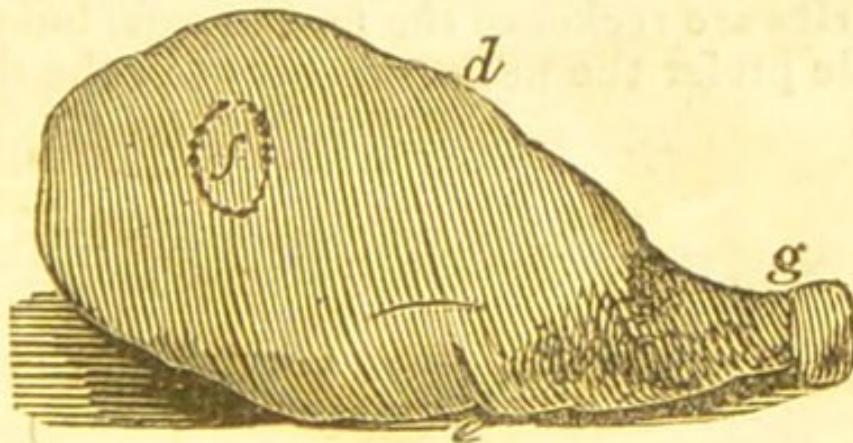
tion it, as likewise the gravy, according to the number of the company.

Haunch of Mutton is the leg and part of the loin, cut so as to resemble a haunch of venison, and is to be helped at table in the same manner.

Saddle of Mutton.—Cut long thin slices from the tail to the end, beginning close to the back bone. If a large joint, the slice may be divided. Cut some fat from the side.

Ham may be cut three ways: the common method is to begin in the middle, by long slices from *d* to *e* from the centre through the thick fat. This brings to the prime at first; which is likewise accomplished by cutting a small round hole on the top of the ham, as at *f*, and with a sharp knife enlarging that by cutting successive circles; this preserves the gravy, and keeps the meat moist.

The last and most saving way is, to begin at

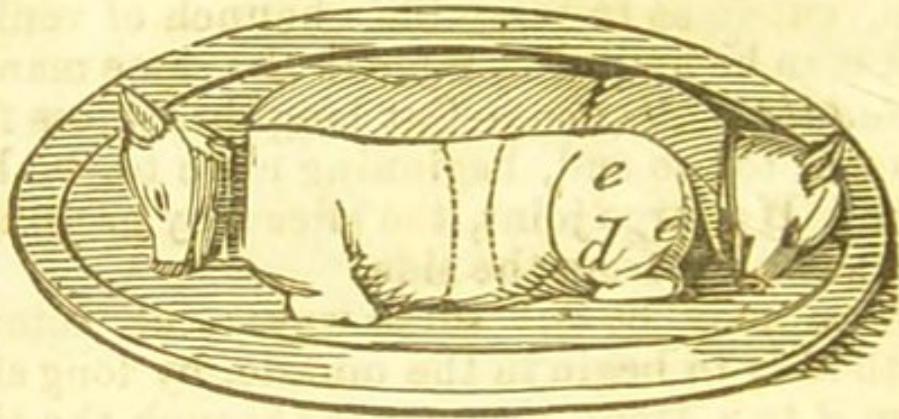


the hock end (which many are not fond of), and proceed onwards.

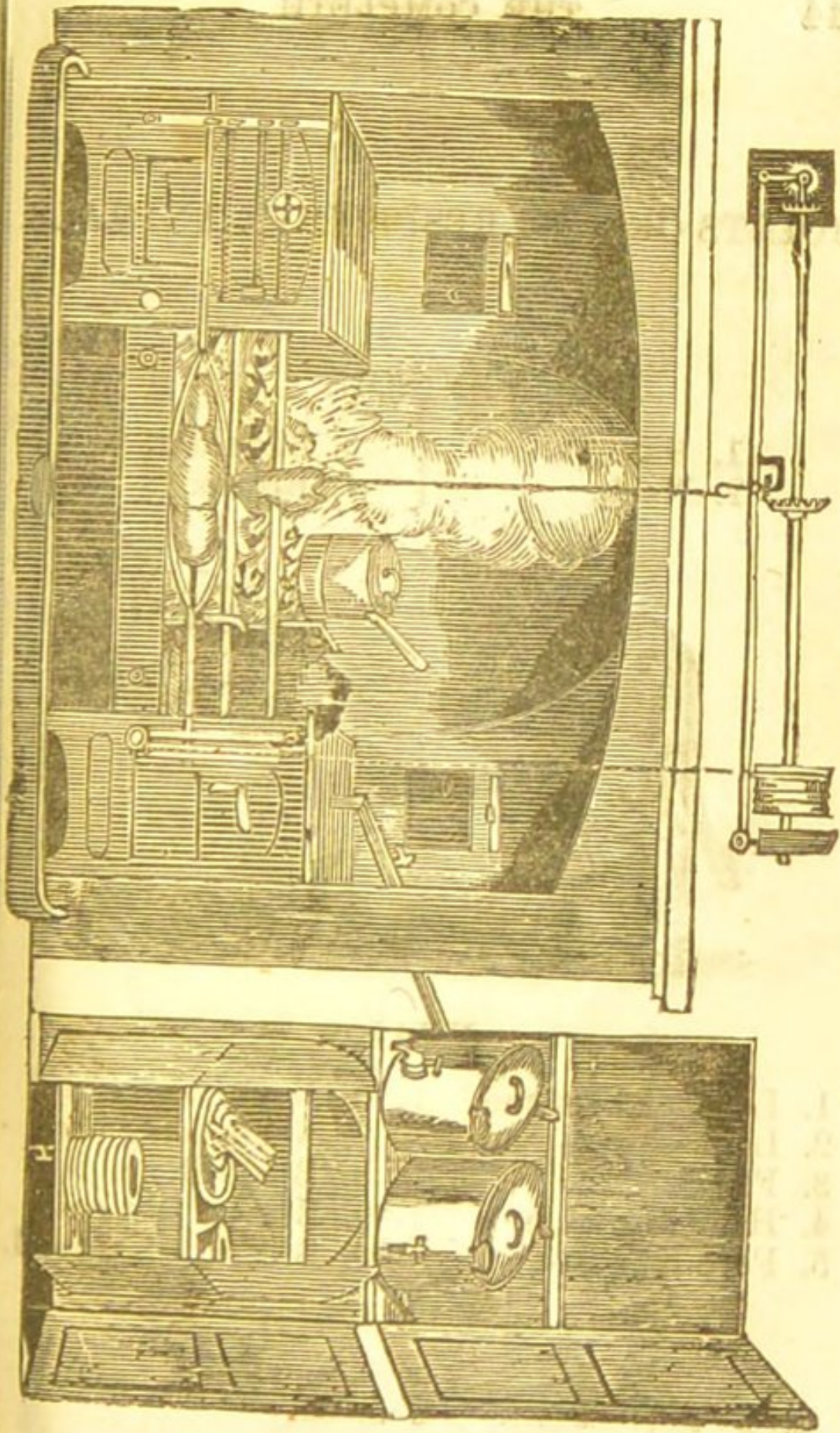
Ham that is used for pies, &c., should be cut from the underside, first taking off a thin slice.

Sucking Pig.—The cook usually divides the

body before it is sent to the table, and garnishes the dish with the jaws and ears.



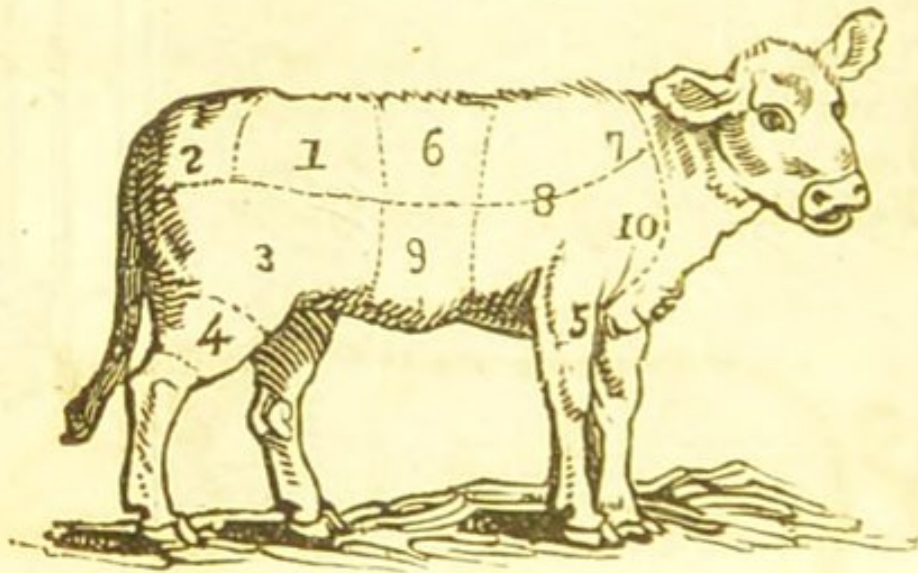
The first thing is to separate a shoulder from the carcass on one side, and then the leg, according to the direction given by *d*, *e*, *f*. The ribs are then to be divided into two helpings: and an ear or jaw presented with them, and plenty of sauce. The joints may be divided into two each, or pieces may be cut from them. The ribs are reckoned the finest parts, but some people prefer the neck end, between the shoulders.



JOINTS OF THE RESPECTIVE ANIMAL

—
VENISON.

- | | | |
|------------|--|--------------|
| 1. Haunch. | | 3. Shoulder. |
| 2. Neck. | | 4. Breast. |



VEAL.

- | | | |
|-----------------------|--|--------------------------|
| 1. Loin, or best end. | | 6. Neck, best end. |
| 2. Loin chump end. | | 7. Neck, scrag end. |
| 3. Fillet. | | 8. Blade Bone. |
| 4. Hind Knuckle. | | 9. Breast, best end. |
| 5. Fore Knuckle. | | 10. Breast, brisket end. |

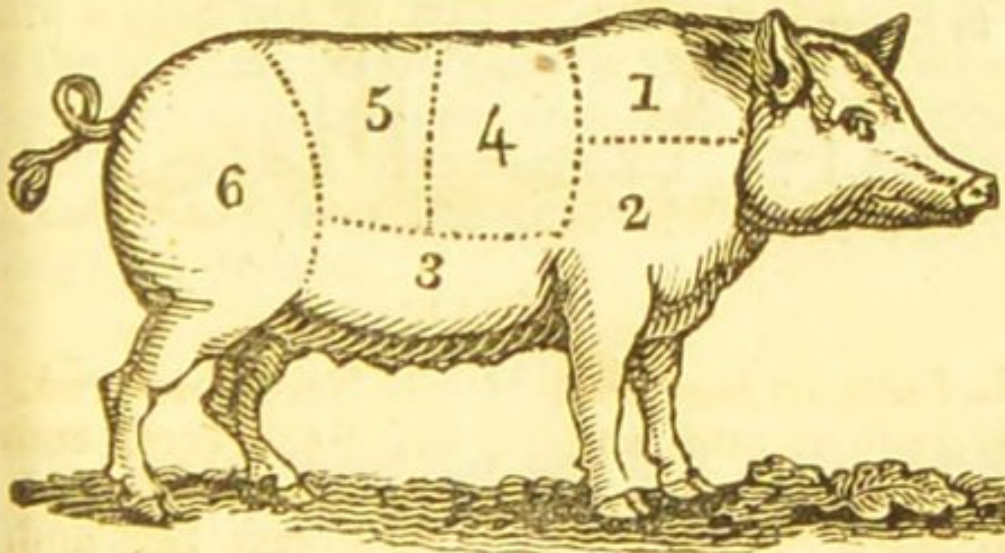
BEEF.

Hind Quarter.

1. Sirloin.
2. Rump.
3. Edge Bone.
4. Buttock.
5. Mouse Buttock.
6. Veiny Piece.
7. Thick Flank.
8. Thin Flank.
9. Leg.
10. Fore Rib ; 5 Ribs.

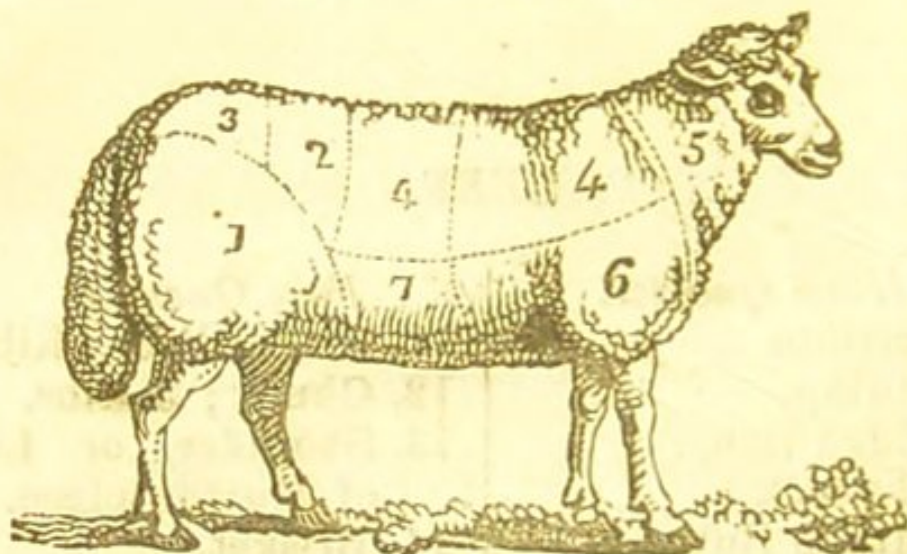
Fore Quarter.

11. Middle Rib ; 4 Ribs.
12. Chuck ; 3 Ribs.
13. Shoulder, or Leg
of Mutton piece.
14. Brisket.
15. Clod.
16. Neck, or Sticking-
Piece.
17. Shin.
18. Cheek.



PORK.

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



- MUTTON.

1. Leg.
2. Loin, best end.
3. Loin, chump end.
4. Neck, best end.
5. Scrag end.

6. Shoulder.

7. Breast.

A Chine is two Necks

A Saddle is two Loins

OF ROASTING, AND BOILING.

That professed cooks will find fault with my touching upon a branch of cookery which they never thought worth their notice, is what I expect. However, this I know, is the most necessary part of it; and few servants know how to roast and boil to perfection.

I shall begin with roast and boiled of all sorts, and the cook must order her fire according to what she has to dress. If anything little or thin, then a brisk little fire, that it may be done quick and nice; if a very large joint, be sure a good fire be laid to cake; let it be clear at the bottom; and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir up a brisk fire; for according to the goodness of the fire, your meat will be done soon or late.

Beef.

Be sure to paper the top, and baste it well while roasting, and throw a handful of salt on it. When you see the smoke draw near to the fire, it is near enough; take off the paper, baste it well, and dredge it with a little flour to make a fine broth. Never salt roast meat before you lay it to the fire, for it draws out the gravy. If you would keep it a few days before you dress

it, dry it with a cloth, and hang it where the air will come to it; be sure there is no damp place about it. When you take up your meat, garnish the dish with venison.

Mutton and lamb.

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

Veal.

As to veal be careful to roast it of a fine brown; if a large joint, a good fire; if a small a little brisk fire; if a fillet or loin, be sure to paper the fat, that you lose as little of that as possible; lay it some distance from the fire, till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter and when it is near enough, baste it again, and dredge it with a little flour. The breast you must roast with the caul on till it is enough and skewer the sweetbread on the outside of the breast. When it is nigh enough, take off the caul, baste it, and dredge it with a little flour.

Pork.

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

Roasted pig.

Spit a pig, and lay it to the fire, which must be a very good one, at each end, or hang a flat iron in the middle of the grate. Before you lay the pig down, take a little sage, shred small, a piece of butter as big as a walnut, and pepper

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

Another way to roast a pig.

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

Different sorts of sauce for a pig.

You are to observe there are several ways of making sauce for a pig. Some do not love sage, only a crust of bread; but then you should

have a little dried sage rubbed and mixed with the gravy and butter. Some love bread, a blade of mace, and a little whole pepper; boil it about five or six minutes, then pour the water off, take out the spice, and beat up the bread with a good piece of butter. Some love a few currants boiled in it, a glass of wine, and a little sugar; but that you may do just as you like. Others take half a pint of beef gravy, and the gravy which comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them altogether; then take the brains of the pig and bruise them fine; put these with the sage in the pig, and pour it in the dish: it is very good sauce. When you have not gravy enough come out of your pig with the butter for sauce, take half a pint of veal gravy, and add to it; or stew pettitoes, and take as much of that liquor as will do for sauce mixed with the other.

To bake a pig.

If you cannot roast a pig lay it in a dish, flour it all over well and rub it over with butter; butter the dish you lay it on, and put it in the oven. When it is enough draw it out of the oven's mouth, and rub it over with a buttery cloth; then put it in the oven again till it is dry; take it out and lay it in a dish; cut it up, and take a little veal gravy: take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to it with a little piece of butter rolled in flour: boil it up, and put it in the dish with the brains and

sage in the belly. Some love a pig brought whole to table, then you are only to put what sauce you like in the dish.

To melt butter.

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

To roast geese, turkeys, &c.

When you roast a goose, turkey, or fowl of any sort, singe them with a piece of white paper, and baste them with a piece of butter; dredge them with a little flour; and when the smoke begins to draw to the fire, and they look plump, baste them again, and dredge them with a little flour and take them up.

Sauce for a goose.

For a goose make a little good gravy, and put it in a basin by itself, and some apple sauce in another.

Sauce for a turkey.

For a turkey, good gravy in the dish, and bread or onion sauce in a basin.

Sauce for fowl.

To fowls you should put good gravy in the dish, and egg or bread sauce in a basin.

Sauce for ducks.

For ducks a little gravy in the dish, an onion in a cup, if liked.

Sauce for pheasants and partridges.

Pheasants and partridges should have gravy in the dish, and bread sauce in a cup, and poveroy sauce.

Sauce for larks.

Roast larks, and all the time they are roasting baste them very gently with butter, and sprinkle crumbs of bread on them till they are nearly done; then let them brown before you take them up.

The best way of making crumbs of bread is to rub them through a fine cullendar, and put a little butter in the stew pan: melt it, put in it your crumbs of bread, and keep them stirring till they are of a light brown: put them in a sieve to drain a few minutes, lay your larks in a dish, and the crumbs all round, almost as high as the larks, with plain butter in a cup, and some gravy in another.

To roast woodcocks and snipes.

Put them on a little spit; take a round of a

threepenny loaf, and toast it brown, then lay it in a dish under the birds: baste them with a little butter and let the trail drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it. and have a quarter of a pint of gravy; pour it in a dish, and set it over a lamp or chafing dish for three minutes, and send them to table.

You are to observe, we never take any thing out of a woodcock or snipe.

To roast a pigeon.

Take some parsley shred fine, a piece of butter as big as a walnut, a little pepper and salt; tie the neck end tight; tie the string round the legs and rump, and fasten the other end to the top of the chimney piece. Baste with butter, and when they are enough lay them in a dish, and they will swim with gravy. You may put them on a little spit, and tie both ends close.

To broil a pigeon.

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

Directions for geese and ducks.

As to geese and ducks, you should have sage and onions shred fine, with pepper and salt put into the cully.

Put only pepper and salt into wild ducks,

casterlings, wigeon, teal, and all other sorts of wild fowl, with gravy in the dish.

To roast a hare.

Take a hare when it is cased, truss it in this manner: bring the two hind legs up to the sides, pull the fore legs back, put your skewer first into the hind leg, then into the fore leg, and thrust it through the body; put the fore leg on, and then the hind leg, and a skewer on the top of the shoulder and back part of the head, which will hold the head up. Make a pudding thus: take a quarter of a pound of beef-suet, as much of crumbs of bread, a handful of parsley chopped fine, sweet herbs of all sorts, such as basil, marjoram, winter savoury, and a little thyme, chopped very fine, a little nutmeg grated, lemon peel cut fine, pepper and salt: chop the liver fine, and put it in with two eggs, mix it and put it in the belly: sew or skewer it up; split it, and lay to the fire, which must be a good one.

Different sorts of sauce for a hare.

Take a pint of cream, and half a pound of fresh butter; put them in a saucepan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick: then take up the hare, and pour the sauce in a dish. Another way to make sauce for a hare, is to make good gravy, thickened with a little butter rolled in flour, and pour it in the dish. You may leave the butter out if you do not like it, and have currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus—take half a

pint of red wine, a quarter of a pound of sugar, and set over a slow fire to simmer for a quarter of an hour. You may do half the quantity and put it in a sauce boat or basin.

To broil Steaks.

First have a very clear brisk fire; let your gridiron be very clean; take a chafing dish with a few hot coals out of the fire. Put the dish on it which is to lay your steaks on: then take fine rump steaks half an inch thick, put a little pepper and salt on them, lay them on a gridiron, and (if you like it) take a shalot or two, or good onion, and cut it fine; put it in a dish. Do not turn your steaks till the one side is done; then when you turn the other side there will soon be a fine gravy lie on the top of the steak, which you must not be careful to lose. When the steaks are enough take them carefully off into your dish, that none of the gravy be lost: have ready a hot dish and cover, and carry them hot to table.

Directions concerning the sauce for Steaks.

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

General directions concerning broiling.

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

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

General directions concerning boiling.

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

Boiled Ham.

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

Boiled Tongue.

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

To boil fowls and house lamb.

Fowls and house lamb boil in a pot by themselves, in a good deal of water; and if any scum arise take it off. They will be sweeter and

whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large one in twenty minutes, a good fowl in half an hour, a little turkey or goose in an hour, a large turkey in an hour and a half.

Sauce for a boiled turkey.

The best sauce for a boiled turkey is good oyster and celery sauce. Make oyster sauce thus: a pint of oysters, set them off, strain the liquor from them, put them in cold water, and wash and beard them; put them in your liquor, in a stewpan, with a blade of mace, and butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it up gently: take the lemon and mace out, squeeze the juice of the lemon into the sauce, then serve it in the boats. Make celery sauce thus: take the white part of the celery, cut it about one inch long; boil it in the water till it is tender; then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter, put in half a pint of cream, boil them up gently together, put in your celery, and boil it up; then pour it in your boats.

Sauce for a boiled goose.

Sauce for a boiled goose must be either onions or cabbage, first boiled, and then stewed in butter, for five minutes.

Sauce for boiled ducks or rabbits.

To boil ducks or rabbits, you must pour boiled onions over them, done thus: take the onions, peel and boil them in a great deal of water, shift

your water, then let them boil about two hours; take them up, and throw them in the cullender to drain; then with a knife chop them on a board, put them in a saucepan, shake a little flour over them, put in a little milk or cream, with a piece of butter: set them over the fire, and when the butter is melted, they are enough. But if you want sauce in half an hour, take onions, peel and cut them in thin slices; put them in milk and water, and when the water boils they will be done in twenty minutes, then throw them in a cullender to drain, chop them and put them in a saucepan: shake in a little flour, with a little cream, and a bit of butter; stir all together over the fire till the butter is melted, and they will be very fine. This sauce is very good with roast mutton, and it is the best way of boiling onions.

Roast Venison.

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

To roast an Udder.

Parboil it first, then roast it, stick eight or

ten cloves about it, baste with butter, and have gravy and sweet sauce.

Dress a haunch of venison.

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

Different sorts of sauce for venison.

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

How to roast Mutton, venison fashion.

Take a hind quarter of fat mutton, and cut the leg like a haunch, lay it in a pan with the backside of it down: pour a bottle of red wine over it, and let it lay twenty-four hours, spit it and baste it with the same liquor, and butter all the time it is roasting at a quick fire, and an hour and a half will do it. Have a good gravy in a cup and sweet sauce in another. A good fat neck of mutton cuts finely when done thus.

How to keep venison or hare sweet, or to make them sweet when they stink.

If venison be very sweet, only dry it with a cloth, and hang it where the air comes. If you would keep it any time, dry it well with clean

cloths, rub it all over with beaten ginger, and hang it in an airy place, and it will keep a great while. If it stinks or is musty, take lukewarm water, and wash it clean; then fresh milk and lukewarm water, and wash it again; then do it in cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it, you need only wipe it with a clean cloth, and paper it as before mentioned. Never do anything else to venison, for all other things spoil your venison, and takes away the fine flavour, and this preserves it better than anything you can do. A hare you manage just the same way.

How to roast a tongue or udder.

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

How to roast rabbits.

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

How to roast a rabbit hare fashion.

Lard a rabbit with bacon; roast it as you do a hare, and it eats very well; but you must make gravy sauce; but if you do not lard it, white sauce.

To roast a fowl pheasant fashion.

If you should have but one pheasant, and want two in a dish, take a full grown fowl, keep the head on, and truss it as you do a pheasant; lard it with bacon, but do not lard the pheasant, and nobody will know it.

Rules to be observed in roasting.

In the first place, take care that your spit be clean, and be sure to clean it with nothing but sand and water. Wash it clean, and wipe it with a dry cloth; for oil, brick-dust, &c., will spoil your meat.

Beef.

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

Mutton.

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

Pork.

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

Directions concerning beef, mutton, and pork.

These three you may baste with fine nice dripping. Be sure your fire be very good and brisk, but do not lay your meat too near, for fear of burning or scorching.

Veal.

Veal takes much the same time roasting as pork; but be sure to paper the fat of a loin or fillet; and baste your veal with good butter.

House-lamb.

If a large fore-quarter, an hour and a half; if a small one, an hour. The outside must be papered, basted with good butter, and you must have a very quick fire. If a leg, three quarters of an hour; a neck, a breast, or shoulder, three quarters of an hour; if very small, half an hour will do.

Pig.

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

A hare.

You must have a quick fire; if it be a small hare, put three pints of milk and half a pound of fresh butter in the dripping pan, which must be very clean; if a large one, two quarts of milk, and half a pound of fresh butter. You must baste it well with this all the time it is roasting; and when the hare has soaked up all the butter and milk, it will be enough.

A turkey and goose.

A middling turkey will take an hour; a very large one, an hour and a quarter; a small one, three quarters of an hour. You must paper the breast till it is nearly done enough; take the paper off, and froth it up. Your fire must be good.

Fowls and ducks.

A large fowl, three quarters of an hour; a middling one, half an hour; very small chickens, twenty minutes. Your fire must be quick and clear when you lay them down.

Wild ducks, teal, &c.

Twenty minutes. If you love them well done, twenty-five minutes.

Pigeons and larks.

Twenty minutes.

Directions concerning poultry.

If your fire is not very quick and clear when you lay your poultry down to roast, it will not eat near so sweet, nor look so beautiful to the eye.

To keep meat hot.

The best way to keep meat hot, if done before company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus, you may keep

meat hot a long time, and it is better than over-roasting and spoiling it. The steam of the water keeps it hot, and does not draw the gravy out; whereas, if you set a dish of meat any time over a chafing dish of coals, it will dry up all the gravy, and spoil the meat.

TO DRESS GREENS, ROOTS, &c.

Always be careful that your greens be nicely picked and washed. You should lay them in a clean pan, for fear of sand and dust, which is apt to hang round wooden vessels. Boil all greens in a copper saucepan by themselves, with a great deal of water. Boil no meat with them, for that discolours them. Use no iron pans, &c., for they are not proper, only copper, brass, or silver.

Spinach.

Pick it clean, and wash it in five or six waters; put it in a saucepan that will just hold it, throw over it a little salt, and cover the pan close. Do not put any water in it, but shake the pan often. Put your saucepan on a clear fire. As soon as you find the greens are shrunk and fallen to the bottom, and that the liquor which comes out boils up, they are enough. Throw them into a clean sieve to drain, and give them a little squeeze. Lay them in a plate, and never put any butter on it, but in a cup.

Cabbage, &c.

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

Carrots.

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

Turnips.

They are best boiled in the pot. When enough, take them out, and put them in a pan, mash them with butter and a little salt, and send them to table. And you may do them thus: pare turnips, and cut them into dice, as big as the top of one's finger; put them into a clean saucepan, and cover them with water. When enough, throw them in a sieve to drain, and put them in a saucepan with a good piece of butter: then stir them over the fire five or six minutes, and send them to table.

Parsnips.

They should be boiled in a good deal of water, and when they are soft (which you will know by running a fork into them,) take them up, and carefully scrape the dirt off them, and then with a knife scrape them fine, throwing away all the sticky parts, and send them up in a dish with melted butter.

Brocoli.

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

Potatoes.

You must boil them in as little water as you can, without burning the saucepan. Cover close, and when the skin begins to crack, they are enough. Drain all the water out, and let them stand covered for a minute or two; then peel them, lay them in a plate, and pour melted butter over them. The best way to do them is, when they are peeled, to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them in a saucepan, with some good beef dripping, cover them

close, and shake the saucepan often, for fear of burning to the bottom. When they are of a fine brown, and crisp, take them up in a plate, then put them in another for fear of the fat, and put butter in a boat.

Cauliflower.

Cut the cauliflower stalks off, leave a little green on, and boil them in spring water and salt; about fifteen minutes will do them. Take them out and drain them: send them all in a dish, with some melted butter in a cup.

Artichokes.

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

French Beans.

First string them, then cut them in two, and again across; but if you would do them nice, cut the beans in four, and then across, which is eight pieces. Lay them in water and salt; and when your pan boils, put in some salt and the beans. When they are tender, they are enough. Take care they do not lose their fine green.—Lay them in a plate, and have butter in a cup.

Asparagus.

Scrape all the stalks very carefully, till they look white; then cut the stalks even alike, throw them in water, and have ready a stewpan boiling. Put in some salt, and tie the asparagus in bundles. Let the water keep boiling, and

when they are a little tender, take them up.— If you boil them too much, you lose both colour and taste. Cut the round of a small loaf about half an inch thick, toast brown on both sides, dip in the asparagus liquor, and lay it in your dish; pour a little butter on the toast, then lay the asparagus on it all round the cloth, with the white tops outward. Do not pour butter over the asparagus, for that makes it greasy to the fingers, but have butter in a basin, and send it to the table.

Directions concerning garden things.

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

Beans and Bacon.

When you dress beans and bacon, boil them separate, for the bacon will spoil the colour of the beans. Always throw some salt in the water, and some parsely nicely picked. When the beans are enough, which you will know by their being tender, throw them into a cullender to drain. Take up the bacon, and skin it; throw some rasping of bread over the top; and if you have an iron, make it red hot, and hold it over to brown the top of the bacon; if you have not one, set it before the fire to brown. Lay the beans on the dish, and the bacon in the middle on the top, and send them to table, with parsely and butter in a basin.

To make gravy for a turkey, or any other sort of fowls.

Take a pound of the lean part of beef, hack it with a knife, flour it well: have ready a stewpan, with a piece of fresh butter. When the butter is melted, put in the beef, fry it brown, and pour in a little boiling water; soak it round, and fill up with a tea-kettle of boiling water. Stir it all together, and put in two or three blades of mace, four or five cloves, some whole pepper, an onion, a bundle of sweet herbs, a crust of bread baked brown, and a little piece of carrot. Cover close, and let it stew till it is as good as you would have it. This will make a pint of rich gravy.

To make veal, mutton, and beef gravy.

Take a rasher or two of bacon and ham, lay it at the bottom of a stewpan; put your meat, cut in thin slices, over it; then cut onions, turnips, carrots, and celery, a little thyme, and put over the meat with a little allspice; put a little water at the bottom; set it on the fire, which must be a gentle one, and set it till it is brown at the bottom, which you may know by the pan hissing; then pour boiling water over it, and stew it gently for an hour and a half: if a small quantity, less time will do it. Season it with salt.

To burn butter for thickening sauce.

Set butter on the fire, and let it boil till it is brown; then shake in some flour, and stir it all the time it is on the fire, till it is thick. Put it by, and keep it for use. A little piece is what

the cooks use to thicken the brown sauce ; but there are few stomachs it agrees with, therefore seldom make use of it.

To make gravy.

If you live in the country, where you cannot always have gravy meat, when meat comes from the butcher's, take a piece of beef, veal, and mutton ; cut them into as small pieces as you can, and take a large deep saucepan with a cover ; lay the beef at the bottom, then the mutton, then a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole pepper, black and white, a large onion, cut in slices, a bundle of sweet herbs, and then lay in the veal. Cover it close over a slow fire for six or seven minutes, shaking it now and then : then shake some flour in, and have ready some boiling water : pour it in till you cover the meat and something more. Cover it close, and let it stew till it is rich and good ; then season it to your taste with salt, and strain it off. This will suit most things.

To bake a leg of beef.

Do it in the same manner as before directed in making gravy for soups, &c. And when it is baked, strain it through a coarse sieve. Pick out all the sinews and fat, put them into a saucepan with a few spoonfuls of the gravy, a little red wine, a little piece of butter rolled in flour, and some mustard ; shake your saucepan often ; and when the sauce is hot and thick, dish up, and send it to the table. It is a pretty dish.

To bake an ox's head.

Do it in the same manner as the leg of beef is directed to be done in making gravy for soups, &c., and it does full as well for the same uses. If it should be too strong for anything you want it, put hot water to it. Cold water will spoil it.

Pickled Pork.

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

To dress fish.

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

great care that your dripping be very nice and clean.

Some love fish in batter; then you must beat an egg fine, and dip your fish in just as you are going to put it in the pan; or as good a batter as any, is a little ale and flour beat up, just as you are ready for it, and dip the fish, to fry it.

Lobster sauce.

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

Shrimp sauce.

Take half a pint of shrimps, wash them very clean, put them in a stewpan, with a spoonful of fish-lear, or anchovy liquor, a pound of butter melted thick, boil it up for five minutes, and squeeze in half a lemon: toss it up, and put it in your cups or boat.

Anchovy sauce.

Take a pint of gravy, put in an anchovy, take a quarter of a pound of butter rolled in a little

and flour, and stir it altogether till it boils. You may add a little juice of a lemon, catchup, red wine, and walnut liquor, just as you please.

Plain butter melted thick, with a spoonful of walnut pickle, or catchup, is a good sauce, or anchovy. In short, you may put as many things as you wish in sauce.

To fry carp.

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

Tench.

Tench may be dressed the same way as carp.

Boil a cod's head.

Set a fish kettle on the fire, with water enough to boil it, a good handful of salt, a pint of vinegar, a bundle of sweet herbs, and a piece of horse-radish; let it boil a quarter of an hour, then put in the head, and when you are sure it is enough, lift up the fish-plate with the fish on it, set it across the kettle to drain, lay it in a dish, with liver on one side. Garnish them with lemon and horse-radish scraped; melt butter, with a little of the fish liquor, and anchovy, oysters or shrimps or what you fancy.

To stew cod.

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

Bake cod's head.

Butter the pan you intend to bake it in, make the head very clean, lay it in the pan, put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon peel, and a little piece of horse-radish. Flour the head, grate a little nutmeg over it, stick pieces of butter all over it, and throw gratings all over that. Send it to the oven; when it is enough, take it out of that dish, and lay it carefully in the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the meantime be quick, pour all the liquor out of the dish it is baked in into a saucepan, and set it on the fire to boil three or four minutes, then strain it.

and put to it a gill of red wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters or mussels, liquor and all, but first strain it, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, stir it up together till it is thick and boils: pour it in the dish, have ready toast cut three-corner ways, and fried crisp. Stick pieces about the head and mouth, and lay the rest round the head. Garnish with lemon, notched, horse-radish, and parsley crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot.

To broil crimp cod, whiting, or haddock.

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

Oyster sauce is made thus:—

Take half a pint of oysters and simmer them till they are plump, strain the liquor from them through a sieve, wash the oysters clean, and beard them; put them in a stewpan, and pour the liquor over, but mind you do not pour the sediment with the liquor; add a blade of mace, a quarter of a lemon, a spoonful of anchovy-liquor, and a little bit of horse-radish, a little butter rolled in flour, half a pound of butter melted, boil it up gently for ten minutes; take

out the horse-radish, the mace and lemon; squeeze the juice of the lemon in the saucer; toss it up a little, then put it into your boats or basins.

To dress little fish.

As to all sorts of little fish, such as smelts, roach, &c., they should be fried dry, and of a fine brown, and nothing but plain butter. Garnish with lemon.

And to boil salmon, the same, only garnish with lemon and horse-radish.

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

To broil mackerel.

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

To boil a turbot.

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

In the meantime set on a fish-kettle with spring water and salt, a little vinegar, and a

piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it in the kettle, let it be well boiled, but take great care it is not too much done; when done take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain; in the meantime melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy liquor; then give it a boil and pour it in basins. This is the best sauce; but you may make what you please. Lay the fish in the dish. Garnish with scraped horse radish and lemon.

To broil Salmon.

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

To broil Mackerel whole.

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

To broil Herrings.

Scale and gut them, cut off their heads, wash them clean, dry them in a cloth, flour and broil

them; take the heads and mash them, broil them in small-beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, strain it; thicken it with butter and flour, and a good deal of mustard. Lay the fish in a dish, and pour the sauce into a basin, or plain melted butter and mustard.

To fry Herrings.

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

Stewed eels with broth.

Clean eels, put them in a saucepan with a blade or two of mace and a crust of bread. Put just water enough to cover them close, and stew softly; when they are enough, dish them up with the broth, and have plain melted butter, and parsley in a cup to eat with them. The broth will be very good, and it is fit for weak and consumptive constitutions.

Dressed pike.

Gut it, and make it very clean, then turn it round with the tail in the mouth, lay in a little dish, cut toasts three corner ways, fill the middle with them, flour it, and stick pieces of butter all over; then throw a little more flour, and send it to the oven; or it will do better in a tin oven before the fire, as you can baste it just as you will. When it is done lay it in a dish, and

have ready melted butter, with an anchovy dissolved in it, and a few oysters and shrimps, and if there is any liquor in the dish it was baked in, add it to the sauce, and put in just what you fancy. Pour the sauce in the dish, garnish it with toast about the fish, and lemon about the dish. You should have a pudding in the belly thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, if any, chopped fine; and if you have none, get either a piece of the liver of a cod, or the roe of any fish; mix them all together with a raw egg and a good piece of butter; roll it up and put it into the fish's belly before you bake it. A haddock done this way eats very well.

Broiled haddocks when they are in high season.

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

They eat finely salted a day or two before you dress them, and hung up to dry, or boiled with egg sauce. Newcastle is famous for salted haddocks. They come in barrels, and keep well.

Broiled cod sounds.

You may first lay them in hot water a few minutes: take them out, and rub them well with salt to take off the skin and black dirt, then they will look white; put them in water, and give them a boil. Take them out and pepper them well, pepper and salt them, and broil them. When they are enough, lay them in your dish, and pour melted butter and mustard in your dish. Broil them well.

Dressed flat fish.

In dressing all sorts of flat fish, take great care in the boiling of them; be sure to have them enough, but do not let them be broken; mind to have a good deal of salt, and horse-radish in the water: let your fish be well drained, and mind to cut the fins off. When you fry them, let them be well drained in a cloth, and floured, and fry them of a fine light brown, either in oil or butter. If there be any water in the dish with the boiled fish, take it out with a sponge. As to fried fish, a coarse cloth is the best thing to drain it on.

To dress salt fish.

Old ling, which is the best sort of salt fish, lay in water twelve hours; then lay it twelve hours on a board; and twelve more in water. When you boil it, put it in the water cold: if it is good, it will take fifteen minutes boiling softly. Boil parsnips tender, scrape them, and put them in a saucepan: put to them some milk, stir them till thick, then stir in a good piece of

butter, and a little salt : when they are enough, lay them in a plate, the fish by itself dry, and butter and hard eggs chopped in a basin.

As to water cod, that need only be boiled and well skimmed.

Scotch haddocks lay in water all night. You may boil or broil them. If you broil, you must split them in two.

You may garnish the dishes with hard eggs and parsnips.

Fried Lampreys.

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

Fried Eels.

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

Broiled Eels.

Take a large eel; skin and make it clean. Open the belly, cut it in four pieces; take the tail end, strip off the flesh, beat it in a mortar, season it with a little beaten mace, grated nutmeg, pepper and salt, parsley and thyme, lemon peel, add an equal quantity of crumbs of bread, roll it in a piece of butter; mix it again with the yolk of an egg, roll it up, and fill three pieces of belly with it. Cut the skin of the eel, wrap the pieces in, and sew up the skin. Broil them well, have butter and anchovy sauce, with the juice of lemon.

A piece of Sturgeon roasted.

Get a piece of fresh sturgeon of about eight or ten pounds; lay it in water or salt for six or eight hours, with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour, then a little flour, grate nutmeg all over it, a little mace and pepper beat fine, and salt thrown over it, and a few sweet herbs dried and powdered fine, and crumbs of bread; then keep basting a little, and dredging with crumbs of bread, and with what falls from it, till it is enough. In the meantime, prepare the sauce: take a pint of water, an anchovy, a little piece of lemon-peel, an onion, a bundle of sweet herbs, mace, cloves, whole pepper, black and white, and a piece of horse-radish; cover it close, let it boil a quarter of an hour, then strain it, put it into the saucepan again, pour in a pint of white wine, about a dozen oysters, and the liquor, two spoonfuls of

catchup, two of walnut pickle, the inside of a crab bruised fine, or lobster, shrimps, or prawns, a piece of butter rolled in flour, a spoonful of mushroom-pickle, or juice of lemon. Boil all together; when the fish is enough, lay it in a dish, and pour the sauce over. Garnish with fried toasts and lemons.

To boil Sturgeon.

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

To crimp cod the Dutch way.

Take a gallon of pump water, a pound of salt, and mix well together; take cod whilst alive, and cut it in slices of one inch and a half thick, throw it into the salt and water for half an hour; then take it out and dry it well with a clean cloth, flour it and boil it; or have a stew-pan with some pump-water and salt boiling, put in the fish, and boil it quick for five minutes, send oysters, anchovy, shrimp, or what

sauce you please. Garnish with horse-radish and parsley.

To crimp skate.

Cut it in long slips cross-ways, about an inch broad, and put it in spring-water and salt as above; then have spring-water and salt boiling, put it in, and boil it fifteen minutes. Shrimp sauce, or what sauce you like.

To boil soles.

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

To roast lobsters.

Boil lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup. This is as good a way to the full as roasting them, and not half the trouble.

To make a fine dish of lobsters.

Take three lobsters, boil the largest as above, and froth it before the fire. Take the other two boiled, and butter them as in the foregoing receipt.

Take the two body shells, beat them, and fill them with the buttered meat. Lay the large one in the middle, the two shells on each side, and the two great claws of the middle lobster at each end; and the four pieces of chines of

the two lobsters broiled, and laid at each end. This, if nicely done, makes a pretty dish.

Dress a crab.

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

Stew prawns, shrimps, or cray-fish.

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

To make scallops of oysters.

Put oysters into scallop-shells for that purpose, set them on a gridiron over a good clear

fire, let them stew till you think they are enough, then have ready some crumbs of bread rubbed in a clean napkin, fill your shells, and set them before a good fire, and baste them well with butter. Let them be of a fine brown, keeping them turning, to be brown all over alike; but a tin oven does them best before the fire. They eat much the best done this way, though most people stew the oysters first in a piece of butter, and fill the shells, and then cover them with crumbs, and brown them with a hot iron; but the bread has not the fine taste of the former.

To stew mussels.

Wash them very clean from the sand in two or three waters, put them in a stewpan, cover them close, and let them stew till all the shells are opened; then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there is, you must throw away the mussel; some only pick out the crab, and eat the mussel. When you have picked them all clean, put them in a saucepan; to a quart of mussels put half a pint of the liquor strained through a sieve, put in a blade or two of mace, a piece of butter as big as a large walnut, rolled in flour: let them stew; toast bread brown, and lay them round the dish cut three corner ways; pour in the mussels, and send them to table hot.

To stew collops.

Boil them well in salt and water, take them out and stew them in a little of the liquor, a

little white wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and dish them up.

MADE DISHES.

To dress Scotch collops.

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

White Scotch collops.

Cut the veal the same as for Scotch collops, throw them into a stewpan, put boiling water over them, and stir them about, then strain them off; take a pint of good veal broth, and thicken it, add a bundle of sweet herbs, with

some mace, put sweetbread, force-meat balls, and fresh mushrooms: if no fresh to be had, use pickled ones, washed in warm water; stew them fifteen minutes: add the yolk of an egg and a half, and a pint of cream; beat them well together with some nutmeg grated, and keep stirring till it boils up; add the juice of a quarter of a lemon, then put it in a dish. Garnish with lemon.

A fillet of veal with collops.

For an alteration, take a small fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with a pack-thread across, and roast it; lay the collops in a dish and lay your udder in the middle. Garnish your dishes with lemon.

Force-meat balls.

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

Truffles and Morels good in sauces & soups.

Take half an ounce of truffles and morels, let them be well washed in warm water to get the sand and dirt out, then simmer them in two or three spoonfuls of water for a few minutes, and put them with the liquor in the sauce. Then thicken both sauce and soup, and give it a fine flavour.

Ox palates, to stew.

Stew them tender, which must be done by putting them in cold water, and then stew softly over a slow fire till they are tender, then take off the two skins, cut them in pieces, and put them either in a made dish or soup; and cockscombs and artichoke bottoms, cut small, and put in the made dish. Garnish the dish with lemon, sweetbreads stewed, or white dishes, and fried for brown ones, and cut into little pieces.

A leg of mutton, to ragout.

Take all the skin and fat off, cut it very thin the right way of the grain, then butter the stewpan, and shake flour in it; slit half a lemon and half an onion, cut them small, with a little bundle of sweet herbs, and a blade of mace. Put all together with the meat in the pan, stir it a minute or two, and then put in six spoonfuls of gravy; have ready an anchovy minced small; mix it with butter and flour, stir it all together for six minutes, and then dish it up.

A brown fricassée.

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

A white fricassée.

Take two chickens, and cut them into small pieces, put them in warm water to draw the blood out, then put in some good veal broth, but if no veal broth, add a little boiling water, and stew them gently with a bundle of sweet herbs, add a little flour and butter boiled together to thicken it, then add half a pint of cream, and the yolk of an egg beat fine; some pickled mushrooms; the best way is to put fresh mushrooms in it: if not fresh, then pickled: keep stirring it till it boils up, then add the juice of half a lemon, stir it well to keep it from curdling, then put in a dish.—Garnish with lemon. Rabbits, lamb, veal, or tripe, may be dressed in the same manner.

Fried tripe.

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

To stew tripe.

Cut as you do for frying, and set on some water in a saucepan, with two or three onions cut in slices and some salt. When it boils, put in the tripe. Ten minutes will do. Send it to table with the liquor in the dish, and the onions. Have butter and mustard in a cup, and dish it up. You may put in as many onions as you like, to mix with the sauce, or leave them quite out, just as you please.

A fricasee of pigeons.

Take eight pigeons, new killed, cut them in small pieces, and put them in a stewpan, with a pint of claret and a pint of water. Season with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a piece of butter rolled in a very little flour; cover it close, and let them stew till there is just enough for sauce, and then take out the onions and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs; keep them stirring for fear of turning to curds, and when the sauce is fine and thick, shake all to-

gether, and then put the meat in the dish, pour the sauce over it, and have ready slices of bacon toasted, and fried oysters; throw the oysters all over, and lay the bacon round. Garnish with lemon.

A fricassee of lamb-stones and sweetbread.

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

A calf's head, to hash.

Boil the head almost enough, then take the best half, and with a sharp knife, take it nicely from the bone, with the two eyes. Lay a little in a deep dish before a good fire, and take care no ashes fall into it, and then hack it with a knife, cross and cross; grate nutmeg all over, the yolks of two eggs, a little pepper and salt, a few sweet herbs, crumbs of bread, and lemon peel chopped very fine; baste it again; keep the dish turning, that it may be all brown alike; cut the other half and tongue in thin little bits,

and set on a pan of drawn gravy in a saucepan, a little bundle of sweet herbs, an onion, pepper, and salt, a glass of white wine, and two shalots, boil all together a few minutes, strain it through a sieve, and put in a clean stewpan with the hash. Flour the meat before you put it in, and add a few mushrooms, a spoonful of the pickle, two spoonfuls of catchup, and a few truffles and morels: stir all together for a few minutes, then beat up half the brains, and stir in the stewpan, and a little bit of butter rolled in flour. Take the other half of the brains, and beat them up with a little lemon-peel cut fine, a little nutmeg grated, beaten mace, thyme, shred small, parsley, the yolk of an egg, and have some good dripping boiled in a stewpan; then fry the brains in little cakes, about as big as a crown-piece. Fry twenty oysters, dipped in the yolk of an egg; toast some slices of bacon, fry a few force-meat balls, and have ready a hot dish; if pewter, over a few coals—if china, over a pan of hot water. Pour in your hash, then lay on your toasted bread, throw the force-meat balls over the hash, and garnish the dish with fried oysters, the fried brains, and lemon; throw the rest over the hash, lay the bacon round the dish, and send to table.

Bake a calf's or a sheep's head.

Take the head, pick it, and wash it clean; take an earthen dish large enough to lay the head in, rub a little piece of butter over the dish, then lay some iron skewers across the top of the dish, and put the head on them; skewer up the meat in the middle, that it may not lie

on the dish, then grate nutmeg all over it, a few sweet herbs shred small, crumbs of bread, a little lemon-peel cut fine, and then flour it all over; stick pieces of butter in the eyes, and all over the head, and flour it again. Let it be well baked, and of a fine brown; you may throw pepper and salt over it, and put in the dish a piece of beef cut small, a bundle of sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with sage. When the head is enough, lay it in a dish, and set it to the fire to keep warm, then stir all together in the dish, and boil it in a saucepan; strain it off, and put it in the saucepan again; add a piece of butter rolled in flour, the sage in the brains chopped fine, a spoonful of catchup, and two spoonfuls of red wine; boil them together, take the brains, beat them well and mix them with the sauce; pour it in the dish, and send it to table. You must bake the tongue with the head, and do not cut it out. It will lie the handsomer in the dish.

Dressed lamb's head.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross and cross, grate some nutmeg over it, and lay it in a dish before a good fire; then grate some crumbs of bread, sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; than throw flour over it, and just as it is done, do the same, baste it and dredge it.— Take half the liver, the lights, the heart, and tongue, chop them very small with six or eight

spoonfuls of gravy or water ; first shake some flour over the meat, and stir it together, then put in the gravy or water, a piece of butter rolled in a little flour, a little pepper and some salt, and what runs from the head in a dish : simmer all together a few minutes, and add half a spoonful of vinegar, pour it in a dish, lay the head in the middle of the mincemeat, have ready the other half of the liver cut thin, with slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

Ragout a neck of veal.

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

Boiled leg of mutton.

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

Stewed turkey or fowl.

Let a pot be very clean, lay four skewers at the bottom, and a turkey or fowl on them, put in a quart of gravy; take a bunch of celery, cut it small, and wash it clean, put it in the pot with two or three blades of mace, let it stew softly till there is just enough for sauce, then add a piece of butter rolled in flour, two spoonfuls of red wine, two of catchup, and just as much pepper and salt as will season it; lay the fowl and turkey in the dish, pour the sauce over it, and send it to table.

If the fowl or turkey is done enough before the sauce, take it up, till the sauce is boiled enough, then put it in, let it boil a minute or two, and dish it up.

Knuckle of veal stewed.

Be sure let the pot or saucepan be clean, lay at the bottom four wooden skewers, wash and clean the knuckle very well, lay in the pot with two or three blades of mace, a little whole pep-

per, a little piece of thyme, a small onion, a crust of bread, and two quarts of water, cover close, make it boil, then only let it simmer for two hours, and when it is enough, take it up, lay it in a dish, and strain the broth over it.

Forced sirloin of beef.

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

Beef a-la-mode.

Take a small buttock of beef, or leg of mutton piece, or a piece of buttock of beef; also a dozen of cloves, eight blades of mace, and some allspice beat fine; chop a large handful of parsley, and all sorts of herbs fine, cut bacon as for beef a-la-daub, and then put in the spice and herbs, with some pepper and salt, thrust a large pin through the beef; put it in a pot, and cover it with water; chop four large onions, and four blades of garlic very fine, six bay leaves, and a handful of champignons, put all in the pot with a pint of porter or ale, and half a pint of red wine; cover the pot close, and stew it for six hours, according to the size of the piece; if a large piece, eight hours; then take it out, put it in a dish, cover it close, and keep it hot, take the gravy, and skim all the fat off, strain it through a sieve, pick out the champignons, and put them in the gravy, season with cayenne

pepper and salt, and boil it fifteen minutes; then put the beef in a soup dish, and the gravy in another: when cold, cut it in slices, and put some of the gravy round it, which will be of a strong jelly.

Beef collops.

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

Beef steaks stewed.

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

pour the sauce over them. Garnish with any pickle you like.

Fried beef steaks.

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

Stewed rump of beef.

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

Fricaseed neats' tongues brown.

Take neats' tongues, boil them tender, peel and cut them in thin slices, and fry them in fresh butter; then pour out the butter, put in as much gravy as you shall want for sauce, a bundle of sweet herbs, an onion, pepper and salt, and a blade or two of mace, a glass of

white wine, simmer all together half an hour; take out the tongues, strain the gravy, put it with the tongues in the stewpan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, shake altogether for five minutes, dish it up, and send it to table.

Stewed neats' tongues whole.

Take two tongues, let them stew in water, just to cover them for two hours, then peel them, put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, mace, cloves, and whole pepper, tied in a muslin rag, a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour, let all stew together softly over a slow fire for two hours, then take out the spice and sweet herbs, and send it to table. You may leave out the turnips and carrots, or boil them by themselves, and lay them in a dish, just as you like.

A mutton hash.

Cut mutton in little bits, as thin as you can, strew a little flour over it, have ready some gravy (sufficient for sauce), wherein sweet herbs, onions, pepper and salt, have been boiled; strain it, put in the meat, with a little piece of butter rolled in flour, and a little salt, a shalot cut fine, a few capers and gherkins chopped fine; toss altogether for a minute or two: have ready, bread toasted, and cut in thin sippets, lay them round the dish, and pour in the hash. Garnish the dish with pickles and horse-radish.

Note. Some love a glass of red wine, or walnut pickle. You may put just what you like in hash. If the sippets be toasted it is better.

Pig's pettitoes.

Put pettitoes in a saucepan with half a pint of water, a blade of mace, a little white pepper, a bundle of sweet herbs and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and shake flour on them; let the feet do till they are tender, then take them out, and strain the liquor, put all together with a little salt and a piece of butter as big as a walnut, shake the saucepan often, let it simmer five or six minutes, then cut toasted sippets and lay round the dish, lay the mincemeat and sauce in the middle, the pettitoes split round it. You may add the juice of half a lemon, or a little vinegar.

Dressed leg of mutton to eat like venison.

Take a hinder quarter of mutton, and cut the leg in the shape of a haunch of venison: save the blood of the sheep, and steep it five or six hours, then take it out, and roll it in three or four sheets of white paper well buttered on the inside, tie with packthread, and roast it, basting it with beef dripping or butter. It will take two hours at a good fire, for it must be fat and thick. Five or six minutes before you take it up, take off the paper, baste it with butter, and shake a little flour over it, to make it have a fine froth, and then have a little good drawn

gravy in a basin, and sweet sauce in another. Do not garnish with anything.

Baked mutton chops.

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

Fried loin of lamb.

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

A ragout of lamb.

Take a fore quarter of lamb, cut the knuckle-bone off, lard it with bits of bacon, flour it, fry of a fine brown, and put it in an earthen pot or stewpan; put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, a little white pepper; cover close, and let it stew pretty fast for half an hour, pour the liquor all out, strain it; keep the lamb hot in the pot till the sauce is ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clean that you fried

them in, skim all the fat off the gravy: then pour it on the oysters, put in an anchovy and two spoonfuls of either red or white wine; boil all together till there is just enough for sauce, add fresh mushrooms, and some pickled ones, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, and pour the sauce over it. Garnish with lemon.

Stewed lamb's or Calf's head.

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

head was stewed in, put the truffles and morels to it with the liquor, and a few mushrooms, boil all together, put in the rest of the brains that are not fried, stir them together for a minute or two, pour it over the head, and lay the fried brains and balls around it. Garnish with lemon. You may fry twelve oysters.

Sweetbreads.

Do not put any water or gravy in the stew-pan, but put the same veal and bacon over the sweetbreads, and season as under directed; cover close, put fire over as well as under, and when they are enough, take out the sweetbreads; put in a ladleful of gravy, boil and strain it, skim off the fat, let it boil till it jellies, then put in the sweetbreads to glaze; lay essence of ham in the dish, and the sweetbreads on it; or make a rich gravy with mushrooms, truffles and morels, a glass of white wine, and two spoonfuls of catchup. Garnish with cockscombs forced, and stewed in the gravy.

Note. You may add to the first, truffles, morels, mushrooms, cockscombs, palates, artichoke bottoms, two spoonfuls of white wine two of catchup, or just as you please.

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

Boil a neck or haunch of venison.

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

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

Roast tripe.

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

drops from the tripe. Boil it together, and garnish with raspings.

TO DRESS POULTRY.

Roast turkey.

The best way to roast a turkey, is to loosen the skin on the breast, and fill it with forcemeat, made thus: take a quarter of a pound of beef suet, as many crumbs of bread, a little lemon peel, an anchovy, some nutmeg, pepper, parsley, and thyme. Chop and beat them all well together, mix them with the yolk of an egg, and stuff up the breast, when you have no suet, butter will do; or make forcemeat thus: spread bread and butter thin, and grate nutmeg over it; when you have enough, roll it up, and stuff the breast of the turkey; then roast it of a fine brown, but be sure to pin white paper on the breast till it is near done enough. You must have good gravy in the dish, and bread sauce made thus: take a good piece of crumb, put it in a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper.— Boil it up five or six times, then with a spoon take out the spice you had before put in, and pour off the water; (you may boil an onion in it if you please,) then beat up the bread with a good piece of butter, and a little salt. Or onion sauce made thus: take onions, peel them, and cut them in thin slices, and boil them half an hour in milk and water; then drain the water from them, and beat them up with a good piece

of butter; shake a little flour in, and stir it all together with a little cream, if you have it (or milk will do,) put the sauce in boats, and garnish with lemon.

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

Mushroom sauce for white fowls of all sorts.

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

Mushroom sauce for white fowls boiled.

Take half a pint of cream, and a quarter of a pound of butter, stir them together one way till it is thick; then add a spoonful of mushroom

catchup, pickled mushrooms, or fresh, if you have them. Garnish only with lemon.

Celery sauce for roasted fowls, partridges, &c.

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

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

Egg sauce for roasted chicken.

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

Stew a turkey brown.

Take a turkey, after it is nicely picked and drawn, fill the skin of the breast with forcee meat, and put an anchovy, a shalot, and thyme in the belly: lard the breast with bacon; then put a piece of butter in the stewpan, flour the turkey, and fry it just of a fine brown: then take it out, and put it in a deep stewpan, or a little pot that will just hold it, and put in as much gravy as will barely cover it, a glass of white wine, some whole pepper, mace, two or three cloves, and a little bundle of sweet herbs; cover close, and stew it for an hour; then take up the turkey, and keep it hot, covered by the

fire; and boil the sauce to a pint, strain it off, add the yolks of two eggs, and a piece of butter rolled in flour; stir it till it is thick, then lay the turkey in the dish, and pour the sauce over it. You may have ready some little French loaves about the bigness of an egg, cut off the tops, and take out the crumbs; then fry them of a fine brown, fill them with stewed oysters, lay them round the dish, and garnish with lemon.

Forced fowl.

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

Broiled chickens.

Slit them down the back and season with pepper and salt, lay them on a very clear fire, and at a great distance. Let the inside lay next the fire till it is above half done; then turn it, and take great care the fleshy side does not

burn, and let them be of a fine brown. Let the sauce be good gravy, with mushrooms, and garnish with lemon and the livers broiled, the gizzards cut, slashed, and broiled with pepper and salt.

Or this sauce.—Take a handful of sorrel, dipped in boiling water, drain it, and have ready half a pint of good gravy, a shalot shred small, and parsley boiled green; thicken it with a piece of butter rolled in flour, and add a glass of red wine, lay the sorrel in heaps round the fowls, and pour the sauce over them. Garnish with lemon.

Note.—You may make just what sauce you fancy.

Chickens with tongues.

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

A boiled duck or rabbit with onions.

Boil a duck or a rabbit in a good deal of water; be sure to skim the water, for there will always rise a scum, which, if it boils down, will discolour fowls, &c. They will take about half an hour boiling. For sauce, onions must be peeled, and thrown in water as you peel them.

then cut them in thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them in a clean sieve to drain, put them in a saucepan, and chop them small, shake in a little flour, put in two or three spoonfuls of cream, a good piece of butter, stew all together over a fire till they are thick and fine, lay the duck or rabbit, cut off the head: and cut it in two and lay it on each side the dish.

Or you may make this sauce for a change; take a large onion, cut it small, half a handful of parsley clean washed and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravy, a piece of butter rolled in a little flour; add a little juice of lemon, a little pepper and salt; stew all together for half an hour; then add two spoonfuls of red wine. This sauce is most proper for a duck; lay the duck in a dish, and pour the sauce over it.

A duck with green peas.

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

or three spoonfuls of cream; shake it all together for three or four minutes, take out the sweet herbs, lay the duck in a dish, and pour the sauce over it. You may garnish with boiled mint chopped, or let it alone.

Directions for roasting a goose.

Take sage, wash and pick it clean, and an onion, chop them fine with pepper and salt, and put them in the belly: let the goose be clean picked, and wiped dry with a cloth, inside and out; put it down to the fire, and roast it brown; one hour will roast a large goose, three quarters of an hour a small one. Serve it in a dish with brown gravy, apple sauce in a boat, and some gravy in another.

Giblets stewed.

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

you serve them up, chop a handful of green parsley, and put in; give them a boil up, and serve them in a tureen or soup dish.

N.B. Three pair will make a handsome tureen full.

Roasted pigeons.

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

Pigeons stewed.

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

Roasted partridges.

Let them be nicely roasted, but not too

much; baste them gently with a little butter, and dredge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in a dish, with bread-sauce in a boat, made thus: take a handful or two of crumbs of bread, put in a pint of milk, or more; a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all up; then take the onion out, and beat it well with a spoon: take poverroy sauce in a boat made thus: chop four shalots fine, a gill of good gravy, a spoonful of vinegar, and a little pepper and salt; boil them up one minute, then put it in a boat.

Roasted pheasant.

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

Boiled pheasant.

Take a fine pheasant, boil it in a good deal of water, keep the water boiling; half an hour will do a small one, and three quarters of an hour a large one. Let the sauce be celery, stewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheasant, and pour the sauce over. Garnish with lemon. Observe to stew celery so that the liquor will not be all wasted away before you put the cream in; if it wants salt, put in some to your own palate.

Roasted snipes and woodcocks.

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

Ducks are very good done this way.

Or you may roast plovers as you do any other fowl, and have gravy sauce in the dish.

Or boil them in good celery sauce, either white or brown, as you like.

The same way you may dress widgeons.

N.B.—The best way to dress plovers, is to roast them as woodcocks, with a toast under them, and gravy and butter.

Jugged Hare.

Cut into little pieces, lard them here and there with little slips of bacon, season with a little pepper and salt, put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs; cover the jug close that nothing can get in, then set it in a pot of boiling water, and three hours will do it; then turn it out in a dish, and take out the onion and sweet herbs, and send it to table hot.

Rabbits, boiled.

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

Cod sounds broiled, with gravy.

Scald them in hot water, and rub them with salt well; bleach them—that is, take off the black, dirty skin, set them on in cold water, and set them out and flour them, and broil them on the gridiron. In the meantime, take good gravy, mustard, a bit of butter rolled in flour, boil it, season it with pepper and salt. Lay the sounds in a dish, and pour the sauce over them.

Fried sausages.

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

Stewed cabbages and sausages fried is a good dish: then heat cold peas pudding in the pan, lay it in a dish, with the sausages round, heap the pudding in the middle, and lay the sausages round thick up, and edgeways, and one in the middle at length.

Collops and eggs.

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

Dress cold fowl or pigeon.

Cut them in four quarters, beat up an egg or two, according to what you dress, grate in nutmeg, a little salt, parsley chopped, a few crumbs of bread; beat them well together, dip them in the batter, and have ready dripping, hot in a stewpan, in which fry them of a fine light brown; have ready a little good gravy, thickened with a spoonful of catchup: lay the fry in the dish, and pour the sauce over. Garnish with lemon, and a few mushrooms, if you have any.

A cold rabbit eats well done thus.

Mince veal.

Cut veal as thin as possible, but do not chop it; grate nutmeg over it, shred a little lemon

peel very fine, throw a little salt on it, dredge a little flour upon it. To a large plate of veal take four or five spoonfuls of water, let it boil, then put in the veal, with a bit of butter as big as an egg, stir it well together; when it is quite warm it is enough. Have ready a thin piece of bread toasted brown, cut in three corner sippets, lay it round the plate, and pour in the veal. Before you put it in, squeeze in half a lemon, or half a spoonful of vinegar. Garnish with lemon. You may put gravy instead of water, if you love it strong; but it is better without.

Fried cold veal.

Cut in pieces about as thick as half-a-crown, and as long as you please, dip them in the yolk of eggs and then in crumbs of bread, with sweet herbs, and shred lemon-peel in it: grate a little nutmeg over them, and fry them in fresh butter. The butter must not be hot, just enough to fry them in: in the meantime, make gravy of the bone of the veal. When the veal is fried, take it out with a fork and lay in a dish before the fire; then shake flour in the pan, and stir it round; then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

Toss up cold veal white.

Cut the veal in little thin bits, put milk enough to it for sauce, grate a little nutmeg, a little salt, a little piece of butter rolled in flour; to half a pint of milk, the yolks of two eggs well beat, a spoonful of mushroom pickle: stir all

together till it is thick ; then pour it in a dish, and garnish with lemon.

Cold fowl skinned, and done this way, eats well ; or the best end of a cold breast of veal : first fry it, drain it from the fat, then pour in the sauce to it.

How to hash cold mutton.

Cut mutton with a very sharp knife, in little bits, as thin as possible ; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a piece of crust toasted crisp ; let it boil till there is enough for sauce, strain it, and put in a saucepan with a piece of butter rolled in flour ; put in the meat ; when it is very hot, it is enough. Have ready thin bread, toasted brown, cut three corner ways, lay them round the dish, and pour in the hash. As to walnut pickle, and all sorts of pickles, you must put according to your fancy. Garnish with pickles. Some like a small onion peeled and cut very small, and done in the hash.

Hash mutton like venison.

Cut in thin as above ; boil the bones as above, strain the liquor, when there is just enough for the hash : to a quarter of a pint of gravy, put a large spoonful of red wine, an onion peeled, and chopped fine, a little lemon peel, shred fine, a piece of butter as big as a small walnut, rolled in flour ; put it in a saucepan with the meat, shake it together, and when it is thoroughly hot, pour it in a dish. Hash beef the same way.

How to make collops of cold beef.

If you have any cold inside of a sirloin of beef, take off all the fat, cut in little thin bits, cut an onion small, boil as much water or gravy as you think will do sauce; season it with a little pepper and salt, and sweet herbs. Let the water boil, then put in the meat, with a piece of butter rolled in flour, shake it round, and stir it. When the sauce is thick, and the meat done, take out the sweet herbs, and pour it in a dish. They do better than fresh meat.

Rules to be observed in made dishes.

First let the stewpans or saucepans, and covers be very clean, free from sand, and well tinned, and all the white sauces have a little tartness, and be very smooth, and of a fine thickness; and all the time any white sauce is over the fire, keep stirring it one way.

And as to brown sauce, take care no fat swims at the top, but that it be all smooth alike, and about as thick as good cream, and not to taste of one thing more than another. As to pepper and salt, season to your palate, but do not put too much, for that will take away the fine flavour of everything. As to most made dishes, put in what you think proper to enlarge it, or make it good; as mushrooms pickled, dried, fresh, or powdered; truffles, morels, cockscombs stewed; ox palates cut in small bits; artichoke bottoms, either pickled, fresh, boiled, or dried, softened in warm water, each cut in four pieces; asparagus tops, the yolks of hard eggs, force-meat balls, &c. The best things to

give a sauce tartness are mushroom pickle, white walnut-pickle, elder vinegar, or lemon juice.

OF SOUPS AND BROTHS.

Strong broths for soups and gravy.

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

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

Gravy for white sauce.

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

Gravy for turkey, fowl or ragout.

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

Mutton or veal gravy.

Cut and hack veal well, set it on the fire with water, sweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then strain it off. Your fine cooks, if they can, chop a partridge or two, and put in gravies.

A strong fish gravy.

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

Strong broth to keep for use.

Take part of a leg of beef, and the scrag end of a neck of mutton, break the bones in pieces, and put to it as much water as will cover it, and a little salt; skim it clean, and put in a whole onion stuck with cloves, a bunch of sweet herbs, pepper, and a nutmeg grated. Boil these till the meat is in pieces and the strength boiled out: strain it and keep it for use.

Green peas soup.

Take a gallon of water, make it boil: put in six onions, four turnips, two carrots, two heads of celery, cut in slices, some cloves, four blades of mace, four cabbage lettuces cut small; stew them for an hour; strain it off, and put in two quarts of old green peas, and boil them in the liquor till tender: then beat or bruise them, and mix them up with the broth, and rub them through a tammy or cloth, and put it in a clean pot, and boil it up for fifteen minutes; season with pepper and salt to your liking; then put the soup in a tureen, with small slices of bread.

A peas soup for winter.

Take about four pounds of lean beef, cut it in small pieces, a pound of lean bacon, or pickled pork, set it on the fire with two gallons of water, let it boil and skim it well; then put in six onions, two turnips, and a carrot, and four heads of celery, cut small, twelve corns of allspice, and put in a quart of split peas, boil it gently for three hours, strain them through a sieve, and rub the peas well through, then put

the soup in a clean pot, and put in dried mint rubbed to powder; cut the white of four heads of celery, and two turnips in slices and boil them in a quart of water for fifteen minutes; strain them off, and put them in the soup; take a dozen rashers of bacon fried, and put them in the soup, season with pepper and salt to your liking; boil it for fifteen minutes, then put in a tureen, with slices of bread fried crisp.

Note. The liquor of a boiled leg of pork makes good soup.

Mutton broth.

Take a neck of mutton six pounds, cut it in two, boil the scrag in a gallon of water, skim it well, put in a little bundle of sweet herbs, an onion, and a good crust of bread. Let it boil an hour, then put in the other part of the mutton, a turnip or two, dried marigolds, a few chives chopped fine, a little parsley chopped fine; put these in a quarter of an hour before the broth is enough. Season with salt: or you may put in a quarter of a pound of barley or rice at first. Some like it thickened with oatmeal, and some with bread: others season with mace, instead of sweet herbs and onions. All this is fancy, and different palates. If you boil turnips for sauce, do not boil all in the pot, it makes the broth too strong of them, but boil them in a saucepan.

Beef broth.

Take a piece of beef, crack the bone in two or three parts, wash it clean, put it in a pot with a gallon of water, skim it, put in two or three

blades of mace, a bundle of parsley, and a crust of bread. Boil it till the beef is tender and the sinews. Toast bread, and cut in dices, put it in a tureen; lay in the meat and pour in the soup.

Scotch barley broth.

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

Some make this broth with sheep's head instead of a leg of beef, and it is very good; but you must chop the head in pieces. The thick flank (six pounds to six quarts of water) makes good broth: then put the barley in with the meat, first skim it well, boil it an hour softly, then put in the above ingredients with turnips and carrots, clean scraped and pared, and cut in pieces. Boil all together softly, till the broth is good; season it with salt; and send it to table, with the beef in the middle, turnips and carrots round, and pour the broth over all.

Rules to be observed in making soups or broths.

Take great care the pots, saucepans, and covers, be very clean, and free from grease and sand, and that they be well tinned, for fear of giving the broths and soups any brassy taste. If you have time to stew as softly as you can, it will both have a finer flavour, and the meat will be tenderer. But then observe, when you make soups or broths for present use, it is to be done softly; do not put more water than you intend to have soup or broth; and if you have the convenience of an earthen pan, or pipkin, set it on embers, so that it may do softly for some time, and the meat and broth will be delicious. Observe, in all broths and soups, that one thing does not taste more than another, but that the taste be equal, and it has a fine agreeable relish, according to what you design it for: and to be sure that all the greens and herbs you put in be cleansed, washed, and picked.

 OF PUDDINGS.
A marrow pudding.

Take a quart of cream or milk, and a quarter of a pound of Naples biscuit, put them on the fire in a stewpan, and boil them up; take the yolks of eight eggs, the whites of four, beat very fine, a little soft sugar, some marrow chopped, a small glass of brandy and sack, a little orange flower water; mix all well together, and

put them on the fire, keep stirring till it is thick, and put it away to get cold.

Have a dish rimmed with puff paste, put your stuff in, sprinkle currants that have been well washed in cold water, and rubbed clean in a cloth, marrow cut in slices, and some candied lemon, orange, and citron, cut in shreds, and send to the oven; three quarters of an hour will bake it: send it up hot.

A boiled suet pudding.

A quart of milk, four spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of salt; mix the eggs and flour, with a pint of the milk very thick, and with the seasoning, mix in the rest of the milk and suet. Let the batter be thick, and boil it two hours.

A boiled plum pudding.

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

A Yorkshire pudding.

Take a quart of milk, four eggs, and a little salt, make it up in a thick batter with flour, like pancake batter. Have a good piece of meat at the fire; take a stewpan, and put some

dripping in it, set it on the fire : when it boils, pour in the pudding ; let it bake on the fire till you think it is nigh enough, then turn it lightly upside down in the dripping pan, that the dripping may not be slackened, set the stewpan on it, under the meat, and let the dripping drop on the pudding, and the heat of the fire come to it to make it of a fine brown. When the meat is done and sent to table, drain the fat from the pudding, and set it on the fire to dry a little : then slide it as dry as you can in a dish ; melt butter and pour it in a cup and set it in the middle of the pudding. It is an excellent good pudding ; the gravy of the meat eats well with it.

A steak pudding.

Make a good crust, with suet shred fine with flour, and mix it with cold water ; season with a little salt, and make a pretty stiff crust, about two pounds of suet to a quarter of a peck of flour. Let the steaks be either beef or mutton, well seasoned with pepper and salt ; make it up as you do an apple dumpling ; tie it in a cloth, and put it in the water boiling. If it be large, it will take five hours ; if small, three hours. This is the best crust for an apple pudding. Pigeons eat well this way.

Suet dumpling.

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

milk by degrees, with the suet and currants, and flour, to make it like a light paste. When the water boils, make them into rolls, as big as a large turkey's egg, with a little flour; then flat them, and throw them in boiling water. Move them softly, that they do not stick together; keep the water boiling, and half an hour will boil them.

A potatoe pudding.

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

Boil an almond pudding.

Beat a pound of sweet almonds as small as possible, with three spoonfuls of rose-water and a gill of sack or white wine, and mix in half a pound of fresh butter, melted; five yolks of eggs and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and a few crumbs of bread; mix all well together and boil it. It will take half an hour boiling.

A sago pudding.

Let half a pound of sago be washed in three or four hot waters, put to it a quart of new milk, and let it boil together till it is thick; stir it carefully, (for it is apt to burn,) put in a stick of cinnamon when you set it on the fire; when it is boiled, take it out; before you pour

it out, stir in half a pound of fresh butter, then pour it in again, and beat up nine eggs, with five of the whites and four spoonfuls of sack; stir all together, and sweeten to your taste. Put in a quarter of a pound of currants washed and rubbed, and plumed in two spoonfuls of sack, and two of rose-water; mix all together, stir it over a slow fire till it is thick, lay a puff paste over a dish, pour in the ingredients, and bake it.

An apple pudding.

Take twelve large pippins, pare them, take out the cores, and put them in a sauce-pan, with four or five spoonfuls of water; boil them till they are soft and thick; beat them well, stir in a pound of loaf-sugar, the juice of three lemons, the peel of two lemons, cut thin, and beat; mix altogether, bake it in a slack oven; when it is near done, throw over a little fine sugar. You may bake it in a puff paste, as you do the other puddings.

A rice pudding.

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

A batter pudding.

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

An Easter pudding without eggs.

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

A bread pudding.

Cut off all the crust of a two-penny loaf, and slice it thin in a quart of milk; set it over a chafing-dish of coals till the bread has soaked up the milk, then put in a piece of sweet butter; stir it round, and let it stand till cold; or you may boil the milk, and pour over the bread, and cover close, it does as well; then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg if you choose. Mix all well together, and boil it one hour.

A baked bread pudding.

Take the crumbs of a two-penny loaf, as much flour, the yolks of four eggs and two whites, a tea-spoonful of ginger, half a pound of raisins

stoned, half a pound of currants clean washed and picked, and a little salt. Mix first the bread and flour, ginger, salt, and sugar, to your palate; then the eggs, and as much milk as will make it like a good batter, then the fruit; butter the dish, pour it in, and bake it.

A fine plain baked pudding.

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

An apricot pudding.

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

A bread and butter pudding.

Get a two-penny loaf, and cut it in thin slices of bread and butter, as you do for tea. Butter a dish, as you cut them; lay slices all over it, then strew a few currants, clean washed and picked: then a row of bread and butter, then

a few currants, and so on, till the bread and butter is in: then take a pint of milk, beat up four eggs, a little salt, half a nutmeg, grated; mix all together with sugar to your taste; pour this over the bread, and bake it half an hour. A puff paste under does best. You may put in two spoonfuls of rose water.

A boiled rice pudding.

Get a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it stirring constantly, that it may not clot nor burn. When it is of a good thickness, take it off, and pour it in an earthen pan; stir in half a pound of butter very smooth, or half a pound of cream or new milk, sweeten to your palate, grate in half a nutmeg, and the rind of a lemon. Beat up the yolks of six eggs and two whites, mix all well together; boil it either in small china basins or wooden bowls. When done, turn them into a dish, pour melted butter over it with sack, and throw sugar all over.

A cheap rice pudding.

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

To make a prune pudding.

Take a quart of milk, beat six eggs, half the whites, in half a pint of the milk, and four spoonfuls of flour, a little salt, and two spoon-

fuls of beaten ginger : then by degrees mix in all the milk, and a pound of prunes, tie it in a cloth, boil it an hour, melt butter and pour over it. Damsons eat well done this way in the room of prunes.

To make an apple pudding.

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

Yeast dumpling.

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

a way as any to save trouble, is to send to the baker's for half a quartern of dough, (which will make a great many,) and then you have only to boil it.

Norfolk dumplings.

Mix a thick batter as for pancakes, take half a pint of milk, two eggs, a little salt, and make into a batter with flour. Have ready a clean saucepan of boiling water, into which drop the batter. Be sure the water boils fast, and two or three minutes will boil them; then turn them into a sieve to drain the water away; then put them into a dish, and stir a lump of fresh butter into them; eat them hot, and they are very good.

Hard dumplings.

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

Apple dumplings.

Make a good puff paste; pare some large apples, cut them in quarters, and take out the cores very nicely; take a piece of crust, and roll it round enough for one apple: if they are big, they will not look pretty, so roll the crust round each apple, and make them round with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and

shake flour over it; tie each dumpling by itself and put them in the water boiling, which keep boiling all the time; and if your crust is light and good, and the apples not too large, half an hour will do them; but if the apples be large, they will take an hour's boiling. When they are enough, take them up, and lay them in a dish; throw fine sugar over them and send them to table. Have fresh butter melted in a cup, and fine beaten sugar in a bason.

Rules to be observed in making puddings, etc.

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

OF PIES.

A savoury lamb or veal pie.

Make a good puff paste crust, cut your meat in pieces, season it to your palate with pepper, salt, mace, clove, and nutmeg, finely beat, lay it into your crust with a few lamb stones, and sweetbreads, seasoned as your meats; also oysters and forcemeat balls, hard yolks of eggs, and the tops of asparagus, two inches long, first boiled green; put butter all over the pie, put on the lid, set it in a quick oven, an hour and a half, and have ready the liquor, a gill of red wine, and a little grated nutmeg; mix all together with the yolks of two or three eggs beat, and keep it stirring one way all the time. When it boils, pour it in your pie; put on the lid again. Send it hot to table. You must make liquor according to your pie.

A mutton pie.

Take a loin of mutton, pare the skin and fat off the inside, cut it into steaks, season it well with pepper and salt to your palate. Lay in your crust, fill it, pour as much water as will almost fill the dish; put on the crust, and bake it well.

A beef steak pie.

Take fine rump steaks, beat them with a rolling pin, then season with pepper and salt, according to your palate. Make a crust, lay in

your steaks, fill your dish. Put on the crust, and bake it well.

A ham pie.

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

A pigeon pie.

Make puff paste crust, cover your dish, let the pigeons be very nicely picked and cleaned

season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt in their bellies: lay them in a pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, and a beef-steak in the middle; put as much water as will almost fill the dish, lay on the top crust, and bake it well. This is the best way: but the French fill the pigeons with a very high forcemeat, and lay forcemeat balls round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels, and season high; but that is according to different palates.

A gibleet pie.

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

Duck pie.

Make a puff paste crust, take two ducks, scald them and make them clean, cut off the feet, the pinions, the necks, and heads, picked and scalded clean, with gizzards, livers, and hearts; pick out all the fat of the inside; lay a crust over the dish, season the ducks with pepper, and salt,

inside and out, lay them in your dish, and the giblets at each end seasoned, put in as much water as will almost fill the pie, lay on the crust, and bake it, but not too much.

A chicken pie.

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

Goose Pie.

Half a peck of flour will make the walls of a goose pie, made as in the receipts for crust. — Raise your crust just big enough to hold a large

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goose; first have a pickled dried tongue boiled tender enough to peel, cut off the root; bone a goose and a large fowl; take half a quarter of an ounce of mace beat fine, a large tea-spoonful of beaten pepper, three tea-spoonfuls of salt, mix altogether, season the fowl and goose with it, lay the fowl in the goose, the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. The pie is delicious, hot or cold, and will keep a great while, a slice of this pie, cut down across, makes a pretty side dish for supper.

A venison pasty.

Take a neck and breast of venison, bone it, season it with pepper and salt to your palate.— Cut the breast in two or three pieces; but do not cut the fat off the neck if you can help it. Lay in the breast and neck end first, and the best end of the neck on the top, that the fat may be whole; make a puff paste crust, let it be very thick on the sides, a good bottom crust, and thick at top; cover the dish, lay in your venison, put half a pound of butter, a quarter of a pint of water, close the pasty, and let it be baked two hours in a very quick oven. In the meantime, set on the bones of the venison in two quarts of water, two or three little blades of mace, an onion, a little piece of crust, baked crisp and brown, a litte whole pepper: cover it close, and let it boil softly over a slow fire till above half is wasted, then strain it. When the venison is not fat enough, take the fat of a loin of mutton steeped in a little rape vinegar and red wine twenty four hours, lay it on the top of the veni-

son, and close your pasty. It is wrong of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then in the pasty; by this time the fine flavour is gone. If you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar and hang it in the air. Keep it as long as you think proper; it will keep thus a fortnight good; but be sure there is no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time.— When you use it, just dip it in lukewarm water, and dry it. Bake in a quick oven; if a large pasty, it will take three hours: then your venison will be tender, and have all the fine flavour. The shoulder makes a pretty pasty boned, and made as above with mutton fat.

Mince pies the best way.

Take three pounds of suet shred very fine and chopped as small as possible: two pounds of raisins, stoned, and chopped as fine as possible: two pounds of currants nicely picked, washed, rubbed, and dried at the fire; half a hundred of fine pippins, pared, cored, and chopped small: half a pound of fine sugar pounded; a quarter of an ounce of mace, the same of cloves, two large nutmegs, all beat fine: put altogether in a great pan and mix it well with half a pint of brandy, and half a pint of sack: put it down close in a stone pot and it will keep good for months. When you make your pies, take a little dish, somewhat bigger than a soup plate, lay a thin crust over it and then a thin layer of

citrons, cut very thin; then a layer of mince-meat, and a layer of orange peel, cut thin, over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat finely cold. If you make them into little patties, mix your meat and sweetmeats accordingly. If you choose meat in your pies, parboil a beast's tongue, peel it, chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sirloin of beef, boiled.

Different sorts of tarts.

If you bake in tin patties, butter them, and you must put a little crust all over, because of the taking them out; if in china or glass, no crust but the top one. Lay fine sugar at the bottom; then plums, cherries, or any other sort of fruit, and sugar at top; put on your lid, and bake them in a slack oven; mince pies must be baked in tin patties, because of taking them out, and puff paste is best for them. For sweet tarts the beaten crust is best; but as you fancy. See the receipt for the crust in this chapter.—Apple, pear, apricot, &c., make thus:—Apples and pears, pare them, cut them into quarters, and core them: cut the quarters across again, and put them in a saucepan, with just as much water as will barely cover them; let them simmer on a slow fire till the fruit is tender; put a good piece of lemon peel in the water with the fruit, then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top; that you must put in at your

discretion. Pour over each tart a teaspoonful of lemon juice, and three teaspoonfuls of the liquor they were boiled in; put on your lid, and bake them in a slack oven. Apricots do the same way, only do not use lemon.

As to preserved tarts, only lay in your preserved fruits, and put a thin crust at top, and let them be baked as little as possible: but if you would bake them very nice, have a large patty, the size you would have your tart. Make your sugar crust, roll it as thick as a halfpenny; then butter your patties, and cover it. Shape your upper crust in a hollow thing on purpose, the size of the patty, and mark it with a marking iron into the shape, to be hollow and open to see the fruit through; then bake the fruit in a very slack oven, not to discolour it, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please; lay it on the lid, and it is done; therefore, if your tart is not eaten, your sweetmeat is none the worse, and it looks genteel.

Paste for tarts.

One pound of flour, three quarters of a pound of butter, mix well together, and beat well with a rolling pin.

Puff paste.

Take a quarter of a peck of flour, rub in a pound of butter, very fine; make it up in a light paste with cold water, just stiff enough to work it up; then roll about as thick as a crown piece, put a layer of butter all over, sprinkle on a little flour, double it up, and roll it out

again; double it, and roll it seven or eight times; then it is fit for all sorts of tarts that require a puff paste.

A good crust for great pies.

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

A dripping crust.

Take a pound and a half of beef dripping, boil it in water, strain it, let it stand to be cold, and take off the old fat; scrape it, boil it four or five times, then work it up well into three pounds of flour, as fine as you can, and make it up into paste with cold water. It makes a very fine crust.

A crust for custards.

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

An apple pie.

Make a puff paste crust, lay some round the sides of the dish, and pare and quarter your apples, and take out the cores; lay a row of apples thick, throw in half the sugar you design for your pie; mince a little peel fine, throw over, and squeeze a little lemon over them,

then a few cloves, here and there one, then the rest of the apples, and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon, boil the peelings of the apples and the cores in a little water, with a blade of mace, till it is very good ; strain it, and boil the syrup with a little sugar, till there is but very little ; pour it in the pie, put on your upper crust and bake it. You may put in a little quince or marmalade if you please.

Thus make a pear pie, but do not put in any quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, sweetened with sugar ; put it over a slow fire, and keep stirring till it just boils up, take off the lid, and pour in the cream. Cut the crust in three little corner pieces, stick about the pie, and send it to table.

A cherry pie.

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

Make a plum pie the same way, and a gooseberry pie. If you would have it red, let it stand a good while in the oven, after the oven is drawn.

An eel pie.

Make a good crust ; clean, gut, and wash the eels well, cut them in pieces half as long as your finger ; season them with pepper, salt, and

a little beaten mace to your palate, either high or low. Fill the dish with eels, and put as much water as the dish will hold; put on your cover, and bake it well.

A flounder pie.

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

A salmon pie.

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

Lobster pie.

Take two or three lobsters, boil them; take the meat out of the tails whole, cut them in four pieces longways; take out all the spawn and the meat of the claws, beat them in a mor-

tar: season with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor; melt half a pound of fresh butter, stir all together, with the crumbs of a penny roll rubbed through a fine cullender, and the yolks of two eggs; put a fine puff paste over your dish, then lay in your tails, and the rest of the meat over them put on the cover, and then bake it in a slow oven.

VARIETY OF DISHES FOR LENT.

Rice soup.

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

Peas porridge.

To a quart of green peas add a quart of water, a bundle of dried mint, and a little salt. Let them boil till the peas are quite tender; then put in some beaten pepper, a piece of butter as big as a walnut, rolled in flour, stir it all together, and boil it a few minutes; then add

two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it.

Rice milk.

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

Orange fool.

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

Plum porridge, or barley gruel.

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

A hasty pudding.

Take a quart of milk, and four bay leaves, set on the fire to boil, beat up the yolks of two eggs and stir in a little salt. Take two or three spoonfuls of milk, and beat up with your eggs, and stir in the milk, then with a wooden spoon in one hand, and flour in the other, stir it in till

it is of a good thickness, but not too thick. Let it boil, and keep it stirring, then pour it in a dish, and stick pieces of butter here and there. You omit the egg if you do not like it; but it is a great addition to the pudding; and a little piece of butter stirred in the milk, makes it short and fine. Take out the bay leaves before you put in the flour.

Apple fritters.

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

Pancakes.

In a quart of milk, beat six, or eight eggs, leaving half the white out; mix it well till your batter is of a fine thickness. You must observe to mix your flour first with a little milk, then add the rest by degrees; put in two spoonfuls of beaten ginger, a glass of brandy, a little salt, stir all together, clean the stewpan well, put in a piece of butter as big as a walnut, then put in a ladleful of batter, moving the pan round that the batter be all over the pan; shake the pan, and when you think that side is enough, toss it; if you can, turn it cleverly;

and when both sides are done, lay it in a dish before the fire; and so do the rest. You must take care they are dry before sent to table, strew a little ginger over them.

To bake apples whole.

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

Stewed pears.

Pare six pears, and quarter them, or do them whole; they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out. Lay them in a deep earthen-pot, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar. If the pears are very large, put half a pound of sugar, and half a pint of red wine; cover close with brown paper, and bake them till they are enough. Serve them hot or cold, just as you like them: and they will be very good with water instead of wine.

To collar eels.

Take an eel and scour it well with salt, wipe it clean; then cut it down the back, take out the bone, cut the head and tail off; put the yolk of an egg over; then take four cloves, two blades of mace, half a nutmeg beat fine, a little pepper and salt, some chopped parsley, and sweet herbs chopped fine: mix them altogether, and sprinkle over it, roll the eel up very tight, tie it in a cloth, put on water enough to boil it,

and put in an onion, some cloves and mace, and four bay leaves; boil it up with the bones, head, and tail, for half an hour, with a little vinegar and salt; then take out the bones, &c., and put in the eels; boil them, if large, two hours; lesser in proportion: when done, put them to cool: then take them out of the liquor and cloth and cut them in slices, or send them whole, with raw parsley, under and over.

N. B. You must take them out of the cloth, and put them in the liquor, and tie them close down to keep.

To pickle or bake herrings.

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

To souse mackerel.

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

OF HOGS' PUDDINGS, SAUSAGES, &c.

Black puddings.

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

To make sausages.

Take three pounds of pork, fat and lean together, without skin or gristle, chop it as fine as possible, season with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine,

about three spoonfuls; mix it well together, or put them down in a pot, then roll them of what size you please, and fry them. Beef makes good sausages.

TO CURE HAMS, &c.

To collar beef.

Take a piece of thin flank of beef, and bone it; cut the skin off, salt it with two ounces of saltpetre, two ounces of salt prunell, two of bay salt; half a pound of coarse sugar, and two pounds of white salt; beat the hard salt fine, and mix all together; turn it every day, and rub it with the brine well for eight days: then take it out of the pickle, wash it, and wipe it dry; then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beat fine, with one spoonful of beaten pepper, a large quantity of chopped parsley, with sweet herbs chopped fine; sprinkle it on the beef, and roll it up tight; put a coarse cloth round, and tie it tight with the beggar's tape; boil it in a large copper of water: if a large collar, six hours; if a small one, five hours: take it out, and put it in a press till cold; if you have not a press, put it between two boards, and a large weight on it till it is cold; then take it out of the cloth, and cut it into slices. Garnish with new parsley.

Pickled pork.

Bone pork, cut it into pieces of a size to lie

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

To pickle pork which is to be eaten soon.

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

Mutton hams.

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

Pork hams.

Take a fat hind quarter of pork, and cut off a fine ham. Take two ounces of saltpetre, a piece of coarse sugar, a pound of common salt, and two ounces of sal prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day; then hang it to woodsmoke as you do beef, in a dry place, so as no heat comes to it; and if you keep them long, hang them a month or two in a damp place, so as they will be mouldy, and it will make them cut fine and short. Never lay them in water till you boil them, and then boil them in a copper, if you have one, or the biggest pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well, and often, till it boils. If it is a very large one, three hours will boil it; if small, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and sift raspings over. Hold a red hot fire shovel over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish; then lay in the ham, and with your finger make figures round the edge of the dish. Be sure to boil the ham in as much water as you can, and skim it all the time till it boils. It must be at least four hours before it boils.

This pickle does finely for tongues afterwards, to lie in it a fortnight, and then hung in a woodsmoke for a fortnight, or boil them out of the pickle.

When you boil any of these hams in slices,

have boiling water ready, and let the slices be a minute or two in the water, then broil them; it takes out the salt, and makes them eat finer.

OF PICKLING.

To pickle walnuts.

Take large full-grown nuts, before they are hard, lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three days; take them out of the water, and put them in a pickling jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred of walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay leaves and a stick of horse radish: then fill the jar, and pour boiling vinegar over them. Cover them with a bladder and a leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up the vinegar again, and skim it: when cold, pour it over the walnuts. This is by much the best pickle for use; therefore you may add more vinegar to it, what quantity you please. If you pickle a great many walnuts, and eat them fast, make pickle for a hundred or two, the rest keep in a strong brine of salt and water boiled till it will bear an egg, and, as the pot empties fill them up with those in the salt and water. Take care they are covered with the pickle.

To pickle gherkins and French beans.

Take five hundred gherkins, and have ready a large earthen pan of spring water and salt, put to every gallon of water two pounds of salt, mix it well together, and put in the gherkins, wash them out in two hours, and put them to drain, let them be dry and put into a jar: in the meantime get a bell metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace, an ounce of allspice, an ounce of mustard seed, a stick of horse radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt: boil it in the pot, and put it over the gherkins: cover close down, and let them stand twenty four hours, then put them in the pot, and simmer them over the stove till they are green; be careful not to let them boil, if you do you will spoil them, then put them in a jar, and cover them close down till cold; then tie them over with a bladder, and a leather over that; put them in a cold dry place. Mind always to keep pickles tied down close, and take them out with a wooden spoon, or one kept on purpose.

To pickle large cucumbers in slices.

Take large cucumbers before they are too ripe, slice them the thickness of a crown piece in a pewter dish; and to every dozen cucumbers slice two large onions thin, and so on till you have filled the dish, with a handful of salt between every row; then cover them with another pewter dish, and let them stand twenty-

four hours, put them in a cullender, and let them drain well; put them in a jar, cover them over with wine vinegar and let them stand four hours: pour the vinegar from them in a copper saucepan, and boil it with a little salt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, then pour the boiling vinegar on. Cover close, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle beet-root.

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

To pickle onions.

Take onions when they are dry enough to lay up for winter, the smaller they are the better they look, put them into a pot, and cover them with spring water, with a handful of white salt, let them boil up, then strain them off, and take three coats off: put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in bottles, with some blades of mace and clove and ginger, and a

nutmeg cut in pieces; have double distilled white wine vinegar, boil it up with a little salt, and put it over the onions; when they are cold cork them close, and tie a bladder and leather over it.

To pickle red cabbage.

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

Rules to be observed in pickling.

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

OF MAKING CAKES, &c.

A pound cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar and a few carraways. Beat it well together for an hour with your hand, or a great wooden spoon, butter a pan, and put it in, and then bake it an hour in a quick oven.

For change put in a pound of currants washed and picked.

Cheap seed cake.

You must take half a peck of flour, a pound and a half of butter, put it in a saucepan with a pint of new milk, and set it on the fire: take a pound of sugar, half an ounce of allspice, beat fine, and mix with the flour. When the butter is melted, pour the milk and butter in the middle of the flour, and work it up like paste. Pour in with the milk half a pint of good ale yeast; set it before the fire to rise, just before it goes to the oven. Either put in currants, or carraway seeds, and bake it in a quick oven. Make it in two cakes. They will take an hour and a half baking.

To make buns.

Take two pounds of flour, a pint of ale yeast,

put a little sack in the yeast, and three eggs beaten. Knead all together with a little warm milk, nutmeg, and salt, and lay it before the fire till it rises very light, then knead in a pound of fresh butter, a pound of rough carraway comfits, and bake them in a quick oven, in what shape you please, on floured paper.

OF CUSTARDS, JELLIES, PRESERVING, &c.

Plain Custards.

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

Calf's foot jelly.

Boil two calf's feet in a gallon of water, till it comes to a quart, strain it, let it stand till cold, skim off the fat, and take the jelly up clean. If there is any settling in the bottom, leave it, put the jelly in a saucepan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them in a saucepan, and stir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick;

pour it in again till it runs clear, then have ready a large china basin with the lemon-peel cut as thin as possible, let the jelly run into that basin, and the peels both give it a fine amber colour and also a flavour; with a clean silver spoon fill the glasses.

Currant jelly.

Strip currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water, half way up the jar, let it boil half an hour, take it out, and strain the juice through a coarse hair sieve: to a pint of juice put a pound of sugar, set it over a fine quick clear fire in a preserving pan or bell-metal skillet; keep stirring it till the sugar is melted, then skim the scum off as fast as it rises. When the jelly is very clear and fine, pour it into gallipots: when cold, cut white paper the size of the pot and lay on the jelly, dip the papers in brandy; cover the top close with white paper, and prick it full of holes, set it in a dry place, put some in glasses, and paper them.

Raspberry jam.

Take a pint of currant jelly, and a quart of raspberries, bruise them well together, set them over a slow fire, keeping them stirring all the time till it boils. Let it boil gently half an hour, and stir it round very often to keep it from sticking; pour it into gallipots, paper as you do currant jelly, and keep it for use. They will keep for two or three years, and have the full flavour of the raspberry.

Preserve damsons whole.

Take some damsons, and cut them in pieces, put them in a skillet 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 the damsons wiped clean, a pound of single refined sugar, put the third part of the sugar in the liquor, set it over the fire, and when it simmers, put in the damsons; boil them once well, take them off for half an hour, covered up close, set them on again and simmer them over the fire, after turning them; take them out and put them in a basin, stew all the sugar that was left on them, and pour the hot liquor over. Cover them up, and let them stand till the next day, then boil them again, till they are enough. Take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it is almost cold; so paper them up.

Preserve gooseberries whole.

Take the largest preserving gooseberries, and pick off the black eye, but not the stalk, then set them over the fire in a pot of water to scald, cover close, but not boil or break, and when they are tender, shake them in cold water; then take a pound and a half of double-refined sugar to a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar; and when the syrup is cold, put the gooseberries single in the preserving pan, put the syrup to them, and set them on a slow fire: let them boil, but not too fast, lest they break, and when

they have boiled, and you perceive that the sugar has entered them, take them off, cover them with white paper, and set them by till the next day; take them out of the syrup, and boil the syrup till it begins to be ropy, skim and put it to them again: set them on a gentle fire, and let them simmer gently, till you perceive the syrup will rope; take them off, set them by till they are cold, cover with paper, : boil some gooseberries in fair water, and when the liquor is strong, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar, make a jelly of it, put the gooseberries in glasses; when they are cold, cover them with the jelly, paper them wet, and dry the paper that goes in the inside, it closes down better, and then white paper over the glass.—Set in your stove, or a dry place.

Preserve currants.

Take the weight of your currants in sugar, pick out the seeds; take to a pound of sugar, half a jack of water, let it melt, then put in the berries, and let them do leisurely; skim them, and take them up, let the syrup boil; put them on again, and when they are clear, and the syrup thick enough, take them off, and when they are cold put them in glasses.

Preserve raspberries.

Take raspberries that are not too ripe, and take the weight of them in sugar, and a little water, and put in the berries, and let them boil softly, take them up, and boil the syrup till it

be thick enough, then put them in again, and when they are cold, put them in glasses.

Preserve cherries.

Take your weight in sugar before you stone them: when stoned, make the syrup, put in the cherries; boil them slowly at the first, till they are thoroughly warmed, then boil them as fast as you can: when they are boiled clear, put in the jelly, with near their weight in sugar on the cherries; for the colouring, be ruled by your eye; to a pound of sugar put a jack of water, stew the sugar on them before they boil, and put in the juice of currants soon after they boil.

Ice cream.

Take two pewter basins, one larger than the other; the inward one must have a close cover, in which put cream, and mix it with raspberries, or whatever you like best, to give it a flavour and colour. Sweeten to your palate, then cover close, and set in the larger basin. Fill it with ice three quarters of an hour, uncover it, and stir the cream well together; cover it close again, and let it stand half an hour longer, after that turn it into a plate. These things are made at the pewterers.

TO MAKE CATCHUP.

Take the large flaps of mushrooms, pick nothing but the straws and dirt from them, lay

them in a broad good earthen pan, strew a deal of salt over them, let them lie till next morning, then with your hand break them, put them in a stewpan, let them boil a minute or two, strain them through a coarse cloth, and wring it hard. Take out the juice, let it stand to settle, then pour it off clear, run it through a thick flannel bag, (some filter it through brown paper, but that is tedious,) then boil it; to a quart of liquor, put a quarter of an ounce of whole ginger and half a quarter of an ounce of whole pepper. Boil it briskly a quarter of an hour; strain it; and when it is cold, put it in pint bottles. In each bottle, put four or five blades of mace, and six cloves, cork it tight, and it will keep two years. This gives the best flavour of the mushrooms to any sauce. If you put to a pint of this catchup a pint of mum it will taste like foreign catchup.

BEST SORT OF PLUM PUDDING.

One pound of raisins stoned; one pound of currants, well washed and picked; a pound of suet, chopped very fine; about a pound of flour, and as many bread crumbs: a little fine spice, and an ounce of preserved lemon peel: the same quantity of orange peel and citron; about half a nutmeg, grated; and a quarter of a pound of moist sugar; mix all well together; then break in seven eggs, stir it up well, add about a quarter of a pint of milk, and a gill of brandy; mix all well together; if it should want a

little more milk, put it in, but be careful that you do not wet it too much; let it be stiff enough for the spoon to stand upright, otherwise the fruit will settle at the bottom, which will spoil the look of it; it will take four hours to boil.

RECIPES FOR THE SICK.

White wine whey.

Boil half a pint of new milk; as soon as it boils up, pour in a glass of white wine; boil it up, and set the saucepan aside till the curd subsides. Pour it off, and add to it half a pint of boiling water, and a bit of white sugar. It may be made of vinegar, and diluted with boiling water and sugar. It is less heating than wine, and if to excite perspiration, answers well.

Artificial Asses' milk.

Boil a quart of new milk, with a quart of water, an ounce of white sugar-candy, half an ounce of eringo roots, and half an ounce of conserve of roses, till reduced to half. The doses must be regulated by the effect.

Balm tea.

Take a quantity of fresh-gathered balm-leaves, put them into a stone-jar, and pour boiling water over them; cover the jar with a linen cloth, three or four times doubled, to keep in the

steam, and let it stand till cold. This is a very refreshing drink in fevers, &c.

Clear broth to keep.

Put the mouse-buttock of beef, a knuckle of veal, and some mutton-shanks into a pan, just cover with water: put a paste over it; when the beef is tender, it is done. Cover it up close, and keep it in a cool place.

Mutton broth.

Take a loin of mutton, cut off the fat, put to it one quart of water, boil and skim it well; put in a piece of upper crust of bread, a blade of mace, and boil it slowly an hour; pour the broth clean off: season with salt, and the mutton will be fit to eat. Turnips must be boiled by themselves in another saucepan.

Beef tea.

Cut a pound of lean beef fine. Pour a pint of boiling water over to raise the scum; skim, strain, and let it settle; pour it clear off, and it will be fit for use.

Calf's feet broth.

Boil two calf's feet with two ounces of veal, two of beef, a piece of crust, two or three blades of mace, half a nutmeg sliced, and salt, in three quarts of water, till reduced to half; strain and take off the fat.

Eel broth.

Clean half a pound of eels, set them on the fire, with a quart of water, an onion, and a few

peppercorns; simmer till the eels are broken, and the broth good.

Tapioca jelly.

Wash tapioco in several waters. Soak it in fresh water five hours, and simmer in the same till quite clear. Add lemon juice, wine and sugar.

Chicken panada.

Boil a chicken, till three parts done, in a quart of water, take off the skins, cut the white meat off and pound it in a mortar to a paste, with a little of the water it was boiled in; season with salt, nutmeg, and a little lemon peel. Boil it gently for a few minutes. It should be tolerably thick.

Panada.

Put a little water in a saucepan, with a glass of wine, sugar, and nutmeg, and lemon-peel. When it boils, put some grated bread in, and boil it fast.

When of a proper thickness to drink, take it off. It is very good with a little rum and butter, instead of the wine.

Eggs.

An egg broken into a cup of tea, or beaten up and mixed with a basin of milk, makes a very nutritious breakfast.

An egg divided, and the yolk and white beaten separately, then mixed with a glass of wine, will afford two very wholesome draughts and be much better than when taken together.

Beat up a new-laid egg, and mix it with a quarter of a pint of new-milk warmed, a spoonful of capillaire, one of rose-water, and a little nutmeg. It should not be warmed after the egg is put in. Take it the first and last thing.

Arrow root.

Mixed with milk, boiled and sweetened, is very nutritious.

Isinglass.

Boil an ounce of isinglass-shavings with forty peppercorns, and a crust of bread, in a quart of water; simmer to a pint, and strain it.

This will keep well, and may be taken in wine and water, milk, tea, soup, or whatever may be preferred.

Water gruel.

Put a pint of water on the fire. Mix in a basin, a large spoonful of oatmeal with a little water; when the water boils, stir in the oatmeal, and let it boil up three or four times. Strain it through a sieve, put in salt and a piece of butter. Stir it till the butter is melted and it will be fine and smooth. Sugar, or a spoonful of wine may be added.

Barley water.

Put a quarter of a pound or pearl barley to two quarts of water. Boil it half away, and strain it off. Add two spoonfuls of white wine, and sweeten to taste.

Sago.

Soak it in cold water one hour, pour it off; wash it; add water, and simmer till the sago is clear with spice, if approved. Add wine and sugar, and boil up all together.

Ground rice milk.

Put a spoonful of ground rice to three pints of milk, add cinnamon and nutmeg. Sweeten to your taste.

Mustard Whey.

Turn half a pint of boiling milk with a table spoonful of made mustard. Strain the whey from the curd, and drink it in bed. This will give a glowing warmth.

This has been known to be very efficacious in nervous affections, as well as the palsy.

A very refreshing drink.

Pour a table spoonful of cappilaire, and one of vinegar, into a tumbler of cold spring water.

Buttermilk.

Milk a cow into a small churn; when it has stood about ten minutes, begin churning and continue till the flakes of butter swim about thick, and the milk appears thin and blue. Drink of it very frequently.

The food should be biscuits and rusks; ripe and dried fruits of various kinds, where a decline is apprehended.

USEFUL FRENCH DISHES.

Jelly broth, or jelly stew.

Put into a stock pot a knuckle of veal, some lean beef and any trimmings and bones of poultry or meat you may happen to have in the house. Let this meat stew over a gentle fire, moistening with a tea-cup full of stock, and adding a bunch of parsley and green onions. When the largest piece of meat is so much done, that, penetrating it with a knife, no blood follows the blade, moisten with some more boiling stock, and let it simmer for about four hours, skimming very frequently. Take care it does not remain too long on the fire, or it loses its fine flavour and colour; strain through a silken sieve for use.

Cabbage soup, a provençale.

Boil different sorts of vegetables together, including half a peck of peas and cabbage blanched, cut in quarters, and tied with a packthread. Add a wine glass full of the best oil. When the vegetables are boiled, and your broth properly salted, strain it, then leave it on to stew, serving it up garnished with cabbages.

Soups of different purees, as peas, beans, lentils, carrots, &c.

These soups are made in a similar manner to the following receipt for pea soup. Put some peas into a saucepan, with salt, a very few young onions or leeks, celery, carrots, some

bacon (if the soup is not to be meagre,) and a proper quantity of water. When the vegetables are done, beat them together in a mortar, and strain them through a cullender, or rub them through a tammy seive. Just before dishing up your soup, thin it with meat or vegetable stock, and mix up the puree, in sufficient quantity to give an agreeable consistence and flavour.

Onion and Milk soup.

Brown in a frying-pan some slices of onions, with a piece of fresh butter and a few pinches of flour. When the onion is well coloured, put into the pan a quart of boiling milk, season according to your taste, and let the milk boil up once or twice. Some persons serve this soup with the onions in it, others strain it through a sieve and serve.

Giblet soup.

Scald the giblets of three or four geese, removing the bones from the head, feet, and pinions, cut the necks into pieces about an inch in length, and the livers and gizzards into several pieces; give the whole one boil, then throw them into a saucepan with two quarts of stock, and let them boil gently, till they are quite tender: next put a quarter of a pound of butter in a stewpan, with a bunch of parsley and green onions, a quarter of a pound of lean ham, and half a pint of stock; put these over a slow fire, for about an hour, then add as much flour as will absorb all the butter, mixing in afterwards the whole of the stock, in which the

giblets were boiled, and half a pint of sherry wine. Boil a few minutes, then strain the soup through the sieve over the giblets, squeezing in a little lemon or Seville orange, and seasoning to your taste.

OF BEEF.

Rump of beef.

The rump is esteemed, in France, the best piece in the whole ox; it makes excellent soups, and graces the table as a middle dish. It is excellent boiled, and served up plain; or when cleansed of its fat, it may be served with a sauce made of cullis, parsley, green onions, anchovies, capers, and a little garlic; the whole shred very fine, and well seasoned. It may also be served boiled, and garnished with *pebits pate*.

Boiled beef.

Take a rump of beef, or part of one; bone and tie it together in a neat form, and put it into a pot, with any odd bit of butcher's meat you may happen to have in the house, either beef, veal, or mutton; you may add also bones, feet, and necks of poultry or game, the meat of which has been taken for other dishes: place your pot on a moderate fire, not quite full of water, and skim gently. When it has been boiled a short time, put in some salt, turnips, six carrots, and six onions, into one of which

you should stick three cloves: add a bunch of leeks. Let the whole boil gently, till the beef is perfectly done; then take it out, and serve it up either with fresh parsley, with a sauce or with onions, or other vegetables.

Beef a-la-mode.

Take a piece of boned beef; beat it hard, lard it with fat bacon, and then put it into a stewpan with some rind of bacon, a calf's foot, an onion, carrot, a bunch of fine herbs, a bay leaf, a clove of garlic, some cloves, pepper, and salt: pour upon the whole a glass of water, and let the whole stew till it is quite tender; then pass the gravy through a sieve, skim off the fat, and serve. Beef a-la-mode should be stewed at least six hours. It ought to be done over a slow fire, and be constantly covered.

Neat's tongue with fine herbs.

Cut a neat's tongue, either rooted or cooked a-la-braise, into very thin slices. Put into the dish in which you intend to serve the tongue, a little stock, a tea-spoonful of vinegar, some capers, parsley, green onions, shalots, and a little chervil, all chopped very fine; add salt, coarse pepper, and crumbs of bread; then arrange the slices of tongue, with the same seasoning on the top as underneath, finishing with the crumbs of bread. Place the dish over the stove, till the lower layer of ingredients become a *gratin*. When you serve, add a little more stock, as a sauce, and brown the top with a salamander.

Neat's tongue with parsley.

Having blanched a neat's tongue, a quarter of an hour in water, lard it with fat bacon, and put it into a pot to boil with any piece of beef you may have doing. When done, and the skin taken off, cut it rather more than half through the middle lengthwise, so that it may open in two parts without the pieces separating, and serve it up with some stock, white pepper, and parsley shred fine, adding, if you choose, a sprinkling of vinegar.

OF VEAL.

Breast of veal fried.

Take the tendons of a breast of veal, and cut them in slices about the thickness of a finger, then blanch them in boiling water: put a piece of butter, mixed with a spoonful of flour, in a stewpan, with salt, pepper, parsley, vinegar, green onions, thyme, a bay leaf, basil, three cloves, onions, carrots, or turnips, and a little water: mix these over the fire till they are lukewarm. Steep the meat over this marinade three hours; and then, having dried and floured it, fry of a good colour, and serve, garnished with fried parsley. Fowls, rabbits, &c. may be flavoured in the same manner, after being cut up.

Veal cutlets breaded and broiled.

Cut the edges of some cutlets neat: season them with salt and coarse peper; make a little

butter lukewarm, and dip each cutlet into it: then put them in a stewpan, in which must be some crumbs of bread; turn them in this, then take them out, and put in some more bread crumbs; half an hour before dishing, put them on the gridiron over a slow fire, that the crumbs of bread may be not too much browned. When done, dish them either with a clear gravy, clear sauce piquante, or without any sauce.

Fricandeau of veal.

Cut some slices off a fillet of veal, the thickness of two fingers; lard them well on one side with streaked bacon; then put them in a stewpan with some carrots, onions, a bunch of parsley and green onions, bay leaves, thyme, cloves, salt, pepper, and a glass of water or stock. When done, take them out, strain the sauce, and reduce it till scarcely any remains; arrange the pieces of fricandeau in the dish, the larded side upwards: then moisten the remainder of the sauce with a little stock, and serve it under the fricandeau. You may also serve a fricandeau upon a ragout of endives, of spinach, or of young peas: but the most usual way is to dress it on sorrel.

Fried calves' feet.

Take some calves' feet and chop them in two, (boning them or not as you like,) boil them in flour and water; let them soak, together with a piece of butter rolled in flour, some salt, pepper, vinegar, garlic, shalots, parsley, green onions, thyme and bay leaves: when sufficiently flavoured with this marinade, flour and fry

them, covered with water: serve with fried parsley.

OF MUTTON.

Hashed Mutton a-la-bourgeois.

A roasted leg of mutton is seldom all eaten on the same day; on the following day, therefore, hash may be made of what remains. Cut off the skin, take away the coarse fibres, and having cut the meat into small and thin pieces, put them into a saucepan; then reduce a few spoonfuls of cullis, adding it to your hash, with half a quarter of a pound of butter. Warm up the whole, taking care that it does not boil, and serve with soft poached eggs round.

Minced Mutton.

Mince the meat of a cold roast leg of mutton, and put it into a saucepan; make a *roux*, moistened with a little stock, and seasoned with salt and pepper; having reduced your sauce, add to it a piece of butter and some gherkins; put your mincemeat into this sauce, and let it cook gently without boiling. Serve with thin slices of bread round the dish.

Neck of mutton with parsley.

Take a neck, loin, or saddle of mutton, trim it and lift up the skin underneath, larding the whole with sprigs of fresh parsley; put it upon the spit to roast, and when the parsley is well dried, baste it with hog's lard from time to

time, till the meat is done, then toss up a little gravy, with some shalots cut small, salt and pepper, and serve it with meat.

Hashed mutton with cucumbers.

Cut some cucumbers in very thin slices, having previously pared them and taken out the seeds; steep them two hours in vinegar and salt, drain them well, put them in a stewpan, and keep turning them over the fire, with a small piece of butter and a slice of ham, till they begin to be coloured, adding a little flour, and moistening with equal quantities of stock and gravy. If you have no gravy, let the cucumbers be more coloured before they are taken from the fire. They should then stew gently, the fat being skimmed off occasionally. When they are done, add a little cullis to thicken them, or if you have not any cullis, put in a little more flour before you moisten them. Your ragout of cucumbers being thus prepared, take any joint of cold roast mutton, (the leg is best), cut it into thin slices, and put into the ragout to heat, not suffering it to boil.

Neck or loin of mutton a-la-conti.

Take a loin or neck of mutton, and trim it lifting up the skin that is underneath; then take a quarter of a pound of streaked bacon, and two anchovies washed; cut them ready for larding, and shred in two shalots, some parsley and green onions, half a bay leaf and three or four leaves of terragon very fine, dip the bits of bacon and anchovies into the shred herbs; then lard the mutton, and stew it three hours over a

slow fire, with all the herbs that remain, a glass of white wine, and the same quantity of stock. When done, skim off the fat, and thicken the sauce over the fire with a little flour and butter. Serve it with mutton.

Neck or loin of mutton a-la-bourgeoise.

Take a neck or loin of mutton, and stew it in a stewpan with some stock, a glass of white wine, parsley, green onions, a clove of garlic, two cloves, salt and pepper; when the stew is done, strain the sauce through a sieve, skim off the fat, and reduce it; next, put in a piece of butter rolled in flour, and some chopped parsley; thicken it over the fire, adding the juice of a lemon, or a little vinegar; serve the sauce over the meat.

Mutton sliced en-marinade.

Take some slices from a loin, or from a leg of mutton; cut them into pieces of equal size, larding them with lean bacon, let them be soaked two hours in a marinade, like that described for calves' feet fried, and afterwards roast them: serve with a high-flavoured sauce.

Boiled shoulder of mutton.

Having broken the bone of a shoulder of mutton, boil it in some stock with a bunch of fine herbs, when done, take it out, skim the fat off the stock, and reduce it to a jelly; then put the mutton in again, that the jelly may adhere to it; toss a little clean cullis in a sauce-pan, with what remains of the stock, and serve this sauce with the meat.

Shoulder of mutton with onions.

Whilst the shoulder of mutton is roasting, melt a slice of butter, mixed with some onions and shalots cut small, a pinch of flour, a little stock, some salt, and pepper; reduce this to a thick sauce. When the mutton is done, raise up the skin, without taking it quite off: cut some slices from the meat underneath, and put them into the onions, ragout together with the yolks of one or two eggs, diluted with stock: thicken this over the fire; add a little vinegar; then place the meat upon a dish, with the ragout under the skin, so that the joint may appear entire.

Sheep's tongues.

Sheep's tongues are usually boiled in water, and then broiled: to dress them thus, first skin, and then slit them down in the middle, and dip them in grease, or sweet oil, which is better mixed with parsley, green onions, mushrooms, and a clove of garlic, all shred fine, and adding salt and pepper; then cover them thick with crumbs of bread, and broil; serve with an acid sauce.

Sheep's brains with small onions.

Take some sheep's brains; soak them in lukewarm water, and blanch them; then stew them with thin slices of bacon, a little white wine, some parsley, shalots, cloves, small onions, salt, and pepper.

When done, arrange the brains on a dish, with the onions round; reduce the same, and

serve. Calves' brains may be dressed in the same way.

Boiled sheep's kidneys.

To broil sheep's kidneys, cut them open, and put them on skewers; season with salt and pepper, and when done, serve with a shalot, or a *maitre d'hotel* sauce.

OF LAMB.

Quarter of lamb various ways.

Both the fore and the hind quarter of lamb are usually roasted. The fore-quarter is the most delicate. They may be served *en fricandeau*, being prepared as fricandeau of veal. In dressing it thus to make the gravy adhere the better to the fricandeau, spread it over the meat with the back of a spoon. They may likewise be dressed *a-la-braise*, with a ragout of gherkins; or the ribs may be broiled as chops and placed round the shoulder, either roasted only, or first roasted and then lashed.

Fried slices of Lamb.

Cut some cold lamb into slices, season, and fry them; when done, put them in a dish, and pour melted butter over them; then throw a little flour into a saucepan, with some beef stock, and a little walnut pickle; let this boil, and keep stirring. Serve the slices of lamb in this sauce, garnished with fried parsley.

Lambs' Heads.

Take two lambs' heads and necks: after having well picked, trimmed, and blanched them, stew them with some good stock, half a pint of white wine, half a lemon pared and cut in slices, or a little vinegar, a bunch of parsley and green onions, some salt and roots, covering them with thin rashers of fat bacon; this is called *la braise blanche*. When done, uncover the brains, and dish the heads, pouring over them any sauce you think proper, a sauce a l'Espagnole, a la revigotte, a la poivrade, thickened. If you like a more simple sauce, mix some thin stock, taking care that it be not too salt, with the yolks of three eggs, and a little chopped parsley, and thicken over the fire; or, in the place of sauces, use a ragout or tresses of truffles. Lambs' heads are also used to make white soups.

Lambs' sweetbreads a l'Anglois.

First blanch the sweetbreads, then let them remain in cold water for some time: then, put them into a saucepan with a ladleful of stock, a little salt and pepper, a bunch of fresh onions, and a very little mace; add a slice of butter rolled in flour, and stir it round gently till it is melted: then let the whole simmer for half an hour: have ready two or three eggs well beat up in cream, mixed with a little shred parsley and some nutmeg: add this, with some boiled asparagus heads, to the other ingredients, being careful there are no lumps in your sauce: and lastly, squeeze in a little lemon juice: if you

would make a very choice dish, add some green peas, or French beans.

P O R K .

Pork kidneys au ain de champagne.

Mince some pork kidneys, and put them in a stewpan, on a brisk fire, with a slice of butter, salt, and pepper, some parsley, small onions, and shallots, all shred fine; keep stirring the kidneys that they may not adhere to the pan. When the sauce is reduced, add a little flour, stirring up the hash; then pour in a glass of white wine; warm up again without boiling, and serve.

Roasted Pig.

Plunge a sucking pig into a boiler of hot water, in which you can bear your finger, and rub all the hair off with your hand; then take it out, and repeat this process two or three times, till all the hair is completely off; next soak it four-and-twenty hours, and hang it up to dry. When it has thus been prepared, put a large piece of butter, rolled in flour, into the stomach; roast it, basting frequently with good sweet oil, that it may be of a good colour, and serve.

ALL SORTS OF MEAT.

Take any kind of meat that has been roasted, either butchers' meat, poultry, or game; cut it into very thin slices, and put it into a stew pan with some parsley, green onions, shalots, and mushrooms, all shred fine, one or two eggs beat up, a little good stock, some salt, and coarse pepper, let the whole simmer upon the fire for a quarter of an hour; then take a dish for table use and put into it a little of the sauce of the meat with some pieces of crumbs of bread; place the slices of meat on the bread, and a little more crumbs of bread upon the meat; put it over a stove moderately heated, till it adheres to the dish, and forms a little *gratin*, then pour in the rest of the sauce, adding a little vinegar.

Forcemeats and stuffings.

Take a pound of a fillet of veal, a quarter of a pound of fresh pork, and some beef marrow; season with pepper, cloves, and grated nutmeg; then add some veal sweetbreads, truffles, and mushrooms, mincing the whole up together very small. Instead of veal, you may use, if you please, the white part of any poultry or game, or both in equal quantities, and instead of pork, sausage meat. It is with this stuffing or forcemeat that meat pies are garnished. If you wish to make this forcemeat up into balls, add the yolks of some eggs, and roll them in flour.

POULTRY.

*Instructions for preparing poultry
before dressing.*

To serve poultry tender and delicate, it should be kept some hours after being killed before boiling or roasting. Poultry that you intend serving for dinner ought to be killed the evening before; or if to be served in the evening, it should be killed very early in the morning. When the poultry has ceased to bleed, and before picking, put it into cold water, in a vessel large enough completely to cover it, and leave it thus till just before dressing: then take it out, soak it in boiling water for a few minutes, and pick it, being careful to take out all the small feathers. Further, when you cleanse the inside of either poultry or game, be careful you do not burst the gall bladder, or it will give a bitter taste to the whole flesh. You must be equally careful not to tear the intestines, near the gizzard, as it makes the inside dirty, and spoils the whole bird.

Turkey with truffles.

Take a fat turkey, cleanse and singe it; if you should chance to burst the gall-bladder or intestines, wash the inside of the body very carefully. Then peel three or four pounds of truffles, chop up a handful of the worst with some fat bacon, and put them in a saucepan, together with the whole truffles, salt, pepper, spices, and a bay leaf; let these ingredients

cook over a slow fire for three quarters of an hour; then take them off, stir, and leave them to cool; when quite cold, put them in the body of the turkey, sew up the opening, and let the bird imbibe the flavour of the truffles, by their remaining in for several days, if the season permit. When you wish to dress the turkey, cover it with thin slices of bacon, and, over that, strong paper, and roast it two hours; when nearly done take off the paper, that the bird may brown a few minutes and serve.

Turkey giblets a-la-bourgeois.

The giblets of a turkey consist of the pinions, feet, neck, liver, and gizzard. After having scalded and picked them well, put them in a saucepan, with a piece of butter, a bunch of parsley and green onions, a clove of garlic, a sprig of thyme, a bay leaf, basil, mushrooms, and two cloves; beat the whole together, putting in a spoonful of flour; moisten stock, and season with salt and pepper; lastly, add some turnips, heated in butter, and browned of a good colour.

Fricassed turkey giblets.

Scald and pick the giblets of two or three turkeys and put them in a stewpan, with a slice of butter, a bunch of parsley and green onions, a clove of garlic, thyme, basil, a few mushrooms, a bay leaf and two cloves; set the whole upon the fire; shake in some flour, moisten with water or stock, and season with salt and coarse pepper; let it stew and consume to a thick sauce. When ready to serve, take out the bunch of herbs, thicken with the yolks of three eggs,

beat up with cream, adding a little vinegar. If you wish to fricassee the giblets brown, after flaying, flour and moisten with equal quantities of stock and gravy, and reduce to a thick sauce. To dress giblets with young peas, put them into a stewpan over the fire, with a piece of butter and a little flour, moisten with an equal quantity of stock and gravy, let them boil and reduce to a thick sauce.

Turkey in its gravy.

Line a stewpan with slices of veal and pieces of butter, lay a turkey on them, the back upward; cover with thin broad slices of bacon; then moisten with stock, and season with salt, pepper, and a bunch of fine herbs. Stew over a slow fire; strain the sauce, skim off the fat, and serve.

Fricasseed turkey or goose giblets.

Scald and pick some giblets, then put them in a saucepan with a slice of butter, a bunch of parsley and green onions, some thyme, a bay leaf, and a few mushrooms; warm these over the fire, with a sprinkling of flour, and moisten with stock or water, adding salt and pepper to your taste; let them stew, and reduce the sauce till very thick, adding to it the yolks of some eggs, and letting it simmer, without boiling. Serve with a sprinkling of vinegar.

Roast chicken.

Having drawn and trussed a chicken, put it between two slices of bacon; take care to fasten the feet to the spit to keep it together; baste

it with its gravy; when well done through, serve it with cress round the dish, seasoned with salt and vinegar. The chicken and bacon should be covered with brown paper till within five minutes of the bird being done. Then take off the paper, and finish the roasting by a very bright fire.

Chicken broiled in paper.

Split a chicken, and let it soak two hours in oil, mixed with parsley, sliced onions, cloves, some salt and pepper. Afterwards, cover each half with slices of bacon, and put the halves in papers, enclosing all their seasoning; broil by a very slow fire; when done, take off the paper, bacon, &c., and serve with a sauce, a-la-ravigotte.

Stuffed chicken.

Put a pint of milk into a saucepan, with a good handful of crumbs of bread; boil till very thick, then leave it to cool, and afterwards beat it up in a mortar, with some parsley and green onions, chopped small; thyme, a bay leaf, salt and pepper, a piece of butter, and the yolks of four raw eggs; put this stuffing into the inside of two chickens properly prepared and trussed. Sew in the stuffing, roast the chickens between rashers of bacon, serve with a sauce made of a piece of butter rolled in flour, some stock, a little vinegar, a minced anchovy, a few capers, some salt and nutmeg, and thickened over the fire. This stuffing may be used instead of poultry stuffing, with the addition of beef suet or butter.

Fried chicken.

Cut up two chickens. Then put a quarter of a pound of butter, mixed with a spoonful of flour, into a stewpan, with pepper, salt, vinegar, parsley, and green onions, thyme, bay leaf, basil, two or three cloves, onions, carrots or turnips, and a little water; mix these over the fire till they are lukewarm. Steep the chickens in this marinade during three hours; then having dried the pieces, and floured them, fry of a good colour, garnishing with fried parsley. You may dress any other white poultry in the same way.

Curry.

This is an Indian dish. To prepare it, you must cut up a fowl as for a fricasee; cut also into pieces, a breast of mutton, as if for a haricoco; throw all the meat into boiling water to blanch for a quarter of an hour: then put it in a saucepan, with some stock, seasoned with salt, allspice, cayenne pepper, and Indian saffron or turmeric. When the meat is half cooked, add a table-spoonful of curry-powder, and serve as soon as the meat is thoroughly done; sending up with the curry, a separate dish of rice, "a-la-Creole."

Pullet with onions.

Take a fine tender fowl, and mince the liver, mixing it with some bacon grated with a knife, parsley, green onions, and mushrooms shred fine; season with pepper and salt: put all this

into the carcase; sew it up that none of the stuffing may fall out, and then put the fowl upon the spit covered with bacon, and wrapped in paper. When done, serve with a ragout of small white onions, made as follows:—slice the onions, and let them boil a quarter of an hour in water; then throw them into cold water, take off the outer skin, and boil them in some stock. When thoroughly done and drained, put into a cullis well seasoned; then boil them up a few times upon a stove, and serve them with the fowl. Chickens with onions are done in the same manner.

Capon with rice.

Take a capon properly drawn and trussed; salt it, and cover it with rashers of bacon; next, wash thoroughly half a pound of rice, and put it into a pot with the capon, an onion stuck with cloves, a bay leaf, and some gravy; moisten the whole with stock, put it on the fire, and let it boil gently: when done, dish the capon, and serve with the rice round.

Rabbit with herbs.

Cut up one or more rabbits, and put them into a stewpan, with a slice of butter, some parsley and green onions, a few mushrooms, a clove of garlic, thyme, a basil and a bay leaf, all shred fine; turn them a few times over the fire, shaking in a little flour; then moisten with a large glass of white wine, and a little gravy or stock, adding salt and coarse pepper. Let the whole stew, and reduce to the consistency of sauce. When ready to serve, take the

livers, previously boiled, bruise them, and put them into the sauce.

Broiled rabbits.

Take one or two tender young rabbits; cut them up, and let them steep some hours in a little oil, mixed with parsley, leeks, a few mushrooms, and a clove of garlic, all shred fine; salt and pepper; put each piece of rabbit, rolled in a rasher of bacon, with a part of the seasoning, into white paper; grease the papers inside with butter; broil upon a gridiron by a very slow fire, and serve hot in the papers.

Minced rabbits.

Take the remains of a roasted rabbit, cut off all the meat, and mince it with a little roasted mutton. Then break the bones of the rabbit into small pieces, and put them into a stewpan, with a slice of butter, some shalots, half a clove of garlic, thyme, a bay leaf, and basil; turn these a few times over the fire, then shake in a little flour; moisten with a glass of red wine, and as much stock, and let it boil half an hour over a small fire; strain it off, and put in the mincemeat, with salt and coarse pepper; let the whole heat without boiling, and serve hot; if you choose, you may garnish with fried bread.

To preserve geese.

Take any number of geese, and roast them till about three parts done, carefully preserving the fat that drops from them. Let them cool, and then cut each of them into four parts,

taking off the legs, and keeping the breast and wings together; place them very close one upon the other in an earthen pot, putting between each layer three or four bay leaves, and some salt; next, melt the goose grease you have preserved, with a good deal of hogs' lard, and pour it into the pot, taking care that there is sufficient to cover the birds; twenty-four hours after close the pot with parchment, and when the whole is quite cold, put it into a dry place to keep for use. Take the pieces of goose out of the fat as wanted, and, before using, wash them well in warm water.

Duck with turnips.

Burn a little butter and flour till of a fine colour, then moisten with some stock, and put in a whole duck, with a bunch of sweet herbs, and a little salt and coarse pepper. Have ready some turnips pared and cut properly to stew with the duck; if they are hard, put them in at the same time; but otherwise, when the duck is about half done; when the ragout is completed and well skimmed, add a tea-spoonful of vinegar, and serve it with the thick sauce. This is called serving a duck with turnips *a-la-bourgeoise*.

Duck with olives.

Dress a duck *a la puree*; when nearly done, blanch some olives, throw them into the sauce in which the duck was stewed, and boil them over a slow fire; when the olives are done, serve them on the dish round the duck.

Duck au pere poulet.

Tie up a duck in a neat form with pack thread, and put into a stewpan just large enough to contain it, with a bunch of parsley and green onions, and a clove of garlic, thyme, a bay leaf, basil, two cloves, some coriander seeds, slices of onions, a carrot, and a turnip, a slice of butter, two glasses of stock, and one of white wine; let the whole stew gently: and when the duck is done, skim off the fat, and strain the liquor through a sieve; then reduce it upon the fire to the consistence of a sauce, and serve it over the duck. It may be done in the same manner cut in quarters.

DAIRY AND POULTRY.

Dairy.

The servants of each county are generally acquainted with the best mode of managing the butter and cheese of that county; but the following hints may not be unacceptable, to give information to the mistress.

On the management of cows, &c.

Cows should be carefully treated: if their teats are sore, they should be soaked in warm water twice a day; and either be dressed with soft ointment, or done with spirits and water. If the former, great cleanliness is necessary.—

The milk, at these times, should be given to the pigs.

When the milk is brought into the dairy, it should be strained and emptied into clean pans immediately in winter, but not till cool in summer. White ware is preferable, as the red is porous, and cannot be so thoroughly scalded.

The greatest possible attention must be paid to cleanliness in a dairy; all the utensils, shelves, dressers, and the floor, should be kept with the most perfect neatness, and cold water thrown over every part very often. There should be shutters to keep out the sun and the hot air.—Meat hung in a dairy will spoil the milk.

The cows should be milked at a regular and early hour, and the udders emptied, or the quantity will decrease. The quantity of milk depends on many causes; as the goodness, breed and health of the cow, the pasture, the length of time from calving, the having plenty of clean water in the field she feeds in, &c. A change of pasture will tend to increase it. People who attend properly to the dairy will feed the cows particularly well two or three weeks before they calve, which makes the milk more abundant after. In gentlemen's dairies more attention is paid to the size and beauty of the cows than to their produce, which dairymen look most to.

For making cheese, the cows should calve from Lady-day to May, that the large quantity of milk may come into use about the same time; but in gentlemen's families one or two should calve in August or September, for a supply in winter. In good pastures the average produce of a dairy is about two gallons a day, each cow,

from Lady-day to Michaelmas, and from thence to Christmas, one gallon a day. Cows will be profitable milkers to fourteen or fifteen years of age, if of a proper breed.

When a calf is to be reared, it should be taken from the cow in a week at farthest, or it will cause great trouble in rearing, because it will be difficult to make it take milk in a pan. Take it from the cow in a morning, and keep it without food till the next morning; and then, being hungry, it will drink without difficulty. Skimmed milk and fresh whey, just as warm as new milk, should be given twice a day in such a quantity as is required. If milk runs short, smooth gruel mixed with milk will do. At first, let the calf be out only by day, and feed it night and morning.

When the family is absent, or there is not a great call for cream, a careful dairy maid seizes the opportunity to provide for the winter store: she should have a book to keep an account, or get some one to write down for her the produce of every week, and set down what butter she pots. The weight the pot will hold should be marked at the pottery. In another part of the book should be stated the poultry reared, and the weekly consumption.

Observations on cheese.

This well-known article differs according to the pastures in which the cows feed. Various modes of preparing may effect a great deal; and it will be bad or good of its kind by being in unskilful hands or, on the contrary; but much will still depend on the former circumstance.

The same milk rarely makes very fine butter and remarkably fine cheese; yet due care may give one pretty good where the other excels in quality.

When one is not as fine as the other, attention and change of method may amend the inferior. There is usually, however, too much prejudice in the minds of dairy people, to make them give up the old custom for one newly recommended. This calls for the eye of the superior. A gentleman has been at the expense of procuring cattle from every county noted for good cheese; and it is affirmed that the Cheshire, double Gloucester, North Wiltshire, Cheddar, and many other sorts, are so excellent as not to discredit their names. As the cows are all on one estate, it should seem that the mode of making must be a principal cause of the difference in flavour; besides there is much in the size, and the manner of keeping.

Cheese made on the same ground of new, skimmed, or mixed milk, will differ greatly, not in richness only, but also in taste. Those who direct a dairy in a gentleman's family should consider in which way it can be managed to the best advantage. Even with few cows, cheeses of value may be made from a tolerable pasture, by taking the whole of two meals of milk, and proportioning the thickness of the vat to the quantity, rather than having a wide and flat one, as the former will be most mellow. The addition of a pound of fresh made butter, of a good quality, will cause the cheese made on poor land to be of a different quality from that usually produced by it.

A few cheeses thus made, when the weather is not extremely hot and when the cows are in full feed, will be very advantageous for the use of the parlour. Cheese for common family use will be very well produced by two meals of skim, and one of new milk; or on good land, by skim milk only. Butter likewise should be made, and potted down for winter use, but not to interfere with the cheese, as above, which will not take much time.

To prepare rennet to turn the milk.

Rake out the stomach of a calf as soon as killed, and scour it inside and out with salt, after it is cleared of the curd always found in it. Let it drain a few hours; then sew it up with two good handfuls of salt in it, or stretch it on a stick well salted; or keep it in the salt wet, and soak a bit, which will do over and over by fresh water.

Another way.

Clean the maw as above; next day take two quarts of fresh spring water, and put into it a handful of hawthorn tops, a handful of sweet briar, a handful of rose leaves, a stick of cinnamon, forty cloves, four blades of mace, a sprig of knotted marjoram, and two large spoonfuls of salt; let them boil gently to three pints of water; strain it off; and when only milk warm, put it on the vell (that is the maw). Slice a lemon into it: let it stand two days; strain it again, and bottle it for use. It will keep good at least twelve months, and has a very fine flavour. You may add any sweet aromatic herbs

to the above. It must be pretty salt, but not brine. A little will do for turning. Salt the vell again for a week or two, and dry it stretched on sticks crossed, and it will be nearly as strong as ever. Do not keep it in a hot place when dry.

To make cheese.

Put the milk into a large tub, warming a part till it is of a degree of heat quite equal to new: if too hot, the cheese will be tough. Put in as much rennet as will turn it and cover it over. Let it stand till completely turned, then strike the curd down several times with the skimming dish, and let it separate, still covering it. There are two modes of breaking the curd; and there will be a difference in the taste of the cheese, according as either is observed; one is to gather it with the hands very gently towards the sides of the tub, letting the whey pass through the fingers till it is cleared, and lading off as it collects. The other is, to get the whey from it by early breaking the curd, the last method deprives it of many of its oily particles, and is therefore less proper.

Put the vat on a ladder over the tub, and fill it with curd by the skimmer; press the curd close with your hand, and add more as it sinks; and it must be finally left two inches above the edge. Before the vat is filled, the cheese cloth must be laid at the bottom; and when full, drawn smooth over on both sides.

There are two modes of salting cheese; one by mixing it with the curd while in the tub after the whey is out; and the other by putting

it in the vat, and crumbling the curd all to pieces with it, after the first squeezing with the hands has dried it. The first method appears best on some accounts but not on all, and therefore the custom of the county must direct. Put a board under and over the vat, and place it in the press; in two hours turn it out; and put a fresh cheese cloth; press it again for eight or nine hours; then salt it all over, and turn it again in the vat, and let it stand in the press fourteen or sixteen hours; observing to put the cheese last made undermost. Before putting them the last time into the vat, pare the edges if they do not look smooth. The vat should have holes at the sides and bottom to let all the whey pass through. Put on clean boards, and change and scald them.

To preserve cheese sound.

Wash in warm whey, when you have any, and wipe it once a month, and keep it on a rack. If you want to ripen it, a damp cellar will bring it forward. When a whole cheese is cut, the larger quantity should be spread with butter inside, and the outside wiped, to preserve it. To keep those in daily use moist, let a clean cloth be wrung out from cold water, and wrapt round them when carried from table. Dry cheese may be used to advantage to grate for serving with macaroni or eating without. These observations are made with a view to make the above articles less expensive, as in most families where much is used there is waste.

To make sage cheese.

Bruise the tops of young red sage in a mortar, with some leaves of spinach, and squeeze the juice; mix it with the rennet in the milk, more or less according as you like for colour and taste. When the curd is come, break it gently, and put it in with the skimmer, till it is pressed two inches above the vat. Press it eight or ten hours. Salt it, and turn every day.

Cream cheese.

Put five quarts of strippings, that is, the last of the milk, into a pan, with two spoonfuls of rennet. When the curd is come, strike it down two or three times with the skimmer dish just to break it. Let it stand two hours, then spread a cheese cloth on a sieve, put the curd on it, and let the whey drain; break the curd a little with your hand, and put it into a vat with a two pound weight upon it. Let it stand twelve hours, take it out, and bind a fillet round. Turn every day till dry, from one board to another: cover them with nettles, or clean dock leaves, and put between two pewter plates to ripen. If the weather be warm, it will be ready in three weeks.

Another.

Have ready a kettle of boiling water, put five quarts of new milk into a pan, and five pints of cold water, and five of hot: when of a proper heat, put in as much rennet as will bring it in twenty minutes, likewise a bit of sugar. When come, strike the skimmer three or four times

down, and leave it on the curd. In an hour or two lade it into the vat without touching it; put a two pound weight on it, when the whey has run from it, and the vat is full.

Rush cream cheese.

To a quart of fresh cream put a pint of new milk warm enough to make the cream a proper warmth, a bit of sugar and rennet.

Set near the fire till the curd comes: fill a vat made in the form of a brick, of wheat straw or rushes sewed together. Have ready a square of straw, or rushes sewed flat, to rest the vat on, and another to cover it, the vat being open at top and bottom. Next day take it out, and change it as above to ripen. A half pound weight will be sufficient to put on it.

Another way.

Take a pint of very thick sour cream from the top of the pan for gathering butter, lay a napkin on two plates, and pour half into each; let them stand twelve hours, then put them on a fresh wet napkin in one plate, and cover with the same; do this every twelve hours until you find the cheese begins to look dry, then ripen it with nut leaves: it will be ready in ten days.

Fresh nettles, or two pewter plates, will ripen cream cheese very well.

Observations respecting butter.

There is no one article of family consumption more in use, of greater variety in goodness, of more consequence to have a superior quality and the economising of which is more necessary

than this. The sweetness of butter is not affected by the cream being turned of which it is made. When cows are in turnips, or eat cabbages, the taste is very disagreeable; and the following ways have been tried with advantage to obviate it:—

When the milk is strained in the pans, put to every six gallons one gallon of boiling water. Or dissolve one ounce of nitre in a pint of spring water, and put a quarter of a pint to every fifteen gallons of milk. Or when you churn, keep back a quarter of a pint of the sour cream, and put it into a well scalded pot, into which you are to gather the next cream; stir that well, and do so with every fresh addition.

To make butter.

During summer, skim the milk when the sun has not heated the dairy; at that season it should stand for butter twenty-four hours without skimming, and forty-eight in winter. Deposit the cream pot in a very cool cellar if your dairy is not more so. If you cannot churn daily, change it into scalded fresh pots; but never omit churning twice a week. If possible, put the churn in a thorough air; and if not a barrel one, set it in a tub of water two feet deep, which will give firmness to the butter.—When the butter is come, pour off the buttermilk, and put the butter into a fresh scalded pan, or tubs which have afterwards been in cold water. Pour water on it, and let it lie to acquire some hardness before you work it; then change the water, and beat it with flat boards

so perfectly, that not the least taste of the butter-milk remains, and that the water used should be quite clear in colour. Then work some salt into it, weigh, and make it into forms, throw them into cold water in an earthen pan and cover of the queen's ware. You will then have very nice cool butter in the hottest weather. It requires more working in hot than in cold weather: but neither should be left with a particle of butter-milk or a sour taste, as is sometimes done.

To preserve butter.

Take two parts of the best common salt, one part good loaf sugar, and one part saltpetre; beat them well together. To sixteen ounces of butter thoroughly cleansed from the milk, put one ounce of the composition; work it well, and put down when become firm and cold.

The butter thus preserved in the winter for keeping, should not be used under a month.— This article should be kept from the air, and is best in pots of the best glazed earth, that will hold from ten to fourteen pounds each.

To preserve butter for winter the best way.

When the butter has been preserved as above directed, take two parts of the best common salt, one part of good loaf sugar, and one part of saltpetre, beaten and blended well together. Of this composition, put one ounce to sixteen ounces of butter, and work it well together in a mass. Press it into the pans after the butter is become cool; for friction, though it be not touched by the hands, will soften it. The pans

should hold ten or twelve pounds each. On the top put some salt, and when that is turned to brine, if not enough to cover the butter entirely, add some salt and water. It requires only then to be covered from the dust.

To manage cream for whey.

Set the whey one day and night, skim it, and so till you have enough; then boil it, and pour it into a pan or two of cold water. As the cream rises, skim it till more comes; then churn it. When new milk cheese is daily made, whey butter for common and present use may be made to advantage.

To scald cream as in the West of England.

In winter, let the milk stand twenty-four hours; in the summer, twelve at least; then put the milk pan on a hot hearth, if you have one; if not, set it in a wide brass kettle of water large enough to receive the pan. It must remain on the fire till quite hot, but on no account boil, or there will be skim instead of cream upon the milk. You will know when it is done enough, by the undulations on the surface looking thick, and having a ring round the pan the size of the bottom. The time required to scald cream depends upon the size of the pan. Remove the pan into the dairy when done, skim it next day. In cold weather it may stand thirty-six hours, and never less than two meals.

Butter-milk.

If made of sweet cream, it is a delicious and

most wholesome food. Those who can relish sour buttermilk find it still more light; and it is reckoned most beneficial in consumptive cases.

Buttermilk, if not very sour, is also as good as cream to eat with fruit, if sweetened with white sugar, and mixed with a very little milk. It likewise does equally for cakes and rice puddings, and of course it is economical to churn before the cream is too stale for anything but to feed pigs.

To keep milk and cream.

In hot weather, when it is difficult to prevent milk from getting sour, and spoiling the cream, it may be kept perfectly sweet by scalding the new milk very gently without boiling; and setting it by in the earthen dish or pan that it is done in. This method is pursued in Devonshire: and for butter, and eating, would equally answer in small quantities, for coffee, tea, &c. Cream already skimmed may be kept twenty-four hours if scalded without sugar; and by adding to it as much powdered lump sugar as shall make it pretty sweet, will be good two days, keeping it in a cool place.

Syrup of cream.

May be preserved as above, in the proportion of a pound and a quarter of sugar to a pint of perfectly fresh cream; keep it in a cool place for two or three hours, then put it into one or two ounce phials, and cork it close. It will

keep good thus for several weeks, and will be found very useful in voyages.

Galling-curds and whey as in Italy.

Take a number of the rough coats that line the gizzards of turkeys and fowls: clean them from the pebbles they contain: rub them well with salt, and hang them to dry. This makes a more tender and delicate curd than common rennet. When to be used, break off some pieces of the skin, and put on it some boiling water: in eight or nine hours, use the liquor as you do other rennet.

To choose butter at market.

Put a knife into the butter if salt, and smell it when drawn out: if there is anything rancid or unpleasant, it is bad. Being made at different times, the layers in casks will vary greatly and you will not easily come at the goodness but by unhooping the cask, and trying it between the staves. Fresh butter ought to smell like nosegay, and be of an equal colour all through: if sour in smell, it has not been sufficiently washed; if veiny and open, it is probably mixed with a staler or inferior sort.

POULTRY-YARD.

Management of fowls.

In order to have fine fowls, it is necessary to choose a good breed, and have proper care taken of them. The Dartford sort is thought high.

of; and it is desirable to have a fine large kind but people differ in their opinion which is the best. The black are very juicy; but they do not answer so well for boiling, as they partake of their colour. They should be fed as nearly as possible at the same hour and place. Potatoes boiled, unskinned, in a little water, and then cut, and then either wet with skimmed milk or not, form one of the best foods. Turkeys and fowls thrive amazingly on them. The milk must not be sour.

The best age for setting a hen is from two to five years; and you should remark which hens make the best breeders, and keep those for laying which are giddy and careless of their young. In justice to the animal creation, however, it must be observed, there are but few instances of bad parents for the time that their nursing is necessary.

Hens sit twenty days. Convenient places should be provided for their laying, as these will be proper for sitting likewise. If the hen-house is not secured from vermin, the eggs will be sucked, and the fowls will be destroyed.

Those hens are usually preferred which have tufts of feathers on their heads; those that crow are not looked upon as profitable. Some fine young fowls should be reared every year, to keep up a good stock of breeders; and by this attention, and removing bad layers and careless nurses, you will have a chance of a good stock.

Let the hens be some time before you set them, which should be done from the end of February to the beginning of May. While

hens are laying, feed them well, and sometimes with oats.

Broods of chickens are hatched all through the summer, but those that come out very late require care till they have gained strength.

If the eggs of any other sort are put under a hen with some of her own, observe to add to her own as many days after the others, as there is a difference in the length of their sitting. A turkey and duck sit thirty days. Choose large clear eggs to put her upon, and such a number as she can properly cover. If very large eggs, there are sometimes two yolks, and of course neither will be productive. Ten or twelve are quite enough.

A hen-house should be large and high, and should be frequently cleaned, or the vermin of the fowls will increase greatly. But hens must not be disturbed while sitting; for, if frightened, they sometimes forsake their nests. Wormwood and rue should be planted plentifully about their houses; boil some of the former, and sprinkle it about the floor; which should be of smooth earth, not paved. The windows of the house should be open to the rising sun; and a hole must be left at the door, to let the small fowls go in; the larger may be let in and out by opening the door. There should be a small sliding board to shut down when the fowls are gone to roost, which would prevent the small beasts of prey from committing ravages: and a good strong door and lock may possibly, in some measure, prevent the depredations of human enemies.

When some of the chickens are hatched long

before the others, it may be necessary to keep them in a basket of wool till the others come forth. The day after they are hatched, give them some crumbs of white bread, and small (or rather cracked) grits soaked in milk. As soon as they have gained a little strength, feed them with curd, cheese parings cut small, or any soft food, but nothing sour; and give them clean water once a day. Keep the hen under a pen till the young have strength to follow her about, which will be in the course of two or three weeks; and be sure to feed her well.

The food of fowls goes first into their crop, which softens it; and then passes into the gizzard, which, by constant friction, macerates it; and this is facilitated by small stones, which are generally found there, and which help to digest the food.

If a sitting hen is troubled with vermin, let her be well washed with a decoction of white lupins. The pip in fowls is occasioned by their drinking dirty water, or taking filthy food. A white thin scale on the tongue is the symptom. Pull the scale off with your nail, and rub the tongue with some salt; and the complaint will be removed.

It answers well to pay some boy employed in the farm or stable so much a score for the eggs he brings in. It will then be his interest to save them from being purloined, which nobody but one in his situation can prevent, and two-pence or threepence a score will be buying eggs cheap.

To fatten fowls in four or five days.

Set rice over the fire with skimmed milk, only as much as will serve one day. Let it boil till the rice is quite swelled out; you may add a teaspoonful or two of sugar, but it will do very well without. Feed them three times a day, in common pans, giving them only as much as will quite fill them at once. When you put fresh, let the pans be set in water, that no sourness may be conveyed to the fowls, as that prevents them from fattening. Give them clean water, or the milk of rice to drink; but the less wet the latter is when perfectly soaked, the better. By this method, the flesh will have a clear whiteness which no other food gives, and when it is considered how far a pound of rice will go, and how much time is saved by this mode, it will be found to be as cheap as barley-meal, or more so. The pen should be daily cleaned, and no food given for sixteen hours before poultry be killed.

To choose eggs, and how to preserve them.

Put the large end of the egg to your tongue; if it feels warm, it is new. In new-laid eggs, there is a small division of the skin from the shell, which is filled with air, and is perceptible to the eye at the end. On looking through them against the sun or a candle, if fresh, eggs will be pretty clear. If they shake, they are not fresh.

Eggs may be bought cheapest when the hens first begin to lay in the spring, before they sit; in Lent and at Easter they become dear. They

may be preserved fresh by dipping them into boiling water and instantly taking them out, or by boiling the shell, either of which ways is to prevent the air passing through it; or keep on shelves with small holes to receive one in each, and be turned every other day; or close packed in a keg, and covered with strong lime-water.

Feathers.

In towns, poultry being usually sold ready picked, the feathers, which may occasionally come in small quantities are neglected; but orders should be given to put them into a tub, free from damp, and as they dry to change them into paper bags, a few in each; they should hang in a dry kitchen to season; fresh ones must not be added to those in part dried, or they will occasion a musty smell, but they should go through the same process. In a few months they will be fit to add to beds, or to make pillows, without the usual mode of drying them in a cool oven, which may be pursued if they are wanted before five or six months.

Ducks

Generally begin to lay in the month of February. Their eggs should be daily taken away, except one, till they seem inclined to sit; then leave them, and see that there are enough. They require no attention while sitting, except to give them food at the time they come out to seek it; and there should be water placed at a moderate distance from them, that their eggs may not be spoiled by their long absence in seeking it. Twelve or thirteen eggs are enough;

in an early season it is best to set them under a hen; and then they can be kept from water till they have a little more strength to bear it, which, in very cold weather, they cannot do so well. They should be kept under cover especially in a wet season; yet they are apt to be killed by the cramp before they are covered with feathers to defend them.

Ducks should be accustomed to feed and rest at one place, which would prevent their straggling too far to lay. Places near the water to lay in are advantageous; and these might be small wooden houses, with a partition in the middle, and a door at each end. They eat anything: and when to be fattened, must have plenty, however coarse, and in three weeks they will be fat.

Geese

Require little expense, as they chiefly support themselves on commons or in lanes, where they can get water. The largest are esteemed best, as also are the white and grey. The pied and the dark coloured are not so good. Thirty days are generally the time the goose sits, but in warm weather she will sometimes hatch sooner. Give them plenty of food, such as scalded bran and light oats: and, as soon as the goslings are hatched, keep them housed for eight or ten days, and feed them with barley-meal, bran, curds, &c. For green geese, begin to fatten them at six or seven weeks old, and feed them as above. Stubble-geese require no fattening if they have the run of good fields.

Turkeys

Are very tender when young. As soon as hatched, put three peppercorns down their throat. Great care is necessary to their well-being, because the hen is so careless that she will walk about with one chicken, and leave the others, or even tread upon and kill them. Turkeys are violent eaters and must, therefore be left to take care of themselves in general, except one good feed a-day. The hen sits twenty-five or thirty days; and the young ones must be kept warm, as the least cold or damp kills them. They must be fed often and at a distance from the hen, or she will eat them. They should have curds, green-cheese parings cut small, and bread and milk with chopped worm-wood in it: and their drink milk and water, but not left to be sour. All young fowls are a prey for vermin, therefore they should be kept in a safe place, where none can come: weasels, stoats, ferrets, &c., creep in at very small crevices.

Let the hen be under a coop, in a warm place exposed to the sun, for the first three or four weeks: and the young should not be suffered to go out in the dew at morning or evening. Twelve eggs are enough to put under a turkey; and when she is about to lay, lock her up till she has laid every morning. They usually begin to lay in March, and give them a little meat in the evening, to accustom them to roosting there. Fatten them with soddened oats or barley for the first fortnight; and the last fortnight give them as above, and rice swelled with

warm milk over the fire, twice a day. The flesh will be beautifully white and fine flavoured. The common way is to cram them, but they are so ravenous that it seems unnecessary, if they are not suffered to go far from home, which makes them poor.

Pea Fowl.

Feed them as you do turkeys. They are so shy that they are seldom found for some days after hatching; and it is very wrong to pursue them as many ignorant people do, in the idea of bringing them home; for it only causes the hen to carry the young ones through dangerous places, and by hurrying she treads upon them. The cock kills all the young chickens he can get at by one blow on the centre of the head with his bill: and he does the same by his own brood before the feathers of the crown come out. Nature therefore impels the hen to keep them out of his way till the feathers rise.

Guinea Hens.

Lay a great number of eggs; and if you can discover the nest, it is best to put them under common hens, which are better nurses. They require great warmth, quiet and careful feeding, with rice swelled with milk, or bread soaked in it. Put two peppercorns down their throat when first hatched.

Pigeons.

Bring two young ones at a time; and breed every month, if well looked after, and plentifully fed. They should be kept very clean, and the

bottom of the dove cot be strewed with sand once a month at least. Tares and white peas are their proper food. They should have plenty of fresh water in their house. Starlings and other birds are apt to come among them, and suck the eggs. Vermin are likewise very great enemies, and destroy them. If the breed be too small, put a few tame pigeons of the common kind, and of their own colour among them. Observe not to have too large a proportion of cock-birds, for they are quarrelsome and will soon thin the dove cote.

Pigeons are fond of salt, and it keeps them in health. Lay a large heap of clay near the house, and let the salt brine that may be done with in the family be poured upon it.

Bay salt and cummin-seeds mixed are a universal remedy for the diseases of pigeons. The backs and breasts are sometimes scabby: in which case, take a quarter of a pound of bay salt, and as much common salt; a pound of dill-seed, as much cummin-seed, and as much assa-fœtida; mix all with a little wheaten-flour, and some fine worked clay; when all are well beaten together, put it into two earthen pots, and bake them in the oven. When cold, put them on the table in the dove cote; the pigeons will eat it, and thus be cured.

PRESERVES, ETC.

Observations on Preserves.

Preserves should be kept carefully from the air and in a very dry place. Unless they have a very small proportion of sugar, a warm one does not hurt; but when not properly boiled (that is long enough, but not quick.) heat makes them ferment; the damp causes them to grow mouldy. They should be looked at two or three times in the first two months, that they may be gently boiled again if not likely to keep.

It is necessary to observe, that the boiling of sugar more or less constitutes the chief art of the confectioner; and those who are not practised in this knowledge, and only preserve in a plain way for family use, are not aware that in two or three minutes a syrup over the fire will pass from one gradation to another, called by the confectioners, degrees of boiling, of which there are six, and those subdivided. But I am not versed in the minutiae, and only make the observation to guard against under boiling, which prevents preserves from keeping; and quick boiling and long, which brings them to candy.

Attention without much practice, will enable a person to do any of the following sorts of preserves, &c., and they are as much as is wanted in a private family; the higher articles of preserved fruits may be bought at less expense than made.

Jellies of fruit made with equal quantity of sugar, that is, a pound to a pint, require no very long boiling.

A pan should be kept for the purpose of preserving: of double block tin, with a bow handle opposite the straight one for safety, will do very well; and if put by, nicely cleaned, in a dry place when done with, will last for several years. Those of copper or brass are improper, as the tinning wears out by the scraping of the sweetmeat ladle. There is a new sort of iron with a strong tinning which promises to wear long.—Sieves and spoons should be kept likewise for sweet things.

Preserves keep best in drawers that are not connected with a wall. If there be the least damp cover them only with paper dipped in brandy, laid quite close; putting a little fresh over in spring, to prevent insect mould.

Dried sweetmeats, cakes, &c., should be kept in tin boxes, between layers of white paper, in a very dry, but not hot room.

When any sweetmeats are directed to be dried in the sun or in a stove, it will be best in private families, where there is not a regular stove for the purpose, to put them in the sun on flagstones, which will reflect the heat, and place a garden glass over them to keep the insects off or if put into an oven, take care not to let it be too warm, and watch that they do properly and slowly.

All fruits for preserving, should be gathered in dry weather: but as this is not always practicable, much inconvenience may be obviated by boiling the fruit for jellies and jams

long before the sugar is added. By so doing, the watery particles will evaporate; and the preserve will be better flavoured, by the sugar not being too long on the fire.

To clarify sugar for sweetmeats.

Break as much as is required in large lumps, and put a pound to half a pint of water, in a bowl, and it will dissolve better than when broken small.—Set it over the fire, and the well-whipt white of an egg: let it boil up, and when ready to run over, pour a little cold water in to give it a check; but when it rises a second time, take it off the fire, and set it by in the pan for a quarter of an hour, during which the foulness will sink to the bottom, and leave a black scum on the top, which take off gently with a skimmer, and pour the syrup into a vessel very quickly from the sediment.

To candy any soft fruit.

When finished in the syrup, put a layer into a new sieve, and dip it suddenly into hot water, to take off the syrup that hangs about it: put on a napkin before the fire to drain, and then do some more in the sieve. Have ready sifted double-refined sugar, which sift over the fruit on all sides till quite white. Set it on the shallow end of a sieve in a lightly warm oven, and turn it two or three times. It must not be cool till dry. Watch it carefully, and it will be beautiful.

To keep currants.

The bottles being perfectly clean and dry, let

the currants be cut from the large stalks with the smallest bit of stalk to each, that the fruit not being wounded, no moisture may be among them. It is necessary to gather them when the weather is quite dry; and if the servant can be depended upon, it is best to cut them under the trees, and let them drop gently into the bottles.

Stop up the bottles with corks and rosin, and put them into the trench in the garden with the neck downwards; sticks should be placed opposite to where each sort of fruit begins.

Cherries and damsons keep in the same way.

Currants may be scalded as directed for gooseberries, the first method.

To preserve codlins for several months.

Gather codlins at Midsummer of a middling size, put them in an earthen pan, pour boiling water over them, and cover the pan with cabbage leaves. Keep them by the fire till they would peel, but do not peel them; then pour the water off till both are quite cold. Place the codlins then in a stone jar with a small mouth, and pour on them the water that scalded them. Cover the spot with a bladder wetted, and tie very close, and then over it coarse paper tied again.

It is best to keep them in small jars, such as will be used at once when opened.

To keep gooseberries.

Before they become too large, let them be gathered, and take care not to cut them in taking off the stalks and buds. Fill wide,

mouthed bottles: put the corks loosely in and set the bottles up to the neck in water, in a boiler. When the fruit looks scalded, take them out; and when perfectly cold, cork close, and rosin the tops. Dig a trench in a part of the garden least used, sufficiently deep for all the bottles to stand, and let the earth be thrown over, to cover them a foot and a half. When a frost comes on, a little fresh litter from the stable will prevent the ground from hardening so that the fruit cannot be dug up. Or scald as above; when cold, fill the bottles with cold water, cork them, and keep them in a dry place; if damp, they will be spoiled.

Another way.

In the size and preparations as above, when done, have boiling water ready, either in a boiler or large kettle; and put into it as much roach alum as will, when dissolved, harden the water, which you will taste by a little roughness; if there be too much, it will spoil the fruit. Put as many gooseberries into a large sieve as will lie at the bottom without covering one another. Hold the sieve in the water till the fruit begins to look scalded on the outside; then turn them gently out of the sieve on a cloth on the dresser, cover them with another cloth, and put some more to be scalded, and so on till all be finished. Observe not to put one quantity on another, or they will become too soft. The next day pick out any bad or broken ones, bottle the rest, and fill up the bottles with the alum water in which they were scalded, which must be kept in the bottle; for if left in

the kettle, or in a glazed pan, it will spoil. Stop them close.

The water must boil all the time the process is carrying on. Gooseberries done this way make as fine tarts as if fresh off the trees.

To keep damsons for winter pies.

Put them in small stone jars, or wide mouthed bottles: set them up to their necks in a boiler of cold water, and lighting a fire under, scald them. Next day, when perfectly cold, fill up with spring water; cover them.

Another way.

Boil one third as much sugar as fruit with it over a slow fire, till the juice adhering to the fruit forms a jam. Keep it in small jars in a dry place. If too sweet, mix with it some of the fruit that is done without sugar.

To preserve fruit for tarts, for family desserts.

Cherries, plums of all sorts, and American apples, gather when ripe, and lay them in small jars that will hold a pound; strew over each jar six ounces of good loaf sugar pounded; cover with two bladders each, separately tied down; then set the jar in a large stewpan of water up to the neck, and let it boil three hours gently. Keep those and all other sorts of fruit free from damp.

A beautiful preserve of apricots.

When ripe, choose the finest apricots; pare

them as thin as possible, weigh them. Lay them in halves on dishes, with the hollow part upwards. Have ready an equal weight of good loaf sugar, finely pounded, and strew it over them, in the meantime break the stones and blanch the kernels. When the fruit has lain twelve hours, put it, with the sugar, and juice, and also the kernels into a preserving pan. Let it simmer very gently till clear; then take out the pieces of apricots singly as they become soft; put them into small pots, and pour the syrup and kernels over them. The scum must be taken off as it rises. Cover with brandy-paper.

To preserve apricots in jelly.

Pare the fruit very thin, and stone it; weigh an equal quantity of sugar in fine powder, and strew over it. Next day boil very gently till they are clear, move them into a bowl, and pour the liquor over. The following day pour the liquor to a quart of codlin-liquor, made by boiling and straining, and a pound of fine sugar; let it boil quickly till it jelly; put the fruit into it, and give one boil; skim well, and put into small pots.

To preserve green apricots.

Lay vine or apricot leaves at the bottom of your pan, and then fruit, and so alternately till full, the upper layer being thick with leaves; then fill with spring water, and cover down, that no steam may come out. Set the pan at a distance from the fire, that in four or five hours they may be only soft, but not cracked. Make a thin syrup of some of the water, and drain

the fruit. When both are cold, put the fruit into the pan, and the syrup to it: put the pan at a proper distance from the fire till the apricots are green, and on no account bail or crack; remove them very carefully into a pan with the syrup for two or three days; then pour off as much of it as will be necessary, and boil with more sugar to make a rich syrup, and put a little sliced ginger into it. When cold, and the thin syrup has all been drained from the fruit, pour the thick over it. The former will serve to sweeten pies.

Apricots or peaches in brandy.

Wipe, weigh, and pick the fruit, and have ready a quarter of the weight of fine sugar in powder. Put the fruit into an ice-pot that shuts very close; throw the sugar over it, and then cover the fruit with brandy. Between the top and cover of the pot, put a piece of double cap paper. Set the pot into a saucepan of water till the brandy be as hot as you can possibly bear to put your finger in, but it must not boil. Put the fruit into a jar, and pour the brandy on it. When cold, put a bladder over, and tie it down tight.

To dry apricots in half.

Pare thin and halve four pounds of apricots, weighing them after; put them in a dish; strew among them three pounds of sugar in the finest powder. When it melts, set the fruit over a stove to do very gently: as each piece becomes tender, take it out, and put into a china bowl. When all are done, and the boil-

ing heat a little abated, pour the syrup over them. In a day or two remove the syrup, leaving only a little in each half. In a day or two more turn them, and so continue daily till quite dry, in the sun or a warm place. Keep in boxes with layers of paper.

Apricot jam.

Divide fine apricots that have become yellow, but are not over ripe; lay the hollow parts uppermost on china dishes, and strew over twelve ounces of sifted sugar to every pound of fruit; let it lie until it becomes moist; then boil it twenty minutes, stirring it well. Blanch the kernels, and boil with the jam.

To preserve oranges or lemons in jelly.

Cut a hole in the stalk part, the size of a shilling, and with a blunt small knife scrape out the pulp quite clear, without cutting the rind. Put each separately in muslin, and lay them in spring water two days, changing twice a day: in the last boil them tender on a slow fire. Observe that there is enough at first to allow for wasting, as they must be covered to the last. To every pound of fruit, weigh two pounds of double refined sugar, and one pint of water: boil the two latter together with the juice of the orange to a syrup, and clarify it, skim well, and let it stand to be cold half an hour; if not clear, do this daily till they are done.

Pare and core some green pippins, and boil in water till it tastes strong of them; do not break them, only gently press them with the

back of a spoon : strain the water through a jelly bag till quite clear ; then to every pint put a pound of double refined sugar, the peel and juice of a lemon, and boil it to a strong syrup. Drain off the syrup from the fruit, and turning each orange with the hole upwards in the jar, pour the apple jelly over it. The bits cut out must go through the same process with the fruit, cover with brandy paper.

To keep oranges or lemons for puddings.

When you squeeze the fruit, throw the outside in water, without the pulp : let them remain the same a fortnight, adding no more ; boil them therein till tender, strain it from them, and when they are tolerably dry, throw them into any jar of candy you may have remaining from old sweatmeats ; or if you have none, boil a small quantity of syrup of common loaf sugar and water, and put over them ; in a week or ten days boil them gently in it till they look clear and that they may be covered in the jar. You may cut each half of the fruit in two, and they will occupy small space.

To preserve strawberries whole.

Take equal weights of the fruit and double refined sugar ; lay the former in a large dish, and sprinkle half the sugar in fine powder over ; give a gentle shake to the dish, that the sugar may touch the under side of the fruit. Next day make a thin syrup with the remainder of the sugar, and, instead of water, allow one pint of red currant juice to every pound of strawberries ; in this simmer them until sufficiently

jellied. Choose the largest scarlets, or others, when not dead ripe. In either of the above ways they eat well, served in thin cream, in glasses.

To preserve strawberries in wine.

Put a quantity of the finest large strawberries in a gooseberry bottle, and strew in three large spoonfuls of fine sugar: fill up with Madeira wine, or fine sherry.

To dry cherries in sugar.

Stone six pounds of Kentish; put them into a preserving pan, with two pounds of loaf sugar pounded and strewed among them: simmer till they begin to shrivel; then strain them from the juice; lay them on a hot hearth, or in an oven, when either is cool enough to dry without baking them.

The same syrup will do another six pounds of fruit.

Dry cherries without sugar.

Stone, and set them over the fire in the preserving pan; let them simmer in their own liquor, and shake them in the pan. Put them by in common china dishes; next day give them another scald, and put them, when cold, on sieves to dry, in an oven of a temperate heat as above. Twice heating, an hour each time, will do them.

Put them in a box, with a paper between each layer.

Dry cherries the best way.

To every five pounds of cherries stoned, weigh one of double refined sugar. Put the fruit into the preserving pan with very little water, make both scalding hot; take the fruit immediately out and dry them; put them into a pan again, strewing the sugar between each layer of cherries: let it stand to melt; then set the pan on the fire, and make it scalding hot as before; take it off, and repeat this twice with the sugar. Drain them from the syrup, and leave them singly to dry on dishes, in the sun or on the stove. When dry, put them into a sieve, dip it into a pan of cold water, and draw it instantly out again, and pour them on a fine soft cloth; dry them, and set them once more in the hot sun, or on a stove. Keep them in a box with layers of white paper, in a dry place. This is the best way to give plumpness to the fruit, as well as colour and flavour.

Rolled Cherries.

To every three pounds of morella cherries, put one pound of double refined sugar, sifted in layers, in a large stone jar or small keg. Stop it perfectly close, and roll the jar to and fro for a short time every day for six weeks. Keep them in a cool place.

Cherry jam.

To twelve pounds of Kentish or duke cherries, when ripe, weigh one pound of sugar, break the stones of part, and blanch them; then put them to the fruit and sugar, and boil

all gently till the jam comes clear from the pan. Pour it into china plates, to come up dry to the table. Keep in boxes, with white paper between.

Currant jam, black, red, or white.

Let the fruit be very ripe, pick it clean from the stalks, bruise it, and to every pound put three quarters of a pound of loaf sugar; stir it well, and boil half an hour.

Currant jelly, red or black.

Strip the fruit, put them in a stone jar, stew them in a saucepan of water, or by boiling it on the hot hearth, strain off the liquor, and to every pint weigh a pound of loaf sugar; put the latter in large lumps into it, in a stone or china vessel, till nearly dissolved; then put it in a preserving pan, simmer and skim as necessary. When it will jelly on a plate, put it in small jars or glasses.

Apple marmalade.

Scald apples till they will pulp from the core; then take an equal weight of sugar in large lumps, just dip them in some water, and boil it till it can be well skimmed, and is a thick syrup, put it to the pulp, and simmer it on a quick fire for a quarter of an hour. Grate a little lemon-peel before boiling, but if too much it will be bitter.

Apple jelly for preserving fruits.

Let the apples be pared, quartered, and cored: put them in a stewpan with as much

water as will cover them; boil as fast as possible; when the fruit is all in a mash, add a quart of water; boil half an hour more, and run through a jelly bag.

If in summer, codlins are best; in September, golden rennets, or winter pippins.

Dried apples.

Put them in a cool oven six or seven times, and flatten them by degrees, and gently, when soft enough to bear it. If the oven be too hot, they will waste, and at first it should be very cool.

The biffin, the minshul crab, or any tart apples, are the sorts for drying.

To preserve Siberian crab apples.

Boil a pint of water, a pound and a half of refined sugar to a fine clean syrup; skim it, and let it become cold. Pare the crabs; and to this quantity of syrup put a pound of fruit, and simmer slowly till tender. Carefully remove each apple separately, and pour the syrup over when a little cooled, and add orange and lemon peel boiled tender.

To preserve jargonel pears most beautifully.

Pare them very thin, and simmer in a thin syrup. Let them lie a day or two. Make the syrup richer, and simmer again: and repeat this till they are clear; then drain, and dry them in the sun or a cool oven a very little time. They may be kept in syrup, and dried as wanted, which makes them more moist and rich.

Gooseberry jam for tarts.

Put twelve pounds of the red hairy gooseberries, when ripe and gathered in dry weather, into a preserving pan, with a pint of currant juice, drawn as for jelly; let them boil pretty quick, and beat them with a spoon: when they begin to break, put to them two pounds of pure white Lisbon sugar, and simmer slowly to a jam. It requires long boiling, or it will not keep, but it is an excellent and not expensive thing, for tarts or puffs. Look at it in two or three days, and if the syrup and fruit separate, the whole must be boiled longer. Take care it does not burn to the bottom.

White gooseberry jam.

Gather the finest white gooseberries, or green if you choose, when just ripe; top and tail them. To sugar, add half a pint of water: then add the fruit: simmer gently till clear, then break it, and then in a few minutes put the jam into small pots.

Raspberry jam.

Weigh equal quantities of fruit and sugar, put the former into a preserving pan, boil and break it, stir constantly, and let it boil very quickly. When most of the juice is wasted, add the sugar, and simmer half an hour.

This way, the jam is greatly superior in flavour and colour to that which is made by putting the sugar in at first.

To preserve cucumbers.

Choose the greenest and most perfect green turk cucumbers, and cut them in pieces, and some small ones of the same sort, to preserve whole. Put them in brine in a jar, with a cabbage leaf or two over them. Then simmer them over the fire in water with a little salt in it. Take out the seeds, and put them in cold water two or three days to soak out the salt. Make a syrup of a pound of refined sugar and half a pint of spring water; boil and skim it; then put in the thin rind of a lemon, and an ounce of white ginger, from which the outside has been scraped. When the syrup is tolerably thick, take it off; let it grow cold, and put the cucumbers, nicely wiped, into it. Boil them up: and repeat the boiling every three days for about a fortnight.

To preserve green gages.

Choose the largest, when they begin to soften, split them without paring, and strew a part of the sugar which you have previously weighed, an equal quantity of. Blanch the kernels with a small sharp knife. Next day, pour the syrup from the fruit, and boil it with the other sugar, six or eight minutes, very gently; skim, and add the plums and kernels. Simmer till clear, taking off any scum that rises; put the fruit singly into small pots, and pour the syrup and kernels to it. If you would candy it, do not add the syrup, but observe the directions that will be given for candying fruit; some may be done each way.

Damson cheese.

Bake or boil the fruit in a stone jar in a sauce pan of water, or on a hot hearth. Pour off some of the juice, and to every two pounds of fruit weigh half a pound of sugar. Set the fruit over a fire in the pan, let it boil quickly till it begins to look dry; take out the stones, and add the sugar, stir it well in, and simmer two hours slowly, then boil it quickly half an hour, till the sides of the pan candy; then pour the jam into potting pans, or dishes about an inch thick, so that it may cut firm. If the skin be disliked the juice is not to be taken out; but after the first process, the fruit is to be pulped through a very coarse sieve with the juice, and managed as above. The stones are to be cracked, or some of them and the kernels boiled in the jam. All the juice may be left in, and boiled to evaporate, but do not add the sugar until after it has done so. The above looks well in shapes.

Biscuits of fruit.

To the pulp of any scalded fruit put an equal weight of sugar sifted, beat it two hours, then put it into little white paper forms, dry in a cool oven, turn the next day, and in two or three days, box them.

Quince marmalade.

Pare and quarter quinces, weigh an equal quantity of sugar; to four pounds of the latter put a quart of water, boil and skim, and have ready against four pounds of quinces are tolerably tender by the following mode: lay them

stone jar, with a teacup of water at the bottom, and pack them with a little sugar, strewed between; cover the jar close, and set it on a stove or cool oven; then pour the first syrup and a quart of quince juice into a preserving pan, and boil all together till the marmalade be completed, breaking the lumps of fruit with the preserving ladle.

This fruit is so hard, that if it be not done as above, it requires a great deal of time.

Stewing quinces in a jar, and then squeezing them through a cheese cloth, is the best method of obtaining the juice to add as above; dip the cloth in boiling water, first wring it.

Excellent sweetmeats for tarts, when fruit is plentiful.

Divide two pounds of apricots when just ripe, and take out and break the stones; put the kernels without their skins to the fruit; and add to it three pounds of green gage plums, and two pounds and a half of lump sugar; simmer until the fruit be a clear jam. The sugar should be broken in large pieces, and just dipped in water, and added to the fruit over a slow fire. Observe that it does not boil, and skim it well. If the sugar be clarified, it will make the jam better.

Put it into small pots, in which all sweetmeats keep best.

To preserve magnum bonum plums.

Prick them with a needle to prevent bursting, simmer them very gently in a thin syrup, put them in a china bowl, and when cold pour it

over. Let them lie three days; then make a syrup of five pounds of sugar to five of fruit with no more water than hangs to large lumps of the sugar dipped quickly, and instantly brought out. Boil the plums in this fresh syrup, after draining the first from them. Do them gently till they are clear, and the syrup adheres to them. Put them one by one into small pots, and pour the liquor over. Those you may like to keep dry, keep a little of the syrup for, longer in the pan, and boil it quickly; then give the fruit one warm more, drain and put them to dry in plates, in a coke oven. These plums are apt to ferment, if not boiled in two syrups; the former will sweeten pies, but will have too much acid to keep. You may reserve a part of it, and add a little sugar, to do those that are too dry, for they will not require to be so sweet, as if kept wet, and will eat very nicely if only boiled as much as these. Do not break them. One parcel may be done after another, and save much sugar.

To keep lemon-juice.

Buy the fruit when cheap, keep in a cool place two or three days; if too unripe to squeeze readily, cut the peel off some, and roll them under your hand to make them part with the juice more readily; others you may leave unpared for grating, when the pulp shall be taken out and dried. Squeeze the juice into a china basin; then strain it through some muslin which will not permit the least pulp to pass. Have ready half and quarter ounce phials, perfectly dry; fill them with the juice so near the

top as only to admit half a tea-spoonful of sweet oil into each; or a little more, if for larger bottles. Cork the bottles, and set them upright in a cool place.

When you want lemon juice, open such a sized bottle as you shall use in two or three days; wind some clean cotton round a skewer, and dipping it in, the oil will be attracted; and when all shall be removed, the juice will be as fine as when first bottled.

Hang the peels up to dry; then keep them from the dust.

CHEESE, ANCHOVY TOAST, EGGS, ETC.

Stewed cheese.

Grate two ounces of cheese, put it into a basin, and mix it with a small tea-cupful of cream, and an egg beaten and strained. Put into a small saucepan an ounce of butter, or less, if the cheese be very fat; let it melt; then stir in the other ingredients, and boil it until it is well incorporated. Serve hot, either a little browned or not.

Potted cheese.

Scrape and pound four ounces of Cheshire cheese, with an ounce and a half of fine butter, a tea-spoonful of white sugar, and a small bit of pounded mace, and a glass of white wine.— Press it into a potting pot.

Des fondis.

Boil half a pint of milk, one ounce of butter, and a little bit of salt; then by degrees mix the liquor with a spoonful of flour, and stir it over the fire five minutes. Take it off and mix it with half a pound of grated cheese, the yolks of eight eggs, and the whites of two, well beaten. When perfectly incorporated, add to it half a pint of cream, and the whites of six eggs, beaten to a froth. The batter should be as thick as cream. Make little paper stays, fill them three parts, and bake them in a very slow oven eighteen minutes.

Welsh rabbit.

Toast a slice of bread on both sides, and butter it; toast a slice of Gloucester cheese on one side, and lay that next the bread, and toast the other with a salamander; rub mustard over, and serve very hot, and covered.

To poach eggs.

Set a stewpan of water on the fire; when boiling, slip an egg, previously broken into a cup, into the water; when the white looks done enough, slide an egg slice under the egg, and lay it on toast and butter and spinach. As soon as they are enough done, serve hot. If not fresh laid they will not poach well, and without breaking. Trim the ragged parts of the white, and make them look round.

Buttered eggs.

Beat four or five eggs, yolks and whites together, put a quarter of a pound of butter in a basin, and then put that in boiling water; stir it till melted, and then pour the butter and the eggs into a saucepan; keep a basin in your hand, just hold the saucepan in the other, over a slow part of the fire, shaking it one way as it begins to warm; pour it into a basin, and back, then hold it again over the fire, stirring it constantly in the saucepan, and pouring it into the basin, the more perfectly to mix the egg and butter, until they shall be hot without boiling.

Serve on toasted bread, or in a basin to eat with salt fish, or red herring.

Scotch eggs.

Boil hard five pullet eggs, and without removing the whites; cover completely with a fine relishing forcemeat, in which let scraped ham, or chopped anchovy, bear a due proportion. Fry of a beautiful yellow-brown, and serve with a good gravy in the dish.

Cold butter

May be served in several forms; sent up in a small pot; rolled in the form of a pine, making the roughness with the handle of a silver spoon; done in crimping rollers, and curled; worked through a cullender, or scooped in shell forms with the bow of a teaspoon. It may be served in the centre, on round grated beef, or grated

tongue ; or with anchovies, and garnished with curled parsley ; or with alternate radishes.

To make ice-cream.

To a pound of any preserved fruit add a quart of good cream, squeeze the juice of two lemons into it, and some sugar, to taste. Let the whole be rubbed through a fine hair sieve, and if raspberry, strawberry, or any red fruit, add a little cochineal to heighten the colour ; have the freezing-pot nice and clean ; put the cream into it, and cover it ; then put it into the tub, with the ice beat small, and some salt ; turn the freezing-pot quick, and as the cream sticks to the sides, scrape it down with an ice-spoon, and so on till it is frozen. The more the cream is worked to the side with the spoon, the smoother and better flavoured it will be. After it is well frozen, take it out and put it into ice-shapes, with salt and ice : then carefully wash the shapes, for fear of any salt adhering to them ; dip them in lukewarm water, and send them to table.

BILLS OF FARE, FAMILY DINNERS, ETC.

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JANUARY.*List of Various Articles in Season, in the
Various Months.*

Poultry.—Game, Pheasants, Partridges, Hares, Rabbits, Woodcocks, Snipes, Turkeys, Capons, Pullets, Fowls, Chickens, and Tame Pigeons.

Fish.—Carp, Tench, Perch, Lampreys, Eels, Cray-fish, Cod, Soles, Flounders, Plaice, Turbot, Thornback, Skate, Sturgeon, Smelts, Whitings, Lobsters, Crabs, Prawns, Oysters.

Vegetables.—Cabbage, Savoy, Colewort, Sprouts, Brocoli, Leeks, Onions, Beet, Sorrel, Chervil, Endive, Potatoes, Parsnips, Turnips, Shalots, Lettuces, Cresses, Mustard, Rape, Salsify, Herbs of all sorts, dry, and some green; Cucumbers, Asparagus, and Mushrooms to be had, though not in season.

Fruit.—Apples, Pears, Nuts, Walnuts, Medlars, and Grapes.

FEBRUARY AND MARCH.

Meat.—Fowls and Game, as in January, with the addition of Ducklings and Chickens; which last are to be bought in London, most, if not all the year, but very dear.

Fish.—As the two last months, except that Cod

is not thought so good from February to July, but may be bought.

Vegetables.—The same as the former month, with the addition of Kidney-beans.

Fruit.—Apples, pears, and forced Strawberries.

SECOND QUARTER.—APRIL, MAY, & JUNE.

Meat.—Beef, Mutton, Veal, Lamb, Venison in June.

Poultry.—Pullets, Fowls, Chickens, Ducklings, Pigeons, Rabbits, Leverets.

Fish.—Carp, Tench, Soles, Smelts, Eels, Trout, Turbot, Lobster, Chub, Salmon, Herrings.

Poultry and Game.—Domestic Fowls as in former quarter; Pheasants from the 1st of October, Partridges, Larks, Hares, Dotterels.—The end of the month, Wild Duck, Teal, Snipes, Widgeon, Grouse.

Vegetables.—As before; and in May, Early Potatoes, Peas, Radishes, Kidney Beans, Carrots, Turnips, Early Cabbages, Cauliflower, Asparagus, Artichokes, all sorts of Sallads forced.

Fruits.—In June: Strawberries, Cherries, Melons, Green Apricots, Currants and Gooseberries for Tarts.—In July; Cherries, Strawberries, Pears, Melons, Gooseberries, Currants, Apricots, Grapes, Nectarines: and some Peaches. But most of these are forced.

THIRD QUARTER.—JULY, AUGUST, AND SEPTEMBER.

Poultry.—Pullets, Fowls, Chickens, Rabbits,

Pigeons, Green Geese, Leverets, Turkeys, Poults.—Two former months, Plovers, Wheat-ears; Geese in September.

Fish.—Cod, Haddock, Flounders, Plaice, Skate, Thornback, Mulletts, Pike, Carp, Eels, Shellfish, except Oysters, Mackerel, the first two months of the quarter, but not good in August.

Game.—Partridge shooting begins on the 1st of September; what is, therefore, used before, is poached.

Vegetables.—Of all sorts, Beans, Peas, French Beans, &c., &c.

Fruit.—In July; Strawberries, Gooseberries, Pine-Apples, Plums, various Cherries, Apricots, Rasp-berries, Melons, Currants, Damsons.

In August and September; Peaches, Plums, Figs, Filberts, Mulberries, Cherries, Apples, Pears, Nectarines, Grapes; latter month's Pines, Melons, Strawberries, Medlars and Quinces in the month, Morella Cherries, Damsons, and various Plums.

OCTOBER.

Meat.—As before, and Doe Venison.

Fish.—Dories, Smelts, Pike, Perch, Hallibuts, Brills, Carp, Salmon-Trout, Barbels, Gudgeons, Tench, Shellfish.

Vegetables.—As in January; French Beans, last crop of Beans, &c.

Fruit.—Peaches, Pears, Figs, Bullace, Grapes, Apples, Medlars, Damsons, Filberts, Walnuts, Nuts, Quince, Services, Medlars.

NOVEMBER.

Meat.—Beef, Mutton, Veal, Pork, House Lamb, Doe Venison, Poultry and Game as the last month.

Fish.—As the last month.

Vegetables.—Carrots, Turnips, Parsnips, Potatoes, Skirrets, Scorzonera, Onions, Leeks, Shalots, Cabbage, Savoys, Colewort, Spinach, Chard-Beets, Chardoons, Cresses, Endive, Celery, Lettuces, Salad, Herbs, Pot-Herbs.

Fruit.—Pears, Apples, Nuts, Walnuts, Bullace, Chesnuts, Medlars, Grapes.

DECEMBER.

Meat.—Beef, Mutton, Veal, House Lamb, Pork, and Venison.

Poultry and Game.—Geese, Turkeys, Pullets, Pigeons, Capons, Fowls, Chickens, Rabbits, Hares, Snipes, Woodcocks, Larks, Pheasants, Partridges, Sea Fowls, Guinea Fowls, Wild Ducks, Teal, Widgeon, Dotterels, Dun Birds, Grouse.

Fish.—God, Turbots, Halibuts, Soles, Gurnets, Sturgeon, Carp, Gudgeons, Codlings, Eels, Dories, Shell-fish.

Vegetables.—As in the last month. Asparagus forced, &c.

Fruit.—As the last, except Bullace.

FAMILY DINNERS.

Five Dishes.

Knuckle of veal stewed with Rice.
 Apple Sauce. Bread and Butter. Potatoes.
 Pudding.
 Loin of Pork roasted.

[Remove—Curd Pudding.]
 Mashed Potatoes Mutton Broth. Carrots.
 grilled. and Turnips.
 Neck of Mutton.

Peas Soup.
 [Remove—Boiled Fowl.]
 Oyster Sauce.
 Apple pie.
 Potatoes. Roasted beef. Brocoli.
 Benton Sauce.

Pig Sauce fried in Butter.
 [Remove for Yorkshire pudding.]
 Pea Soup.
 Potatoes. Roasted Veal. Salad.
 Hessian Ragout.
 Stewed Beef, Hessian Soup, Potatoes.
 and Onions. of the above.
 Leg of Lamb roasted.
 Half Calf's Head grilled.
 [Remove—Pie or Pudding.]

Tongue
and Brains. Carrot Soup. Bacon.
Greens round.
Saddle of Mutton.
[Potatoes and Salad on Side Table.]

Potatoes Broiled Haddocks stuffed.
Light suet Carrots.
Dumplings. and Turnips.
Round of beef.

Salad. Crimped Cod.
Gooseberry Jerusalem
Pudding. Artichokes.
Leg of Mutton.

Six Dishes

Spitchcock Eels.
[Remove—Chine of Lamb, Cresses.]
Potatoes. Damson Pudding. Stewed
Carrots.

Cold Beef.
Scrag of Veal smothered with onions.
[Remove—a fruit Pie.]
Mashed Potatoes
trimmed with Peas Soup. Brocoli.
small slices of
Bacon.

Hashed Hare.

Leg of Pork boiled.
Peas Pudding. Bread Sauce.
Onion Soup.

Turnips
and Potatoes. Plum Pudding
baked.
Large Fowl, dressed as Turkey.

Young Greens. Baked Plum Pudding. Turnips.
Currie of dressed Meat in Casserole of Rice.

Edgebone of Beef.
Carrots. Vegetable Soup. Greens.
Pulled Turkey or Fowl.
Leg boiled.

Boiled Fowls.
[Remove—Snowballs.
Potatoes. Patties of Greens and
dressed Meat. mashed Turnips,
Chine of Bacon Pork, boiled.

Seven Dishes.
Salmon and fried Smelts.
Marconi Stewed Celery.
Pudding.

Giblet Soup.
Potatoes. Veal Patties.
Roast Beef.

Minced Veal,
garnished with fried crumbs.
Small meat Hot Apple Pie, Potatoes
Pie. in change for Soup. in a Form.
Stewed Onions. Beans and Bacon.
Saddle of Mutton.

FOUR AND FIVE.

First Course.

Soup.

Carrots. Mashed Turnips.

Fricasee of Sweetbreads.

Mushrooms
stewed. Lemon Pudding. Peas.

Green Goose.

Second Course.

Ragout of Palates.

Orange Fool. Potted Beef.

Curd star with whip.

Collared Eel. Stewed Pears.

Pheasant.

[Bread sauce on side Table.]

First Course.

Mackerel broiled, with herbs.

Bacon. Butter. Greens and
Carrots.

Boiled Chickens.

Second Course.

Beef Cecils.

Salad. Fruit Pie. Potatoes
in a shape.

SEVEN AND SEVEN.*First Course.*

Broiled Salmon.

[Remove—Chine of Pork.]

Stew.

Mince

Spinach.

Pies.

Peas Soup.

Oxford

Peas

Dumplings.

Pudding.

Fillet of Veal.

[Potatoes and mashed Turnips on side table.]

First Course.

Cod's head and shoulders.

[Remove—Boiled Turkey.]

Currie of

Patties.

Rabbit.

Giblet Soup.

Boiled Neck,

of Mutton.

7 Bones.

Small Leg of Pork.

Four small Dishes of Vegetables may be put
round the Soup, or two served at the side table.

Second Course.

Orange Pudding.

Scraped Beef.

Lemon Creams.

Anchovy Toast.

Tarts.

Teal, or other wild Fowls.

SEVEN AND NINE.*First Course.*

Pepperpot.

Brocoli.

Tongue braised.

Hunters' Pudding.

Chickens

Celery,

boiled.

dished in a Pyramid.

Saddle of Mutton.

[Greens and Potatoes on the side table.]

Second Course.

Roasted Partridges.

Almond Cheesecakes.		Potted. Cheese.
Celery in White Sauce.	Raspberry Creams.	Charcons stewed.
Collared Beef.		Lemon Pudding.
	Hare.	

NINE AND SEVEN.

First Course.

Chickens.		Cheek of Bacon.
	Parsley Butter.	Butter.
Cod-sounds white.	Epergne.	Rabbits and onions.
	Currant Jelly.	Gravy.
Stewed Pigeons.		Cutlets Maintenon.

Green Peas Soup.

[Remove—Haunch of Venison.]

[Vegetables on side table.]

Second Course.

Sweetbreads.

Mushrooms stewed.	Sauce Robart.	Blanc mange in small forms.
	Trifle.	
Currant Tart with Custard.	Bread Sauce.	Stewed Cucumbers.
	Roasted Partridges.	

NINE AND ELEVEN: AND A REMOVE.

First Course.

Turbot.

[Remove—Chickens.]

Palates. Liver and Lemon Sauce. Lamb's Fry.

French Pie. Carrot Soup. Tongue in Turnips.

Veal. Butter. Rabbit brown in Fricasee.

Olives. Edgebone of Beef.
[Vegetables on side Table.]*Second Course.*

Wild Fowl.

Stewed Pippins. French Beans. Lobsters in Fricasee Sauce.

Scalloped Oysters. Solid Syllabub in a glass dish. Stewed Mushrooms.

Crayfish in jelly. Beans. Apricot Tarts, open cover.

Goose.

NINE DISHES, TWO REMOVES AND ELEVEN.

First Course.

Fish.

[Remove—Stewed Beef.]

Oxford Dumpling. White Soup. Fricandeau. Small Ham. Turkey boiled.

Lamb Steaks Oyster Sauce. round Potatoes. Lobster Patties.

Fish.

[Remove—Saddle of Mutton.]

Second Course.

Sweetbreads Larded.

French Beans, in white Sauce.	Orange Jelly.	Prawns.
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Open Tarts.	Raspberry Cream.	Sago Pudding.
Lobster.	Form. Green Goose.	Stewed Mushrooms.

First Course.

Fish.

[Remove—Hashed Calf's Head.]

Rabbits and Onions.	Sauce.	Lamb's Fry.
Maccaroni Pudding.	Transparent Soup.	Beef-steak Pie.
Veal Cutlets.	Butter.	Stewed Pigeons with Cabbage.

Second Course.

Fish.

[Remove—Sirloin of Beef.]

Chickens.

Cheesecakes.		Stewed Lobsters.
Peas.	Raspberry Cream.	Asparagus.
	Trifle.	
Maccaroni.	Lemon Cream.	Apricot open Tart.
	Ducklings.	

ELEVEN AND NINE.

First Course.

Fish.

[Remove—Ham Glazed.]

Pigeons
Stewed.

Sauce.

Sweetbreads
grilled.

Tongue.

Gravy Soup.

Beef-steak pie.

Butter.

Boiled Mutton.

Boiled Chickens.

Fillet of Veal.

Second Course.

Pheasant.

Raspberry Tarts.

Bread Sauce.

Artichokes.

Collared Eel

Plateau.

Collared Beef.

Stewed.

Gravy and Jelly,
for Hare.

Stewed

Celery.

Hare.

Pears.

ELEVEN AND ELEVEN.

First Course.

Stewed Beef.

Oxford Puddings. White Soup. Veal Fricandeau.

Ham
braised.

Turkey.

Lamb Steaks.

Fish.

Oyster Sauce.

Potatoes.

Saddle of Mutton.

Lobsters.

Patties.

Second Course.

Sweetbreads.

French Beans.

Orange Jelly.

Prawns.

White Sauce.

Whipped

Muffin

Open

Tartlet.	Cream.	Pudding.
Anchovy	Wine Roll.	Stewed
Toasts.	Green Goose.	Mushrooms.

ELEVEN & ELEVEN, & TWO REMOVES.

First Course.

Salmon.

[Remove Brisket of Beef stewed, and high Sauce.]

Cauiflower.

Fry.	Shrimp Sauce.	Pigeon Pie.
Stewed	Giblet Soup.	Stewed Peas
Cucumbers.	Potatoes.	and Lettuce.

Cutlets	Anchovy Sauce.	Veal Olives
Maintenon.	Soles fried.	braised.

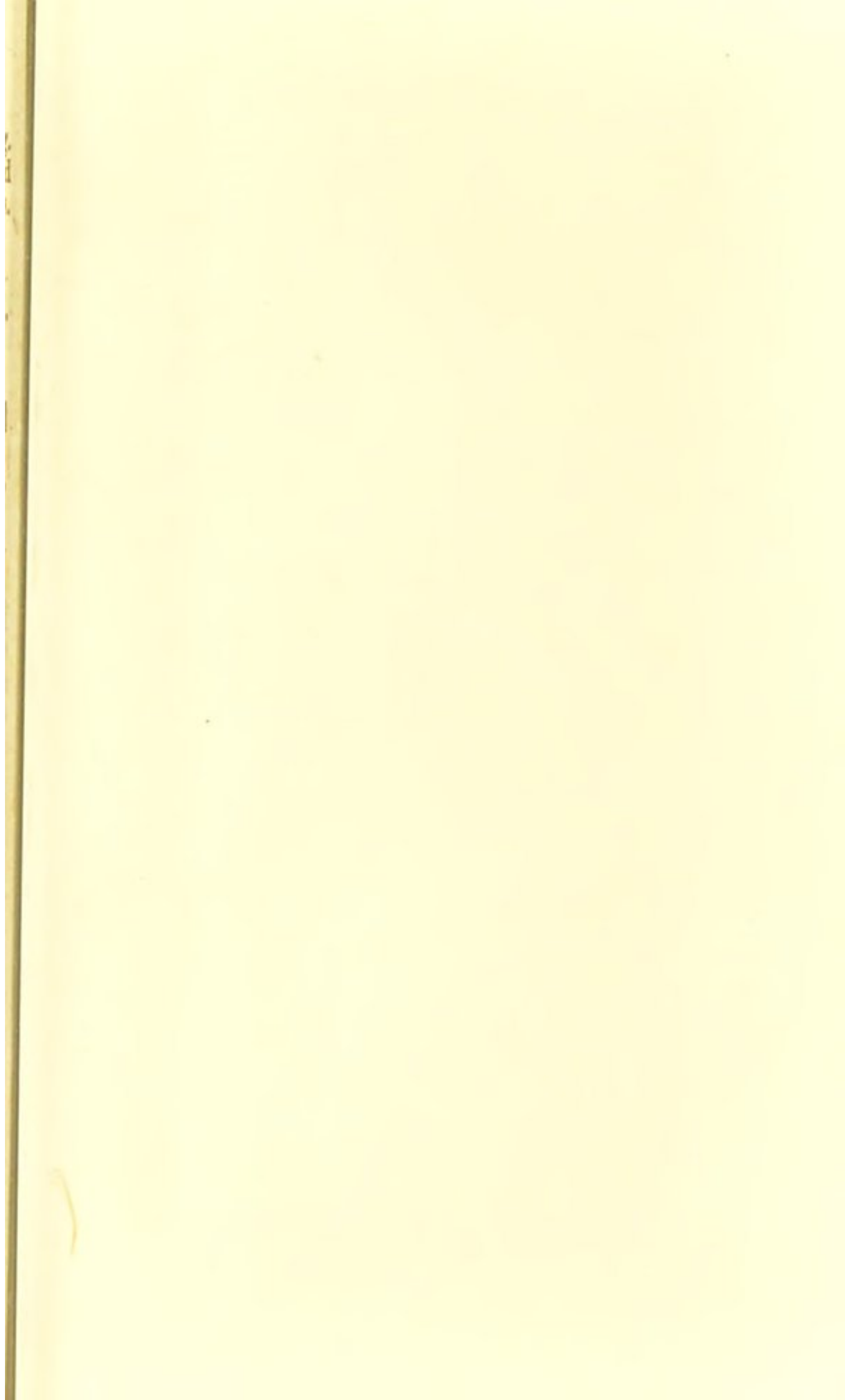
[Remove—Quarter of Lamb Roasted.]

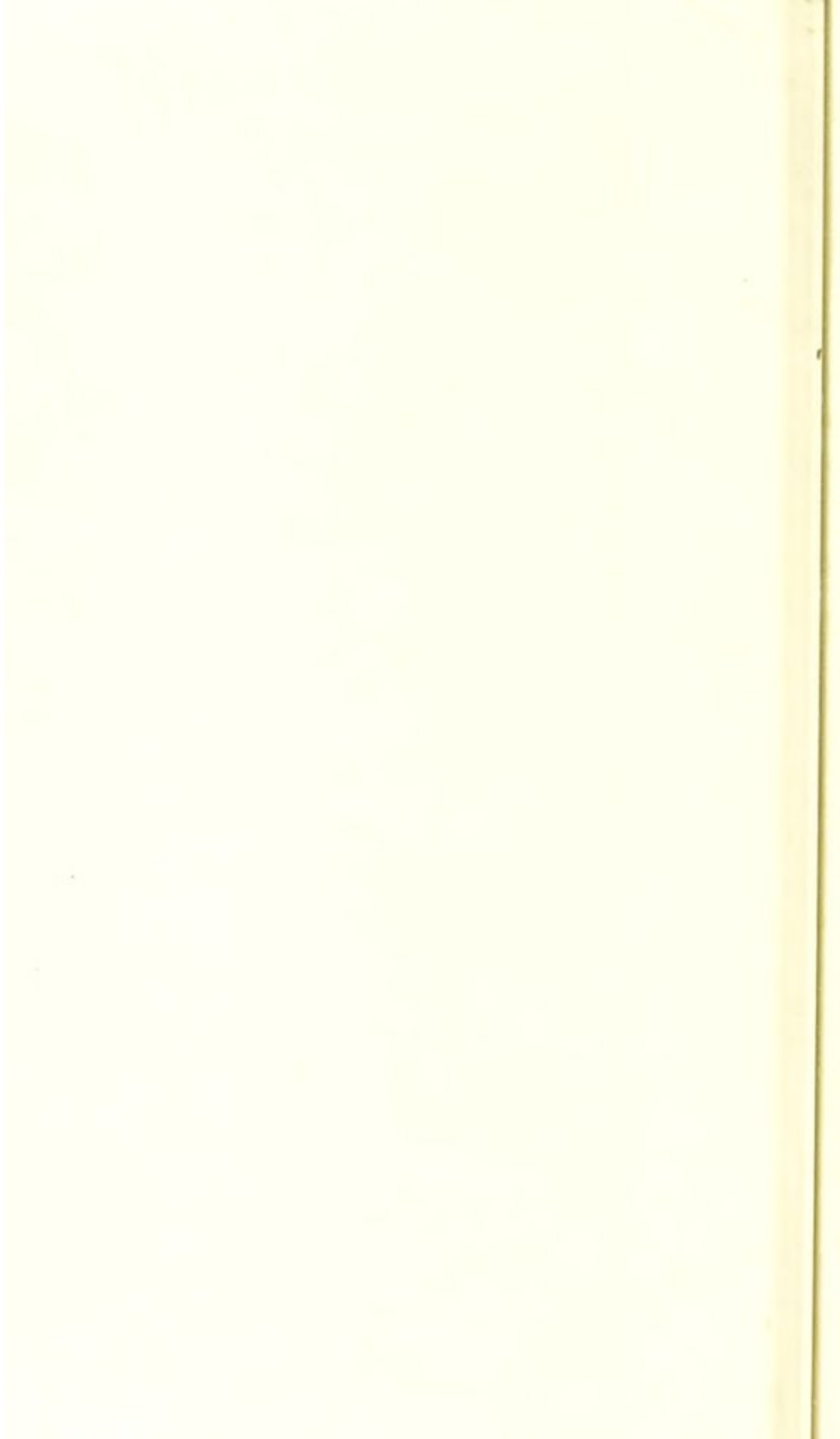
Second Course.

Young Peas.

Coffee Cream.	Lobster.	Ramakine.
Raspberry	Trifle.	Orange
Tart.	Grated Beef.	Tart.
Omolet.	Ducks.	Roughed Jelly.

FINIS.



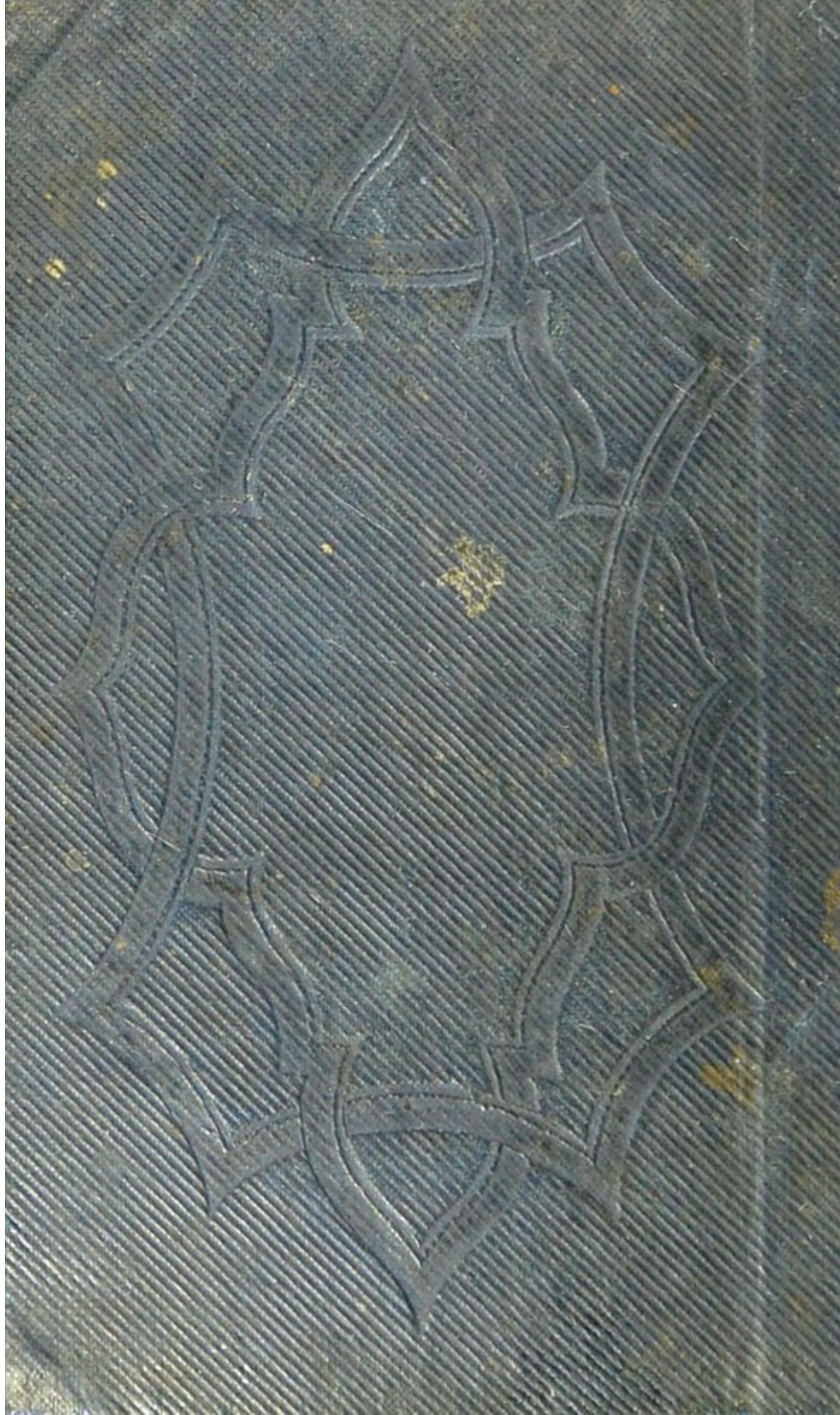


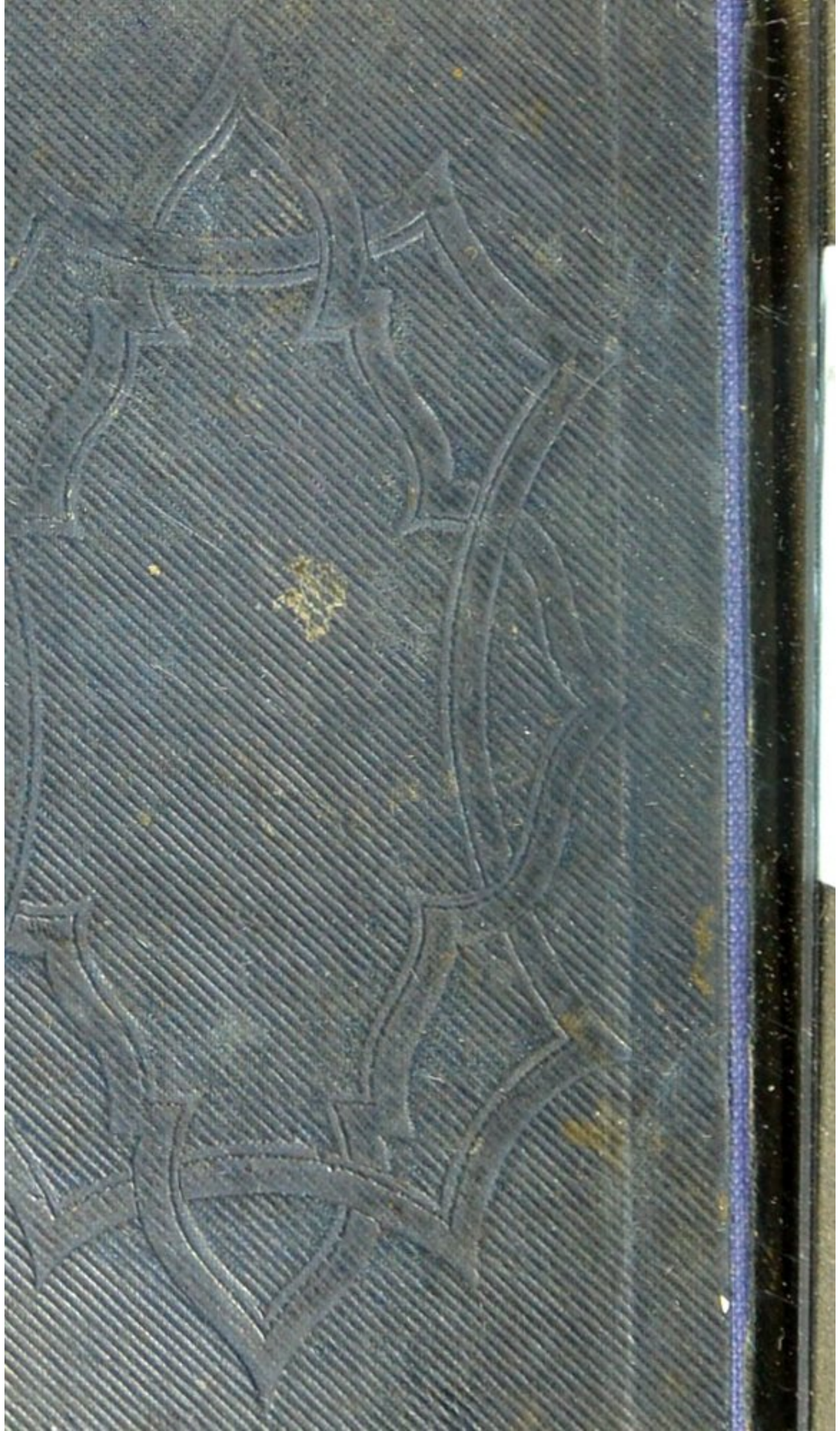


1875

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PICTURE

SOME TIGHT
GUTTERS

