

English housewifery : Exemplified in above four hundred and fifty receipts, giving directions in most parts of cookery ... With elegant cuts for the orderly placing the dishes and courses; also bills of fare for every month in the year; and an alphabetical index to the whole ... / by Elizabeth Moxon. With an appendix, containing upwards of eighty receipts, of the most valuable kind. To this edition is now added, and introduction, giving an account of the times when river fish are in season; and a table, shewing at one view the proper seasons for sea fish.

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ENGLISH HOUSEWIFERY,

EXEMPLIFIED IN

Above Four Hundred and Fifty Receipts,

GIVING DIRECTIONS IN MOST PARTS OF

COOKERY ;

AND HOW TO PREPARE VARIOUS SORTS OF

SOUPS, PICKLES, JELLIES,
MADE DISHES, CAKES, MADE WINES,
PASTES, CREAMS, &c. &c. &c.

WITH ELEGANT CUTS,

For the orderly placing the dishes and courses; also bills of fare for every month in the year; and an alphabetical index to the whole. A book necessary for mistresses of families, higher and lower women servants, and confined to things useful, substantial, and splendid, and calculated for the preservation of health, and upon the measures of frugality, being the result of thirty years practice and experience.

BY ELIZABETH MOXON.

WITH AN APPENDIX,

Containing upwards of Eighty Receipts, of the most valuable kind.

TO THIS EDITION IS NOW ADDED,

AN INTRODUCTION,

Giving an account of the times when River Fish are in season; and a table, showing at one view the proper seasons for Sea Fish.

A NEW EDITION IMPROVED.

LONDON :

PRINTED FOR J. BRAMBLES, A. MEGGITT, AND J. WATERS,
BY H. MOZLEY, GAINSBOROUGH.

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PREFACE.

IT is not doubted, but the candid reader will find the following book in correspondence with the title, which will supersede the necessity of any other recommendation that might be given it.

As the compiler of it engaged in the undertaking at the instance and importunity of many persons of eminent account and distinction, so she can truly assure them, and the world, that she has acquitted herself with the utmost care and fidelity.

And she entertains the greater hope that her performance will meet with the kinder acceptance, because of the good opinion she has been held in by those, her ever honoured friends, who first excited her to the publication of her book, and who have long been eye-witnesses of her skill and behaviour in the business of her calling.

INTRODUCTION.

MANY friends to this publication having repeatedly expressed their desires of knowing the particular months when river-fish spawn, and are most in season; the Editor of this work, ever ready to attend to the kind hints which are offered for its improvement, and impressed with the deepest sense of gratitude to the public, for their favourable reception of the very numerous impressions of the work, submits to their candor, the best answers, as suited to the rivers Aire and Wharfe, which he hath been able to procure to their requests; and the best information, in such other particulars, as, he apprehends, may be useful.

BARBEL.—This fish spawns at the latter end of April, or in the beginning of May; begins to be in season about a month after, and continues in season till the time of spawning returns. It is very bony and coarse, and is not accounted, at any time, the best fish to eat either for wholesomeness or taste;* but the spawn is of a very poisonous nature. When it is full of spawn, in March and April, it may be so easily mistaken for Tench, if the barbs or wattels, under the head, are carefully cut off; and (if the same art is taken to disguise it) its fine case and handsome shape, during the rest of the year, give it so

* Hawkins, the editor of Walton's Complete Angler, observes, p. 217, Note, That 'though the spawn of Barbel is known to be of a poisonous nature, yet it is often taken, by country people, medicinally, who find it at once a most powerful emetic and cathartic. And, notwithstanding what is said of the wholesomeness of the flesh, with some constitutions it produces the same effects as the spawn. About the month of September, in the year 1754, a servant of mine, who had eaten part of a Barbel, though as I had cautioned him, he abstained from the spawn, was seized with such a violent purging and vomiting as had like to have cost him his life.'

near a resemblance to Grayling, that it is very common to impose it upon the public, for the one or the other, as the different seasons give the proper opportunities. The public, therefore, cannot be too much warned of the danger attending such deceit; and the prudent matron, housekeeper, or cook, cannot examine with too much care, whether the skin, under the chaps of such fish as are purchased for Tench or Grayling, be perfectly whole; since, if they are Barbel, there will be four slight wounds under the head or chaps of each fish, by the barbs or wattels being cut off. For if it is served up to the table for Tench, the spawn may prove fatal to the person who eats it; and, at the best, whether it is dressed as Tench or Grayling, the free eating of the FLESH (if we may be allowed the expression) may be attended with disagreeable, if not dangerous consequences. It will appear below, that Tench spawn in July, we must, therefore, remark further, that if any fish is sold for Tench in March and April, and proves to be full of spawn, it cannot be Tench, but is a cheat upon the purchaser, and must be Barbel.

BLEAK.—The time of its spawning is very uncertain, and the fish is very little regarded at any time.

BREAM—spawns in the beginning of July, but is most in season in June and September.

CARP.—This fish is said to breed two or three times in a year, but the chief time of spawning is in May. It is, indeed, rather a pond, than a river fish; and a well fed fish is at all times a delicate dish.

CHUB—spawns in March, but is best in season about Christmas. The spawn is excellent, and very wholesome.

DACE—spawns about the middle of March, are in season about three weeks after; they are not very good till about Michaelmas, and are the best in February.†

EELS—are equally in season all the year. The bright Silver Eels, which are bred in clear rivers and streams, are in great esteem. Those which are caught in ponds, or waters of a slow course, whose bottoms are rather inclined to earth and slime, than gravel, are at the best insipid, and very frequently taste of the very mud in which they have been bred.

GUDGEONS—spawn in May, and once or twice more during the summer. Are in season all the year, except two or three weeks after every spawning time.

GRAYLING or UMBER.—This excellent fish spawns in May, is in season all the year, but in the greatest perfection in December. See the observations upon Barbel.

PERCH.—This nutritious and wholesome fish is in season all the year, but most so in August and September.§

† The people who live not far from the rivers where Dace or Roach are caught, have a method of dressing the larger sort, which, is said, renders them very pleasant and savoury food; it is as follows; without scaling the fish, lay them on a gridiron, as soon after they are taken as you can, over a slow fire, and strew on them a little flour; when they begin to grow brown make a slit, not more than skin deep, in the back, from head to tail, and lay them on again; when they are broiled enough, the skin, scales and all will peel off, and leave the flesh, which will have become very firm, perfectly clean, then open the belly, and take out the inside, and use anchovies and butter for sauce.

§ The following receipt for dressing a large Trout or Perch in the Yorkshire manner, is esteemed an excellent one; Take

POPE, or RUFF, or BARCE.—This fish spawns in April, and is in season all the year; no fish that swims is of a pleasanter taste.

PIKE.—The time of breeding or spawning is usually in April; he is in season all the year, but the fattest and best fed in autumn, though in most general use in the spring.

ROACH—spawn about the latter end of May, when they are scabby and unwholesome, but they are again in order in about three weeks, and continue in season till the time of spawning returns. The spawn is excellent. For the manner of dressing, see Dace.

SALMON—is in season from the middle of November to the middle of August.

SALMON-SMELT—is in season all the year.

TENCH.—This pleasant tasted fish spawns in July, is in season all the year, but most valued in the six winter months. See the observations upon Barbel.

TROUT.—This beautiful and delicious fish spawns in October and November, and is not of any value till the latter end of March, but continues afterwards in season till the spawning time returns. It is in the highest perfection, and of the most delicate taste, in May and June. For the method of dressing, see Perch.

the fish as soon as possible after they are caught, wipe them well with a soft dry cloth, wrap a little of the cloth about your finger, clean out the throat and gills very well, (you must not scale or gut the fish, or use any water about them) then lay them on a gridiron over a clear fire, and turn them frequently. When they are enough, take off their heads, to which you will find the guts have adhered, then put a lump of butter, seasoned with salt, into the belly of every fish; so serve them up. Most people eat them with their own gravy; but if you use any sauce, serve it up in a boat.

A TABLE

TO SHOW WHEN

FISH ARE IN SEASON.

NAMES.	Jan	Feb	Mar	April	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
Brett	*	*	*	*	*	*	*	*			*	
Brill	*	*	*	*	*	*	*	*		*	*	
Cod	*	*	*	*	*	*	*	*		*	*	
Cole-Fish	*	*	*	*	*	*	*	*		*	*	
Cockles	*	*	*	*	*	*	*	*	*	*	*	
Crabs	*	*	*	*	*	*	*	*	*	*	*	
Dabs	*	*	*	*	*	*	*	*	*	*	*	
Flounders		*	*	*	*	*	*	*	*	*	*	
Gurnets					*	*	*	*	*	*	*	
Haddocks	*	*			*	*	*	*	*	*	*	*
Herrings				*	*	*	*	*	*	*	*	*
Lobsters	*	*	*	*	*	*	*	*	*	*	*	*
Ling	*	*	*	*	*	*	*	*	*	*	*	*
Mackerel					*	*	*	*	*	*	*	*
Muscles	*	*	*	*					*	*	*	*
Oysters	*	*	*	*					*	*	*	*
Plaice	*	*	*	*	*	*	*	*	*	*	*	*
Salmon	*	*	*	*	*	*	*	*	*	*	*	*
Soles				*	*	*	*	*	*	*	*	*
Shrimps	*	*	*	*	*	*	*	*	*	*	*	*
Sturgeon			*	*	*	*	*	*	*	*	*	*
Skate	*	*	*	*	*	*	*	*	*	*	*	*
Thornback	*	*	*	*					*	*	*	*
Turbot			*	*	*	*	*	*	*	*	*	*
Whittings	*	*	*	*					*	*	*	*
Sea Smelt		*	*	*								
Conger Eel			*	*	*	*	*	*	*	*	*	*

The Stars signify when the Fish are in Season, and the Blanks when they are not.

ENGLISH HOUSEWIFERY.

1. *To make Vermicelli Soup.*

TAKE a neck of beef, or any other piece, cut off some slices, and fry them with butter till they are very brown; wash your pan out every time with a little of the gravy; you may broil a few slices of the beef upon a gridiron; put all together into a pot, with a large onion, a little salt, and a little whole pepper; let it stew till the meat is tender, and skim off the fat in the boiling; then strain it into your dish, and boil four ounces of vermicelli in a little of the gravy till it is soft. Add a little stewed spinage; then put all together into a dish, with toasts of bread; laying a little vermicelli upon every toast. Garnish your dish with creed rice and boiled spinage, or carrots sliced thin.

2. *Cucumber Soup.*

Take a houghill of beef, break it small, and put it into a stew-pan, with part of a neck of mutton, a little whole pepper, an onion, and a little salt; cover it with water, and let it stand in the oven all

night, then strain it and take off the fat; pare six or eight middle-sized cucumbers, and slice them not very thin, stew them in a little butter and a little whole pepper; take them out of the butter and put them into the gravy. Garnish your dish with raspings of bread, and serve it up with toasts of bread or French roll.

3. *To make Hare Soup.*

Cut the hare into small pieces, wash it and put it into a stew-pan, with a knuckle of veal; put in it a gallon of water, a little salt, and a handful of sweet herbs; let it stew till the gravy be good; fry a little of the hare to brown the soup; you may put in it some crusts of white bread among the meat to thicken the soup; put it into a dish, with a little stewed spinage, crisped bread, and a few force-meat balls. Garnish your dish with boiled spinage and turnips, cut in thin square slices.

4. *To make Green Peas-Soup.*

Take a neck of mutton, and a knuckle of veal, make of them a little good gravy; then take half a peck of the greenest young peas, boil and beat them to a pulp in a marble mortar; then put to them a little of the gravy; strain them through a hair sieve to take out all the pulp; put all together, with a little salt and whole pepper; then boil it a little, and if you think the soup not green enough, boil a handful of spinage very tender, rub it through a hair sieve, and put it into the soup, with one handful of wheat flour, to keep it from running: you must not let it boil after the spinage is put in, it will discolour it; then cut white bread in little diamonds, fry them in

butter while crisp, and put it into a dish, with a few whole peas. Garnish your dish with creed rice, and red beet-root.

You may make asparagus soup the same way, only add tops of asparagus, instead of whole peas.

5. *To make Onion Soup.*

Take four or five large onions, peel and boil them in milk and water whilst tender, (shift them two or three times in the boiling) beat them in a marble mortar to a pulp, and rub them through a hair sieve, and put them into a little sweet gravy: then fry a few slices of veal, and two or three slices of lean bacon; beat them in a marble mortar as small as force-meat; put it into your stew-pan with the gravy and onions, and boil them; mix a spoonful of wheat flour with a little water, and put it into the soup to keep it from running; strain all through a cullender, season it to your taste; then put into the dish a little spinage stewed in butter, and a little crisp bread; so serve it up.

6. *Common Peas-Soup in Winter.*

Take a quart of good boiling peas, which put into a pot with a gallon of soft water whilst cold; add thereto a little beef or mutton, a little hung beef or bacon, and two or three large onions; boil all together while your soup is thick; salt it to your taste, and thicken it with a little wheat flour; strain it thro' a cullender, boil a little celery, cut it in small pieces, with a little crisp bread, and crisp a little spinage as you would do parsley, then put it in a dish, and serve it up. Garnish your dish with raspings of bread.

7. *To make Peas-Soup in Lent.*

Take a quart of peas, put them into a pot with a gallon of water. two or three large onions, half a dozen anchovies, a little whole pepper and salt : boil all together whilst your soup is thick ; strain it into a stew-pan through a cullender, and put six ounces of butter (worked in flour) into the soup to thicken it ; also put in a little boiled celery, stewed spinage, crisp bread, and a little dried mint powdered ; so serve it up.

8. *Craw-Fish Soup.*

Take a knuckle of veal, and part of a neck of mutton to make white gravy, putting in an onion, a little whole pepper and salt to your taste ; then take twenty craw-fish, boil and beat them in a marble mortar, adding thereto a little of the gravy ; strain them and put them into the gravy ; also two or three pieces of white bread to thicken the soup ; boil twelve or fourteen of the smallest craw-fish, and put them whole into the dish, with a few toasts, or French rolls, which you please ; so serve it up.

You may make lobster soup the same way, only add into the soup the seeds of the lobster.

9. *To make Scotch Soup.*

Take an houghill of beef, cut it in pieces, with part of the neck of mutton, and a pound of French barley ; put them all into your pot, with six quarts of water ; let it boil till the barley be soft, then put in a fowl ; as soon as it is enough, put in a handful of red beet leaves or brocoli, a handful of the blades of onions, a handful of spinage, washed and shred very small ; only let them have a little boil, else it

will spoil the greenness. Serve it up with the fowl in a dish, garnished with raspings of bread.

10. *To make Soup without Water.*

Take a small leg of mutton, cut it in slices, season it with a little pepper and salt; cut three middling turnips in round pieces, and three small carrots scraped and cut in pieces, a handful of spinage, a little parsley, a bunch of sweet herbs, and two or three cabbage lettuces; cut the herbs pretty small, lay a row of meat and a row of herbs; put the turnips and carrots at the bottom of the pot with an onion, lay at the top half a pound of sweet butter, and close up the pot with coarse paste; then put the pot into boiling water, and let it boil for four hours; or in a slow oven, and let it stand all night; when it is enough drain the gravy from the meat, skim off the fat, then put it into your dish with some toasts of bread, and a little stewed spinage; so serve it up.

11. *To stew a Brisket of Beef.*

Take the thin part of a brisket of beef, score the skin at the top; cross and take off the under skin, then take out the bones, season it highly with mace, a little salt, and a little whole pepper, rub it on both sides, let it lay all night, make broth of the bones, skim the fat clean off, put in as much water as will cover it well, let it stew over a slow fire four or five hours, with a bunch of sweet herbs and an onion cut in quarters; turn the beef over every hour, and when you find it tender take it out of the broth and drain it very well, having made a little good strong gravy.

A ragout with sweet-breads cut in pieces, pallets tenderly boiled and cut in long pieces; take truffles, morels and mushrooms, if you have any, with a little claret, and throw in your beef, let it stew a quarter of an hour in the ragout, turning it over sometimes, then take out your beef, and thicken your ragout with a lump of butter and a little flour.—Garnish your dish with horse-radish and pickles, lay the ragout round your beef, and a little upon the top; so serve it up.

12. *To stew a Rump of Beef.*

Take a fat rump of young beef and cut off the fag end, lard the low part with fat bacon, and stuff the other part with shred parsley; put it into your pan with two or three quarts of water, a quart of claret, two or three anchovies, an onion, two or three blades of mace, a little whole pepper, and a bunch of sweet herbs; stew it over a slow fire five or six hours, turning it several times in the stewing, and keep it close covered; when your beef is enough take from it the gravy, thicken part of it with a lump of butter and flour, and put it upon the dish with the beef. Garnish the dish with horse-radish and red beet root. There must be no salt upon the beef, only salt the gravy to your taste.

You may stew part of a brisket, or an ox-cheek, the same way.

13. *To make Olives of Beef.*

Take some slices of a rump (or any other tender piece) of beef, and beat them with a paste-pin, season them with nutmeg, pepper and salt, and rub them over with the yolk of an egg; make a little

forced-meat of veal, beef-suet, a few bread crumbs, sweet herbs, a little shred mace, pepper, salt, and two eggs, mixed all together; take two or three slices of the beef, according as they are in bigness, and a lump of forced-meat the size of an egg; lay your beef round it, and roll it in part of a kell of veal, put it into an earthen dish, with a little water, a glass of claret, and a little onion shred small; lay upon them a little butter, and bake them in an oven about an hour; when they come out take off the fat, and thicken the gravy with a little butter and flour; six of them are enough for a side dish. Garnish the dish with horse-radish and pickles.

You may make olives of veal the same way.

14. *To fry Beef Steaks.*

Take your beef-steaks and beat them with the back of a knife, fry them in butter over a quick fire, that they may be brown before they be too much done; when they are enough put them into an earthen pot whilst you have fried them all; pour out the fat, and put them into your pan with a little gravy, an onion shred very small, a spoonful of catchup, and a little salt; thicken it with a little butter and flour, the thickness of cream. Garnish your dish with pickles.

Beef-steaks are proper for a side dish.

15. *Beef-Steaks another way.*

Take your beef-steaks and beat them with the back of a knife, strew them over with a little pepper and salt, lay them on a gridiron over a clear fire, turning them whilst enough; set your dish over a chafing-dish of coals, with a little brown gravy; chop an onion

or shalot as small as pulp, and put it amongst the gravy ; (if your steaks be not over much done, gravy will come therefrom) put it on a dish and shake it all together. Garnish your dish with shalots and pickles.

16. *A Shoulder of Mutton forced.*

Take a pint of oysters and chop them, put in a few bread crumbs, a little pepper, shred mace, and an onion, mix them all together, and stuff your mutton on both sides, then roast it at a slow fire, and baste it with nothing but butter ; put into the dripping-pan a little water, two or three spoonfuls of the pickle of oysters, a glass of claret, an onion shred small, and an anchovy ; if your liquor waste before your mutton is enough, put in a little more water ; when the meat is enough, take up the gravy, skim off the fat, and thicken it with flour and butter ; then serve it up. Garnish your dish with horse-radish and pickles.

17. *To stew a Fillet of Mutton.*

Take a fillet of mutton, stuff it the same as for a shoulder, half roast it, and put it into a stew-pan with a little gravy, a jill of claret, an anchovy, and a shred onion ; you may put in a little horse-radish and some mushrooms ; stew it over a slow fire while the mutton is enough ; take the gravy, skim off the fat, and thicken it with flour and butter ; lay force-meat balls round the mutton. Garnish your dish with horse-radish and mushrooms.

It is proper either for a side dish or bottom dish ; if you have it for a bottom dish, cut your mutton into two fillets.

18. *To Collar a Breast of Mutton.*

Take a breast of mutton, bone it, and season it with nutmeg, pepper and salt, rub it over with the yolk of an egg; make a little forced-meat of veal or mutton, chop it with a little beef-suet, a few bread-crumbs, sweet herbs, an onion, pepper and salt, a little nutmeg, two eggs, and a spoonful or two of cream; mix all together, and lay it over the mutton, roll it up and bind it about with coarse incle, put it into an earthen dish with a little water, dredge it over with flour, and lay upon it a little water; it will require two hours to bake it. When it is enough, take up the gravy, skim off the fat, put in an anchovy and a spoonful of catchup, thicken it with flour and butter; take the incle from the mutton and cut it into three or four rolls; pour the sauce upon the dish, and lay about it forced-meat balls. Garnish your dish with pickles.

It is either proper for a side or bottom dish.

19. *To Collar a Breast of Mutton another Way.*

Take a breast of mutton, bone it, and season it with nutmeg, pepper and salt; roll it up tight with coarse incle, and roast it upon a spit; when it is enough lay it whole upon the dish. Then take four or six cucumbers, pare them and cut them in slices, not very thin; likewise cut three or four in quarters length way, stew them in a little brown gravy and a little white pepper; when they are enough, thicken them with flour and butter the thickness of cream; so serve it up. Garnish your dish with horse-radish.

20. *To Carbonade a Breast of Mutton.*

Take a breast of mutton, half boil it, nick it across, season it with pepper and salt; then broil it before the fire whilst it be enough, strinkling it over with bread crumbs; let the sauce be a little gravy and butter, and a few shred capers: put it upon the dish with the mutton. Garnish it with horse-radish and pickles.

This is proper for a side dish at noon, or a bottom dish at night.

21. *A Chine of Mutton roasted with stewed Celery.*

Take a loin of mutton, cut off the thin part and both ends, take off the skin, and score it in the roasting as you would do pork; then take a little celery, boil it, and cut it in pieces about an inch long, put to it a little good gravy, whole pepper and salt, two or three spoonfuls of cream, and a lump of butter, so thicken it up, and pour it upon your dish with your mutton. This is proper for a side dish.

22. *Mutton Chops.*

Take a leg of mutton half roasted, when it is cold cut it in thin pieces as you would do any other meat for hashing, put it into a stew-pan with a little water or small gravy, two or three spoonfuls of claret, two or three shalots shred, or onions, and two or three spoonfuls of oyster pickle; thicken it with a little flour, and so serve it up. Garnish your dish with horse-radish and pickles.

You may do a shoulder of mutton the same way, only boil the blade bone, and lay it in the middle.

23. *A forced Leg of Mutton.*

Take a leg of mutton, loose the skin from the meat, be careful you do not cut the skin as you loosen it; then cut the meat from the bone, and let the bone and skin hang together, chop the meat small, with a little beef-suet, as you would do sausages; season it with nutmeg, pepper and salt, a few bread crumbs, two or three eggs, a little dried sage, shred parsley, and lemon-peel; then fill up the skin with forced-meat, and lay it upon an earthen dish: lay upon the meat a little flour and butter, and a little water in the dish: it will take an hour and a half baking; when you dish it up lay about it either mutton or veal collops, with brown gravy sauce. Garnish your dish with horse-radish and lemon. You may make a forced leg of lamb the same way.

24. *To make French Cutlets of Mutton.*

Take a neck of mutton, cut it in joints, cut off the ends of the long bones, then scrape the meat clean off the bones about an inch, take a little of the inside of the meat of the cutlets, and make it into forced-meat; season it with nutmeg, pepper and salt; then lay it upon your cutlets, rub over them the yolk of an egg, to make it stick; chop a few sweet herbs, and put to them a few bread crumbs, a little pepper and salt, and strew it over the cutlets, wrap and them in double writing-paper; either broil them before the fire or in an oven, half an hour will do them; when you dish them up, take off the out-paper, and set in the midst of the dish a little brown gravy in a china basin; you may broil them without paper, if you please.

25. *To fry Mutton Steaks.*

Take a loin of mutton, cut off the thin part, then cut the rest into steaks, and flat them with a bill, season them with a little pepper and salt, fry them in butter over a quick fire; as you fry them put them into a stew-pan or earthen pot, whilst you have fried them all; then pour the fat out of the pan, put in a little gravy, and the gravy that comes from the steaks, with a spoonful of claret, an anchovy, and an onion or a shalot shred; shake up the steaks in the gravy, and thicken it with a little flour; so serve them up. Garnish your dish with horse-radish and shalots.

26. *To make artificial Venison of Mutton.*

Take a large shoulder of mutton, or a middling fore quarter, bone it, lay it on an earthen dish, put upon it a pint of claret, and let it lie all night; when you put it into your pasty-pan or dish, pour on the claret that it lay in, with a little water and butter; before you put it into your pasty-pan, season it with pepper and salt; when you make the pasty lie no paste in the bottom of the dish.

27. *How to brown Ragout a Breast of Veal.*

Take a breast of veal, cut off both the ends, and half roast it; then put it into a stew-pan, with a quart of brown gravy, a spoonful of mushroom-powder, a blade or two of mace and lemon-peel; so let it stew over a slow fire while your veal is enough; then put in two or three shred mushrooms or oysters, two or three spoonfuls of white-wine; thicken up your sauce with flour and butter; you may lay round your

veal some stewed morels and truffles ; if you have none, some pallets stewed in gravy, with artichoke bottoms cut in quarters, dipped in eggs and fried, and some forced-meat balls ; you may fry the sweetbread cut in pieces, and lay over the veal, or fried oysters ; when you fry your oysters you must dip them in egg and flour mixed. Garnish your dish with lemon and pickles.

28. *A Herrico of a Breast of Veal, French Way.*

Take a breast of veal, half roast it, then put it into a stew-pan, with three pints of brown gravy ; season your veal with nutmeg, pepper and salt ; when your veal is stewed enough, you may put in a pint of green peas boiled. Take six middling cucumbers, pare and cut them in quarters long way, also two cabbage lettuces, and stew them in brown gravy ; so lay them round your veal when you dish it up, with a few forced-meat balls and some slices of bacon. Garnish your dish with pickles, mushrooms, oysters, and lemon.

29. *To roll a Breast of Veal.*

Take a breast of veal, and bone it, season it with nutmeg, pepper and salt, rub it over with the yolk of an egg, then strew it over with sweet herbs shred small, and some slices of bacon cut thin to lie upon it, roll it up very tight, bind it with coarse incle, put it into an earthen dish with a little water, and lay upon it some lumps of butter ; strew a little seasoning on the outside of your veal, it will take two hours baking ; when it is baked take off the incle and cut it in four rolls, lay it upon the dish with a good brown gravy sauce ; lay about your veal the sweet-

bread fried, some forced-meat balls, a little crisp bacon, and a few fried oysters, if you have any; so serve it up. Garnish your dish with pickles and lemon.

30. *A stewed Breast of Veal.*

Take the fattest and whitest breast of veal you can get, cut off both ends and boil them for a little gravy; take the veal and raise up the thin part, make a forced-meat of the sweetbread boiled, a few bread crumbs, a little beef-suet, two eggs, pepper and salt, a spoonful or two of cream, and a little nutmeg, mixed all together; so stuff the veal, skewer the skin close down, dredge it over with flour, tie it up in a cloth, and boil it in milk and water about an hour. For the sauce take a little gravy, about a jill of oysters, a few mushrooms shred, a little lemon-peel shred fine, and a little juice of lemon; so thicken it up with flour and butter; when you dish it up pour the same over it; lay over it a sweetbread or two cut in slices and fried, and fried oysters. Garnish your dish with lemon, pickles and mushrooms.

This is proper for a top dish either at noon or night.

31. *To stew a Fillet of Veal.*

Take the leg of the best white veal, cut off the dug and the knuckle, cut the rest into two fillets, and take the fat part and cut it in pieces the thickness of your finger: you must stuff the veal with the fat; make the hole with a penknife, draw it through and skewer it round, season it with pepper, salt, nutmeg, and shred parsley; then put it into your stew-pan, with half a pound of butter, (without water) and set

it on your stove; let it boil very slow, and cover it close up, turning it very often; it will take about two hours in stewing; when it is enough pour the gravy from it, take off the fat, put into the gravy a pint of oysters and a few capers, a little lemon-peel, a spoonful or two of white wine, and a little juice of lemon; thicken it with butter and flour, the thickness of cream; lay round it forced-meat balls and oysters fried, and so serve it up. Garnish your dish with a few capers and sliced lemon.

32. *To make Scotch Collops.*

Take a leg of veal, take off the thick part, cut it in thin slices for collops, beat them with a paste-pin till they are very thin; season them with mace, pepper and salt, fry them over a quick fire, not over brown; when they are fried put them into a stew-pan with a little gravy, two or three spoonfuls of white wine, two spoonfuls of oyster pickle, if you have it, and a little lemon-peel; then shake them over a stove in a stew-pan, but do not let them boil over much, it only hardens your collops; take the fat part of your veal, stuff it with forced-meat, and boil it; when it is boiled lay it in the middle of your dish with the collops; lay about your collops slices of crisp bacon, and forced-meat balls. Garnish your dish with slices of lemon and oysters, or mushrooms.

33. *Veal Cutlets.*

Take a neck of veal, cut it in joints, and flatten them with a bill; cut off the ends of the bones, and lard the thick part of the cutlets with four or five bits of bacon; season it with nutmeg, pepper and salt; strew over them a few bread crumbs, and sweet herbs

shred fine ; first dip the cutlets in egg, to make the crumbs stick, then broil them before the fire, put to them a little brown gravy sauce ; so serve it up. Garnish your dish with lemon.

34. *Veal Cutlets another way.*

Take a neck of veal, cut it in joints, and flat them as before, and cut off the ends of the long bones ; season them with a little pepper, salt, and nutmeg ; broil them on a gridiron, over a slow fire ; when they are enough, serve them up with brown gravy sauce and forced-meat balls.

35. *Veal Cutlets another way.*

Take a neck of veal and cut it in slices, flatten them as before, and cut off the ends of the long bones ; season the cutlets with pepper and salt, and dredge over them some flour ; fry them in butter over a quick fire ; when they are enough put from them the fat they were fried in, and put to them a little small gravy, a spoonful of catchup, a spoonful of white wine or juice of lemon, and grate in some nutmeg ; thicken them with flour and butter, so serve them up.

Garnish your dish as before.

36. *To Collar a Calf's-Head to eat hot.*

Take a large fat head, and lay it in water to take out the blood ; boil it whilst the bones will come out ; season it with nutmeg, pepper and salt ; then wrap it up round with a large lump of forced-meat made of veal ; after which wrap it up tight in a veal kell before it is cold, and take great care that you don't let the head break in two pieces ; then bind it up with coarse incle, lay it upon an earthen dish, dredge it

over with flour, and lay over it a little butter, with a little water in the dish; an hour and a half will bake it; when it is enough take off the incle, cut it in two length ways, laying the skin side uppermost; when you lay it upon your dish you must lay round it stewed pallets and artichoke bottoms fried with forced-meat balls; put to it brown gravy sauce, you may brown your sauce with a few truffles or morels, and lay them about your veal.

Garnish your dish with lemon and pickle.

37. To Collar a Calf's-Head to eat cold.

You must get a calf's-head with the skin on, split it and lay it in water, take out the tongue and eyes, cut off the groin ends, then tie it up in a cloth and boil it whilst the bones come out; when it is enough lay it on a table with the skin side uppermost, and pour upon it a little cold water; then take off the hair and cut off the ears; mind you do not break the head in two, turn it over and take out the bones; salt it very well and wrap it round in a cloth very tight, pin it with pins, and tie it at both ends, so bind it up with broad incle, then hang it up by one end, and when it is cold take it out; you must make for it brown pickle, and it will keep half a year; when you cut it, cut it at the neck.

It is proper for a side or middle dish, either for noon or night.

38. To make a Calf's-Head Hash.

Take a calf's-head and boil it, when it is cold take one half of the head and cut off the meat in thin slices, put it into a stew-pan with a little brown gravy, put

to it a spoonful or two of walnut pickle, a spoonfull of catchup, a little claret, a little shred mace, a few capers shred, or a little mango; boil it over a stove, and thicken it with butter and flour; take the other part of the head, cut off the bone ends and score it with a knife, season it with a little pepper and salt, rub it over with the yolk of an egg, and strew over a few bread crumbs and a little parsley; then set it before the fire to broil whilst it is brown; and when you dish up the other part lay this in the midst; lay about your hash, brain-cakes, forced-meat balls, and crisp bacon.

To make Brain-Cakes.—Take a handful of bread crumbs, a little shred lemon-peel, pepper, salt, nutmeg, sweet marjoram, parsley shred fine, and the yolks of three eggs; take the brains and skin them, boil and chop them small, so mix them all together; take a little butter in your pan when you fry them, and drop them in as you do fritters, and if they run in your pan, put in a handful more of bread crumbs.

39. *To Hash a Calf's Head White.*

Take a calf's head and boil it as much as you would do for eating, when it is cold cut it in thin slices, and put it into a stew-pan with a white gravy; then put to it a little shred mace, salt, a pint of oysters, a few shred mushrooms, lemon-peel, three spoonfuls of white wine, and some juice of lemon, shake all together, and boil it over the stove, thicken it up with a little flour and butter; when you put it on your dish, you must put a boiled fowl in the midst, and a few slices of crisp bacon.

Garnish your dish with pickles and lemon.

40. *A Ragout of a Calf's Head.*

Take two calves' heads and boil them as you do for eating, when they are cold cut off all the lantern part from the flesh, in pieces above an inch long, and about the breadth of your little finger; put it into your stew-pan with a little white gravy; twenty oysters, cut in two or three pieces, a few shred mushrooms, and a little juice of lemon; season it with shred mace and salt, let them all boil together over a stove; take two or three spoonfuls of cream, the yolks of two or three eggs, and a little shred parsley, then put it into a stew-pan; after you have put the cream in you may shake it all the while; if you let it boil it will curdle; so serve it up.

Garnish your dish with sippets, lemon, and a few pickled mushrooms.

41. *To roast a Calf's Head to eat like Pig.*

Take a calf's head, wash it well, lay it in an earthen dish, and cut out the tongue, lay it loose under the head in the dish with the brains, and a little sage and parsley; rub the head over with the yolk of an egg, then strew over them a few bread crumbs and shred parsley, lay all over it lumps of butter and a little salt, then set it in the oven; it will take about an hour and a half baking; when it is enough take the brains, sage and parsley, and chop them together, put to them the gravy that is in the dish, a little butter, and a spoonful of vinegar, so boil it up and put it in cups, and set them round the head upon the dish, take the tongue and blanch it, cut it in two, and lay it on each side of the head, and some slices of crisp bacon over the head; so serve it up.

42. *Sauce for a Neck of Veal.*

Fry your veal, and when fried put in a little water, an anchovy, a few sweet herbs, a little onion, nutmeg, a little lemon-peel shred small, and a little white wine or ale, then shake it up with a little butter and flour and some cockles and capers.

43. *To boil a Leg of Lamb, with the Loin fried about it.*

When your lamb is boiled lay it in the dish, and pour upon it a little parsley, butter, and green gooseberries coddled, then lay your fried lamb round it; take some small asparagus and cut it small like peas, and boil it green; when it is boiled drain it in a cullender and lay it round your lamb in spoonfuls.

Garnish your dish with gooseberries, and heads of asparagus in lumps.

This is proper for a bottom dish.

44. *A Leg of Lamb boiled with Chickens round it.*

When your lamb is boiled pour over it parsley and butter, with coddled gooseberries, so lay the chickens round your lamb, and pour over the chickens a little white fricassée sauce. Garnish your dish with fippets and lemon.

This is proper for a top dish.

45. *A Fricassee of Lamb white.*

Take a leg of lamb, half roast it, when it is cold cut it in slices, put it into a stew-pan with a little white gravy, a shallot shred fine, a little nutmeg, salt, and a few shred capers; let it boil over the stove

whilst the lamb is enough; to thicken your sauce, take three spoonfuls of cream, the yolks of two eggs, a little shred parsley, and beat them well together, then put it into your stew-pan and shake it whilst it is thick, but don't let it boil; if this do not make it thick, put in a little flour and butter, so serve it up. Garnish your dish with mushrooms, oysters and lemons.

46. *A brown Fricassee of Lamb.*

Take a leg of lamb, cut it in thin slices and season it with pepper and salt, then fry it brown with butter, when it is fried put it into your stew-pan, with a little brown gravy, an anchovy, a spoonful or two of white wine or claret, grate in a little nutmeg, and set it over the stove, thicken your sauce with flour and butter. Garnish your dish with mushrooms, oysters and lemon.

47. *To make Pig eat like Lamb in Winter.*

Take a pig about a month old and dress it, lay it down to the fire, when the skin begins to harden you must take it off by pieces, and when you have taken all the skin off, draw it, and when it is cold cut it in quarters, and lard it with parsley then roast it for use.

48. *How to stew a Hare.*

Take a young hare, wash and wipe it well, cut the legs into two or three pieces, and all the other parts the same bigness, beat them all flat with a paste-pin, season it with nutmeg and salt, then flour it over, and fry it in butter over a quick fire; when you have fried it put it into a stew-pan, with about a pint of gravy, two or three spoonfuls of claret and

a small anchovy, so shake it up with butter and flour, you must not let it boil in the stew-pan, for it will make it cut hard, then serve it up. Garnish your dish with crisp parsley.

49. *How to Jug a Hare.*

Take a young hare, cut her in pieces as you did for stewing, and beat it well, season it with the same seasoning you did before, put it into a pitcher or any other close pot, with half a pound of butter, set it in a pot of boiling water, stop up the pitcher close with a cloth, and lay upon it some weight for fear it should fall on one side; it will take about two hours in stewing; mind your pot be full of water, and keep it boiling all the time; when it is enough take the gravy from it, clear off the fat, and put her into your gravy in a stew-pan with a spoonful or two of white wine, a little juice of lemon, shred lemon-peel and mace; you must thicken it up as you would a white fricassée. Garnish your dish with sippets and lemon.

50. *To roast a Hare with a pudding in the belly.*

When you have washed the hare, nick the legs in the joints, and skewer them on both sides, which will keep her from drying in the roasting; when you have skewered her, put the pudding into her belly, baste her with nothing but butter; put a little water in the dripping-pan; you must not baste it with the water at all. When your hare is enough, take the gravy out of the dripping-pan, and thicken it up with a little flour and butter for the sauce.

To make a Pudding for the Hare.

Take the liver, a little beef suet, sweet-marjoram and parsley shred small, with bread crumbs and two eggs; season it with nutmeg, pepper and salt to your taste, mix all together, and if it be too stiff put in a spoonful or two of cream. You must not boil the liver.

51. A brown Fricassee of Rabbits.

Take a rabbit, cut the legs in three pieces each, and the remainder of the rabbit the same bigness, beat them thin and fry them in butter over a quick fire, when they are fried put them into a stew-pan with a little gravy, a spoonful of catchup, and a little nutmeg: then shake it up with a little flour and butter. Garnish your dish with crisp parsley.

52. A white Fricassee of Rabbits.

Take a couple of young rabbits and half roast them; when they are cold take off the skin, and cut the rabbits in small pieces (only take the white part) when you have cut it in pieces, put it into a stew-pan with white gravy, a small anchovy, a little onion, shred mace, and lemon-peel, set it over a stove, and let it have one boil, then take a little cream, the yolks of two eggs, a lump of butter, a little juice of lemon, and shred parsley; put them all together into a stew-pan, and shake them over the fire whilst they be as white as cream; you must not let it boil, if you do it will curdle. Garnish your dish with shred lemon and pickles.

53. How to make pulled Rabbits.

Take two young rabbits, boil them very tender,

and take off all the white meat, and pull off the skin, then pull it all in shives, and put it into your stew-pan with a little white gravy, a spoonful of white wine, a little nutmeg and salt to your taste ; thicken it up as you would a white fricassée, but put in no parsley ; when you serve it up lay the heads in the middle. Garnish your dish with shred lemon and pickles.

54. *To dress Rabbits to look like Moor-Game.*

Take a young rabbit, when it is cased cut off the wings and the head ; leave the neck of your rabbit as long as you can ; when you case it you must leave on the feet, pull off the skin, leave on the claws, so double your rabbit and skewer it like a fowl ; put a skewer at the bottom through the legs and neck, and tie it with a string, it will prevent its flying open ; when you dish it up make the same sauce as you would do for partridges. Three are enough for one dish.

55. *To make white Scotch Collops.*

Take about four pounds of a fillet of veal, cut it in small pieces as thin as you can, then take a stew-pan, butter it well over, and shake a little flour over it, then lay your meat in piece by piece, while all your pan be covered ; take two or three blades of mace, and a little nutmeg, set your stew-pan over the fire, toss it up together till all your meat be white, then take half a pint of strong veal broth, which must be ready made, a quarter of a pint of cream, and the yolks of two eggs, mix all these together, put it to your meat, keeping it tossing all the time, till they just

boil up, then they are enough ; the last thing you do squeeze in a little lemon. You may put in oysters, mushrooms, or what you will to make it rich.

56. To boil Ducks with Onion Sauce.

Take two fat ducks, season them with a little pepper and salt, and skewer them up at both ends, and boil them whilst they are tender ; take four or five large onions and boil them in milk and water, change the water two or three times in the boiling, when they are enough chop them very small, and rub them through a hair-sieve with the back of a spoon, till you have rubbed them quite through, then melt a little butter, put in your onions and a little salt, and pour it upon your ducks. Garnish your dish with onions and fippets.

57. To stew Ducks either wild or tame.

Take two ducks and half roast them, cut them up as you would do for eating, then put them into a stew-pan with a little brown gravy, a glass of claret, two anchovies, a small onion shred very fine, and a little salt ; thicken it up with flour and butter, so serve it up. Garnish your dish with a little raw onion and fippets.

58. To make a white Fricassee of Chickens.

Take two or three chickens, half roast them, cut them up as you would do for eating, and skin them ; put them into a stew-pan with a little white gravy, juice of lemon, two anchovies, shred mace and nutmeg, then boil it ; take the yolks of three eggs, a little sweet cream and shred parsley, put them into your stew-pan with a lump of butter and a little salt ;

shake them all the while they are over the stove, and be sure you do not let them boil lest they should curdle. Garnish your dish with fippets and lemon.

59. *How to make a brown Fricassee of Chickens.*

Take two or more chickens, as you would have your dish in bigness, cut them up as you do for eating, and flat them a little with a paste-pin; fry them a light brown, and put them into your stew-pan with a little gravy, a spoonful or two of white wine, a little nutmeg and salt; thicken it up with flour and butter. Garnish your dish with fippets and crisp parsley.

60. *Chicken Surprise.*

Take half a pound of rice, set it over a fire in soft water, when it is half boiled put in two or three small chickens trussed, with two or three blades of mace, and a little salt; take a piece of bacon about three inches square, and boil it in water whilst almost enough, then take it out, pare off the outsides, and put it into the chickens and rice to boil a little together; (you must not let the broth be over thick with rice) then take up your chickens, lay them on a dish, pour over them the rice, cut your bacon in thin slices to lay round your chickens, and upon the breast of each a slice. This is proper for a side dish.

61. *To boil Chickens.*

Take four or five small chickens, as you would have your dish in bigness; if they be small ones you may scald them, it will make them whiter; draw them; and take out the breast bone before you

scald them ; when you have dressed them, put them into milk and water, wash them, truss them, and cut off the heads and necks ; if you dress them the night before you use them, dip a cloth in milk and wrap them in it, which will make them white ; you must boil them in milk and water, with a little salt ; half an hour or less will boil them.

To make Sauce for the Chickens.

Take the necks, gizzards and livers, boil them in water, when they are enough strain off the gravy, and put to it a spoonful of oyster-pickle ; take the livers, break them small, mix a little gravy, and rub them through a hair-sieve with the back of a spoon, then put to it a spoonful of cream, a little lemon and lemon-peel grated ; thicken it up with butter and flour. Let your sauce be no thicker than cream, which pour upon your chickens. Garnish your dish with fippets, mushrooms, and slices of lemon.

They are proper for a side dish or a top dish, either at noon or night.

62. How to boil a Turkey.

When your turkey is dressed and drawn, truss her, cut off her feet, take down the breast bone with a knife, and sew up the skin again ; stuff the breast with a white stuffing.

How to make the stuffing.—Take the sweetbread of veal, boil it, shred it fine, with a little beef-suet, a handful of bread crumbs, a little lemon-peel, a part of the liver, a spoonful or two of cream, with nutmeg, pepper, salt, and two eggs ; mix all together and stuff your turkey with part of the stuffing, (the rest you may either boil or fry to lay round it) dredge it

with a little flour, tie it up in a cloth, and boil it in milk and water. If it be a young turkey, an hour will boil it.

How to make Sauce for the Turkey.—Take a little small white gravy, a pint of oysters, two or three spoonfuls of cream, a little juice of lemon, and salt to your taste, thicken it up with flour and butter, then pour it over your turkey and serve it up; lay round your turkey fried oysters and the forced-meat. Garnish your dish with oysters, mushrooms, and slices of lemon.

63. *How to make another Sauce for a Turkey.*

Take a little strong white gravy, with some of the whitest celery you can get, cut it about an inch long, boil it whilst it be tender, and put it into the gravy, with two anchovies, a little lemon-peel shred, two or three spoonfuls of cream, a little shred mace, and a spoonful of white wine; thicken it up with flour and butter; if you dislike the celery you may put in the liver as you did for chickens.

64. *How to roast a Turkey.*

Take a turkey, dress and truss it, then take down the breast bone.

To make stuffing for the breast.—Take beef-suet, the liver shred fine and bread crumbs, a little lemon-peel, nutmeg, pepper and salt to your taste, a little shred parsley, a spoonful or two of cream, and two eggs, put her on a spit and roast her before a slow fire; you may lard your turkey with fat bacon; if the turkey be young, an hour and a quarter will roast it. For

the sauce, take a little white gravy, an onion, a few bread-crumbs, and a little whole pepper, let them boil well together, put to them a little flour and a lump of butter, which pour upon the turkey; you may lay round your turkey forcedmeat balls.

Garnish your dish with slices of lemon.

65. *To make a rich Turkey Pie.*

Take a young turkey, and bone it, only leave in the thigh bones and short pinions; take a large fowl and bone it, a little shred mace, nutmeg, pepper and salt, and season the turkey and fowl in the inside; lay the fowl in the inside of the low part of the turkey, and stuff the breast with a little white stuffing (the same white stuffing as you made for the boiled turkey) take a deep dish, lay a paste over it, and lay no paste in the bottom; lay in the turkey, and lay round it a few forcedmeat balls, put in half a pound of butter, and a jill of water, then close up the pie, an hour and a half will bake it; when it comes from the oven take off the lid, put in a pint of stewed oysters, and the yolks of six or eight eggs, lay them at equal distances round the turkey; you must not stew your oysters in gravy, but in water, and pour them upon your turkey's breast; lay round six or eight artichoke bottoms fried, so serve it up without the lid; you must take the fat out of the pie before you put in the oysters.

66. *To make a Turkey A-la-daube.*

Take a large turkey and truss it; take down the breast bone and stuff it in the breast with some stuffing, as you did the roast turkey; lard it with bacon, then rub the skin of the turkey with the yolk of an

egg, and strew over it a little nutmeg, pepper, salt, and a few bread-crumbs, then put it into a copper dish and send it to the oven; when you dish it up make for the turkey brown gravy sauce, shred into your sauce a few oysters and mushrooms; lay round artichoke-bottoms fried, stewed pallets, forcedmeat balls, and a little crisp bacon. Garnish your dish with pickled mushrooms, and slices of lemon.

This is a proper dish for a remove.

67. *Potted Turkey.*

Take a turkey, bone it as you did for the pie, and season it very well in the inside and outside with mace, nutmeg, pepper and salt, then put it into a pot that you design to keep it in, put over it a pound of butter, when it is baked draw from it the gravy and take off the fat, then squeeze it down very tight in the pot, and to keep it down lay upon it a weight; when it is cold take part of the butter that came from it, and clarify a little more with it to cover your turkey, and keep it in a cool place for use; you may put a fowl in the belly if you please.

Ducks or geese are potted the same way.

68. *How to jug Pigeons.*

Take six or eight pigeons and truss them, season them with nutmeg, pepper and salt.

To make a stuffing.—Take the livers and shred them with beef-suet, bread-crumbs, parsley, sweet-marjoram, and two eggs, mix all together, then stuff your pigeons, sewing them up at both ends, and put them into your jug with the breast downwards, with half a pound of butter; stop up the jug close with a cloth so that no steam can get out, then set them in

a pot of water to boil; they will take about two hours stewing; mind you keep your pot full of water, and boiling all the time; when they are enough, clear from them the gravy, and take the fat clean off; put to your gravy a spoonful of cream, a little lemon-peel, an anchovy shred, a few mushrooms, and a little white wine, thicken it with a little flour and butter, then dish up your pigeons, and pour over them the sauce. Garnish the dish with mushrooms and slices of lemon.

This is proper for a side dish.

69. *Mirranaded Pigeons.*

Take six pigeons, and truss them as you would do for baking, break the breast bones, season and stuff them as you did for jugging, put them into a little deep dish and lay over them half a pound of butter; put into your dish a little water. Take half a pound of rice, cree it soft as you would do for eating, and pour it upon the back of a sieve, let it stand while it is cold, then take a spoon and flat it like paste on your hand, and lay on the breast of every pigeon a cake; lay round your dish some puff-paste not over thin, and send them to the oven; about half an hour will bake them.

This is proper at noon for a side dish.

70. *To stew Pigeons.*

Take your pigeons, season and stuff them, flat the breast bones, and truss them up as you would do for baking, dredge them over with a little flour, and fry them in butter, turning them round till all sides be brown, then put them into a stew-pan with as much brown gravy as will cover them, and let them stew

while your pigeons be enough ; then take part of the gravy, an anchovy shred, a little catchup, a small onion, or a shalot, and a little juice of lemon for sauce, pour it over your pigeons, and lay round them forced-meat balls and crisp bacon. Garnish your dish with crisp parsley and lemon.

71. *To broil Pigeons whole.*

Take your pigeons, season and stuff them with the same stuffing you did jugged pigeons, broil them either before the fire or in an oven ; when they are enough, take the gravy from them, and take off the fat, then put to the gravy two or three spoonfuls of water, a little boiled parsley shred, and thicken your sauce. Garnish your dish with crisp parsley.

72. *Boiled Pigeons with fricassee sauce.*

Take your pigeons, and when you have drawn and trussed them up, break the breast bones, and lay them in milk and water to make them white, tie them in a cloth and boil them in milk and water ; when you dish them up put to them white fricassee sauce, only adding a few shred mushrooms. Garnish with crisp parsley and sippets.

73. *To pot Pigeons.*

Take your pigeons and skewer them with their feet cross over the breast, to stand up ; season them with pepper and salt and roast them ; so put them into your pot, setting the feet up ; when they are cold cover them up with clarified butter.

74. *To stew Pallets.*

Take three or four large beast pallets and boil them

very tender, blanch and cut them in long pieces the length of your finger, then in small bits the cross way; shake them up with a little good gravy and a lump of butter; season them with a little nutmeg and salt, put in a spoonful of white wine, and thicken it with the yolks of eggs as you do a white fricassée.

75. *To make a fricassée of Pig's Ears.*

Take three or four pig's ears, according as you would have your dish in bigness, clean and boil them very tender, cut them in small pieces the length of your finger, and fry them with butter till they be brown; so put them into a stew-pan with a little brown gravy, a lump of butter, a spoonful of vinegar, and a little mustard and salt, thickened with flour; take two or three pig's feet and boil them very tender, fit for eating, then cut them in two and take out the large bones, dip them in egg, and strew over them a few bread-crumbs, season them with pepper and salt; you may either fry or broil them, and lay them in the middle of your dish with the pig's ears.

They are proper for a side dish.

76. *To make a fricassée of Tripes.*

Take the whitest seam tripes you can get, and cut them in long pieces, put them into a stew-pan with a little good gravy, a few bread-crumbs, a lump of butter, a little vinegar to your taste, and a little mustard if you like it; shake it up all together with a little shred parsley. Garnish your dish with sippets.

This is proper for a side dish.

77. *To make a fricassee of Veal Sweet-breads.*

Take five or six veal sweetbreads, according as you would have your dish in bigness, and boil them in water, cut them in thin slices the length way, dip them in egg, season them with pepper and salt, fry them a light brown; then put them into a stew-pan with a little brown gravy, a spoonful of white wine or juice of lemon, which you please; thicken it up with flour and butter, and serve it up. Garnish your dish with crisp parsley.

78. *To make a white fricassee of Tripes to eat like Chickens.*

Take the whitest and the thickest seam tripe you can get, cut the white part in thin slices, put it into a stew-pan with a little white gravy, juice of lemon, and lemon-peel shred, also a spoonful of white wine; take the yolks of two or three eggs and beat them very well, put to them a little thick cream, shred parsley, and two or three chives if you have any; shake all together over the stove while it be as thick as cream, but don't let it boil for fear it curdle. Garnish your dish with sippets, sliced lemon or mushrooms, and serve it up.

79. *To make a brown fricassee of Eggs.*

Take eight or ten eggs, according to the bigness you design your dish, boil them hard, put them in water, take off the shell, fry them in butter whilst they be a deep brown, put them into a stew-pan with a little brown gravy, and a lump of butter, so thicken it up with flour; take two or three eggs, lay them in the

middle of the dish, then take the other, cut them in two, and set them with the small ends upwards round the dish; fry some fippets and lay round them. Garnish your dish with crisp parsley.

This is proper for a side dish in Lent, or any other time.

80. *To make a white fricassee of Eggs.*

Take ten or twelve eggs, boil them hard and peel them, put them in a stew-pan with a little white gravy, take the yolks of two or three eggs, beat them very well, and put to them two or three spoonfuls of cream, a spoonful of white wine, a little juice of lemon, shred parsley, and salt to your taste; shake all together over the stove till it be as thick as cream, but don't let it boil; take your eggs and lay one part whole on the dish; the rest cut in halves and quarters, and lay them round your dish; you must not cut them till you lay them on the dish. Garnish your dish with fippets, and serve it up.

81. *To stew Eggs in Gravy.*

Take a little gravy, pour it into a little pewter dish, and set it over a stove, when it is hot break in as many eggs as will cover the dish bottom, keep pouring the gravy over them with a spoon till they are white at the top, when they are enough strew over them a little salt; fry some square fippets of bread in butter, prick them with the small ends upwards, and serve them up. They are proper for a side dish at supper.

82. *How to Collar a piece of Beef to eat Cold.*

Take a flank of beef or pale bone, which you can get, bone it, and take off the inner skin; nick your beef about an inch distance, but mind you do not cut through the skin of the outside; then take two ounces of saltpetre and beat it small, and take a large handful of common salt and mix them together, first sprinkling your beef over with a little water, and lay it in an earthen dish, then throw over your salt, so let it stand four or five days, then take a pretty large quantity of all sorts of mild sweet herbs, pick and shred them very small, take some bacon and cut it in long pieces the thickness of your finger, then take your beef and lay one layer of bacon in every nick; and another of the greens; when you have done, season your beef with a little beaten mace, pepper, salt, and nutmeg; you may add a little neat's tongue and an anchovy in some of the nicks; so roll it up tight, bind it in a cloth with coarse inkle round it, put it into a large stew-pot and cover it with water; let the beef lie with the end downwards, put to it the pickle that was in the beef when it lay in salt, set it in a slow oven all the night, then take it out and bind it tight, and tie up both ends, the next day take it out of the cloth, and put it into pickle; you must take the same pickle it was baked in; take off the fat and boil the pickle, put in a handful of salt, a few bay leaves, a little whole Jamaica and black pepper, a quart of stale strong beer, a little vinegar or alegar; if you make the pickle very good, it will keep five or six months very well; if your beef be not too much baked it will cut all in diamonds.

83. *To roll a Breast of Veal to eat cold.*

Take a large breast of veal, fat and white, bone it and cut it in two, season it with mace, nutmeg, pepper and salt, on one part you may strinkle a few sweet herbs, shred fine, roll them up tight, bind them well with coarse inkle; so boil it an hour and a half; you may make the same pickle as you did for the beef, excepting the strong beer; when it is enough take it up, and bind it as you did the beef, so hang it up whilst it be cold.

84. *To pot Tongues.*

Take your tongues and salt them with saltpetre, common salt and bay salt, let them lie ten days, then take them out and boil them whilst they will blanch, cut off the lower part of the tongues, then season them with mace, pepper, nutmeg and salt, put them into a pot and send them to the oven, and the low part of your tongues that you cut off lay upon your tongues, and one pound of butter, let them bake whilst they are tender, then take them out of the pot, throw over them a little more seasoning, put them into the pot you design to keep them in, press them down very tight, lay over them a weight, and let them stand all night, then cover them with clarified butter. You must not salt your tongues as you do for hanging.

85. *How to pot Venison.*

Take your venison and cut it in thin pieces, season it with pepper and salt, put it into your pot, lay over it some butter and a little beef suet, let it stand all night in the oven; when it is baked beat it in a marble mortar or wooden bowl, put in part of the gravy,

and all the fat you take from it ; when you have beat it put it into your pot, then take the fat lap of a shoulder of mutton, take off the outskin, and roast it, when it is roasted and cold, cut it in long pieces the thickness of your finger ; when you put the venison into the pot, put it in at three times, betwixt every one lay the mutton across your pot, at an equal distance ; if you cut it the right way it will cut all in diamonds ; leave some of the venison to lay on the top, and cover it with clarified butter ; so keep it for use.

86. *To pot all sorts of Wild-Fowl.*

When the wild-fowl are dressed take a paste-pin, and beat them on the breast till they are flat ; before you roast them season them with mace, nutmeg, pepper and salt ; you must not roast them over much ; when you draw them season them on the outside, and set them on one end to drain out the gravy ; and put them into your pot ; you may put in two layers ; if you press them very flat, cover them with clarified butter when they are cold.

87. *How to pot Beef.*

Take two pounds of the slice or buttock, season it with about two ounces of saltpetre and a little common salt, let it lie two or three days, send it to the oven, and season it with a little pepper, salt and mace ; lay over your beef half a pound of butter or beef suet, and let it stand all night in the oven to stew ; take from it the gravy and the butter, and beat them (with the beef) in a bowl, then take a quarter of a pound of anchovies, bone them and beat them too with a little of the gravy ; if it be not sea-

soned enough to your taste, put to it a little more seasoning ; put it close down in a pot, and when it is cold cover it up with butter, and keep it for use.

88. *To ragout a Rump of Beef.*

Take a rump of beef, lard it with bacon and spices, betwixt the larding, stuff it with forcedmeat, made of a pound of veal, three quarters of a pound of beef-suet, a quarter of a pound of fat bacon boiled and skred well by itself, a good quantity of parsley, winter savoury, thyme, sweet marjoram, and an onion, mix all these together, season it with mace, cloves, cinnamon, salt, Jamaica and black pepper, and some grated bread, work the forcedmeat up with three whites and two yolks of eggs, then stuff it, and lay some rough suet in a stew-pan with your beef upon it, let it fry till it be brown, then put in some water, a bunch of sweet herbs, a large onion, stuffed with cloves, sliced turnips, carrots cut as large as the yolk of an egg, some whole pepper and salt, half a pint of claret, cover it close, and let it stew six or seven hours over a gentle fire, turning it very often.

89. *How to make Sauce for it.*

Take truffles, morels, sweet-breads, diced pallets boiled tender, three anchovies, and some lemon peel, put these into some brown gravy and stew them ; if you do not think it thick enough, dredge in a little flour, and just before you pour it on your beef put in a little white wine and vinegar, and serve it up hot.

90. *Sauce for Boiled Rabbits.*

Take a few onions, boil them thoroughly, shifting them in water often, mix them well together with a

little melted butter and water. Some add a little pulp of apple and mustard.

91. *To salt a Leg of Mutton to eat like Ham.*

Take a leg of mutton, an ounce of saltpetre, two ounces of bay salt, rub it in very well, take a quarter of a pound of coarse sugar, mix it with two or three handfuls of common salt, then take and salt it very well, and let it lie a week, salt it again, and let it lie another week, so hang it up, and keep it for use, after it is dry use it, the sooner the better; it won't keep so long as ham.

92. *How to salt Ham or Tongues.*

Take to a middling ham, two ounces of saltpetre, a quarter of a pound of bay salt, beat them together, and rub them on your ham very well, before you salt it on the inside, set your salt before the fire to warm; to every ham take half a pound of coarse sugar, mix it with a little of the salt, and rub it in very well, let it lie for a week or ten days; then salt it again very well, and let it lie another week or ten days then hang it to dry, not very near the fire, nor over much in the air.

Take your tongues and clean them, and cut off the root, then take two ounces of saltpetre, a quarter of a pound of bay salt well beaten, three or four tongues, according as they are in bigness, lay them on a place by themselves, for if you lay them under your bacon it flats your tongues, and spoils them; salt them very well, and let them lie as long as the hams with the skin side downwards: you may do a rump of beef the same way, only leave out the sugar.

93. *To boil a Knuckle of Veal with Rice.*

Take a knuckle of veal and a scrag of mutton, put them in a kettle with as much water as will cover them, and half a pound of rice; before you put in the rice let the kettle be skimmed very well, it will make the rice the whiter; put in a blade or two of mace, and a little salt, so let them boil all together, till the rice and meat be thoroughly enough; you must not let the broth be over thick; serve it up with the knuckle in the middle of the dish and sippets round it.

94. *To stew Ducks whole.*

Take ducks when they are drawn and clean washed, put them into a stew-pan with strong broth, claret, mace, whole pepper, an onion, an anchovy, and lemon peel; when well stewed put in a piece of butter and some grated bread to thicken it; lay round them crisp bacon and forcedmeat balls. Garnish with shalots.

95. *To pot a Hare.*

Take a hare, scald, wash, and wipe her dry, cut her in pieces, keep out all the bloody parts and skins, season it with mace, pepper and salt, put it into a pot, and lay over it a pound of beef-suet, let it stand all night in a slow oven; when it is baked take out all the bones, and chop it all together in a bowl with the fat and gravy that comes from it, put it tight down into a pot, and when cold cover it with clarified butter. If you have no dislike to bacon, you may put in two or three slices when you send it to the oven.

96. *How to make a Hare-Pie.*

Parboil the hare, take out all the bones, and beat the meat in a mortar with some fat pork or new bacon, then soak it in claret all night, the next day take it out, season it with pepper, salt and nutmeg, then lay the back bone in the middle of the pie, put the meat about it with about three quarters of a pound of butter, and bake it in puff-paste, but lay no paste in the bottom of the dish.

97. *To make Hare-Pie another way.*

Take the flesh of a hare after it is skinned and string it; take a pound of beef-suet or marrow shred small, with sweet marjoram, parsley and shalots, take the hare, cut it in pieces, season it with mace, pepper, salt and nutmeg, then bake it either in cold or hot paste, and when it is baked open it and put to it some melted butter.

98. *To make Pig Royal.*

Take a pig and roast it the same way as you did for lamb, when you draw it you must not cut it up; when it is cold you must lard it with bacon; cut not your layers too small, if you do they will melt away, cut them about an inch and a quarter long; you must put one row down the back, and one on either side, then sprinkle it over with a few bread crumbs and a little salt, and set it in the oven, an hour will bake it, but mind your oven be not too hot; you must take another pig of a less size, roast it, cut it up, and lie it on each side: the sauce you make for a roast pig will serve for both.

This is proper for a bottom dish at a grand entertainment.

99. *To roast Veal a savoury way.*

When you have stuffed your veal, strew some of the ingredients over it; when it is roasted make your sauce of what drops from the meat, put an anchovy in water, and when dissolved pour it into the dripping-pan with a large lump of butter and oysters; toss it up with flour to thicken it.

100. *To make a Ham-Pie.*

Cut the ham round, and lay it in water all night, boil it tender as you would do for eating, take off the skin, strew over it a little pepper, and bake it in a deep dish, put to it a pint of water, and half a pound of butter; you must bake it in puff-paste; but lay no paste in the bottom of the dish; when you send it to the table send it without a lid.

It is proper for a top or bottom dish either summer or winter.

101. *To make a Neat's Tongue-Pie.*

Take two or three tongues (according as you would have your pie in bigness) cut off the roots and low parts, take three ounces of saltpetre, a little bay salt, rub them very well, lay them on an earthen dish with the skin side downwards, let them lie for a week or ten days, whilst they be very red, then boil them as tender as you would have them for eating, blanch and season with a little pepper and salt, flat them as much as you can, bake them in puff-paste in a deep dish, but lay no paste in the bottom, put to them a little gravy, and half a pound of butter; lay your tongues with the wrong side upwards, when they are baked turn them, and serve it up without a lid.

102. *To broil Sheep or Hog's Tongues.*

Boil, blanch, and split your tongues, season them with a little pepper and salt, then dip them in egg, strew over them a few bread crumbs, and broil them while they are brown; serve them up with a little gravy and butter.

103. *To Pickle Pork.*

Cut off the leg, shoulder pieces, the bloody neck and the spare-rib, as bare as you can, then cut the middle pieces as large as they can lie in the tub, salt them with saltpetre, bay salt, and white salt; your saltpetre must be beat small, and mixed with the other salts; half a peck of white salt, a quart of bay salt, and half a pound of saltpetre, is enough for a large hog; you must rub the pork very well with your salt, then lay a thick layer of salt all over the tub, then a piece of pork, and do so till all your pork is in; lay the skin side downwards, fill up the hollows and sides of the tub with little pieces that are not bloody, press all down as close as possible, and lay on a good layer of salt on the top, then lay on the legs and shoulder pieces, which must be used first, the rest will keep two years if not pulled up, nor the pickle poured from it.—You must observe to see it be covered with pickle.

104. *To fricasee Calf's Feet white.*

Dress the calf's feet, boil them as you would do for eating, take out the long bones, cut them in two, and put them into a stew-pan with a little white gravy, and a spoonful or two of white wine; take the yolks of two or three eggs, two or three spoon-

fuls of cream, grate in a little nutmeg and salt, and shake all together with a lump of butter. Garnish your dish with slices of lemon and currants, and so serve them up.

105. *To roll a Pig's Head to eat like Brawn.*

Take a large pig's head, cut off the groin ends, crack the bones and put it in water, shift it once or twice, cut off the ears, then boil it so tender that the bones will slip out, nick it with a knife in the thick part of the head, throw over it a pretty large handful of salt; take half a dozen of large neat's feet, boil them while they be soft, split them, and take out all the bones and black bits; take a strong coarse cloth, and lay the feet with the skin side downwards, with all the loose pieces on the inside; press them with your hand to make them of an equal thickness, lay them at that length that they will reach round the head, and throw over them a handful of salt, then lay the head across, one thick part one way, and the other another, that the fat may appear alike at both ends; leave one foot out to lay at the top to make a lantern to reach round, bind it with filleting as you would do brawn, and tie it very close at both ends; you may take it out of the cloth the next day, take off the filleting and wash it, wrap it about again very tight, and keep it in brawn pickle. This has often been taken for real brawn.

106. *How to fry Calf's Feet in Butter.*

Take four calf's feet and blanch them, boil them as you would do for eating, take out the large bones

and cut them in two, beat a spoonful of wheat flour and four eggs together, put to it a little nutmeg, pepper and salt, dip in your calf's feet, and fry them in butter a light brown, and lay them upon your dish with a little melted butter over them. Garnish with slices of lemon and serve them up.

107. *To make Savoury-Patties.*

Take the kidney of a loin of veal before it be roasted, cut it in thin slices, season it with mace, pepper and salt, and make your patties; lay in every patty a slice, and either bake or fry them. You may make marrow patties the same way.

108. *To make Egg-Pies.*

Take and boil half a dozen eggs, half a dozen apples, a pound and a half of beef-suet, a pound of currants, and shred them, so season it with mace, nutmeg and sugar to your taste, a spoonful or two of brandy, and sweet-meats if you please.

109. *To make a sweet Chicken-Pie.*

Break the chicken bones, cut them in little bits, season them lightly with mace and salt, take the yolks of four eggs boiled hard and quartered, five artichoke bottoms, half a pound of raisins of the sun stoned, half a pound of citron, half a pound of lemon, half a pound of marrow, a few forcedmeat balls, and half a pound of currants well cleaned, so make a light puff-paste, but put no paste in the bottom: when it is baked take a little white wine, a little juice of either orange or lemon, the yolk of an egg well beat, and mix them together, make it hot and put it into your pie; when you serve it up take the same

ingredients you use for a lamb or veal pie, only leave out the artichokes.

110. *To roast Tongues.*

Cut off the roots of two tongues, take three ounces of saltpetre, a little bay salt and common salt, rub them very well, let them lie a week or ten days to make them red, but not salt, so boil them tender as they will blanch, strew over them a few bread crumbs, set them before the fire to brown, and turn them to make them brown on every side.

To make Sauce for the Tongues.

Take a few bread crumbs, and as much water as will wet them, then put in claret till they be red, and a little beaten cinnamon, sweeten it to your taste, put a little gravy on the dish with your tongues, and the sweet sauce in two basons, set them on each side, so serve them up.

111. *To fry Calf's Feet in Eggs.*

Boil your calf's feet as you would do for eating, take out the long bones and split them in two, when they are cold season them with a little pepper, salt and nutmeg; take three eggs, put to them a spoonful of flour, so dip the feet in it and fry them in butter; you must have a little gravy and butter for sauce. Garnish with currants, so serve them up.

112. *To make a Minced-Pie of Calf's Feet.*

Take two or three calf's feet, and boil them as you would do for eating, take out the long bones, shred the meat very fine, put to them double their weight

of beef-suet shred fine, and about a pound of currants well cleaned, a quarter of a pound of candied orange and citron cut in small pieces, half a pound of sugar, a little salt, a quarter of an ounce of mace and a large nutmeg, beat them together, put in a little juice of lemon or verjuice to your taste, a glass of mountain wine or sack, which you please, so mix all together; bake them in puff-paste.

113. *To roast a Woodcock.*

When you have dressed your woodcock, and drawn it under the leg, take out the bitter bit, put in the train again; whilst the woodcock is roasting set under it an earthen dish with either water in or small gravy, let the woodcock drop into it, take the gravy and put to it a little butter, and thicken it with flour; your woodcock will take about ten minutes roasting if you have a brisk fire; when you dish it up lay round it wheat bread toasts, and pour the sauce over the toast; and serve it up.

You may roast a partridge the same way, only add crumb sauce in a bason.

114. *To make a Calf's Head-Pie.*

Take a calf's head and clean it, boil it as you would do for hashing, when it is cold cut it in thin slices and season it with a little black pepper, nutmeg, salt, a few shred capers, a few oysters and cockles, two or three mushrooms, and green lemon peel, mix them all well together, put them into your pie; it must not be a standing pie, but baked in a flat pewter dish, with a rim of puff-paste round the edge; when you have filled the pie with the meat, lay on forcedmeat balls, and the yolks of some hard

eggs, put in a little small gravy and butter ; when it comes from the oven take off the lid, put into it a little white wine to your taste, and shake up the pie, so serve it up without the lid.

115. *To make a Calf's Foot-Pie.*

Take two or three calf's feet, according as you would have your pie in bigness, boil and bone them as you would do for eating, and when cold cut them in thin slices ; take about three quarters of a pound of beef-suet shred fine, half a pound of raisins stoned, half a pound of cleaned currants, a little mace and nutmeg, green lemon peel, salt, sugar, and candied lemon or orange, mix all together, and put them into a dish, make a good puff-paste, but let there be no paste in the bottom of the dish ; when it is baked, take off the lid, and squeeze in a little lemon peel or verjuice, cut the lid in sippets and lay round.

116. *To make a Woodcock-Pie.*

Take three or four brace of woodcocks, according as you would have the pie in bigness, dress and skewer them as you would do for roasting, draw them, and season the inside with a little pepper, salt and mace, but don't wash them, put the train into the belly again, but nothing else, for there is something in them that gives them a bitterer taste in the baking than in the roasting, when you put them into the dish lay them with the breast downwards, beat them upon the breast as flat as you can ; you must season them on the outside as you do the inside ; bake them in puff-paste, but lay none in the bottom of the dish, put to them a jill of gravy and a little butter ; you must be very careful your pie be not too much baked ; when

you serve it up take off the lid, and turn the wood-cocks with the breasts upwards.

You may bake partridges the same way.

117. *To Pickle Pigeons.*

Take your pigeons and bone them; you must begin to bone them at the neck and turn the skin downwards, when they are boned season them with pepper, salt and nutmeg, sew up both ends, and boil them in water and white wine vinegar, a few bay leaves, a little whole pepper and salt; when they are enough take them out of the pickle, and boil it down with a little more salt; when it is cold put in the pigeons and keep them for use.

118. *To make a sweet Veal-Pie.*

Take a loin of veal, cut off the thin part lengthways, cut the rest in thin slices, as much as you have occasion for, flat it with your bill, and cut off the bone ends next the chine, season it with nutmeg and salt; take half a pound of raisins stoned, and half a pound of currants well cleaned, mix all together, and lay a few of them at the bottom of the dish; lay a layer of meat; and betwixt every layer lay on your fruit, but leave some for the top; you must make a puff-paste, but lay none in the bottom of the dish; when you have filled your pie, put in a jill of water and a little butter, when it is baked have a caudle to put into it.

To make the caudle, see receipt 177.

119. *Minced-Pies another way.*

Take a pound of the finest seam tripes you can get, a pound and a half of beef-suet, and chop them very

fine; a pound and a half of currants well cleaned, two, three, or four apples pared and shred very fine, a little green lemon peel and mace shred, a large nutmeg, a glass of sack or brandy (which you please) half a pound of sugar, and a little salt, so mix them well together, and fill your petty-pans, then stick five or six bits of candied lemon or orange in every petty-pan, cover them, and when baked they are fit for use.

120. *To make a Savoury Chicken-Pie.*

Take half a dozen of small chickens, season them with mace, pepper and salt, both inside and out; then take three or four veal sweetbreads, season them with the same, and lay round them a few forcedmeat balls, put in a little water and butter; take a little white gravy not over strong, shred a few oysters if you have any, and a little lemon peel, squeeze in a little lemon juice, not to make it sour; if you have no oysters take the whitest of your sweet-breads and boil them, cut them small and put them into your gravy, thicken it with a little butter and flour; when you open the pie, if there be any fat, skim it off, and pour the sauce over the chickens' breasts; so serve it up without a lid.

121. *To roast a Haunch of Venison.*

Take a haunch of venison and spit it, then take a little bread-meal, knead and roll it very thin, lay it over the fat part of your venison with a paper over it; tie it round your venison with a packthread; if it be a large haunch it will take four hours roasting, and a middling haunch three hours; keep it basting all the time you roast it; when you dish it up put a little gravy in the dish, and sweet sauce in a bason;

half an hour before you draw your venison take off the paste, baste it, and let it be a little brown.

122. *To make Sweet Patties.*

Take the kidney of a loin of veal with the fat, when roasted shred it very fine, put to it a little shred mace, nutmeg and salt, about half a pound of currants, the juice of a lemon, and sugar to your taste, then bake them in puff-paste; you may either fry or bake them.

They are proper for a side-dish.

123. *To make Beef Rolls.*

Cut your beef thin as for Scotch collops, beat it very well, and season it with salt, Jamaica and white pepper, mace, nutmeg, sweet marjoram, parsley, thyme, and a little onion shred small, rub them on the collops on one side, then take long bits of beef-suet and roll in them, tying them up with a thread, flour them well, and fry them in butter very brown: then have ready some good gravy and stew them an hour and a half, stirring them often, and keep them covered, when they are enough take off the threads, and put in a little flour, with a good lump of butter, and squeeze in some lemon, then they are ready for use.

124. *To make a Herring-Pie of White Salt Herrings.*

Take five or six salt herrings, wash them very well, lay them in a pretty quantity of water all night to take out the saltiness, season them with a little black pepper, three or four middling onions peeled and shred very fine, lay one part of them at the bottom of

the pie, and the other at the top; to five or six herrings put in half a pound of butter, then lay in your herrings whole, only take off the heads; make them into a standing pie with a thin crust.

125. *How to collar Pig.*

Take a large pig that is fat, about a month old, kill and dress it, cut off the head, cut it in two down the back and bone it, then cut it in three or four pieces, wash it in a little water to take out the blood: take a little milk and water just warm, put in your pig, let it lie about a day and a night, shift it two or three times in that time to make it white, then take it out, and wipe it very well with a dry cloth, and season it with mace, nutmeg, pepper and salt; take a little shred parsley and sprinkle it over two of the quarters, so roll them up in a fine soft cloth, tie it up at both ends, bind it tight with a little filleting or coarse inkle, and boil it in milk and water with a little salt; it will take about an hour and a half boiling, when it is enough bind it up tight in your cloth again, and hang it up whilst it be cold. For the pickle boil a little milk and water, a few bay leaves and a little salt; when it is cold take your pig out of the cloth and put it into the pickle; you must shift it out of your pickle two or three times to make it white, the last pickle make strong, and put in a little whole pepper, a pretty large handful of salt, a few bay leaves, and so keep it for use.

126. *To collar Salmon.*

Take the side of a middling salmon, and cut off the head, take out all the bones and the outside, season it with mace, nutmeg, pepper and salt, roll it tight

up in a cloth, boil it, and bind it up with inkle ; it will take about an hour boiling ; when it is boiled bind it tight again, when cold take it very carefully out of the cloth and bind it about with filleting ; you must not take off the filleting but as it is eaten.

To make Pickle to keep it in.

Take two or three quarts of water, a jill of vinegar, a little Jamaica pepper, and whole pepper, a large handful of salt, boil them all together, and when it is cold put in your salmon, so keep it for use : if your pickle does not keep you must renew it.

You may collar pike the same way.

127. To make an Oyster-Pie.

Take a pint of the largest oysters you can get, clean them very well in their own liquor, if you have not liquor enough, add to them three or four spoonfuls of water ; take the kidney of a loin of veal, cut it in thin slices, and season it with a little pepper and salt, lay the slices in the bottom of the dish, (but there must be no paste in the bottom of the dish) cover them with the oysters, strew over a little of the seasoning as you did for the veal ; take the marrow of one or two bones, lay it over your oysters and cover them with puff-paste ; when it is baked take off the lid, put into it a spoonful or two of white wine, shake it up all together, and serve it up.

It is proper for a side-dish either for noon or night.

128. To butter Lobster and Crab.

Dress all the meat out of the belly and claws of your lobster, put it into a stew-pan with two or three spoonfuls of water, a spoonful or two of white wine

vinegar, a little pepper, shred mace, a lump of butter, shake it over the stove till it be very hot, but do not let it boil, if you do it will oil; put it into your dish, and lay round it your small claws: it is as proper to put it in scallop shells as on a dish.

129. *To roast a Lobster.*

If your lobster be alive tie it to the spit, roast and baste it for half an hour; if it be boiled you must put it in boiling water, and let it have one boil, then lie it in a dripping-pan and baste it; when you lay it upon the dish, split the tail, and lay it on each side, so serve it up with a little melted butter in a china cup.

130. *To make a Quaking Pudding.*

Take eight eggs and beat them very well, put to them three spoonfuls of London flour, a little salt, three jills of cream, and boil it with a stick of cinnamon and a blade of mace, when it is cold mix it to your eggs and flour, butter your cloth, and do not give it over much room in your cloth; about half an hour will boil it; you must turn it in the boiling, or the flour will settle, so serve it up with a little melted butter.

131. *A Hunting Pudding.*

Take a pound of fine flour, a pound of beef suet shred fine, three quarters of a pound of currants well cleaned, a quarter of raisins stoned and shred, five eggs, a little lemon-peel shred fine, half a nutmeg grated, a jill of cream, a little salt, about two spoonfuls of sugar, and a little brandy, so mix all well to-

gether, and tie it up tight in your cloth ; it will take two hours boiling ; you must have a little white wine and butter for your sauce.

132. *A Calf's Foot Pudding.*

Take two calf's feet, when they are cleaned, boil them as you would for eating ; take out all the bones ; when they are cold shred them in a wooden bowl as small as bread crumbs ; then take the crumbs of a penny loaf, three quarters of a pound of beef suet shred fine, grate in half a nutmeg, take half a pound of currants well washed, half a pound of raisins stoned and shred, half a pound of sugar, six eggs and a little salt, mix them all together very well with as much cream as will wet them, so butter your cloth and tie it up tight ; it will take two hours boiling ; you may if you please stick it with a little orange and serve it up.

133. *A Sago Pudding.*

Take three or four ounces of sago, and wash it in two or three waters, set it on to boil in a pint of water, when you think it is enough take it up, set it to cool, and take half a candied lemon shred fine, grate in half of a nutmeg, mix two ounces of Jordan almonds blanched, grate in three ounces of biscuit if you have it, if not a few bread crumbs grated, a little rose water and half a pint of cream ; then take six eggs, leave out two of the whites, beat them with a spoonful or two of sack, put them to your sago, with about half a pound of clarified butter, mix them all together, then sweeten it with fine sugar, put in a little salt, and bake it in a dish with a little puff-paste about the dish edge, when you serve it up you may

stick a little citron or candied orange, or any sweet-meats you please.

134. *A Marrow Pudding.*

Take a penny loaf, take off the outside, then cut one half in thin slices; take the marrow of two bones, half a pound of currants well cleaned, shred your marrow, and sprinkle a little marrow and currants over the dish; lay over it your bread, in thin slices, whilst you fill the dish; if you have not marrow enough you may add to it a little beef suet shred fine; take five eggs and beat them very well, put to them three jills of milk, grate in half a nutmeg, sweeten it to your taste, mix all together, pour it over your pudding, and save a little marrow to sprinkle over the top of your pudding; when you send it to the oven lay a puff-paste round the dish edge.

135. *A Carrot Pudding.*

Take three or four clear red carrots, boil and peel them, take the red part of the carrot, beat it very fine in a marble mortar, put to it the crumbs of a penny loaf, six eggs, half a pound of clarified butter, two or three spoonfuls of rose water, a little lemon peel shred, grate in a little nutmeg, mix them well together, bake it with a puff-paste round your dish, and have a little white wine, butter and sugar, for the sauce.

136. *A Ground Rice Pudding.*

Take half a pound of ground rice, half cree it in a quart of milk, when it is cold put to it five eggs well beat, a jill of cream, a little lemon peel shred

fine, half a nutmeg grated, half a pound of butter, and half a pound of sugar, mix them well together, put them into your dish with a little salt, and bake it with a puff-paste round your dish; have a little rose water, butter and sugar to pour over it: you may prick in it candied lemon or citron if you please.

Half of the above quantity will make a pudding for a side dish.

137. *A Potatoe Pudding.*

Take three or four large potatoes, boil them as you would do for eating, beat them with a little rose water and a glass of sack in a marble mortar, put to them half a pound of sugar, six eggs, half a pound of melted butter, half a pound of currants well cleaned, a little shred lemon peel and candied orange, mix all together and serve it up.

138. *An Apple Pudding.*

Take half a dozen large codlins, or pippins, roast them and take out the pulp; take eight eggs (leave out six of the whites) half a pound of fine powder sugar, beat your eggs and sugar well together, and put to them the pulp of your apples, half a pound of clarified butter, a little lemon peel shred fine, a handful of bread crumbs or biscuit, four ounces of candied orange or citron, and bake it with a thin paste under it.

139. *An Orange Pudding.*

Take three large Seville oranges, the clearest kind you can get, grate off all the out rind; take eight eggs (leave out six of the whites) half a pound of double refined sugar, beat and put it to your eggs, then

beat them both together for half an hour; take three ounces of sweet almonds blanched, beat them with a spoonful or two of fair water to keep them from oiling, half a pound of butter, melt it without water, and the juice of two oranges, then put in the raspings of your oranges, and mix all together; lay a thin paste over your dish, and bake it, but not in too hot an oven.

140. *An Orange Pudding another way.*

Take half a pound of candied orange, cut them in thin slices, and beat them in a marble mortar to pulp; take six eggs (leave out half of the whites) half a pound of butter, and the juice of one orange; mix them together, and sweeten it with fine powder sugar, then bake it with thin paste under it.

141. *An Orange Pudding another way.*

Take three or four Seville oranges, the clearest skins you can get, pare them very thin, boil the peel in a pretty quantity of water, shift them two or three times in the boiling to take out the bitter taste; when it is boiled you must beat it very fine in a marble mortar; take ten eggs (leave out six of the whites) three quarters of a pound of loaf sugar, beat it and put it to your eggs, beat them together for half an hour, put to them half a pound of melted butter, and the juice of two or three oranges, as they are of goodness, mix all together, and bake it with a thin paste over your dish.

This will make cheese-cakes as well as a pudding.

142. *An Orange Pudding another way.*

Take five or six Seville oranges, grate them and

make a hole in the top, take out all the meat, and boil the skins very tender, shifting them in the boiling to take off the bitter taste; take half a pound of long biscuits, slice and scald them with a little cream, beat six eggs and put to your biscuits; take half a pound of currants, wash them clean, grate in half a nutmeg, put in a little salt and a glass of sack, beat all together, then put it into orange skins; tie them tight in a piece of fine cloth, every one separate; about three quarters of an hour will boil them. You must have a little white wine, butter and sugar for sauce.

143. *To make an Orange-Pie.*

Take half a dozen Seville Oranges, chip them very fine as you would do for preserving, make a little hole in the top, and scoop out all the meat, as you would do an apple, you must boil them whilst they are tender, and shift them two or three times to take off the bitter taste; take six or eight apples, according as they are in bigness, pare and slice them, and put to them part of the pulp of your oranges, and pick out the strings and pippins, put to them half a pound of fine powder sugar, so boil it up over a slow fire, as you would do for puffs, and fill your oranges with it; they must be baked in a deep delf dish with no paste under them; when you put them into your dish put under them three quarters of a pound of fine powder sugar, put in as much water as will wet your sugar, and put your oranges with the open side uppermost; it will take about an hour and a half baking in a slow oven; lay over them a light puff-paste; when you dish it up take off the lid, and turn the oranges in the pie, cut the lid in sippets, and set them at equal distances, so serve it up.

144. *To make a Quaking Pudding another way.*

Take a pint of cream, boil it with one stick of cinnamon, take out the spice when it is boiled, then take the yolks of eight eggs, and four whites, beat them very well with some sack, and mix your eggs with the cream, a little sugar and salt, half a penny wheat loaf, a spoonful of flour, a quarter of a pound of almonds blanch'd and beat fine, beat them altogether, wet a thick cloth, flour it, and put it in when the pot boils; it must boil an hour at least; melted butter, sack and sugar is sauce for it; stick blanch'd almonds and candied orange peel on the top, so serve it up.

145. *To make Plum Porridge.*

Take two shanks of beef, and ten quarts of water, let it boil over a slow fire till it be tender, and when the broth is strong, strain it out, wipe the pot and put in the broth again, slice in two penny loaves thin, cutting off the top and bottom, put some of the liquor to it, cover it up and let it stand for a quarter of an hour, so put it into the pot again, and let it boil a quarter of an hour, then put in four pounds of currants, and let them boil a little; then put in two pounds of raisins, and two pounds of prunes, let them boil till they swell; then put in a quarter of an ounce of mace, a few cloves beat fine, mix it with a little water, and put it into your pot; also a pound of sugar, a little salt, a quart or better of claret, and the juice of two or three lemons or verjuice; thicken it with sago instead of bread; so put it in earthen pots, and keep it for use.

146. *To make a Palpatoon of Pigeons.*

Take mushrooms, pallets, oyfters and sweetbreads, fry them in butter, put all these in a strong gravy, heat them over the fire, and thicken them up with an egg and a little butter; then take six or eight pigeons, trufs them as you would for baking, season them with pepper and salt, and lay on them a crust of forcedmeat, as follows, viz. a pound of veal cut in little bits, and a pound and a half of marrow, beat it together in a stone mortar, after it is beat very fine, season it with mace, pepper and salt, put in the yolks of four eggs, and two raw eggs, mix all together with a few bread crumbs to a paste; make the sides and lid of your pie with it, then put your ragout into your dish, and lay in your pigeons with butter; an hour and a half will bake it.

147. *To fry Cucumbers for Mutton Sauce.*

You must brown some butter in a pan, and cut six middling cucumbers, pare and slice them, but not over thin, drain them from the water, then put them into the pan, when they are fried brown put to them a little pepper and salt, a lump of butter, a spoonful of vinegar, a little shred onion, and a little gravy, not to make it too thin, so shake them well together with a little flour.

You may lay them round your mutton, or they are proper for a side-dish.

148. *To force a Fowl.*

Take a good fowl, pull and draw it, then slit the skin down the back, take the flesh from the bones,

and mince it very well, mix it with a little beef suet, shred a jill of large oysters, chop a shalot, a little grated bread, and some sweet herbs, mix all together, season it with nutmeg, pepper and salt, make it up with yolks of eggs, put it on the bones and draw the skin over it, sew up the back, cut off the legs, and put the bones as you do a fowl for boiling, tie the fowl up in a cloth; an hour will boil it. For sauce take a few oysters, shred them, and put them into a little gravy, with a lump of butter, a little lemon peel shred, and a little juice, thicken it up with a little flour, lie the fowl on the dish, and pour the sauce upon it; you may fry a little of the forced-meat to lay round. Garnish your dish with lemon; you may set it in the oven if you have convenience, only rub over it the yolk of an egg and a few bread crumbs.

149. *To make Raspberry and Strawberry Fool.*

Take a pint of raspberries, squeeze and strain the juice, with a spoonful of orange water, put to the juice six ounces of fine sugar, and boil it over the fire; then take a pint of cream and boil it, mix them all well together, and heat them over the fire, but not to boil, if it do it will curdle; stir it till it be cold, put it into your basin and keep it for use.

150. *To make a Posset with Almonds.*

Blanch and beat three quarters of a pound of almonds, so fine that they will spread betwixt your fingers like butter, put in water as you beat them to keep them from oiling; take a pint of sack, cherry or gooseberry wine, and sweeten it to your taste with

double refined sugar, make it boiling hot; take the almonds, put to them a little water, and boil the wine and almonds together; take the yolks of four eggs, and beat them very well, put to them three or four spoonfuls of wine, then put it into your pan by degrees, stirring it all the while; when it begins to thicken take it off, and stir it a little, put it into a china dish, and serve it up.

151. *To make Dutch Beef.*

Take the lean part of a buttock of beef raw, rub it well with brown sugar all over, and let it lie in a pan or tray two or three hours, turning it three or four times, then salt it with common salt, and two ounces of saltpetre; let it lie a fortnight, turning it every day, then roll it very straight, and put it into a cheese-press a day and night, then take off the cloth and hang it up to dry in the chimney; when you boil it let it be boiled very well, it will cut in shivers like Dutch beef. You may do a leg of mutton the same way.

152. *To make Bologna Sausages.*

Take part of a leg of pork or veal, pick it clean from the skin or fat, put to every pound of lean meat a pound of beef suet picked from the skins, shred the meat and suet separate and very fine, mix them well together, add a large handful of green sage shred very small; season it with pepper and salt, mix it well, press it down hard in an earthen pot, and keep it for use. When you use them, roll them up with as much egg as will make them roll smooth; in rolling them up make them about the length of your fingers, and as thick as two fingers; fry them in butter,

which must be boiled hot before you put them in ; and keep them rolling about in the pan ; when they are fried through they are enough.

153. *To make an Amblet of Cockles.*

Take four whites and two yolks of eggs, a pint of cream, a little flour, a nutmeg grated, a little salt, and a jill of cockles, mix all together, and fry it brown.

This is proper for a side-dish either for noon or night.

154. *To make a common Quaking Pudding.*

Take five eggs, beat them well with a little salt, put in three spoonfuls of fine flour, take a pint of new milk and beat them well together, then take a cloth, butter and flour it, but do not give it over much room in the cloth ; an hour will boil it, give it a turn every now and then at the first putting in, or else the meal will settle to the bottom ; have a little plain butter for sauce, and serve it up.

155. *To make a boiled Tansey.*

Take an old penny loaf, cut off the out crust, slice it thin, put to it as much hot cream as will wet it, fix eggs well beaten, a little shred lemon peel, grate in a little nutmeg, and a little salt ; green it as you did your baked tansey, so tie it up in a cloth and boil it ; it will take an hour and a quarter boiling ; when you dish it up stick it with candied orange and lay a Seville orange cut in quarters round the dish ; serve it up with melted butter.

156. *A Tansey another way.*

Take an old penny loaf, cut off the out crust, slice it very thin, and put to it as much hot milk as will wet it; take six eggs, beat them very well, grate in half a nutmeg, a little shred lemon peel, half a pound of clarified butter, half a pound of sugar, and a little salt; mix them well together.—To green your Tansey.—Take a handful or two of spinage, a handful of tansey, and a handful of forrel, clean them and beat them in a marble mortar, or grind them as you would do greensauce, strain them through a linen cloth into a bason, and put into your tansey as much of the juice as will green it, pour over for the sauce a little white wine, butter and sugar; lay a rim of paste round your dish and bake it; when you serve it up cut a Seville orange in quarters, and lay it round the edge of the dish.

157. *To make Rice Pancakes.*

Take half a pound of rice, wash and pick it clean, cree it in fair water till it be a jelly, when it is cold take a pint of cream and the yolks of four eggs, beat them very well together, and put them to the rice, with grated nutmeg and some salt, then put in half a pound of butter, and as much flour as will make it thick enough to fry, with as little butter as you can.

158. *To make Fruit Fritters.*

Take a penny loaf, cut off the out crust, slice it, put to it as much hot milk as will wet it, beat five or six eggs, put to them a quarter of a pound of currants, well cleaned, and a little candied orange shred fine, so mix them well together, drop them with a spoon into a stew-pan in clarified butter; have a little

white wine, butter and sugar for your sauce, put it into a china bason, lay your fritters round, grate a little sugar over them, and serve them up.

159. *To make White Puddings in skins.*

Take half a pound of rice, cree it in milk while it be soft, when it is creed put it into a cullender to drain; take a penny loaf, cut off the out crust, then cut it in thin slices, scald it in a little milk, but do not make it over wet; take six eggs, and beat them very well, a pound of currants well cleaned, a pound of beef suet shred fine, two or three spoonfuls of rose water, half a pound of powder sugar, a little salt, a quarter of an ounce of mace, a large nutmeg grated, and a small stick of cinnamon; beat them together, mix them very well, and put them into the skins; if you find it be too thick put to it a little cream; you may boil them near half an hour, it will make them keep the better.

160. *To make Black Puddings.*

Take two quarts of whole oatmeal, pick it and half boil it, give it room in your cloth, (you must do it the day before you use it) put it into the blood while it is warm, with a handful of salt, stir it very well, beat eight or nine eggs in about a pint of cream, and a quart of bread crumbs, a handful or two of maslin meal dressed through a hair-sieve, if you have it, if not put in wheat flour; to this quantity you may put an ounce of Jamaica pepper, an ounce of black pepper, a large nutmeg, and a little more salt, sweet marjoram and thyme, if they be green shred them fine, if dry rub them to powder, mix them well to-

gether, and if it be too thick put to it a little milk ; take four pounds of beef suet, and four pounds of lard, skin and cut it in thin pieces, put it into your blood by handfuls, as you fill your puddings ; when they are filled and tied prick them with a pin, it will keep them from bursting in the boiling ; (you must boil them twice) cover them close and it will make them black.

161. *An Orange Pudding another way.*

Take two Seville oranges, the largest and clearest you can get, grate off the outer skin with a clean grater ; take eight eggs (leave out two of the whites) half a pound of loaf sugar, beat it very fine, put it to your eggs, and beat them for an hour, put to them half a pound of clarified butter, and four ounces of almonds blanched, and beat them with a little rose-water ; put in the juice of the oranges, but mind you don't put in the pippins, and mix all together ; bake it with a thin paste over the bottom of the dish. It must be baked in a slow oven.

162. *To make Apple Fritters.*

Take four eggs and beat them very well, put to them four spoonfuls of fine flour, a little milk, about a quarter of a pound of sugar, a little nutmeg and salt, so beat them very well together ; you must not make it very thin, if you do it will not stick to the apple ; take a middling apple and pare it, cut out the core, and cut the rest in round slices about the thickness of a shilling ; (you may take out the core after you have cut it with your thimble) have ready a little lard in a stew-pan, or any other deep pan ; then take your apple every slice single, and dip it into

your batter, let your lard be very hot, so drop them in; you must keep them turning while enough, and mind that they be not over brown; as you take them out lay them on a pewter dish before the fire whilst you have done; have a little white wine, butter and sugar for the sauce; grate over them a little loaf sugar, and serve them up.

163. *To make a Herb Pudding.*

Take a good quantity of spinage and parsley, a little sorrel and mild thyme, put to them a handful of great oatmeal creed, shred them together till they be very small, put to them a pound of currants, well washed and cleaned, four eggs well beaten in a jill of good cream; if you would have it sweet, put in a quarter of a pound of sugar, a little nutmeg, a little salt, and a handful of grated bread; then meal your cloth and tie it close before you put it in to boil; it will take as much boiling as a piece of beef.

164. *To make a Pudding for a Hare.*

Take the liver and chop it small with some thyme, parsley, suet, crumbs of bread mixed with grated nutmeg, pepper, salt, an egg, a little fat bacon and lemon peel; you must make the composition very stiff, lest it should dissolve, and you lose your pudding.

165. *To make a Bread Pudding.*

Take three jills of milk, when boiled, take a penny loaf sliced thin, cut off the out crust, put on the boiling milk, let it stand close covered till it be cold, and beat it very well till all the lumps be broke; take five eggs, beat them very well, grate in a little nut-

meg, shred some lemon peel, and a quarter of a pound of butter or beef suet, with as much sugar as will sweeten it; and currants as many as you please; let them be well cleaned; so put them into your dish, and bake or boil it.

166. *To make Clare Pancakes.*

Take five or six eggs, and beat them very well with a little salt, put to them two or three spoonfuls of cream, a spoonful of fine flour, mix it with a little cream; take your clare and wash it very clean, wipe it with a cloth, put your eggs into a pan, just to cover your pan bottom, lay the clare in leaf by leaf, whilst you have covered your pan all over; take a spoon, and pour the batter over every leaf till they are all covered; when it is done lay the brown side upwards, and serve it up.

167. *To make a Liver Pudding.*

Take a pound of grated bread, a pound of currants, a pound and a half of marrow and suet together cut small, three quarters of a pound of sugar, half an ounce of cinnam a quarter of an ounce of mace, a pint of grated liver, and some salt, mix all together: take twelve eggs (leave out half of the whites) beat them well, put to them a pint of cream, make the eggs and cream warm, then put it to the pudding, and stir it well together, so fill them in skins; put to them a few blanched almonds shred fine, and a spoonful or two of rose water, so keep them for use.

168. *To make Oatmeal Fritters.*

Boil a quart of new milk, steep a pint of fine flour or oatmeal in it ten or twelve hours, then beat four eggs in a little milk, so much as will make it like thick batter, drop them in by spoonfuls into fresh butter, a spoonful of butter in a cake, and grate sugar over them; have sack, butter and sugar for sauce.

169. *To make Apple Dumplings.*

Take half a dozen codlins, or any other good apples, pare and core them, make a little cold butter paste, and roll it up about the thickness of your finger, so wrap round every apple, and tie them single in a fine cloth, boil them in a little salt and water, and let the water boil before you put them in; half an hour will boil them; you must have for sauce a little white wine and butter; grate some sugar round the dish, and serve them up.

170. *To make Herb Dumplings.*

Take a penny loaf, cut off the out crust, and the rest in slices, put to it as much hot milk as will just wet it, take the yolks and whites of six eggs, beat them with two spoonfuls of powder sugar, half a nutmeg, and a little salt, so put it to your bread; take half a pound of currants well cleaned, put them to your eggs, then take a handful of the mildest herbs you can get, gather them so equal that the taste of one be not above the other, wash and chop them very small, put as many of them in as will make a deep green (don't put any parsley among them, nor any other strong herb) so mix them all together and boil them in a cloth, make them about the bigness of middling apples, about half an hour will boil them;

put them into your dish, and have a little candied orange, white wine, butter and sugar for sauce, so serve them up.

171. *To make Marrow Tarts.*

To a quart of cream put the yolks of twelve eggs, half a pound of sugar, some beaten mace and cinnamon, a little salt and some sack, set it on the fire with half a pound of biscuits, as much marrow, a little orange peel and lemon peel; stir it on the fire till it becomes thick, and when it is cold put it into a dish with puff-paste, then bake it gently in a slow oven.

172. *To make plain Fruit Dumplings.*

Take as much flour as you would have dumplings in quantity, put to it a spoonful of sugar, a little salt, a little nutmeg, a spoonful of light yeast, and half a pound of currants well washed and cleaned, so knead them the stiffness you do a common dumpling, you must have white wine, sugar and butter for sauce; you may boil them either in a cloth or without; so serve them up.

173. *To make Oyster Loaves.*

Take half a dozen French loaves, rasp them and make a hole at the top, take out all the crumbs and fry them in butter till they are crisp; when your oysters are stewed, put them into your loaves, cover them up before the fire to keep hot whilst you want them; so serve them up.

They are proper either for a side-dish or middle-dish.

You may make cockle loaves or mushroom loaves the same way.

174. *To make a Gooseberry Pudding.*

Take a quart of green gooseberries, pick, coddle, bruise and rub them through a hair sieve to take out the pulp; take six spoonfuls of the pulp, six eggs, three quarters of a pound of sugar, half a pound of clarified butter, a little lemon peel shred fine, a handful of bread crumbs or biscuit, a spoonful of rose water or orange-flower water; mix these well together, and bake it with paste round the dish; you may add sweetmeats if you please.

175. *To make an Eel-Pie.*

Cafe and clean the eels, season them with a little nutmeg, pepper and salt, cut them in long pieces; you must make your pie with hot butter paste, let it be oval with a thin crust; lay in your eels length-way, putting over them a little fresh butter; so bake them.

Eel pies are good, and eat very well with currants, but if you put in currants you must not use any black pepper, but a little Jamaica pepper.

176. *To make a Turbot-Head Pie.*

Take a middling turbot-head, pretty well cut off, wash it clean, take out the gills, season it pretty well with mace, pepper and salt, so put it into a deep dish with half a pound of butter, cover it with a light puff paste, but lay none in the bottom: when it is baked take out the liquor and the butter that it was baked in, put it into a saucepan with a lump of fresh butter and flour to thicken it, with an anchovy and a

glafs of white wine, fo pour it into your pie again over the fifh; you may lay round half a dozen yolks of eggs at equal diftances; when you have cut off the lid, lie it in fippets round your difh, and ferve it up.

177. *To make a caudle for a sweet Veal Pie.*

Take about a jill of white wine and verjuice mixed, make it very hot, beat the yolk of an egg very well, and then mix them together as you would do mulled ale; you muft fweeten it very well, becaufe there is no fugar in the pie.

This caudle will do for any other fort of pie that is fweet.

178. *To make Sweetmeat Tarts.*

Make a little fhell-pafte, roll it, and line your tins, prick them in the infide, and fo bake them; when you ferve them up put in any fort of fweetmeats, what you please.

You may have a different fort every day, do but keep your fhells baked by you.

179. *To make Orange Tarts.*

Take two or three Seville oranges and boil them, fhift them in the boiling to take out the bitter, cut them in two, take out the pippins, and cut them in flices; they muft be baked in crisp-pafte; when you fill the petty-pans, lay in a layer of oranges and a layer of fugar (a pound will fweeten a dozen of fhall tins, if you do not put in too much orange) bake them in a fhall oven, and ice them over.

180. *To make a Tansey another way.*

Take a pint of cream, some biscuits without seeds, two or three spoonfuls of fine flour, nine eggs, leaving out two of the whites, some nutmeg, and orange flower-water, a little juice of tansey and spinage, put it into a pan till it be pretty thick, then fry or bake it, if fried take care that you do not let it be over brown. Garnish with orange and sugar, so serve it up.

181. *A good Paste for Tarts.*

Take a pint of flour, and rub a quarter of a pound of butter in it, beat two eggs with a spoonful of double-refined sugar, and two or three spoonfuls of cream to make it into paste; work it as little as you can, roll it out thin; butter your tins, dust on some flour, then lay in your paste, and do not fill them too full.

182. *To make transparent Tarts.*

Take a pound of flour well dried, beat one egg till it be very thin, then melt almost three quarters of a pound of butter without salt, and let it be cold enough to mix with an egg, then put it into the flour and make your paste, roll it very thin, when you are setting them in the oven wet them over with a little fair water, and grate a little sugar; if you bake them lightly they will be very fine.

183. *To make a Shell Paste.*

Take half a pound of fine flour, and a quarter of a pound of butter, the yolks of two eggs and one white, two ounces of sugar finely sifted, mix all these together with a little water, and roll it very thin whilst you can see through it; when you lid

your tarts prick them to keep them from blistering ; make sure to roll them even, and when you bake them ice them.

184. *To make Paste for Tarts.*

Take the yolks of five or six eggs, just as you would have paste in quantity ; to the yolks of six eggs put a pound of butter, work the butter with your hands till it take up all the eggs, then take some London flour and work it with your butter whilst it comes to a paste, put in about two spoonfuls of loaf sugar beat and sifted, and about half a jill of water ; when you have wrought it well together it is fit for use.

This is a paste that seldom runs if it be even rolled ; roll it thin but let your lids be thinner than your bottoms ; when you have made your tarts, prick them over with a pin to keep them from blistering ; when you are going to put them into the oven, wet them over with a feather dipt in fair water, and grate over them a little double refined loaf sugar, it will ice them ; but don't let them be baked in a hot oven.

185. *A Short Paste for Tarts.*

Take a pound of wheat flour, and rub it very small, three quarters of a pound of butter, rub it as small as the flour, put to it three spoonfuls of loaf sugar beat and sifted, take the yolks of four eggs, and beat them very well ; put to them a spoonful or two of rose-water, and as much fair water as will work them into a paste, then roll them thin, and ice them over as you did the other if you please, and bake them in a slow oven.

186. *To make a light Paste for a Venison Pasty or other Pie.*

Take a quarter of a peck of fine flour, or as much as you think you have occasion for, and to every quarter of flour put a pound and a quarter of butter, break the third part of your butter into the flour; then take the whites of three or four eggs, beat them very well to a froth, and put to them as much water as will knead the meal; do not knead it over stiff, then roll in the rest of your butter, you must roll it five or six times over at least, and strinkle a little flour over your butter every time you roll it up, wrap it up the cross way, and it will be fit for use.

187. *To make a Paste for a Standing Pie.*

Take a quarter of flour or more if you have occasion, and to every quarter of flour put a pound of butter and a little salt, knead it with boiling water, then work it very well, and let it lie whilst it is cold.

This paste is good enough for a goose pie, or any other standing pie.

188. *A light Paste for a Dish Pie.*

Take a quarter of flour, and break into it a pound of butter in large pieces, knead it very stiff, handle it as lightly as you can, and roll it once or twice, then it is fit for use.

189. *To make Cheesecakes.*

Take a gallon of new milk, make of it a tender curd, wring the whey from it, put it into a bason, and break three quarters of a pound of butter into the curd, then with a clean hand work the butter and

curd together till all the butter be melted, and rub it in a hair sieve with the back of a spoon till all be through: then take six eggs, beat them with a few spoonfuls of rose-water or sack, put it into your curd with half a pound of fine sugar and a little nutmeg grated; mix them all together with a little salt, some currants and almonds; then work up your paste of fine flour, with cold butter and a little sugar; roll your paste very thin, fill your tins with the curd, and set them in an oven, when they are almost enough take them out, then take a quarter of a pound of butter, with a little rose-water, and part of a half pound of sugar, let it stand on the coals till the butter be melted, then pour into each cake some of it, set them in the oven again till they be brown; so keep them for use.

190. *To make Goofer Wafers.*

Take a pound of fine flour and six eggs, beat them very well, put to them about a jill of milk, mix it well with the flour, put in half a pound of clarified butter, half a pound of powder sugar, half of a nutmeg, and a little salt; you may add to it two or three spoonfuls of cream; then take your goofer-irons and put them into the fire to heat, when they are hot rub them over the first time with a little butter in a cloth, put your batter into one side of your goofer-irons, put them into the fire, and keep turning the irons every now and then: (if your irons be hot they burn soon) make them a day or two before you use them, only set them down before the fire on a pewter dish before you serve them up; have a little white wine and butter for your sauce, grating some sugar over them.

191. *To make common Curd Cheesecakes.*

Take a pennyworth of curds, mix them with a little cream, beat four eggs, put to them six ounces of clarified butter, a quarter of a pound of sugar, half a pound of currants well washed, and a little lemon peel shred, a little nutmeg, a spoonful of rose-water or brandy, whether you please, and a little salt, mix all together, and bake them in small petty pans.

192. *Cheesecakes without Currants.*

Take five quarts of new milk, run it to a tender curd, then hang it in a cloth to drain, rub into it a pound of butter that is well washed in rose-water, put to it the yolks of seven or eight eggs, and two of the whites; season it with cinnamon, nutmeg and sugar.

193. *To make a Curd Pudding.*

Take three quarts of new milk, put to it a little earning, as much as will break it, when it is scummed break it down with your hand, and when it is drained grind it with a mustard ball in a bowl, or beat it in a marble mortar; then taste half a pound of butter and six eggs, leaving out three of the whites; beat the eggs well, and put them into the curds and butter, grate in half a nutmeg, add a little lemon peel shred fine, and salt, sweeten it to your taste, beat them all together, and bake them in little petty pans with fast bottoms; a quarter of an hour will bake them; you must butter the tins very well before you put them in; when you dish them up you must lay them the wrong side upwards on the dish, and

stick them with either blanched almonds, candied orange or citron cut in long bits, and grate a little loaf-sugar over them.

194. *To make a Slip Coat Cheese.*

Take five quarts of new milk, a quart of cream, and a quart of water, boil your water, then put your cream to it; when your milk is new milk warm put in your earning, take your curd into the strainer, break it as little as you can, and let it drain, then put it into your vat, press it by degrees, and lay it in grafs,

195. *To make Cream Cheese.*

Take three quarts of new milk, one quart of cream, and a spoonful of earning, put them together, let it stand till it come to the hardness of a strong jelly, then put it into the mould, shifting it often into dry cloths, lay the weight of three pounds upon it, and about two hours after you may lay six or seven pounds upon it; turn it often into dry cloths till night, then take the weight off, and let it lie in the mould without weight and cloth till morning, and when it is so dry that it doth not wet a cloth, keep it in greens till fit for use; if you please you may put a little salt into it.

196. *To make Pike eat like Sturgeon.*

Take the thick part of a large pike and scale it, set on two quarts of water to boil it in, put in a jil of vinegar, a large handful of salt, and when it boils put in your pike, but first bind it about with coarse incle; when it is boiled you must not take off the incle or baising, but let it be on all the time it is in

eating ; it must be kept in the same pickle it was boiled in, and if you think it be not strong enough, you must add a little more salt and vinegar, when it is cold put it upon your pike, and keep it for use ; before you boil the pike take out the bone.

You may do scate the same way, and in my opinion it eats more like sturgeon.

197. *To collar Eels.*

Take the largest eels you can get, skin and split them down the belly, take out the bones, season them with a little mace, nutmeg, and salt ; begin at the tail and roll them up very tight, so bind them up in a little coarse incle, boil it in salt and water, a few bay leaves, a little whole pepper, and a little alegar or vinegar ; it will take an hour boiling, according as your roll is in bigness ; when it is boiled you must tie it and hang it up whilst it be cold, then put it into the liquor that it was boiled in, and keep it for use.

If your eels be small you may roll two or three of them together.

198. *To Pot Smelts.*

Take the freshest and the largest smelts you can get, wipe them very well with a clean cloth, take out the guts with a skewer (but you must not take out the milt and roe) season them with a little mace, nutmeg and salt, to lay them in a flat pot ; if you have two score you must lay over them five ounces of butter ; tie over them a paper, and set them in a slow oven ; if it be over hot it will burn them, and make them look black ; an hour will bake them ; when

they are baked you must take them out and lay them on a dish to drain, and when they are drained you must put them in long pots about the length of your smelts; when you lay them in, you must put betwixt every layer the same seasoning as you did before, to make them keep; when they are cold cover them over with clarified butter, so keep them for use.

199. *To pickle Smelts.*

Take the best and largest smelts you can get; gut, wash and wipe them, lay them in a flat pot, cover them with a little white wine vinegar, two or three blades of mace and a little pepper and salt; bake them in a slow oven, and keep them for use.

200. *To stew a Pike.*

Take a large pike, scale and clean it, season it in the belly with a little mace and salt; skewer it round, put it into a deep stew-pan, with a pint of small gravy, and a pint of claret, two or three blades of mace, set it over a stove with a slow fire, and cover it up close; when it is enough take part of the liquor, put to it two anchovies, a little lemon peel shred fine, and thicken the sauce with flour and butter; before you lay the pike on the dish turn it with the back upwards, take off the skin, and serve it up. Garnish your dish with lemon and pickles.

201. *Sauce for a Pike.*

Take a little of the liquor that comes from the pike when you take it out of the oven, put to it two or three anchovies, a little lemon peel shred, a spoonful or two of white wine, or a little juice of lemon, which you please, put to it some butter and flour,

make your sauce about the thickness of cream, put into a bason or silver boat, and set it in your dish with your pike, you may lay round your pike any sort of fried fish, or broiled, if you have it; you may have the same sauce for a broiled pike, only add a little good gravy, a few shred capers, a little parsley, and a spoonful or two of oyster or cockle pickle, if you have it.

202. *How to roast a Pike with a Pudding in the Belly.*

Take a large pike, scale and clean it, draw it at the gills.—To make a Pudding for the Pike.—Take a large handful of bread crumbs, as much beef suet shred fine, two eggs, a little pepper and salt, a little grated nutmeg, a little parsley, sweet marjoram and lemon peel shred fine; so mix all together, put it into the belly of your pike, skewer it round and lay it in an earthen dish with a lump of butter over it, a little salt and flour, so set it in the oven; an hour will roast it.

203. *To dress a Cod's Head.*

Take a cod's head, wash and clean it, take out the gills, cut it open, and make it to lie flat; if you have no convenience of boiling it you may do it in an oven (and it will be as well or better) put it into a copper dish or earthen one, lay upon it a little butter, salt and flour, and when it is enough take off the skin.

Sauce for the Cod's Head.

Take a little white gravy, about a pint of oysters or cockles, a little shred lemon peel, two or three spoonfuls of white wine, and about half a pound of butter, thickened with flour, and put it into your boat or bason.

Another Sauce for a Cod's Head.

Take a pint of good gravy, a lobster or crab, which you can get, dress and put it into your gravy with a little butter, juice of lemon, shred lemon peel, and a few shrimps if you have them: thicken it with a little flour, and put it into your bason, set the oysters on one side of the dish and this on the other; lay round the head boiled whittings, or any fried fish; pour over the head a little melted butter. Garnish your dish with horse-radish, slices of lemon and pickles.

204. *To stew Carp or Tench.*

Take your carp or tench and wash them, scale the carp but not the tench, when you have cleaned them wipe them with a cloth, and fry them in a frying-pan with a little butter to harden the skin; before you put them into the stew-pan, put to them a little good gravy, the quantity will be according to the largeness of your dish, with a jill of claret, three or four anchovies at least, a little shred lemon peel, a blade or two of mace, let all stew together, till your carp be enough, over a slow fire; when it is enough take part of the liquor, put to it half a pound of butter, and thicken it with a little flour; so serve it up. Garnish your dish with crisp parsley, slices of lemon and pickles.

If you have not the convenience of stewing them, you may broil them before a fire; only make the same sauce.

205. *How to make Sauce for a boiled Salmon or Turbot.*

Take a little mild white gravy, two or three anchovies, a spoonful of oyster or cockle pickle, a little shred lemon peel, half a pound of butter, a little parsley and fennel shred small, and a little juice of lemon, but not too much, for fear it should take off the sweetness.

206. *To make Sauce for Haddock or Cod, either broiled or boiled.*

Take a little gravy, a few cockles, oysters or mushrooms, put to them a little of the gravy that comes from the fish, either broiled or boiled, it will do very well if you have no other gravy, a little catchup and a lump of butter; if you have neither oysters nor cockles you may put in an anchovy or two, and thicken with flour; you may put in a few shred capers, or a little mango, if you have it.

207. *To stew Eels.*

Take your eels, case, clean and skewer them round, put them into a stew-pan with a little good gravy, a little claret to redden the gravy, a blade or two of mace, an anchovy, and a little lemon peel; when they are enough thicken them with a little flour and butter. Garnish your dish with parsley.

208. *To spit-cock Eels.*

Take your eels, case and clean them, season them

with nutmeg, pepper, and salt, skewer them round, broil them before the fire, and baste them with a little butter; when they are almost enough sprinkle them over with a little shred parsley, and make your sauce of a little gravy, butter, anchovy, and a little oyster pickle if you have it; don't pour the sauce over your eels, put it into a china bason, and set it in the middle of your dish. Garnish with crisp parsley, and serve them up.

209. *To boil Herrings.*

Take your herrings, scale and wash them, take out the milts and roes, skewer them round, and tie them with a string or else they will come loose in the boiling and be spoiled; set on a pretty broad stew-pan, with as much water as will cover them, put to it a little salt, lie in your herrings with the backs downwards, boil with them the milts and roes to lie round them; they will boil in half a quarter of an hour over a slow fire, when they are boiled take them up with an egg slice, so turn them over and set them to drain. Make your sauce of a little gravy and butter, an anchovy, and a little boiled parsley shred; put it into the bason, set it in the middle of the dish, lay the herrings round with their tails towards the bason and lay the milts and roes between every herring. Garnish with crisp parsley and lemon; so serve them up.

210. *To fry Herrings.*

Scale and wash your herrings clean, strew over them a little flour and salt; let your butter be very hot before you put your herrings into the pan, then shake them to keep them stirring, and fry them over a brisk

fire; when they are fried cut off the heads and bruise them, put to them a jill of ale (but the ale must not be bitter) add a little pepper and salt, a small onion or shalot, if you have them, and boil them all together; when they are boiled, strain them and put them into your saucepan again, thicken them with a little flour and butter, put it into a bason, and set it in the middle of your dish; fry the milts and roes together, and lay round your herrings. Garnish your dish with crisp parsley, and serve it up.

211. *To pickle Herrings.*

Scale and clean your herrings, take out the milts and roes, and skewer them round, season them with a little pepper and salt, put them in a deep pot, cover them with alegar, put to them a little whole Jamaica pepper, and two or three bay leaves; bake them and keep them for use.

212. *To stew Oysters.*

Take a score or two of oysters, according as you have occasion, put them into a small stew-pan, with a few bread-crumbs, a little water, shred mace and pepper, a lump of butter, and a spoonful of vinegar (not to make it sour) boil them all together, but not over much, if you do it makes them hard. Garnish with bread sippets, and serve them up.

213. *To fry Oysters.*

Take a score or two of the largest oysters you can get, and the yolks of four or five eggs, beat them very well, put to them a little nutmeg, pepper and salt, a spoonful of fine flour, and a little raw parsley

shred, so dip in your oysters, and fry them in butter a light brown.

They are very proper to lie about either stewed oysters, or any other fish, or made dishes.

214. *Oysters in Scallop Shells.*

Take half a dozen small scallop shells, lay in the bottom of every shell a lump of butter, a few bread crumbs, and then your oysters; laying over them again a few more bread crumbs, a little butter, and a little beat pepper, so set them to crisp, either in the oven or before the fire, and serve them up.

They are proper for either a side-dish or middle-dish.

215. *To keep Herrings all the year.*

Take fresh herrings, cut off their heads, open and wash them very clean, season them with salt, black pepper, and Jamaica pepper, put them into a pot, cover them with white wine vinegar and water, of each an equal quantity, and set them in a slow oven to bake; tie the pot up close and they will keep a year in the pickle.

216. *To make artificial Sturgeon another way.*

Take out the bones of a turbot or bret, lay it in salt twenty-four hours, boil it with good store of salt; make your pickle of white wine vinegar and three quarts of water, boil them, and put in a little vinegar in the boiling; don't boil it over much, if you do it will make it soft; when it is enough take it out till it be cold, put the same pickle to it, and keep it for use.

217. *To stew Mushrooms.*

Take mushrooms and clean them, the buttons you may wash, but the flaps you must peel both inside and out; when you have cleaned them, pick out the little ones for pickling, and cut the rest in pieces for stewing; wash them and put them into a little water; give them a boil and it will take off the faintness, so drain from them all the water, then put them into a pan with a lump of butter, a little shred mace, pepper and salt to your taste, (putting to them a little water) hang them over a slow fire for half an hour, when they are enough thicken them with a little flour; serve them up with sippets.

218. *To make Almond Puffs.*

Take a pound of almonds blanched, and beat them with orange-flower water, then take a pound of sugar, and boil them almost to a candy height, put in your almonds and stir them on the fire, keep stirring them till they be stiff, then take them off the fire and stir them till they be cold; beat them a quarter of an hour in a mortar, putting to them a pound of sugar sifted, and a little lemon-peel grated, make it into a paste with the whites of three eggs, and beat it into a froth more or less as you think proper; bake them in an oven almost cold, and keep them for use.

219. *To pot Mushrooms.*

Take the largest mushrooms, scrape and clean them, put them into your pan with a lump of butter, and a little salt, let them stew over a slow fire whilst they are enough, put to them a little mace and whole

pepper, then dry them with a cloth, and put them down into a pot as close as you can, and as you lie them down sprinkle in a little salt and mace, when they are cold cover them over with butter; when you use them toss them up with grayy, a few bread crumbs and butter; do not make your pot over large, but rather put them into two pots; they will keep the better if you take the gravy from them when they are stewed.

They are good for fish sauce, or any other whilst they are fresh.

220. *To fry Trout, or any other sort of Fish.*

Take two or three eggs, more or less according as you have fish to fry, take the fish and cut it in thin slices, lie it upon a board, rub the eggs over it with a feather, and strew on a little flour and salt, fry it in fine drippings or butter, let the drippings be very hot before you put in the fish, but do not let it burn, if you do it will make the fish black: when the fish is in the pan, you may do the other side with the egg, and as you fry it lay it to drain before the fire till all be fried, then it is ready for use.

221. *To make Sauce for Salmon or Turbot.*

Boil your turbot or salmon, and set it to drain; take the gravy that drains from the salmon or turbot, an anchovy or two, a little lemon-peel shred, a spoonful of catchup, and a little butter, thicken it with flour the thickness of cream, put to it a little shred parsley and fennel; but do not put in your parsley and fennel till you be just going to send it up, for it will take off the green.

The gravy of all sorts of fish is a great addition to your sauce, if the fish be sweet.

222. To dress Cod's Zoons.

Lie them in water all night, and then boil them, if they be fat shift them once in the boiling, when they are tender cut them in long pieces, dress them up with eggs as you do salt fish, take one or two of them and cut into square pieces, dip them in egg and fry them to lay round your dish.

It is proper to lie about any other dish.

223. To make Solomon Gundy to eat in Lent.

Take five or six white herrings, lay them in water all night, boil them as soft as you would do for eating, and shift them in the boiling to take out the saltiness; when they are boiled take the fish from the bone, and mind you don't break the bones in pieces, leaving on the head and tail; take the white part of the herrings, a quarter of a pound of anchovies, a large apple, a little onion shred fine, or shalot, and a little lemon peel, shred them all together, and lie them over the bones on both sides, in the shape of a herring; then take off the peel of a lemon very thin, and cut it in long bits, just as it will reach over the herrings; you must lie this peel over every herring pretty thick. Garnish your dish with a few pickled oysters, capers and mushrooms, if you have any; so serve them up.

224. Solomon Gundy another way.

Take the white part of a turkey, or other fowl, if

you have neither, take a little white veal and mince it pretty small; take a little hung beef or tongue, scrape them very fine, a few shred capers, and the yolks of four or five eggs shred small, take a delf dish and lie a delf plate in the dish with the wrong side up, so lie on your meat and other ingredients, all single in quarters, one to answer another; set in the middle a large lemon or mango, so lie round your dish, anchovies in lumps, pickled oysters or cockles, and a few pickled mushrooms, slices of lemon and capers; so serve it up.

This is proper for a side-dish, either at noon or night.

225. *To make Lemon Cheese-Cakes.*

Blanch half a pound of almonds, and beat them in a stone mortar very fine, with a little rose water, put in eight eggs, leaving out five of the whites; take three quarters of a pound of sugar, and three quarters of a pound of butter melted, beat all together, then take three lemon skins, boiled tender, the rind of all, beat them very well, and mix them with the rest, then put them into your paste.

You may make a lemon-pudding the same way, only add the juice of half a lemon.—Before you set them in the oven, grate over them a little fine loaf sugar.

226. *To make White Ginger-Bread.*

Take a little gum-dragon, lay it in rose water all night, then take a pound of Jordan almonds blanched with a little of the gum water, a pound of double-refined sugar beat and sifted, an ounce of cinnamon beat with a little rose-water, work it into a paste and print it, then set it in a stove to dry.

227. *To make Red Ginger-Bread.*

Take a quart and a jill of red wine, and a jill and a half of brandy, seven or eight manchets according to the size the bread is, grate them (the crust must be dried, beat and sifted, three pounds and a half of sugar beat and sifted) two ounces of cinnamon, and two ounces of ginger beat and sifted, a pound of almonds blanch'd and beat with rose water, put the bread into the liquor by degrees, stirring it all the time, when the bread is all well mixed take it off the fire; you must put the sugar, spices, and almonds into it, when it is cold print it; keep some of the spice to dust the prints with.

228. *To make a Great Cake.*

Take five pounds of fine flour (let it be dried very well before the fire) and six pounds of currants well dress'd and rubb'd in cloths after they are wash'd, set them in a sieve before the fire; you must weigh your currants after they are clean'd, then take three quarters of an ounce of mace, two large nutmegs beaten and mix'd amongst the flour, a pound of powder sugar, a pound of citron, and a pound of candied orange (cut your citron and orange in pretty large pieces) and a pound of almonds cut in three or four pieces long way; then take sixteen eggs, leaving out half of the whites, beat your sugar and eggs for half an hour with a little salt; take three jills of cream, and three pounds and a half of butter, melt your butter with part of the cream, for fear it should be too hot, put in between a jack and a jill of good brandy, a quart of light yeast, and the rest of the cream, mix all your liquors together about blood warm, make a

hole in the middle of your flour, and put in the liquids, cover it half an hour, and let it stand to rise, then put in your currants and mix all together; butter your hoop, tie a paper three fold, and put it at the bottom in your hoop; just when they are ready to set in the oven, put the cake into your hoop at three times; when you have laid a little paste at the bottom, lay in part of your sweetmeats and almonds, then put in a little paste over them again, and the rest of your sweetmeats and almonds, then lay on the rest of your paste, and set it in a quick oven; two hours will bake it.

229. To make Iceing for this Cake.

Take two pounds of double refined sugar, beat it, and sift it through a fine sieve; put to it a spoonful of fine starch, a pennyworth of gum-arabic, beat them all well together; take the whites of four or five eggs, beat them well, and put to them a spoonful of rose water, or orange-flower water, a spoonful of the juice of lemon, beat them with the whites of your eggs, and put in a little to your sugar till you wet it, then beat them for two hours whilst your cake is baking; if you make it over thin it will run; when you lie it on your cake you must lie it on with a knife; if you would have the iceing very thick, you must add a little more sugar; wipe off the loose currants before you put on the iceing, and put it into the oven to harden the iceing.

230. To make a Plum-Cake.

Take five pounds of flour dried and cold, mix to it an ounce of mace, half an ounce of cinnamon, a quarter of an ounce of nutmeg, half a quarter of an ounce

of lemon peel grated, and a pound of fine sugar; take fifteen eggs, leaving out seven of the whites, beat your eggs with half a jill of brandy or sack, a little orange-flower water, or rose water; then put to your eggs near a quart of light yeast, set it on the fire with a quart of cream, and three pounds of butter; let your butter melt in the cream, so let it stand till new milk warm, then skim off all the butter and most of the milk, and mix it to your eggs and yeast; make a hole in the middle of your flour, and put in your yeast, sprinkle at the top a little flour, then mix to it a little salt, six pounds of currants well washed, cleaned, dried, picked, and plumped by the fire, a pound of the best raisins stoned, and beat them all together whilst they leave the bowl; put in a pound of candied orange, and half a pound of citron cut in long pieces; then butter the girth and fill it full; bake it in a quick oven, against it be enough have an icing ready.

231. *To make a Caraway-Cake.*

Take eighteen eggs, leave out half of the whites, and beat them; take two pounds of butter, wash the butter clear from milk and salt, put to it a little rose-water, and work your butter very well with your hands till it take up all the eggs, then mix them in half a jack of brandy and sack; grate into your eggs a lemon rind; put in by degrees (a spoonful at a time) two pounds of fine flour, a pound and a half of loaf sugar, that is sifted and dry; when you have mixed them very well with your hands, take a thible and beat it very well for half an hour, till it look very white, then mix to it a few seeds, six ounces of caraway comfits, and half a pound of citron and candied

orange ; then beat it well, butter your girth, and put it in a quick oven.

232. To make Cakes to keep all the Year.

Have in readiness a pound and four ounces of flour well dried, take a pound of butter unsalted, work it with a pound of white sugar till it cream, three spoonfuls of sack, and the rind of an orange, boil it till it is not bitter, and beat it with sugar, work these together, then clean your hands, and grate a nutmeg into your flour, put in three eggs and two whites, mix them well, with the paste-pin or thible stir in your flour to the butter, make them up into little cakes, wet the top with sack and strew on fine sugar ; bake them on buttered papers, well floured, but not too much ; you may add a pound of currants washed and warmed.

233. To make Shrewsbury-Cakes.

Take two pounds of fine flour, put to it a pound and a quarter of butter (rub them very well) a pound and a quarter of fine sugar sifted, grate in a nutmeg, beat in three whites of eggs and two yolks, with a little rose-water, and so knead your paste with it, let it lay an hour, then make it up into cakes, prick them and lay them on papers, wet them with a feather dipped in rose-water, and grate over them a little fine sugar ; bake them in a slow oven, either on tins or paper.

234. To make a fine Cake.

Take five pounds of fine flour dried, and keep it warm ; four pounds of loaf sugar pounded ; sifted and warmed ; five pounds of currants well cleaned

and warmed before the fire ; a pound and a half of almonds blanched, beat, dried, slit and kept warm ; five pounds of good butter well washed and beat from the water ; then work it an hour and a half till it comes to a fine cream ; put to the butter all the sugar, work it up, and then the flour, put in a pint of brandy, then all the whites and yolks of the eggs, mix all the currants and almonds with the rest. There must be four pounds of eggs in weight in the shells, the yolks and the whites beat them separate, the whites beat to a froth ; you must not cease beating till they are beat to a curd, to prevent oiling ; to this quantity of cake put a pound and a half of orange peel and citron shred, without plums, and half a pound of caraway seeds, it will require four hours baking, and the oven must be as hot as for bread, but let it be well flaked when it has remained an hour in the oven, and stop it close ; you may ice it if you please.

235. *To make a Seed-Cake.*

Take one quartern of fine flour well dried before the fire ; when it is cold rub in a pound of butter ; take three quarters of a pound of caraway comfits, six spoonfuls of new yeast, six spoonfuls of cream, the yolks of six eggs and two whites, and a little sack ; mix all these together in a very light paste, set it before the fire till it rise, and so bake it in a tin.

236. *To make an ordinary Plum-Cake.*

Take a pound of flour well dried before the fire, a pound of currants, two pennyworth of mace and cloves, two eggs, four spoonfuls of good new yeast, half a pound of butter, half a pint of cream, melt the

butter, warm the cream, and mix all together in a very light paste, butter your tin before you put it in; an hour will bake it.

237. *To make an Angelica-Cake.*

Take the stalks of angelica, boil and green them very well, put to every pound of pulp a pound of loaf-sugar beaten very well, and when you think it is beaten enough, lay them in what fashion you please on glasses, and as they candy turn them.

238. *To make King-Cakes.*

Take a pound of flour, three quarters of a pound of butter, half a pound of sugar, and half a pound of currants, well cleaned; rub your butter well over your flour, and put in as many yolks of eggs as will lythe them, then put in your sugar, currants, and some mace, shred in as much as will give them a taste, so make them up in little round cakes, and butter the papers you lie them on.

239. *To make Breakfast-Cakes.*

Take a pound of currants well washed (rub them in a cloth till dry) a pound of flour dried before a fire, take three eggs, leave out one of the whites, four spoonfuls of new yeast, and four spoonfuls of sack or two of brandy, beat the yeast and eggs well together; then take a jill of cream, and something above a quarter of a pound of butter, set them on a fire, and stir them till the butter be melted, but do not let them boil, grate a large nutmeg into the flour, with currants, and five spoonfuls of sugar; mix all together, beat it with your hand till it leave the bowl, then flour the tins you put the paste in,

and let them stand a little to rise, then bake them an hour and a quarter.

240. *To make Macaroons.*

Take a pound of blanched almonds and beat them, put some rose-water in while beating (they must not be beaten too small) mix them with the whites of five eggs, a pound of sugar finely beaten and sifted, and a handful of flour, mix all these very well together, lay them on wafers, and bake them in a very temperate oven (it must not be so hot as for manchet) then they are fit for use.

241. *To make Wiggs.*

Take two pounds of flour, a pound of butter, a pint of cream, four eggs (leaving out two of the whites) and two spoonfuls of yeast, set them to rise a little; when they are mixed add half a pound of sugar, and half a pound of caraway comfits, make them up with sugar, and bake them in a dripping pan.

242. *To make Raspberry-Cakes.*

Take raspberries, bruise them, put them in a pan on a quick fire whilst the juice be dried up, then take the same weight of sugar as you have of raspberries, and set them on a slow fire, let them boil whilst they are pretty stiff; make them into cakes, and dry them near the fire, or in the sun.

243. *To make Queen-Cakes.*

Take a pound of fine flour dried well before the fire, nine eggs, a pound of loaf-sugar beaten and sifted, put one half to your eggs and the other to

your butter; take a pound of butter and melt it without water, put it into a stone bowl, when it is almost cold put in your sugar, and a spoonful or two of rose-water; beat it very quick for half an hour, till it be as white as cream; beat the eggs and sugar as long and very quick, whilst they be white; when they are well beat mix them all together; then take half a pound of currants cleaned well; and a little shred mace, so you may fill one part of your tins before you put in your currants; you may put a quarter of a pound of almonds shred (if you please) into them that are without the currants; you may ice them if you please, but do not let the iceing be thicker than you may lie on with a little brush.

244. *To make a Biscuit-Cake.*

Take a pound of fine flour dried before the fire, a pound of loaf-sugar beaten and sifted, beat nine eggs and a spoonful or two of rose water with the sugar for two hours, then put them to your flour and mix them well together; put in an ounce of caraway seeds, then put it into your tin and bake it an hour and a half in a pretty quick oven.

245. *To make Cracknels.*

Take half a pound of fine flour, half a pound of sugar, two ounces of butter, two eggs, and a few caraway seeds; (you must beat and sift the sugar) then put it to your flour and work it to paste; roll them as thin as you can, and cut them out with queen-cake tins, lie them on papers and bake them in a slow oven.

They are proper to eat with chocolate.

246. *To make Portugal Cakes.*

Take a pound of flour, a pound of butter, a pound of sugar, a pound of currants well cleaned, and a nutmeg grated; take half of the flour and mix it with sugar and nutmeg, melt the butter and put into it the yolks of eight eggs very well beat, and only four of the whites, and as the froth rises put it into the flour, and do so till all is in; then beat it together, still strewing in some of the other half of the flour, and beat it till all the flour be in, then butter the pans and fill them, but do not bake them too much; you may ice them if you please, or you may strew caraway comfits of all sorts on them when they go into the oven. The currants must be plumped in warm water, and dried before the fire, then put them into your cakes.

247. *To make Plum-Cakes another way.*

Take two pounds of butter, beat it with a little rose-water and orange-flower water till it be like cream, two pounds of flour dried before the fire, a quarter of an ounce of mace, a nutmeg, half a pound of loaf-sugar beat and sifted, fifteen eggs (beat the whites by themselves and yolks with your sugar) a jack of brandy and as much sack, two pounds of currants very well cleaned, and half a pound of almonds blanched and cut in two or three pieces length-way, so mix all together, and put it into your hoop or tin; you may put in half a pound of candied orange and citron if you please; about an hour will bake it in a quick oven; if you have a mind to have it iced, a pound of sugar will ice it.

248. *To make a Ginger-Bread Cake.*

Take two pounds of treacle, two pounds and a quarter of flour, an ounce of beat ginger, three quarters of a pound of sugar, two ounces of coriander seeds, two eggs, a pennyworth of new ale with the yeast on it, a glass of brandy, and two ounces of lemon-peel, mix all these together in a bowl, and set it to rise for half an hour, then put it into a tin to bake, and wet it with a little treacle and water; if you have a quick oven an hour and a half will bake it.

249. *To make Chocolate Cream.*

Take four ounces of chocolate, more or less, according as you would have your dish in bigness, grate it and boil it in a pint of cream, then mill it very well with a chocolate stick; take the yolks of two eggs and beat them very well, leaving out the strains, put to them three or four spoonfuls of cream, mix them all together, set it on the fire and keep stirring it till it thickens, but do not let it boil; you must sweeten it to your taste, and keep stirring it till it be cold, so put it into your glasses or china dishes, which you please.

250. *To make White Lemon Cream.*

Take a jill of spring water and a pound of fine sugar, set it over the fire till the sugar and water be dissolved, then put the juice of four good lemons to your sugar and water, the whites of four eggs well beat, set it on the fire again, and keep it stirring one way till it just simmers and does not boil, strain it through a fine cloth, then put it on the fire again,

adding to it a spoonful of orange-flower water, stir it till it thickens on a slow fire, then strain it into basons or glasses for your use, do not let it boil, if you do it will curdle.

251. *To make Cream Curds.*

Take a gallon of water, put to it a quart of new milk, and a little salt, a pint of sweet cream and eight eggs, leaving out half of the whites and strains, beat them very well, put to them a pint of sour cream, mix them very well together, and when your pan is just at boiling (but it must not boil) put in the sour cream and your eggs, stir it about to keep it from settling to the bottom; let it stand till it begins to rise up, then have a little fair water, and as they rise keep putting it in whilst they be well risen, then take them off the fire, and let them stand a little to sadden; have ready a sieve with a clean cloth over it, and take up the curds with a ladle or egg-slicer, whether you have; you must always make them the night before you use them; this quantity will make a large dish if your cream be good; if you think your curds be too thick, mix to them two or three spoonfuls of good cream, lie them upon a china dish in lumps; so serve them up.

252. *To make Apple Cream.*

Take half a dozen of large apples (codlings or any other apples that will be soft) coddle them; when they are cold take out the pulp; then take the whites of four or five eggs (leaving out the strains) three quarters of a pound of double refined sugar beat and sifted, a spoonful or two of rose-water and grate in a little lemon-peel, so beat all together for an

hour, until it be white, then lay it on a china dish, so serve it up.

253. *To fry Cream to eat hot.*

Take a pint of cream and boil it, three spoonfuls of fine flour, mixed with a little milk, put in three eggs, and beat them very well with the flour, a little salt, a spoonful or two of fine powder sugar, mix them very well; then put your cream to them on the fire and boil it; then beat two more eggs very well, and when you take your pan off the fire stir them in, and pour them into a large pewter dish about half an inch thick; when it is quite cold cut it out in square bits and fry it in butter, a light brown; as you fry them set them before the fire to keep hot and crisp, so dish them up with a little white wine, butter and sugar for your sauce, in a china cup, set it in the midst, and grate over some loaf-sugar.

254. *To make Rice or Almond Cream.*

Take two quarts of cream, boil it with what seasoning you please, then take it from the fire and sweeten it, pick out the seasoning and divide it into two parts, take a quarter of a pound of blanched almonds well beat with orange-flower water, set that on the fire, and put to it the yolks of four eggs well beaten and strained, keep it stirring all the time it is on the fire, when it rises to boil take it off, stir it a little, then put it into your bason, the other half set on the fire, and thicken it with flour of rice; when you take it off put to it the juice of a lemon, orange-flower water or sack, and stir it till it be cold, then serve it up.

255. *To make Calf's Foot Jelly.*

Take four calf's feet and dress them, boil them in six quarts of water over a slow fire, whilst all the bones will come out, and half the water be boiled away, strain it into a stone bowl, then put to them two or three quarts more water, and let it boil away to one. If you want a large quantity of flummery or jelly at one time, take two calf's feet more, it will make your stock the stronger; you must make your stock the day before you use it, and before you put your stock into the pan take off the fat, and put it into your pan to melt, take the whites of eight or ten eggs, just as you have jelly in quantity (for the more whites you have makes your jelly the finer) beat your whites to a froth, and put to them five or six lemons, according as they are for goodness, a little white wine or rhenish, mix them well together (but let not your stock be too hot when you put them in) and sweeten it to your taste; keep it stirring all the time whilst it boils; take your bag and dip it in hot water, and wring it well out, then put in your jelly, and keep it shifting whilst it comes clear; throw a lemon-peel or two into your bag as the jelly is coming off, and put some bits of peel into your glasses.

You may make hartshorn jelly the same way.

256. *To make Orange Cream.*

Take two Seville oranges, and peel them very thin, put the peel into a pint of fair water, and let it lie for an hour or two; take four eggs, and beat them very well, put to them the juice of three or four oranges, according as they are in goodness, and sweeten them with double refined sugar to your taste;

mix the water and sugar together, and strain them through a fine cloth into your tankard, and set it over the fire as you did the lemon cream, and put it into your glasses for use.

257. *Yellow Lemon Cream.*

Take two or three lemons, according as they are in bigness, take off the peel as thin as you can from the white, put it into a pint of clear water, and let it lay three or four hours, take the yolks of three or four eggs, beat them very well, about eight ounces of double refined sugar, put it into your water to dissolve, and a spoonful or two of rose-water or orange-flower water, which you can get, mix all together with the juice of two of your lemons, and if your lemons prove not good, put in the juice of three, so strain them through a fine cloth into a silver tankard, and set it over a stove or chafing dish, stirring it all the time, and when it begins to be as thick as cream take it off, but don't let it boil, if you do it will curdle, stir it whilst it be cold, and put it into glasses for use.

258. *White Lemon Cream another way.*

Take a pint of spring water, and the whites of six eggs, beat them very well to a froth, put them to your water, adding to it half a pound of double refined sugar, a spoonful of orange-flower water, and the juice of three lemons, so mix all together, and strain them through a fine cloth into your silver tankard, set it over a slow fire in a chafing dish, and keep stirring it all the time; as you see it thickens take it

off, it will sooner curdle than be yellow, stir it until it be cold, and put it in small jelly glasses for use.

259. *Sago Custards.*

Take two ounces of sago, wash it in a little water, set it on to cree in a pint of milk, and let it cree till it be tender, when it is cold put to it three jills of cream, boil it all together with a blade or two of mace, or a stick of cinnamon; take six eggs, leave out the strains, beat them very well, mix a little of your cream amongst your eggs, then mix all together, keep stirring it as you put it in, so set it over a slow fire, and stir it about whilst it be the thickness of good cream; you must not let it boil; when you take it off the fire put in a tea cup full of brandy, and sweeten it to your taste, then put it into your pots or glasses for use. You may have half the quantity if you please.

260. *Almond Custards.*

Boil two quarts of sweet cream with a stick of cinnamon; take eight eggs, leaving out all the whites but two, beat them very well; take six ounces of Jordan almonds, blanch and beat them with a little rose-water, so give them a boil in your cream; put in half a pound of powder sugar, and a little of your cream amongst your eggs, mix all together, and set them over a slow fire, stir it all the time until it be as thick as cream, but don't let it boil; when you take it off put in a little brandy to your taste, so put it into your cups for use.

You may make rice-custards the same way.

261. *A Sack Posset.*

Take a quart of cream, boil it with two or three blades of mace, and grate in a long biscuit; take eight eggs, leave out half of the whites, beat them very well, and a pint of gooseberry wine, make it hot, so mix it well with your eggs, set it over a slow fire, and stir it about till it be as thick as custard; set a dish that is deep over a stove, put in your sack and eggs, when your cream is boiling hot, put it to your sack by degrees, and stir it all the time it stands over your stove, until it be thoroughly hot, but don't let it boil; you must make it about half an hour before you want it; set it upon a hot hearth, and then it will be as thick as custard; make a little froth of cream, to lay over the posset; when you dish it up sweeten it to your taste; you may make it without biscuit if you please, and don't lay on your froth till you serve it up.

262. *A Lemon Posset.*

Take a pint of good thick cream, grate into it the outermost skin of two lemons, and squeeze the juice into a jack of white wine, and sweeten it to your taste; take the whites of two eggs without the strains, beat them to a froth, so whisk them all together in a stone bowl for half an hour, then put them into glasses for use.

263. *Whip Sillabubs.*

Take two porringers of cream and one of white wine, grate in the skin of a lemon, take the whites of three eggs, sweeten it to your taste, then whip it

with a whisk, take off the froth as it rises, and put it into your fillabub glasses or pots, whether you have, then they are fit for use.

264. *Almond Butter.*

Take a quart of cream, and half a pound of almonds, beat them with the cream, then strain it, and boil it with twelve yolks of eggs and two whites, till it curdle, hang it up in a cloth till morning and then sweeten it; you may rub it through a sieve with the back of a spoon, or strain it through a coarse cloth.

265. *Black Caps.*

Take a dozen of middling pippins and cut them in two, take out the cores and black ends, lay them with the flat side downwards, set them in the oven, and when they are about half roasted take them out, wet them over with a little rose water, and grate over them loaf sugar, pretty thick, set them into the oven again, and let them stand till they are black; when you serve them up, put them either into cream or custard, with the black side upwards, and set them at equal distances.

266. *Sauce for Tame Ducks.*

Take the necks and gizzards of your ducks, a scrag of mutton if you have it, and make a little sweet gravy, put to it a few bread crumbs, a small onion, and a little whole pepper, boil them for half a quarter of an hour, put to them a lump of butter, and if it is not thick enough a little flour, so salt it to your taste.

267. *Sauce for a Green Goose.*

Take a little good gravy, a little butter, and a few scalded gooseberries, mix all together, and put it on the dish with your goose.

268. *Another Sauce for a Green Goose.*

Take the juice of sorrel, a little butter, and a few scalded gooseberries mix them together, and sweeten it to your taste; you must not let it boil after you put in the sorrel, if you do it will take off the green.

You must put this sauce into a bason.

269. *Almond Flummery.*

Take a pint of stiff jelly made of calf's feet, put to it a jill or better of good cream, and four ounces of almonds, blanch and beat them fine with a little rose-water, then put them to your cream and jelly, let them boil together for half a quarter of an hour, and sweeten it to your taste; strain it through a fine cloth, and keep it stirring till it be quite cold, put it in cups and let it stand all night, loosen it in warm water and turn it out into your dish, so serve it up, and prick it with blanched almonds.

270. *Calf's Foot Flummery.*

Take two calf's feet, when they are dressed, put two quarts of water to them, boil them over a slow fire till half or better be consumed; when your stock is cold, if it be too stiff, you may put to it as much cream as jelly, boil them together with a blade or two of mace, sweeten it to your taste with loaf sugar, strain it through a fine cloth, stir it whilst it be cold,

and turn it out, but first loosen it in warm water, and put it into your dish as you did the flummery.

271. To stew Spinage with Poached Eggs.

Take two or three handfuls of young spinage, pick it from the stalks, wash and drain it very clean, put it into a pan with a lump of butter, and a little salt, keep stirring it all the time whilst it be enough, then take it out and squeeze out the water, chop it and stir in a little more butter, lay it in your dish in quarters, and betwixt every quarter a poached egg, and lay one in the middle; fry some sippets of white bread and prick them in your spinage, so serve them up.

This is proper for a side dish either for noon or night.

272. To make Ratafia Drops.

Take half a pound of the best Jordan almonds, and four ounces of bitter almonds, blanch and set them before the fire to dry, beat them in a marble mortar with a little white of an egg, then put to them half a pound of powder sugar, and beat them all together to a pretty stiff paste; you may beat your white of egg very well before you put it in, so take it out, roll it with your hand upon a board with a little sugar, then cut them in pieces, and lay them on sheets of tin or paper, at equal distances. that they don't touch one another, and set them in a slow oven to bake.

273. To fry Artichoke Bottoms.

Take artichoke bottoms when they are at the full growth, and boil them as you would do for eating, pull off the leaves and take out the choke, cut off the stalks as close as you can from the bottom, take two

or three eggs, beat them very well, so dip your artichokes in them and strew over them a little pepper and salt; fry them in butter, some whole and some in halves; serve them up with a little butter in a china cup, set it in the middle of your dish lay your artichokes round, and serve them up.

They are proper for a side-dish either noon or night.

274. *To fricassee Artichokes.*

Take artichokes, and order them the same way as you did for frying, have ready in a stew-pan a few morels and truffles, stewed in brown gravy, so put in your artichokes, and give them a shake all together in your stew-pan and serve them up hot, with lippets round them.

275. *To dry Artichoke Bottoms.*

Take the largest artichokes you can get, when they are at their full growth, boil them as you would do for eating, pull off the leaves and take out the choke; cut off the stalk as close as you can, lay them on a tin dripping pan, or an earthen dish, set them in a slow oven, for if your oven be too hot it will brown them, you may dry them before the fire if you have convenience; when they are dry put them in paper bags, and keep them for use.

276. *To stew Apples.*

Take a pound of double refined sugar, with a pint of water, boil and skim it, and put into it a pound of the largest and clearest pippins, pared and cut in halves; if little, let them be whole; core them and boil them with a continual froth, till they be as tender

and clear as you would have them, put in the juice of two lemons (but first take out the apples) a little peel cut like threads, boil down your fyrup as thick as you would have it, then pour it over your apples; when you dish them, stick them with little bits of candied orange, and some with almonds cut in long bits, so serve them up.

You must stew them the day before you use them.

277. *To stew Apples another way.*

Take Kentish pippins or John apples, pare and slice them into fair water, set them on a clear fire, and when they are boiled to mash, let the liquor run through a hair sieve; boil as many apples thus as will make the quantity of liquor you would have; to a pint of this liquor you must have a pound of double refined loaf sugar in great lumps, wet the lumps of sugar with the pippin liquor, and set it over a gentle fire, let it boil, and skim it well; whilst you are making the jelly, you must have your whole pippins boiling at the same time; (they must be the fairest and best pippins you can get) scope out the cores, and pare them neatly, put them into fair water as you do them; you must likewise make a fyrup ready to put them into, the quantity as you think will boil them in clear; make the fyrup with double refined sugar and water. Tie up your whole pippins in a piece of fine cloth or muslin severally, when your sugar and water boils put them in, let them boil very fast, so fast that the fyrup always boils over them; sometimes take them off and then set them on again, let them boil till they be clear and tender; then take off the muslin they were tied up in, and put them into glasses that will hold but one in a glass; then see if

your jelly of John apples be boiled to jelly enough, if it be, squeeze in the juice of two lemons, and let it have a boil; then strain it through a jelly bag into the glasses your pippins are in; you must be sure that your pippins be well drained from the syrup they were boiled in; before you put them into the glasses, you may, if you please, boil little pieces of lemon-peel in water till they be tender, and then boil them in the syrup your pippins were boiled in; then take them out and lay them upon the pippins before the jelly is put in, and when they are cold paper them up.

278. *To make Plum Gruel.*

Take half a pound of pearl barley, set it on to cree; put to it three quarts of water; when it is boiled a while, shift it into another fresh water, and put to it three or four blades of mace, a little lemon-peel cut in long pieces, so let it boil whilst the barley be very soft; if it be too thick you may add a little more water; take half a pound of currants, wash them well and plump them, and put to them your barley, half a pound of raisins and stone them; let them boil in the gruel whilst they are plump, when they are enough put to them a little white wine, a little juice of lemon, grate in half a nutmeg, and sweeten it to your taste, so serve them up.

279. *Rice Gruel.*

Boil half a pound of rice in two quarts of soft water, as soft as you would have it for rice milk, with some slices of lemon-peel, and a stick of cinnamon; add to it a little white wine and juice of lemon to your taste, put in a little candied orange sliced thin,

and sweeten it with fine powder sugar ; don't let it boil after you put in your wine and lemon, put it in a china dish, with five or six slices of lemon, so serve it up.

280. *Scotch Custard, to eat hot for Supper.*

Boil a quart of cream with a stick of cinnamon, and blade of mace ; take six eggs, both yolks and whites (leave out the strains) and beat them very well, grate a long biscuit into your cream, give it a boil before you put in your eggs, mix a little of your cream amongst your eggs before you put them in, so set it over a slow fire, stirring it about whilst it be thick, but don't let it boil ; take half a pound of currants, wash them very well and plump them, then put them to your custard ; you must let your custard be as thick as will bear the currants, that they don't sink to the bottom ; when you are going to dish it up, put in a large glass of sack, stir it very well, and serve it up in a china basin.

281. *A dish of Mulled Milk.*

Boil a quart of new milk with a stick of cinnamon, then put to it a pint of cream, and let them have one boil together, take eight eggs (leave out half of the whites and all the strains) beat them very well, put to them a jill of milk, mix all together, and set it over a slow fire, stir it whilst it begins to thicken like custard, sweeten it to your taste, and grate in half a nutmeg ; then put it into your dish with a toast of white bread.

This is proper for a supper.

282. *A Leach.*

Take two ounces of isinglass and break it into bits, put it into hot water, then put half a pint of new milk into the pan with the isinglass, set it on the fire to boil, and put into it three or four sticks of good cinnamon, two blades of mace, a nutmeg quartered, and two or three cloves, boil it till the isinglass be dissolved, run it through a hair-sieve into a large pan, then put to it a quart of cream sweetened to your taste with loaf-sugar, and boil them awhile together; take a quarter of a pound of blanched almonds beaten in rose-water, and strain out all the juice of them into the cream on the fire and warm it, then take it off and stir it well together; when it has cooled a little take a broad shallow dish and put it into it through a hair-sieve, when it is cold cut it in long pieces, and lay it across whilst you have a pretty large dish; so serve it up.

Sometimes a less quantity of isinglass will do, according to the goodness: let it be the whitest and clearest you can get.

You must make it the day before you want it for use.

283. *Scotch Oysters.*

Take two pounds of the thick part of a leg of veal, cut it in little bits clear from the skins, and put it in a marble mortar, then shred a pound of beef suet and put to it, and beat them well together till they be as fine as paste; put to it a handful of bread crumbs and two or three eggs, season it with mace, nutmeg, pepper and salt, and work it well together; take one part of your forced-meat and wrap it in the kell, about the bigness of a pigeon, the rest make into little flat

cakes and fry them ; the rolls you may either broil in a dripping-pan, or set them in an oven ; three are enough in a dish, set them in the middle of the dish, and lay the cakes round, then take some strong gravy, shred in a few capers, and two or three mushrooms or oysters if you have any, so thicken it up with a lump of butter, and serve it up hot. Garnish your dish with pickles.

284. *To boil Broccoli.*

Take broccoli when it is seeded, or at any other time ; take off all the low leaves of your stalks and tie them up in bunches as you do asparagus, cut them the same length you peel your stalks ; cut them in little pieces and boil them in salt and water by themselves ; you must let your water boil before you put them in ; boil the heads in salt and water, and let the water boil before you put in the broccoli ; put in a little butter ; it takes very little boiling, and if it boils too quick it will take off all the heads ; you must drain your broccoli through a sieve as you do asparagus ; lie the stalks in the middle, and the bunches round it, as you would do asparagus.

This is proper either for a side dish or a middle dish.

285. *To boil Savoy Sprouts.*

If your favoys be cabbaged, dress off the out leaves and cut them in quarters ; take off a little of the hard ends, and boil them in a large quantity of water with a little salt ; when boiled drain them, lie them round your meat, and pour over them a little butter.

Any thing will boil greener in a large quantity of water than otherwise.

286. *To boil Cabbage Sprouts.*

Take your sprouts, cut off the outside leaves and the hard ends, shred and boil them as you do other greens, not forgetting a little butter.

287. *To fry Parsnips to look like Trout.*

Take a middling sort of parsnips, not over thick, boil them as soft as you would do for eating, peel and cut them in two, the long way; you must only fry the small ends, not the thick ones; beat three or four eggs, put to them a spoonful of flour, dip in your parsnips, and fry them in butter a light brown, have for your sauce a little vinegar and butter; fry some slices to lie round about the dish, and so serve them up.

288. *To make Tansey another way.*

Take an old penny loaf, and cut off the crust, slice it thin, put to it as much hot cream as will wet it, then put to it six eggs well beaten, a little shred lemon-peel, a little nutmeg and salt, and sweeten it to your taste; green it as you did your tansey; so tie it up in a cloth and boil it; (it will take an hour and a quarter boiling) when you dish it up slick it with candied orange, and lie a Seville orange cut in quarters round your dish; serve it up with a little plain butter.

289. *Gooseberry Cream.*

Take a quart of gooseberries, pick, coddle, and bruise them very well in a marble mortar or wooden

bowl, and rub them with the back of a spoon through a hair sieve, till you take out all the pulp from the seeds; take a pint of thick cream, mix it well among your pulp, grate in some lemon-peel, and sweeten it to your taste; serve it up either in a china dish or an earthen one.

290. *To fry Parsnips another way.*

Boil your parsnips, cut them in pieces about the length of your finger, dip them in egg and a little flour, and fry them a light brown; when they are fried dish them up, and grate over them a little sugar: you must have for the sauce a little white wine, butter and sugar, in a bason, and set in the middle of your dish.

291. *To make Apricot Pudding.*

Take ten apricots, pare, stone and cut them in two, put them into a pan with a quarter of a pound of loaf sugar, boil them pretty quick till they look clear, so let them stand till they are cold; then take six eggs (leave out half of the whites) beat them very well, add to them a pint of cream, mix the cream and eggs well together with a spoonful of rose-water, then put in your apricots, and beat them very well together, with four ounces of clarified butter, then put it into your dish with a thin paste under it; half an hour will bake it.

292. *Apricot Custard.*

Take a pint of cream, boil it with a stick of cinnamon and six eggs, leave out four of the whites, when your cream is a little cold mix your eggs and cream together, with a quarter of a pound of fine sugar, set

it over a slow fire, stir it all one way whilst it begins to be thick; then take it off and stir it whilst it be a little cold, and pour it into your dish; take six apricots, as you did for your pudding, rather a little higher; when they are cold lie them upon your custard at equal distances; if it be at the time when you have no ripe apricots, you may lie preserved apricots.

293. *Jumballs another way.*

Take a pound of meal and dry it, a pound of sugar finely beat, and mix these together; then take the yolks of five or six eggs, half a jill of thick cream, or as much as will make it up to a paste, and some coriander seeds, lay them on tins and prick them; bake them in a quick oven; before you set them in the oven wet them with a little rose-water and double-refined sugar to ice them.

294. *Peach or Apricot Chips.*

Take a pound of chips to a pound of sugar, let not your apricots be too ripe, pare them and cut them into large chips; take three quarters of a pound of fine sugar, strew most of it upon the chips, and let them stand till the sugar be dissolved, set them on the fire and boil them till they are tender and clear, strewing the remainder of the sugar on as they boil, skim them clear, and lay them in glassess or pots single, with some syrup, cover them with double-refined sugar, set them in a stove and when they are crisp on one side turn the other on glassess and parch them, then set them into a stove again; when they are pretty dry pour them on hair sieves till they are dry enough to put up.

295. *Sago Gruel.*

Take four ounces of sago and wash it, set it over a slow fire to cree in two quarts of spring water, let it boil whilst it be thickish and soft, put in a blade or two of mace, and a stick of cinnamon, let it boil in a while, and then put in a little more water; take it off, put to it a pint of claret, and a little candied orange; then put in the juice of a lemon, and sweeten it to your taste; so serve it up.

296. *Spinage Toasts.*

Take a handful or two of young spinage and wash it, drain it from the water, put it into a pan with a lump of butter, and a little salt, let it stew whilst it be tender, only turn it in the boiling, then take it up and squeeze out the water, put in another lump of butter and chop it small, put to it a handful of currants plumped, and a little nutmeg; have three toasts cut from a penny loaf well buttered, then lie on your spinage.

This is proper for a side dish either at noon or night.

297. *To roast a Beast Kidney.*

Take a beast kidney with a little fat on, and stuff it all round, season it with a little pepper and salt, wrap it in a kell, and put it upon the spit with a little water in the dripping-pan; what drops from your kidney thicken it with a lump of butter and flour for your sauce.

To make your Stuffing.

Take a handful of sweet herbs; a few bread

crumbs, a little beef-suet shred fine, and two eggs (leave out the whites) mix all together with a little nutmeg, pepper and salt; stuff your kidney with one part of the stuffing, and fry the other part in little cakes, so serve it up.

298. *To stew Cucumbers.*

Take middling cucumbers and cut them in slices, but not too thin, strew over them a little salt to bring out the water, put them into a stew-pan or sauce-pan, with a little gravy, some whole pepper, a lump of butter, and a spoonful or two of vinegar to your taste; let them boil all together; thicken them with flour, and serve them up with sippets.

299. *To make an Oatmeal Pudding.*

Take three or four large spoonfuls of oatmeal done through a hair-sieve, and a pint of milk, put it into a pan and let it boil a little whilst it be thick, add to it half a pound of butter, a spoonful of rose-water, a little lemon-peel shred, a little nutmeg or beaten cinnamon, and a little salt; take six eggs (leave out two of the whites) and put to them a quarter of a pound of sugar or better, beat them very well, so mix them all together, put it into your dish with a paste round your dish edge; have a little rose-water, butter and sugar for sauce.

300. *A Calf's Head Pie another way.*

Half boil your calf's head, when it is cold cut it in slices, rather thicker than you would do for hashing, season it with a little mace, nutmeg, pepper and salt, then lie part of your meat in the bottom of your

pie, a few capers, pickled oysters, and mushrooms ; a layer of one and a layer of another ; then put in half a pound of butter and a little gravy ; when your pie comes from the oven, have ready the yolks of six or eight eggs boiled hard, and lay them round your pie ; put in a little melted butter, and a spoonful or two of white wine, and give them a shake together before you lie in your eggs ; your pie must be a standing-pie baked upon a dish, with a puff-paste round the edge of the dish, but leave no paste in the bottom of your pie ; when it is baked serve it up without a lid.—This is proper for either top or bottom dish.

301. *Elder Wine.*

Take twenty pounds of Malaga raisins, pick and chop them, then put them into a tub with twenty quarts of water, let the water be boiled and stand till it be cold again before you put in your raisins, let them remain together ten days, stirring it twice a day, then strain the liquor very well from the raisins, through a canvass strainer or hair-sieve ; add to it six quarts of elder juice, five pounds of loaf-sugar, and a little juice of sles to make it acid, just as you please ; put it into a vessel, and let it stand in a pretty warm place three months, then bottle it ; the vessel must not be stopped up till it has done working ; if your raisins be very good you may leave out the sugar.

302. *Gooseberry Wine of ripe Gooseberries.*

Pick, clean and beat your gooseberries in a marble mortar or wooden bowl, measure them in quarts up heaped, add two quarts of spring water, and let them

stand all night or twelve hours, then rub or press out the husks very well; strain them through a wide strainer, and to every gallon put three pounds of sugar, and a jill of brandy, then put all into a sweet vessel, not very full, and keep it very close for four months, then decant it off till it comes clear, pour out the grounds, and wash the vessel clean with a little of the wine; add to every gallon a pound more sugar, let it stand a month in the vessel again, drop the grounds through a flannel bag, and put it to the other in the vessel; the tap hole must not be over near the bottom of the cask, for fear of letting out the grounds.

The same receipt will serve for currant wine the same way; let them be red currants.

303. *Balm Wine.*

Take a peck of balm leaves put them in a tub or large pot, heat four gallons of water scalding hot, ready to boil, then pour it upon the leaves, so let it stand all night, then strain them through a hair-sieve; put to every gallon of water two pounds of fine sugar, and stir it very well; take the whites of four or five eggs, beat them very well, put them into a pan, and whisk it very well before it be over hot, when the skim begins to rise take it off, and keep skimming it all the time it is boiling, let it boil three quarters of an hour, then put it into the tub, when it is cold put a little new yeast upon it, and beat it in every two hours, that it may head the better, so work it for two days, then put it into a sweet rundlet, bung it up close, and when it is fine, bottle it.

304. *Raisin Wine.*

Take ten gallons of water, and fifty pounds of Malaga raisins, pick out the large stalks and boil them in your water, when the water is boiled, put it into a tub; take the raisins and chop them very small, when your water is blood warm, put in your raisins, and rub them very well with your hand; when you have put them into the water, let them work for ten days, stirring them twice a day, then strain out the raisins in a hair-sieve, and put them into a clean harden bag, and squeeze it in the press to take out the liquor, so put it into your barrel, don't let it be over full, bung it up close, and let it stand till it is fine; when you tap your wine you must not tap it too near the bottom, for fear of the grounds; when it is drawn off, take the grounds out of the barrel, and wash it out with a little of your wine, then put your wine into the barrel again, draw your grounds through a flannel bag, and put them into the barrel to the rest; add to it two pounds of loaf-sugar, then bung it up, and let it stand a week or ten days; if it be very sweet to your taste, let it stand some time longer, and bottle it.

305. *Birch Wine.*

Take your birch water and boil it, clear it with whites of eggs; to every gallon of water take two pounds and a half of fine sugar, boil it three quarters or an hour, and when it is almost cold, put in a little yeast, work it two or three days, then put it into the barrel, and to every five gallons put in a quart of brandy, and half a pound of stoned raisins; before

you put in your wine burn a brimstone match in the barrel.

306. *White Currant Wine.*

Take the largest white currants you can get, strip and break them in your hand whilst you break all the berries; to every quart of pulp take a quart of water, let the water be boiled and cold again, mix them together, let them stand all night in your tub, then strain them through a hair-sieve, and to every gallon put two pounds and a half of sixpenny sugar; when your sugar is dissolved, put it into your barrel, dissolve a little isinglass, whisk it with whites of eggs, and put it in; to every four gallons put in a quart of mountain wine, so bung up your barrel; when it is fine draw it off, and take out the grounds (but don't tap the barrel over low at the bottom) wash out the barrel with a little of your wine, and drop the grounds through a bag, then put it to the rest of your wine and put it all into your barrel again, to every gallon add half a pound more sugar, and let it stand another week or two; if it be too sweet let it stand a little longer, then bottle it, and it will keep two or three years.

307. *Orange Ale.*

Take forty Seville oranges, pare and cut them in slices, the best coloured you can get, put them all with the juice and seeds into half a hoghead of ale; when it is tunned up and working, put in the oranges, and at the same time a pound and a half of raisins of the sun, stoned; when it has done working, close up the bung, and it will be ready to drink in a month.

308. *Orange Brandy.*

Take a quart of brandy, the peels of eight oranges thin pared, keep them in the brandy forty-eight hours in a close pitcher, then take three pints of water, put into it three quarters of a pound of loaf sugar, boil it till half be consumed, and let it stand till cold, then mix it with the brandy.

309. *Orange Wine.*

Take six gallons of water and fifteen pounds of powder sugar, the whites of six eggs well beaten, boil them three quarters of an hour, and skim them while any skim will rise; when it is cold enough for working, put to it six ounces of the syrup of citron or lemons, and six spoonfuls of yeast, beat the syrup and yeast well together, and put in the peel and juice of fifty oranges, work it two days and a night, then tun it up into a barrel, so bottle it at three or four months old.

310. *Cowslip Wine.*

Take ten gallons of water, when it is almost at boiling, add to it twenty-one pounds of fine powder sugar, let it boil half an hour, and skim it very clean; when it is boiled put it in a tub, let it stand till you think it cold to set on the yeast; take a porringer of new yeast off the vat, and put to it a few cowslips; when you put on the yeast, put in a few every time it is stirred, till all the cowslips be in; which must be six pecks, and let it work three or four days; add to it six lemons; cut off the peel, and the insides put into your barrel; then add to it a pint of brandy; when you think it has done working, close up your

vessel, let it stand a month, and then bottle it; you may let your cowslips lie a week or ten days to dry before you make your wine, for it makes it much finer; you may put in a pint of white wine that is good, instead of the brandy.

311. *Orange Wine another way.*

Take six gallons of water, and fifteen pounds of sugar, put your sugar into the water on the fire, the whites of six eggs well beaten, and whisk them into the water, when it is cold skim it very well whilst any skim rises, and let it boil for half an hour; take fifty oranges, pare them very thin, put them into your tub, pour the water boiling hot upon your parings, and when it is blood warm put on the yeast, then put in your juice, let it work two days, and so tun it into your barrel; at six weeks or two months old bottle it; you may put to it in the barrel a quart of brandy.

312. *Birch Wine another way.*

To a gallon of birch water put two pounds of loaf or very fine lump sugar, when you put it into the pan whisk the whites of four eggs; (four whites will serve for four gallons) whisk them very well together before it be boiled, when it is cold put on a little yeast, let it work a night and a day in the tub; before you put it into your barrel put in a brimstone match burning; take twopennyworth of isinglass cut in little bits, put to it a little of your wine, let it stand within the air of the fire all night; take the whites of two eggs, beat them with your isinglass, put them into your barrel and stir them about with a stick; this quantity will do for four gallons, to four gallons you must have two pounds of raisins shred,

put them into your barrel, close it up, but not too close at the first ; when it is fine bottle it.

313. *Apricot Wine.*

Take twelve pounds of apricots when full ripe, stone and pare them, put the parings into three gallons of water, with six pounds of powder sugar, boil them together half an hour, skim them well, and when it is blood warm put it on the fruit ; it must be well bruised, cover it close, and let it stand three days ; skim it every day as the skim rises, and put it through a hair-sieve, adding a pound of loaf sugar ; when you put it into the vessel close it up, and when it is fine bottle it.

314. *Orange Shrub.*

Take Seville oranges, when they are full ripe, to three dozen of oranges put half a dozen of large lemons, pare them very thin, the thinner the better, squeeze the lemons and oranges together, strain the juice through a hair-sieve ; to a quart of the juice put a pound and a quarter of loaf sugar ; about three dozen of oranges (if they be good) will make a quart of juice, to every quart of juice put a gallon of brandy, put it into a little barrel with an open bung with all the chippings of your oranges, and bung it up close ; when it is fine bottle it.

This is a pleasant dram, and ready for punch all the year.

315. *Strong Mead.*

Take twelve gallons of water, eight pounds of sugar, two quarts of honey, and a few cloves, when

your pan boils take the whites of eight or ten eggs, beat them very well, put them into your water before it be too hot, and whisk them very well together; do not let it boil but skim it as it rises till it has done rising, then put it into your tub; when it is about blood warm put to it three spoonfuls of new yeast; take eight or nine lemons, pare them and squeeze out the juice, put them both together into your tub, and let them work two or three days, then put it into your barrel, but it must not be too full; take two or three pennyworth of isinglass, cut it as small as you can, beat it in a mortar about a quarter of an hour, it will not make it small; but that it may dissolve sooner, draw out a little of the mead into a quart mug, and let it stand within the air of the fire all night; take the whites of three eggs, beat them very well, mix them with your isinglass, whisk them together, and put them into your barrel, bung it up, and when it is fine bottle it.

You may order isinglass this way to put into any sort of made wine.

316. *Mead another way.*

Take a quart of honey, three quarts of water, put your honey into the water, when it is dissolved take the whites of four or five eggs, whisk and beat them very well together and put them into your pan; boil it while the skim rises, and skim it very clean; put it into your tub, when it is warm put in two or three spoonfuls of light yeast, according to the quantity of your mead, and let it work two nights and a day. To every gallon put in a large lemon, pare and strain it, put the juice and peel into your tub, and when it is wrought put it into your barrel; let it work for

three or four days, stirring it twice a day with a thible, so bung it up, and let it stand two or three months, according to the hotness of the weather.

You must try your mead two or three times in the above time, and if you find the sweetness going off, you must take it sooner.

317. *Cyder.*

Draw off the cyder when it hath been a fortnight in the barrel, put it into the same barrel again when you have cleaned it from the grounds, and if your apples were sharp, and that you find your cyder hard, put into every gallon of cyder a pound and a half of fixpenny or fivepenny sugar; to twelve gallons of this take half an ounce of isinglass, and put to it a quart of cyder; when your isinglass is dissolved, put to it three whites of eggs, whisk them all together, and put them into your barrel; keep it close for two months, and then bottle it.

318. *Cowslip Wine.*

Take two pecks of peeps, and four gallons of water, put to every gallon of water two pounds and a quarter of sugar, boil the water and sugar together a quarter of an hour, then put it into the tub to cool, put in the skins of four lemons, when it is cold bruise your peeps, and put them into your liquor, add to it a jill of yeast, and the juice of four lemons, let them be in a tub a night and a day, then put it into your barrel, and keep it four days, stirring it each day, then clay it up close for three weeks and bottle it. Put a lump of sugar in every bottle.

319. *Red Currant Wine.*

Let your currants be the best and ripest you can get, pick and bruise them; to every gallon of juice add five pints of water, put it to your berries in a stand for two nights and a day, then strain your liquor through a hair-sieve; to every gallon of liquor put two pounds of sugar, stir it till it be well dissolved, put it into a rundlet, and let it stand four days, then draw it off clean, put in a pound and a half of sugar, stirring it well, wash out the rundlet with some of the liquor, so tun it up close; if you put two or three quarts of rasps bruised among your berries, it makes it taste the better.

You may make white currant wine the same way, only leave out the rasps.

320. *Cherry Wine.*

Take eight pounds of cherries and stone them, four quarts of water, and two pounds of sugar, skim and boil the water and sugar, then put in the cherries, let them have one boil, put them into an earthen pot till the next day, and set them to drain thro' a sieve, then put your wine into a spigot pot, clay it up close, and look at it every two or three days after; if it does not work, throw into it a handful of fresh cherries, so let it stand six or eight days, then if it be clear bottle it up.

321. *Cherry Wine another way.*

Take the ripest and largest Kentish cherries you can get, bruise them very well, stones and stalks all together, put them into a tub having a tap to it, let them stand fourteen days, then pull out the tap, let

the juice run from them, and put it into a barrel, let it work three or four days, then stop it up close three or four weeks and bottle it off.

This wine will keep many years, and be exceedingly rich.

322. *Lemon Drops.*

Take a pound of loaf sugar, beat and sift it very fine, grate the rind of a lemon and put it to your sugar; take the whites of three eggs and whisk them to a froth, squeeze in some lemon to your taste, beat them for half an hour, and drop them on white paper; be sure you let the paper be very dry, and sift a little fine sugar on the paper before you drop them. If you would have them yellow, take a pennyworth of gamboge, steep it in some rose-water, mix to it some whites of eggs, and a little sugar, so drop them, and bake them in a slow oven.

323. *Gooseberry Wine another way.*

Take twelve quarts of good ripe gooseberries, stamp them, and put to them twelve quarts of water, let them stand three days, stir them twice every day, strain them and put to your liquor fourteen pounds of sugar; when it is dissolved strain it through a flannel bag, and put it into a barrel, with half an ounce of isinglass; you must cut the isinglass in pieces, and beat it whilst it be soft, put to it a pint of your wine, and let it stand within the air of the fire; take the whites of four eggs and beat them very well to a froth, put in the isinglass, and whisk the whites and it together; put them into the barrel, clay it close, and let it stand whilst fine, then bottle it for use.

324. *Red Currant Wine another way.*

Take five quarts of red currants full ripe, bruise them and take from them all the stalks, to every five quarts of fruit put a gallon of water; when you have your quantity, strain them through a hair-sieve, and to every gallon of liquor put two pounds and three quarters of sugar; when your sugar is dissolved tun it into your cask, and let it stand three weeks, then draw it off, and put to every gallon a quarter of a pound of sugar; wash your barrel with cold water, tun it up, and let it stand a week; to every ten gallons put an ounce of isinglass, dissolve it in some of the wine, when it is dissolved put to it a quart of your wine, and beat them with a whisk, then put it into the cask, and stop it up close; when it is fine, bottle it.

If you would have it taste of rasps, put to every gallon of wine a quart of rasps; if there be any grounds in the bottom of the cask when you draw off your wine, draw them through a flannel bag, and then put it into your cask.

325. *Mulberry Wine.*

Gather your mulberries when they are full ripe, beat them in a marble mortar, and to every quart of berries put a quart of water; when you put them into the tub, rub them very well with your hands, and let them stand all night, then strain them through a sieve; to every gallon of water put three pounds of sugar, and when the sugar is dissolved put it into your barrel; take two pennyworth of isinglass and clip it in pieces, put to it a little wine, and let it stand all night within the air of the fire; take the whites of

two or three eggs, beat them very well, then put them to the isinglafs, mix them well together, and put them into your barrel, stirring it about when it is put in; you must not let it be over full, nor bung it close up at first; set it in a cool place, and bottle it when fine.

326. *Blackberry Wine.*

Take blackberries when they are full ripe, and squeeze them the same way as you did the mulberries. If you add a few mulberries, it will make your wine have a much better taste.

327. *Syrup of Mulberries.*

Take mulberries when they are full ripe, break them very well with your hand, and drop them through a flannel bag; to every pound of juice take a pound of loaf sugar; beat it small, put it to your juice, so boil and skim it very well, you must skim it all the time it is boiling; when the skim has done rising it is enough; when it is cold bottle it and keep it for use.

You may make raspberry syrup the same way.

328. *Raspberry Brandy.*

Take a gallon of the best brandy you can get, and gather your raspberries when they are full ripe, and put them whole into your brandy; to every gallon of brandy take three quarts of rasps, let them stand close covered for a month, then clear it from the rasps, and put to it a pound of loaf sugar; when your sugar is dissolved and a little settled, bottle it and keep it for use.

329. *Black Cherry Brandy.*

Take a gallon of the best brandy, and eight pounds of black cherries, stone and put them into your brandy in an earthen pot; bruise the stones in a mortar, then put them into your brandy, and cover them up close, let them steep for a month or six weeks, so drain it and keep it for use. You may distil the ingredients if you please.

330. *Ratafia Brandy.*

Take a quart of the best brandy, and about a jill of apricot kernels, blanch and bruise them in a mortar, with a spoonful or two of brandy, so put them into a large bottle with your brandy; put to it four ounces of loaf sugar, let it stand till you think it has got the taste of the kernels, then pour it out and put in a little more brandy if you please.

331. *Cowslip Syrup.*

Take a quartern of fresh picked cowslips, put to them a quart of boiling water, let them stand all night, and the next morning drain it from the cowslips; to every pint of water put a pound of fine powder sugar, and boil it over a slow fire; skim it all the time in the boiling whilst the skim has done rising; then take it off, and when it is cold put it into a bottle, and keep it for use.

332. *Lemon Brandy.*

Take a gallon of brandy, chip twenty-five lemons (let them steep twenty-four hours) the juice of sixteen lemons, a quarter of a pound of almonds blanched and beat, drop it thro' a jelly bag twice, and when

it is fine bottle it; sweeten it to your taste with double refined sugar before you put it into your jelly-bag. You must make it with the best brandy you can get.

333. *Cordial Water of Cowslips.*

Take two quarts of cowslip peeps, a slip of balm, two sprigs of rosemary, a stick of cinnamon, half an orange peel, half a lemon peel; lay all these to steep twelve hours in a pint of brandy, and a pint of ale; then distil them in a cold still.

334. *Milk Punch.*

Take two quarts of old milk, a quart of good brandy, the juice of six lemons or oranges, whether you please, and about six ounces of loaf sugar, mix them together, and drop them through a jelly-bag; take off the peel of two of the lemons or oranges, and put it into your bag, when it is run off bottle it; it will keep as long as you please.

335. *Milk Punch another way.*

Take three jills of water, a jill of old milk, and a jill of brandy, sweeten it to your taste; you must not put any acid into this, for it will make it curdle.

This is a cooling punch to drink in a morning.

336. *Punch another way.*

Take five pints of boiling water, and one quart of brandy, add to it the juice of four lemons or oranges, and about six ounces of loaf sugar; when you have mixed it together strain it through a hair-sieve or cloth, and put into your bowl the peel of a lemon or orange.

337. *Acid for Punch.*

Take gooseberries at their full growth, pick and beat them in a marble mortar, and squeeze them in a harden bag through a press, when you have done, run it through a flannel bag, and then bottle it in small bottles; put a little oil in every bottle, so keep it for use.

338. *To bottle Gooseberries.*

Gather your gooseberries when they are young, pick and bottle them, put in the cork loose, set them in a pan of water, with a little hay in the bottom, put them into the pan when the water is cold, let it stand on a slow fire, and mind when they are coddling; don't let the pan boil, if you do it will break the bottles; when they are cold fasten the cork, and put on a little rosin, so keep them for use.

339. *To bottle Damsons.*

Take your damsons before they are full ripe, and gather them when the dew is off, pick off the stalks, and put them into dry bottles; don't fill your bottles over full, and cork them as close as you would do ale, keep them in a cellar, and cover them over with sand.

340. *To preserve Orange Chips to put in glasses.*

Take a Seville orange with a clear skin, pare it very thin from the white, then take a pair of scissars and clip it very thin, and boil it in water, shifting it two or three times in the boiling to take out the bitter; then take half a pound of double-refined sugar,

boil it and skim it, then put in your orange, so let it boil over a slow fire whilst your syrup be thick, and your orange look clear, then put it into glasses, and cover it with papers dipped in brandy; if you have a quantity of peel you must have a larger quantity of sugar.

341. *To preserve Oranges or Lemons.*

Take Seville oranges, the largest and roughest you can get clear of spots, chip them very fine, and put them in water for two days, shifting them twice or three times a day, then boil them whilst they are soft; take and cut them in quarters, and take out the pippins with a penknife, so weigh them, and to every pound of orange, take a pound and half of loaf sugar; put your sugar into a pan, and to every pound of sugar a pint of water, set it over the fire to melt, and when it boils skim it very well, then put in your oranges; if you would have any of them whole, make a hole at the top, and take out the meat with a tea spoon, set your oranges over a slow fire to boil, and keep them skimming all the while; keep your oranges as much as you can with the skin downwards; you may cover them with a delf plate, to bear them down in the boiling; let them boil for three quarters of an hour, then put them into a pot or bason, and let them stand two days covered, then boil them again, whilst they look clear, and the syrup be thick, so put them into a pot, and lie close over them a paper dipped in brandy, and tie a double paper at the top, set them in a cold place, and keep them for use. If you would have your oranges that are whole to look pale and clear, to put in glasses, you must

make a syrup of pippin jelly; then take ten or a dozen pippins, as they are of bigness, pare and slice them, and boil them in as much water as will cover them till they be thoroughly tender, so strain your water from the pippins through a hair-sieve, then strain it through a flannel bag; and to every pint of jelly take a pound of double-refined sugar, set it over a fire to boil, and skim it, let it boil whilst it be thick, then put it into a pot and cover it, but they will keep best if they be put every one in different pots.

342. *To make Jelly of Currants.*

Take a quartern of the largest and best currants you can get, strip them from the stalks and put them in a pot, stop them close up, and boil them in a pot of water over the fire, till they be thoroughly coddled and begin to look pale, then put them in a clean hair-sieve to drain, and run the liquor through a flannel bag; to every pint of liquor put in a pound of double-refined sugar; you must beat the sugar fine, and put it in by degrees, set it over the fire, and boil it whilst any skim will rise, then put it into glasses for use; the next day clip a paper round, and dip it in brandy to lay on your jelly; if you would have your jelly a light red, put in half a quartern of white currants, and in my opinion it looks much better.

343. *To preserve Apricots.*

Take apricots before they are full ripe, stone and pare them; then weigh them, and to every pound of apricots take a pound of double-refined sugar, beat it very small, lie one part of your sugar under the apricots, and the other part at the top, let them stand all night, the next day put them in a stew-pan or brass

pan ; don't do over many at once in your pan, for fear of breaking, let them boil over a slow fire, skim them very well, and turn them two or three times in the boiling ; you must but about half do them at the first, and let them stand whilst they be cool, then let them boil whilst your apricots look clear, and the syrup thick, put them into your pots or glasses, when they are cold cover them with a paper dipped in brandy, then tie another paper close over your pot to keep out the air.

344. *To make Marmalade of Apricots.*

Take what quantity of apricots you shall think proper, stone them and put them immediately into a skillet of boiling water, keep them under water on the fire till they be soft then take them out of the water and wipe them with a cloth, weigh your sugar with your apricots, weight for weight, then dissolve your sugar in water, and boil it to a candy height, then put in your apricots, being a little bruised, let them boil but a quarter of an hour, then glass them up.

345. *To know when Sugar is at Candy Height.*

Take some sugar and clarify it, keep it boiling till it becomes thick, then stir it with a stick from you, and when it is at candy height it will fly from your stick like flakes of snow, or feathers flying in the air, and till it comes to that height it will not fly, then you may use it as you please.

346. *To make Marmalade of Quinces white.*

Take your quinces and coddle them as you do apples, when they are soft pare them and cut them in pieces, as if you would cut them for apple pies, then put your cores, parings, and the waste of your quinces in some water, and boil them fast for fear of turning red, until it be a strong jelly; when you see the jelly pretty strong strain it, and be sure you boil them uncovered; add as much sugar as the weight of your quinces into your jelly, till it be boiled to a height, then put in your coddled quinces, and boil them uncovered till they be enough, and set them near the fire to harden.

347. *Quiddany of Red Currantberries.*

Put your berries into a pot, with a spoonful or two of water, cover it close, and boil them in some water, when you think they are enough strain them, and put to every pint of juice a pound of loaf sugar, boil it up jelly height, and put them into glasses for use.

348. *To preserve Gooseberries.*

To a pound of stoned gooseberries put a pound and a quarter of fine sugar, wet the sugar with the gooseberry jelly; take a quart of gooseberries, and two or three spoonfuls of water, boil them very quick, let your sugar be melted, and then put in your gooseberries; boil them till clear, which will be very quickly.

349. *To make little Almond Cakes.*

Take a pound of fugar and eight eggs, beat them well an hour, then put them into a pound of flour, beat them together, blanch a quarter of a pound of almonds, and beat them with rose-water to keep them from oiling, mix all together, butter your tins, and bake them half an hour.

Half an hour is rather too long for them to stand in the oven.

350. *To preserve Red Gooseberries.*

Take a pound of sixpenny fugar, and a little juice of currants, put to it a pound and a half of gooseberries, and let them boil quick a quarter of an hour; but if they be for jam they must boil better than half an hour.

They are very proper for tarts, or to eat as sweet-meats.

351. *To bottle Berries another way.*

Gather your berries when they are full grown, pick and bottle them, tie a paper over them, prick it with a pin, and set it in the oven after you have drawn; when they are coddled take them out, and when they are cold cork them up; rosin the cork over, and keep them for use.

352. *To keep Barberries for Tarts all the Year.*

Take barberries when they are full ripe, and pick them from the stalk, put them into dry bottles, cork them up very close, and keep them for use.—You may do cranberries the same way.

353. *To preserve Barberries for Tarts.*

Take barberries when full ripe, strip them, take their weight in sugar, and as much water as will wet your sugar, give it a boil and skim it; then put in your berries, let them boil whilst they look clear and your syrup thick, so put them into a pot, and when they are cold cover them up with a paper dipped in brandy.

354. *To preserve Damsins.*

Take damsins before they are full ripe, and prick them, take their weight in sugar, and as much water as will wet your sugar, give it a boil and skim it, then put in your damsins, let them have one scald, and set them by whilst cold, then scald them again, and continue scalding them twice a day whilst your syrup looks thick, and the damsins clear; you must never let them boil; do them in a brass pan, and do not take them out in the doing; when they are enough put them into a pot, and cover them up with a paper dipped in brandy.

355. *How to keep Damsins for Tarts.*

Take damsins before they are full ripe, to every quart of damsins put a pound of powder sugar, put them into a pretty broad pot, a layer of sugar and a layer of damsins, tie them close up, set them in a slow oven, and let them have a heat every day whilst the syrup be thick, and the damsins enough; render a little sheep suet and pour over them, so keep them for use.

356. *To keep Damsons another way.*

Take damsons before they be quite ripe, pick off the stalks, and put them into dry bottles; cork them as you would do ale, and keep them in a cool place for use.

357. *To make Mango of Codlins.*

Take codlins when they are at their full growth, and of the greenest sort, take a little out of the end with the stalk, and then take out the core; lie them in a strong salt and water, let them lie ten days or more, and fill them with the same ingredients as you do other mango, only scald them oftener.

358. *To pickle Currantberries.*

Take currants either red or white before they are thoroughly ripe, you must not take them from the stalk, make a pickle of salt and water and a little vinegar, so keep them for use. They are proper for garnishing.

359. *To keep Barberries instead of preserving.*

Take barberries and lie them in a pot, a layer of barberries and a layer of sugar, pick the seeds out before for garnishing sweetmeats, if for sauces put some vinegar to them.

360. *To keep Asparagus or Green Peas a year.*

Take asparagus or green peas, green them as you do cucumbers, and scald them as you do other pic-

kles with salt and water; let it be always new pickle, and when you would use them boil them in fresh water.

361. *To make White Paste of Pippins.*

Take some pippins, pare and cut them in halves, and take out the cores, then boil them very tender in fair water, and strain them through a hair-sieve, then clarify two pounds of sugar with two whites of eggs, and boil it to a candy height, put two pounds and a half of the pulp of your pippins into it, let it stand over a slow fire drying, keeping it stirring till it comes clear from the bottom of your pan, then lie them upon plates or boards to dry.

362. *Green Paste of Pippins.*

Take green pippins, put them into a pot and cover them, let them stand infusing over a slow fire, five or six hours to draw out the redness of sappiness from them, and then strain them through a hair-sieve; take two pounds of sugar, boil it to a candy height, put to it two pounds of the pulp of your pippins, keep it stirring over the fire till it comes clean from the bottom of your pan, then lay it on plates or boards, and set it on an oven or stove to dry.

363. *Red Paste of Pippins.*

Take two pounds of sugar, clarify it, then take roset and temper it very well with fair water, put it into your syrup, let it boil till your syrup is pretty red coloured with it, then strain your syrup through a fine cloth, and boil it till it be at candy height, then put to it two pounds and a half of the pulp of pippins, keeping it stirring over the fire till it comes

clean from the bottom of the pan, then lie it on plates or boards, so dry them.

364. *To preserve Fruit green.*

Take your fruit when they are green, and some fair water, set it on the fire, and when it is hot put in the apples, cover them close, but they must not boil, so let them stand till they be soft, and there will be a thin skin on them, peel it off, and set them to cool, then put them in again, let them boil till they be very green, and keep them as whole as you can; when you think them ready to take up, make your syrup for them; take their weight in sugar, and when your syrup is ready put the apples into it, and boil them very well in it; they will keep all the year near some fire.—You may do green plums or other fruit.

365. *To make Orange Marmalade.*

Take three or four Seville oranges, grate them, take out the meat, and boil the rinds whilst they are tender; shift them three or four times in the boiling to take out the bitter, and beat them very fine in a marble mortar; to the weight of your pulp take a pound of loaf sugar, and to a pound of sugar you may add a pint of water, boil and skim it before you put in your oranges, let it boil half an hour very quick, then put in your meat, and to a pint take a pound and a half of sugar, let it boil quick half an hour, stir it all the time, and when it is boiled to a jelly, put it into pots or glasses; cover it with a paper dipped in brandy.

366. *Quinces white another way.*

Coddle your quinces, cut them in small pieces, and to a pound of quinces take three quarters of a pound of sugar, boil it to a candy height, having ready a quarter of a pint of quince liquor boiled and skimmed, put the quinces and liquor to your sugar, boil them till it looks clear, which will be very quickly, then close your quince, and when cold cover it with jelly of pippins to keep the colour.

367. *Gooseberry Vinegar.*

To every gallon of water take six pounds of ripe gooseberries, bruise them, and pour the water boiling hot upon your berries, cover it close, and set it in a warm place to ferment, till all the berries come to the top, then draw it off, and to every gallon of liquor put a pound and a half of sugar, then tun it into a cask, set it in a warm place, and in six months it will be fit for use.

368. *Gooseberry Vinegar another way.*

Take three pounds of green gooseberries to a quart of water, and a pound of sugar, stamp your berries and throw them into your water as you stamp them, it will make them strain the better; when it is strained put in your sugar, beat it well with a dish for half an hour, then strain it through a finer strainer into your vessel, leaving it some room to work, and when it is clear bottle it; your berries must be clean picked before you use them, and let them be at their full growth when you use them, rather changing colour.

369. *Jam of Cherries.*

Take ten pounds of cherries, stone and boil them till the juice be wasted, then add to it three pounds of sugar, and give it three or four good boils, then put it into your pots.

370. *To preserve Cherries.*

To a pound of cherries take a pound of sugar finely sifted, with part of which strew the bottom of your pan, having stoned the cherries, lay a layer of cherries and a layer of sugar, strewing the sugar very well over all, boil them over a quick fire a good while, keeping them clean skimmed till they look clear, and the syrup is thick and both of one colour; when you think them half done, take them off the fire for an hour, after which set them on again, and to every pound of fruit put in a quarter of a pint of the juice of cherries and red currants, so boil them till enough, and the syrup is jellied, then put them in a pot, and keep them close from the air.

371. *To preserve Cherries for drying.*

Take two pounds of cherries and stone them, put to them a pound of sugar, and as much water as will wet the sugar, then let them on the fire, let them boil till they look clear, take them off the fire, and let them stand awhile in the syrup, and then take them up and lay them on paper to dry.

372. *To preserve Fruit green all the Year.*

Gather your fruit when they are three parts ripe, on a very dry day, when the sun shines on them, then

take earthen pots and put them in, cover the pots with cork, or bung them that no air can get into them, dig a place in the earth a yard deep, set the pots therein and cover them with the earth very close, and keep them for use.

When you take any out, cover them up again, as at the first.

373. *How to keep Kidney-Beans all Winter.*

Take kidney-beans when they are young, leave on both the ends, lay a layer of salt at the bottom of your pot, and then a layer of beans, and so on till your pot be full, cover them close at the top that they get no air, and set them in a cool place; before you boil them lay them in water all night, let your water boil when you put them in (without salt) and put into it a lump of butter about the bigness of a walnut.

374. *To candy Angelica.*

Take angelica when it is young and tender, take off all the leaves from the stalks, boil it in the pan with some of the leaves under, and some at the top, till it be so tender that you can peel off all the skin, then put it into some water again, cover it over with some of the leaves, let it simmer over a slow fire till it be green, when it is green drain the water from it, and then weigh it; to a pound of angelica take a pound of loaf-sugar, put a pint of water to every pound of sugar, boil and skim it, and then put in your angelica; it will take a great deal of boiling in the sugar, the longer you boil it the greener it will be,

boil it whilst your sugar be candy-height, you may know when it is candy-height by the side of your pan ; if you would have it nice and white, you must have a pound of sugar boiled candy-height in a copper dish or stew-pan, set it over a chafing-dish, and put into it your angelica, let it have a boil and it will candy as you take it out.

375. *To dry Pears.*

Take half a peck of good baking pears (or as many as you please) pare and put them in a pot, and to a peck of pears put in two pounds of sugar ; you must put in no water, but lie the parings on the top of your pears, tie them up close, and set them in a brown bread oven ; when they are baked lay them in a dripping-pan, and flat them a little in your pan ; set them in a slow oven, and turn them every day whilst they be thoroughly dry ; so keep them for use. You may dry pippins the same way, only as you turn them grate over them a little sugar.

376. *To preserve Currants in bunches.*

Boil your sugar to the fourth degree of boiling, tie your currants up in bunches, then place them in order in the sugar, and give them several covered boilings, skim them quick, and let them not have above two or three seethings, then skim them again, and set them into the stove in the preserving pan, the next day drain them, and dress them in bunches, strew them with sugar, and dry them in a stove or in the sun.

377. *To dry Apricots.*

To a pound of apricots put three quarters of a pound of sugar, pare and stone them, to a layer of fruit lie a layer of sugar, let them stand till the next day, then boil them again till they be clear, when cold take them out of the syrup, and lay them upon glasses or china, and sift them over with double refined sugar, so set them on a stove to dry, next day if they be dry enough turn them, and sift the other side with sugar; let the stones be broke and the kernels blanched, and give them a boil in the syrup, then put them into the apricots; you must not do too many at a time, for fear of breaking them in the syrup; do a great many, and the more you do in it the better they will taste.

378. *To make Jumballs another way.*

Take a pound of dry meal, a pound of sugar finely beat, mix them together; then take the yolks of five or six eggs, as much thick cream as will make it up to a paste, and some coriander seeds; roll them and lay them on tins, prick and bake them in a quick oven; before you set them in the oven wet them with a little rose-water and double-refined sugar, and it will ice them.

379. *To preserve Oranges whole.*

Take what quantity of oranges you have a mind to preserve, chip off the rind, the thinner the better, put them into water twenty-four hours, in that time shift them in the water (to take off the bitter) three times; you must shift them with boiling water, cold water makes them hard; put double the weight of

sugar for oranges, dissolve your sugar in water, skim it, and clarify it with the white of an egg; before you put in your oranges, boil them in syrup three or four times, three or four days betwixt each time; you must take out the inmeat of the oranges very clean, for fear of mudding the syrup.

380. *To make Jam of Damsins.*

Take damsins when they are ripe, and to two pounds of damsins take a pound of sugar, put your sugar into a pan with a jill of water, when you have boiled it put in your damsins, let them boil pretty quick, skim them all the time they are boiling, when your syrup looks thick they are enough, put them into your pots, and when they are cold cover them with a paper dipped in brandy, tie them up close, and keep them for use.

381. *Clear Cakes of Gooseberries.*

Take a pint of jelly, a pound and a quarter of sugar, make your jelly with three or four spoonfuls of water, and put your sugar and jelly together, set it over the fire to heat, but do not let it boil, then put it into the cake pots, and set it in a slow oven till iced over.

382. *Bullies Cheese*

Take half a peck or a quartern of bullies, whether you please, pick off the stalks, put them in a pot, and stop them up very close, set them in a pot of water to boil for two hours, and be sure your pot be full of water, and boil them till they be enough, then put them in a hair sieve to drain the liquor from the

bullies; and to every quart of liquor put a pound and a quarter of sugar, boil it over a slow fire, keeping it stirring all the time. You may know when it is boiled high enough by the parting from the pan, put it into pots and cover it with papers dipped in brandy, so tie it up close and keep it for use.

383. *Jam of Bullies.*

Take the bullies that remained in the sieve, to every quart of it take a pound of sugar, and put it to your jam, boil it over a slow fire, put it in pots, and keep it for use.

384. *Syrup of Gilliflowers.*

Take five pints of clipt gilliflowers, and put to them two pints of boiling water, then put them in an earthen pot to infuse a night and a day, take a strainer and strain them out; to a quart of your liquor put a pound and a half of loaf sugar, boil it over a slow fire, and skim it whilst any skim rises; so when it is cold bottle it for use.

385. *To pickle Gilliflowers.*

Take clove gilliflowers, when they are at full growth, clip them and put them into a pot, put them pretty sad down, and put to them some white wine vinegar, as much as will cover them; sweeten them with fine powder sugar, or common loaf; when you put in your sugar stir them up that your sugar may go down to the bottom; they must be very sweet; let them stand two or three days, and then put in a little more vinegar; so tie them up for use.

386. *To pickle Cucumbers sliced.*

Pare thirty large cucumbers, slice them into a pewter dish, take six onions, slice and strew on them some salt, so cover them and let them stand to drain twenty-four hours; make your pickle of white wine vinegar, nutmeg, pepper, cloves and mace, boil the spices in the pickle, drain the liquor clean from the cucumbers, put them into a deep pot, pour the liquor upon them boiling hot, and cover them very close; when they are cold drain the liquor from them, give it another boil; and when it is cold pour it on them again; so keep them for use.

387. *To make Cupid Hedge-Hogs.*

Take a quarter of a pound of Jordan almonds, and half a pound of loaf sugar, put it into a pan with as much water as will just wet it, let it boil whilst it be so thick as will stick to your almonds, then put in your almonds and let them boil in it; have ready a quarter of a pound of small coloured comfits; take your almonds out of the syrup one by one, and turn them round whilst they be covered over, so lie them on a pewter dish as you do them, and set them before the fire, whilst you have done them all.

They are pretty to put in glasses, or to set in a dessert.

388. *Almond Hedge-Hogs.*

Take half a pound of the best almonds, and blanch them, beat them with two or three spoonfuls of rose-water in a marble mortar, very small, then take six eggs (leave out two of the whites) beat your eggs very well, take half a pound of loaf sugar beaten,

and four ounces of clarified butter, mix them all well together, put them into a pan, set them over the fire, and keep it stirring whilst it be stiff, then put it into a china dish, and when it is cold make it up in the shape of an hedge-hog, put currants for eyes, and a bit of candied orange for tongue; you may leave out part of the almonds unbeaten; take them and split them in two, then cut them in long bits to stick into your hedge-hog all over, then take two pints of cream custard to pour over your hedge-hog, according to the bigness of your dish; lie round your dish edge slices of candied or preserved orange, which you have, so serve it up.

389. *To pot Salmon to keep half a year.*

Take a side of fresh salmon, take out the bone, cut off the head and scale it; you must not wash, but wipe it with a dry cloth; cut it in three pieces, season it with mace, pepper, salt and nutmeg, put it into a flat pot with the skin side downward, lie over it a pound of butter, tie a paper over it, and send it to the oven, about an hour and a half will bake it; if you have more salmon in your pot than three pieces it will take more baking, and you must put in more butter; when it is baked take it out of your pot, and lie it on a fish-plate to drain, and take off the skin, so season it over again, for if it be not well seasoned it will not keep; put it into your pot piece by piece; it will keep best in little pots; when you put it into your pots, press it well down with the back of your hand, and when it is cold cover it with clarified butter, and set it in a cool place; so keep it for use.

390. *To make a Codlin Pie.*

Take codlins before they are over old, hang them over a slow fire to coddle, when they are soft peel off the skin, so put them into the same water again, then cover them up with vine leaves, and let them hang over the fire whilst they be green; be sure you don't let them boil; lay them whole in the dish, and bake them in puff paste, but leave no paste in the bottom of the dish; put to them a little shred lemon-peel, a spoonful of verjuice or juice of lemon, and as much sugar as you think proper, according to the largeness of your pie.

391. *A Cauliflower Pudding.*

Boil the flowers in milk, take the tops and lay them in a dish, then take three jills of cream, the yolks of eight eggs, and the whites of two, season it with nutmeg, cinnamon, mace, sugar, sack, or orange-flower water, beat all well together, then pour it over the cauliflower, put it into the oven, bake it as you would a custard, and grate sugar over it when it comes from the oven.

Take sugar, sack and butter for sauce.

392. *Stock for Hartshorn Jelly.*

Take five or six ounces of hartshorn, put it into a gallon of water, hang it over a slow fire, cover it close, and let it boil three or four hours, so strain it; make it the day before you use it, and then you may have it ready for your jellies.

393. *Syrup of Violets.*

Take violets and pick them; to every pound of violets put a pint of water, when the water is just

ready to boil put it to your violets, and stir them well together, let them infuse twenty-four hours and strain them; to every pound of syrup, take almost two pounds of sugar, beat the sugar very well and put it into your syrup, stir it that the sugar may dissolve, let it stand a day or two, stirring it two or three times, then set it on the fire, let it be but warm and it will be thick enough.

You may make your syrup either of violets or gilliflowers, only take the weight of sugar, let it stand on the fire till it be very hot, and the syrup off violets must be only warm.

394. *To pickle Cockles.*

Take cockles at a full moon and wash them, then put them into a pan, and cover them with a wet cloth, when they are enough put them into a stone bowl, take them out of the shells and wash them very well in their own pickle; let the pickle settle every time you wash them, then clear it off; when you have cleaned them, put the pickle into a pan with a spoonful or two of white wine and a little white wine vinegar to your taste, put in a little Jamaica and whole pepper, boil it very well in the pickle, then put in your cockles, let them have a boil and skim them, when they are cold put them in a bottle with a little oil over them, set them in a cool place and keep them for use.

395. *To preserve Quinces whole or in quarters.*

Take the largest quinces when they are at full growth, pare them and throw them into water, when you have pared them cut them in quarters, and take

out the cores ; if you would have any whole you must take out the cores with a scope ; save all the cores and parings, and put them in a pot or pan to coddle your quinces in, with as much water as will cover them, so put in your quinces in the middle of your parings into the pan (be sure you cover them close up at the top) so let them hang over a slow fire whilst they be thoroughly tender, then take them out and weigh them ; to every pound of quince take a pound of loaf sugar, and to every pound of sugar take a pint of the same water you coddled your quinces in, set your water and sugar over the fire, boil it and skim it, then put in your quinces, and cover it close up, set it over a slow fire, and let it boil whilst your quinces be red and the syrup thick, then put them in pots for use, dipping a paper in brandy to lie over them.

396. *To pickle Shrimps.*

Take the largest shrimps you can get, pick them out of the shells, boil them in a jill of water, or as much water as will cover them, according as you have a quantity of shrimps, strain them through a hair-sieve, then put to the liquor a little spice, mace, cloves, whole pepper, white wine, white wine vinegar, and a little salt to your taste ; boil them very well together ; when it is cold put in your shrimps, and they are fit for use.

397. *To pickle Muscles.*

Wash your muscles, put them into a pan as you do your cockles, pick them out of the shells, and wash them in the liquor ; be sure you take off the beards, so boil them in the liquor with spices, as you

do your cockles, only put to them a little more vinegar than you do to cockles.

398. *To pickle Walnuts green.*

Gather walnuts when they are so young that you can run a pin through them, pare them and put them in water, and let them lie four or five days, stirring it twice a day to take out the bitter, then put them in strong salt and water, let them lie a week or ten days, stirring it once or twice a day, then put them in fresh salt and water, and hang them over a fire, put to them a little alum, and cover them up close with vine leaves, let them hang over a slow fire whilst they be green, but be sure do not let them boil; when they are green put them into a sieve to drain the water from them.

399. *To make Pickle for them.*

Take a little good alegar, put to it a little long pepper and Jamaica pepper, a few bay leaves, a little horseradish, a handful or two of mustard seed, a little salt and a little rocambole if you have any, if not a few shallots; boil them all together in the alegar, which put to your walnuts and let it stand three or four days, giving them a scald once a day, then tie them up for use.—A spoonful of this pickle is good for fish-sauce, or a calf's head hash.

400. *To pickle Walnuts black.*

Gather walnuts when they are so tender that you can run a pin through them, prick them all with a pin very well, lie them in fresh water, and let them lie for a week, shifting them once a day; make for them a strong salt and water, and let them lie whilst

they be yellow, stirring them once a day, then take them out of the salt and water, and make a fresh salt and water and boil it, put it on the top of your walnuts, and let your pot stand in the corner end, scald them once or twice a day whilst they be black.

You may make the same pickle for those as you did for the green ones.

401. *To pickle Oysters.*

Take the largest oysters you can get, pick them whole out of the shell, and take off the beards, wash them very well in their own pickle, so let the pickle settle, and clear it off, put it into a stew-pan, put to it two or three spoonfuls of white wine, and a little white wine vinegar; do not put in any water, for if there be not pickle enough of their own, get a little cockle pickle and put to it, a little Jamaica pepper, white pepper and mace, boil and skim them very well; you must skim it before you put in your spices, then put in your oysters, and let them have a boil in the pickle, when they are cold put them into a large bottle, with a little oil on the top, set them in a cool place and keep them for use.

402. *To pickle Cucumbers.*

Take cucumbers and put them in a strong salt and water, let them lie whilst they be very yellow, then scald them in the same salt and water they lay in, set them on the fire, and scald them once a day whilst they are green; take the best alegar you can get, put to it a little Jamaica pepper and black pepper, some horse-radish in slices, a few bay leaves, and a little dill and salt, so scald your cucumbers twice or thrice in this pickle, then put them up for use.

403. *To pickle Onions.*

Take the smallest onions you can get, peel and put them into a large quantity of fair water, let them lie two days and shift them twice a day; then drain them from the water, take a little distilled vinegar, put to them two or three blades of mace, and a little white pepper and salt, boil it, and pour it into your onions, let them stand three days, scalding them every day, so put them into little glasses, and tie a bladder over them; they are very good done with alegar, for common use, only put in Jamaica pepper instead of mace.

404. *To pickle Elder Buds.*

Take elder buds when they are the bigness of small walnuts, lie them in a strong salt and water for ten days, and then scald them in fresh salt and water, put in a lump of alum; let them stand in the corner end close covered up, and scalded once a day whilst green.

You may do radish pods or brown buds the same way.

405. *To make the Pickle.*

Take a little alegar or white wine vinegar, and put to it two or three blades of mace, with a little whole pepper and Jamaica pepper, a few bay leaves and salt, put to your buds, and scald them two or three times.

406. *To pickle Mushrooms.*

Take mushrooms when fresh gathered, sort the large ones from the buttons; cut off the stalks, wash

them in water with a flannel, have a pan of water ready on the fire to boil them in, for the less they lie in the water the better; let them have two or three boils over the fire, then put them into a sieve, and when you have drained the water from them put them into a pot, throw over them a handful of salt, stop them up close with a cloth, and let them stand two or three hours on the hot hearth or range end, giving your pot a shake now and then; then drain the pickle from them, and lie them on a dry cloth for an hour or two, so put them into as much distilled vinegar as will cover them, let them lie a week or ten days, then take them out, and put them in dry bottles; put to them a little white pepper, salt and ginger sliced, fill them up with distilled vinegar, put over them a little sweet oil, and cork them up close; if your vinegar be good they will keep two or three years; I know it by experience.

You must be sure not to fill your bottles above three parts full, if you do they will not keep.

407. *To pickle Mushrooms another way.*

Take mushrooms and wash them with a flannel, throw them into water as you wash them, only pick the small from the large, put them into a pot, throw over them a little salt, stop up your pot close with a cloth, boil them in a pot of water as you do currants when you make a jelly, give them a shake now and then; you may guess when they are enough by the quantity of liquor that comes from them; when you think they are enough strain from them the liquor, put in a little white wine vinegar, and boil it in a little mace, white pepper, Jamaica pepper, and sliced

ginger ; when it is cold put it to the mushrooms, bottle them and keep them for use.

They will keep this way very well, and have more of the taste of mushrooms, but they will not be altogether so white.

408. *To pickle Potatoe Crabs.*

Gather your crabs when they are young, and about the bigness of a large cherry, lie them in a strong salt and water as you do other pickles, let them stand for a week or ten days, then scald them in the same water they lie in twice a day whilst green ; make the same pickle for them as you do for cucumbers ; be sure you scald them twice or thrice in the pickle, and they will keep the better.

409. *To pickle large Buttons.*

Take your buttons, clean them and cut them in three or four pieces, put them into a large sauce-pan to stew in their own liquor, put to them a little Jamaica and whole pepper, a blade or two of mace, and a little salt, cover it up, let it stew over a slow fire whilst you think they are enough, then strain from them their liquor, and put to it a little white wine vinegar or alegar, which you please, give it a boil together, and when it is cold put it to your mushrooms, and keep them for use.

You may pickle flaps the same way.

410. *To make Catchup.*

Take large mushrooms when they are fresh gathered, cut off the dirty ends, break them small with your hands, put them in a stone bowl with a handful or two of salt, and let them stand all night ; if you

don't get mushrooms enough at once, with a little salt they will keep a day or two whilst you get more, so put them in a stew-pot, and set them in an oven with household bread ; when they are enough strain from them the liquor, and let it stand to settle, then boil it with a little mace, Jamaica and whole black pepper, two or three shalots, boil it over a slow fire for an hour, when it is boiled let it stand to settle, and when it is cold bottle it ; if you boil it well it will keep a year or two ; you must put in spices according to the quantity of your catchup ; you must not wash them, nor put to them any water.

411. *Mango of Cucumbers or small Melons.*

Gather cucumbers when they are green, cut a bit off the end and take out all the meat ; lie them in a strong salt and water, let them lie for a week or ten days whilst they be yellow, then scald them in the same salt and water they lie in, whilst green, then drain from them the water ; take a little mustard-seed, a little horse-radish, some scraped and some shred fine, a handful of shalots, a clove or two of garlick if you like the taste, and a little shred mace ; take six or eight cucumbers shred fine, mix them amongst the rest of the ingredients, then fill your melons or cucumbers with the meat, and put in the bits at the ends, tie them on with a string, so take as much alegar or white wine vinegar as will well cover them, and put into it a little Jamaica and whole pepper, a little horse-radish and a handful or two of mustard seed, then boil it, and pour it upon your mango ; let it stand in the corner end two or three

days, scald them once a day, and then tie them up for use.

412. *To pickle Gherkins.*

Take gherkins of the first growth, pick them clean, put them in a strong salt and water, let them lie a week or ten days whilst they be thoroughly yellow, then scald them in the same salt and water they lie in, scald them once a day, and let them lie whilst they are green, then set them in the corner end close covered.

413. *To make Pickle for your Cucumbers.*

Take a little alegar, (the quantity must be equal to the quantity of your cucumbers, and so must your seasoning) a little pepper, a little Jamaica and long pepper, two or three shalots, and a little horse-radish scraped or sliced, a little salt and a bit of alum; boil them all together, and scald your cucumbers two or three times with your pickle, so tie them up for use.

414. *To pickle Cauliflower white.*

Take the whitest cauliflower you can get, break it in pieces the bigness of a mushroom; take as much distilled vinegar as will cover it, and put to it a little white pepper, two or three blades of mace, and a little salt, then boil it and pour it on your cauliflower three times, let it be cold, then put it into your glasses or pots, and wet a bladder to tie over it to keep out the air. You may do white cabbage the same way.

415. *To pickle Red Cabbage.*

Take a red cabbage, chuse it a purple red, for a light red never proves a good colour; so take your cabbage and shred it in very thin slices, season it with pepper and salt very thin, let it lie all night upon a broad tin, or a dripping-pan; take a little alegar, put to it a little Jamaica pepper, and two or three races of ginger, boil them together, and when it is cold pour it upon your cabbage, and in two or three days time it will be fit for use.

You may throw a little cauliflower among it, and it will turn red.

416. *To pickle Cauliflower another way.*

Take the cauliflower and break it in pieces the bigness of a mushroom, but leave on a short stalk with the head; take some white wine vinegar, into a quart of vinegar put fixpennyworth of cochineal beat well, also a little Jamaica and whole pepper, and a little salt, boil them in vinegar, pour it over the cauliflower hot, and let it stand two or three days close covered up; you may scald it once in three days whilst it be red, when it is red, take it out of pickle, and wash the cochineal off in the pickle, so strain it through a hair-sieve, and let it stand a little to settle, then put it to your cauliflower again, and tie it up for use; the longer it lies in the pickle the redder it will be.

417. *To pickle Walnuts white.*

Take walnuts when they are at full growth and can thrust a pin through them, the largest sort you can get, pare them, and cut a bit off one end whilst

you see the white, so you must pare off all the green (if you cut thro' the white to the kernel they will be spotted) and put them in water as you pare them; you must boil them in salt and water as you do mushrooms, they will take no more boiling than a mushroom; when they are boiled lay them on a dry cloth to drain out the water, then put them into a pot, and put to them as much distilled vinegar as will cover them, let them lie two or three days; then take a little more vinegar, put to it a few blades of mace, a little white pepper and salt, boil them together, when it is cold take the walnuts out of the other pickle and put them into that, let them lie two or three days, pour it from them, give it another boil and skim it, when it is cold put to it your walnuts again, put them into a bottle, and put over them a little sweet oil, cork them up and set them in a cool place; if your vinegar be good they will keep as long as the mushrooms.

418. *To pickle Barberries.*

Take barberries when full ripe, put them into a pot, boil a strong salt and water, then pour it on them boiling hot.

419. *To make Barley-Sugar.*

Boil barley in water, strain it through a hair-sieve, then put the decoction into clarified sugar brought to a candy-height, or the last degree of boiling, then take it off the fire, and let the boiling settle, then pour it upon a marble stone rubbed with the oil of olives, when it cools and begins to grow hard, cut it in pieces, and rub it into lengths as you please.

420. *To pickle Purslain.*

Take the thickest stalks of purslain, lay them in salt and water six weeks, then take them out, put them into boiling water, and cover them well; let them hang over a slow fire till they be very green, when they are cold put them into a pot, and cover them well with beer vinegar, and keep them covered close.

421. *To make Punch another way.*

Take a quart or two of sherbet before you put in your brandy, and the whites of four or five eggs, beat them very well, and set it over the fire, let it have a boil, then put it into a jelly bag, so mix the rest of your acid and brandy together (the quantity you design to make) heat it and run it all through your jelly bag, change it in the running off whilst it looks fine; let the peel of one or two lemons lie in the bag; you may make it the day before you use it, and bottle it.

422. *New College Puddings.*

Grate an old penny loaf, put to it a like quantity of suet shred, a nutmeg grated, a little salt and some currants, then beat some eggs in a little sack and sugar, mix all together, and knead it as stiff as for manchet, and make it up in the form and size of a turkey's egg, but a little flatter; take a pound of butter, put it in a dish or stew-pan, and set it over a clear fire in a chafing-dish, and rub your butter about the dish till it is melted, then put your puddings in, and cover the dish, but often turn your puddings till they are brown alike, and when they are enough grate some

sugar over them, and serve them up hot. For a side-dish you must let the paste lie for a quarter of an hour before you make up your puddings.

423. *A Custard Pudding.*

Take a pint of cream, mix with it six eggs, well beat, two spoonfuls of flour, half a nutmeg grated, a little salt and sugar to your taste; butter your cloth, put it in when the pan boils, boil it just half an hour, and melt butter for the sauce.

424. *Fried Toasts.*

Chip a manchet very well, and cut it round ways in toasts, then take cream and eight eggs seasoned with sack, sugar, and nutmeg, and let those toasts steep in it about an hour, then fry them in sweet butter, serve them up with plain melted butter, or with butter, sack and sugar as you please.

425. *Sauce for Fish or Flesh.*

Take a quart of vinegar or alegar, put it into a jug, then take Jamaica pepper whole, some sliced ginger and mace; a few cloves, some lemon-peel, horse-radish sliced, sweet herbs, six shalots peeled, eight anchovies, and two or three spoonfuls of shred capers, put all those in a linen bag, and put the bag into your alegar or vinegar, stop the jug close, and keep it for use.

A spoonful cold is an addition to sauce, for either fish or flesh.

426. *A savoury Dish of Veal.*

Cut large collops off a leg of veal, spread them abroad on a dresser, hack them with the back of a

knife, and dip them in the yolks of eggs, season them with nutmeg, mace, pepper, and salt, then make forced-meat with some of your veal, beef-suet, oysters chopped, and sweet herbs shred fine; and the above spice, strew all these over your collops, roll and tie them up, put them on skewers, tie them to a spit and roast them; and to the rest of your forced-meat add the yolk of an egg or two, and make it up in balls and fry them, put them in a dish with your meat when roasted, put a little water in the dish under them, and when they are enough put to it an anchovy, a little gravy, a spoonful of white wine, and thicken it up with a little flour and butter, so fry your balls and lie round the dish and serve it up.

This is proper for a side-dish either at noon or night.

427. *French Bread.*

Take half a peck of fine flour, the yolks of six eggs and four whites, a little salt, a pint of ale yeast, and as much new milk made warm as will make a thin light paste, stir it about with your hand, but be sure you don't knead them; have ready six wooden quarts or pint dishes, fill them with the paste (not over full) let them stand a quarter of an hour to rise, then turn them out into the oven, and when they are baked rasp them. The oven must be quick.

428. *Ginger-Bread another way.*

Take three pounds of fine flour, and the rind of a lemon dried and beaten to powder, half a pound of sugar, or more if you like it, a little butter, and an ounce and a half of beaten ginger, mix all these together, and wet it pretty stiff with nothing but trea-

cle ; make it into rolls or cakes which you please ; if you please you may add candied orange-peel and citron ; butter your paper to bake it on, and let it be baked hard.

429. *Quince Cream.*

Take quinces when they are full ripe, cut them in quarters, scald them till they be soft, pare them, and mash the clear part of them, and the pulp, and put it through a sieve, take an equal weight of quince and double-refined sugar, beaten and sifted, and the whites of eggs beat till it is as white as snow, then put it into dishes.

You may do apple cream the same way.

430. *Cream of any preserved Fruit.*

Take half a pound of the pulp of any preserved fruit, put it in a large pan, put to it the whites of two or three eggs, beat them well together for an hour, then with a spoon take it off, and lay it heaped up high on the dish and salver without cream, or put it in the middle basin.

Raspberries will not do this way.

431. *To dry Pears or Pippins without Sugar.*

Take pears or apples and wipe them clean, take a bodkin and run it in at the head, and out at the stalk, put them in a flat earthen pot and bake them, but not too much ; you must put a quart of strong new ale to half a peck of pears, tie double papers over the pots that they are baked in, let them stand till cold, then

drain them, squeeze the pears flat, and the apples, the eye to the stalks, and lay them on sieves with wide holes to dry, either in a stove or an oven not too hot.

432. *To preserve Mulberries whole.*

Set some mulberries over the fire in the skillet or preserving pan, draw from them a pint of juice when it is strained; then take three pounds of sugar beaten very fine, wet the sugar with the pint of juice, boil up your sugar and skim it, put in two pounds of ripe mulberries, and let them stand in the syrup till they are thoroughly warm, then set them on the fire, and let them boil very gently; do them but half enough, so put them by in the syrup till next day, then boil them gently again; when the syrup is pretty thick and will stand in round drops when it is cold, they are enough, so put all in a gallipot for use.

433. *To make Orange Cakes.*

Cut your oranges, pick out the meat and juice free from the strings and seeds, set it by, then boil it, and shift the water till your peels are tender, dry them with a cloth, mince them small, and put them to the juice; to a pound of that weigh a pound and a half of double refined sugar; dip your lumps of sugar in water, and boil it to a candy-height, take it off the fire and put in your juice and peel, stir it well, when it is almost cold put it into a bason, and set it in a stove, then lay it thin on earthen plates to dry, and as it candies, fashion it with a knife, and lay them on glasses; when your plate is empty, put more out of your bason.

434. *To dry Apricots like Prunellos.*

Take a pound of apricots before they be full ripe, cut them in halves or quarters, let them boil till they be very tender in a thin syrup, and let them stand a day or two in the stove, then take them out of the syrup, lay them to dry till they be as dry as prunellos, then box them, if you please you may pare them. You may make your syrup red with the juice of red plums.

435. *To preserve green white Plums.*

Take a pound of white plums, take three quarters of a pound of double refined sugar in lumps, dip your sugar in water, boil and skim it very well, slit your plums down the seam, and put them into the syrup with the slit downwards; let them stew over the fire a quarter of an hour, skim them very well, then take them off, and when cold cover them up; turn them in the syrup two or three times a day for four or five days, then put them into pots and keep them for use.

436. *To make Gooseberry Wine another way.*

Take gooseberries when they are full ripe, pick and beat them in a marble mortar; to every quart of berries put a quart of water, put them into a tub, and let them stand all night, then strain them through a hair-sieve, and press them very well with your hand; to every gallon of juice put three pounds of sevenpenny sugar, when your sugar is melted put it into the barrel, and to as many gallons of juice as you have, take as many pounds of Malaga raisins, chop them in a

bowl, and put them in the barrel with the wine, be sure let not your barrel be over full, so close it up, let it stand three months in the barrel, and when it is fine bottle it, but not before.

437. *To pickle Nasturtium Buds.*

Gather your little knobs quickly after the blossoms are off, put them in cold water and salt three days, shifting them once a day; then make a pickle for them (but don't boil them at all) of some white wine, and some white wine vinegar, shalot, horse-radish, whole pepper and salt, and a blade or two of mace; then put in your seeds, and stop them close up. They are to be eaten as capers.

438. *To make Elder-Flower Wine.*

Take three or four handfuls of dried elder flowers, and ten gallons of spring water, boil the water, and pour it scalding hot upon the flowers, the next day put to every gallon of water five pounds of Malaga raisins, the stalks being first picked off, but not washed, chop them grossly with a chopping knife, then put them into your boiled water, stir the water, raisins and flowers well together, and do so twice a day for twelve days, then press out the juice clear as long as you can get any liquor; put it into a barrel fit for it, stop it up two or three days till it works, and in a few days stop it up close, and let it stand two or three months, then bottle it.

439. *Pearl Barley Pudding.*

Take half a pound of pearl barley, cree it in soft water, and shift it once or twice in the boiling till it

be soft; take five eggs, put to them a pint of good cream and half a pound of powder sugar, grate in half a nutmeg, a little salt, a spoonful or two of rose-water, and half a pound of clarified butter; when your barley is cold mix them all together, so bake it with a puff paste round the dish edge.

Serve it up with a little rose-water, sugar, and butter for your sauce.

440. *Gooseberry Vinegar another way.*

Take gooseberries when they are full ripe, bruise them in a marble mortar or wooden bowl, and to every unheaped half peck of berries take a gallon of water, put it to them in the barrel, let it stand in a warm place for two weeks, put a paper on the top of your barrel, then draw it off, wash out the barrel, put it in again, and to every gallon add a pound of coarse sugar; set it in a warm place by the fire, and let it stand till Christmas.

441. *To preserve Apricots green.*

Take apricots when they are young and tender, coddle them a little, rub them with a coarse cloth to take off the skin, and throw them into water as you do them, and put them in the same water they were coddled in, cover them with vine leaves, a white paper, or something more at the top, the closer you keep them the sooner they are green; be sure you don't let them boil; when they are green weigh them, and to every pound of apricots take a pound of loaf sugar, put it into a pan, and to every pound of sugar a jill of water, boil your sugar and water a little and skim it, then put in your apricots, let them boil to-

gether till your apricots look clear, and your syrup thick, skim it all the time it is boiling, and put them into a pot covered with a paper dipped in brandy.

442. *To make Orange Chips another way.*

Pare your oranges, not over thin but narrow, throw the rinds into fair water as you pare them off, then boil them therein very fast till they be tender, filling up the pan with boiling water as it wastes away, then make a thin syrup with part of the water they are boiled in, put in the rinds, and just let them boil, then take them off, and let them lie in the syrup three or four days, then boil them again till you find the syrup begin to draw between your fingers, take them off from the fire, and let them drain through your cullender, take out but a few at a time, because if they cool too fast it will be difficult to get the syrup from them, which must be done by passing every piece of peel through your fingers, and laying them single on a sieve with the rind uppermost, the sieve may be set in a stove, or before the fire; but in summer the sun is hot enough to dry them.

Three quarters of a pound of sugar will make syrup to do the peels of twenty-five oranges.

443. *Mushroom Powder.*

Take about half a peck of large buttons or flaps, clean them and set them in an earthen dish or dripping pan one by one, let them stand in a slow oven to dry whilst they will beat to powder, and when they are powdered sift them through a sieve; take half a quarter of an ounce of mace, and nutmeg, beat them very fine, and mix them with your mushroom

powder, then put it into a bottle, and it will be fit for use.

You must not wash your mushrooms.

444. *To preserve Apricots another way.*

Take your apricots before they are full ripe, pare them and stone them, and to every pound of apricots take a pound of loaf sugar, put it into your pan with as much water as will wet it; to four pounds of sugar take the whites of two eggs beat them well to a froth, mix them well with your sugar whilst it be cold, then set it over the fire and let it have a boil, take it off the fire, and put in a spoonful or two of water, then take off the skim, and do so three or four times whilst any skim rises; put in your apricots, and let them have a quick boil over the fire; take them off and turn them over, let them stand a little while covered, and then set them on again, let them have another boil and skim them, then take them out one by one; set on your syrup again to boil down, and skim it, put in your apricots again, and let them boil whilst they look clear, put them in pots, when they are cold cover them over with a paper dipped in brandy, and tie another paper at the top, set them in a cool place and keep them for use.

445. *To pickle Mushrooms another way.*

When you have cleaned your mushrooms put them into a pot, throw over them a handful of salt, stop them very close with a cloth, set them in a pan of water to boil about an hour, give them a shake now and then in the boiling, then take them out and drain the liquor from them, wipe them dry with a cloth,

and put them up either in white wine vinegar or distilled vinegar, with spices, and put a little oil on the top.

They don't look so white this way, but they have more the taste of mushrooms.

446. *How to fry Mushrooms.*

Take the largest and freshest flaps you can get, skin them and take out the gills, boil them in a little salt and water, then wipe them dry with a cloth; take two eggs and beat them very well, half a spoonful of wheat flour, and a little pepper and salt, then dip in your mushrooms and fry them in butter.

They are proper to lie about stewed mushrooms or any made dish.

447. *To make an Ale Posset.*

Take a quart of good milk, set it on the fire to boil, put in a handful or two of bread crumbs, grate in a little nutmeg, and sweeten it to your taste; take three jills of ale and give it a boil; take the yolks of four eggs, beat them very well; put to them a little of your ale, and mix all your ale and eggs together; then set it on the fire to heat, keep stirring it all the time, but don't let it boil, if you do it will curdle; then put it into your dish, heat the milk and put it in by degrees; so serve it up.

You may make it of any sort of made wine; make it half an hour before you use it, and keep it hot before the fire.

448. *Minced Pies another way.*

Take half a pound of Jordan almonds, blanch and beat them with a little rose-water, but not over

small ; take a pound of beef suet shred very fine, half a pound of apples shred small, a pound of currants well cleaned, half a pound of powder sugar, a little mace shred fine, about a quarter of a pound of candied orange cut in small pieces, a spoonful or two of brandy, and a little salt, so mix them well together, and bake it in a puff paste.

449. *Sack Posset another way.*

Take a quart of good cream, and boil it with a blade or two of mace, put in about a quarter of a pound of fine powder sugar ; take a pint of sack or better, set it over the fire to heat, but don't let it boil, then grate in a little nutmeg, and about a quarter of a pound of powder sugar ; take nine eggs (leave out six of the whites and strains) beat them very well, then put to them a little of your sack, mix the sack and eggs very well together, then put to them the rest of your sack, stir it all the time you are pouring it in, set it over a slow fire to thicken, and stir it till it be as thick as custard ; (be sure you don't let it boil, if you do it will curdle) then pour it into your dish or basin ; take your cream boiling hot, and pour it to your sack by degrees, stirring it all the time you are pouring it in, then set it on a hot hearth-stone ; you must make it half an hour before you use it ; before you set it on the hearth cover it close with a pewter dish.

A Froth for the Posset.

Take a pint of the thickest cream you can get, and beat the whites of two eggs very well, put them to your cream, and sweeten it to your taste, whisk them very well together, take off the froth by spoonfuls,

and lie it in a sieve to drain ; when you dish up the posset lie the froth over it.

450. *To dry Cherries another way.*

Take cherries when full ripe, stone them and break them as little as you can in the stoning ; to six pounds of cherries take three pounds of loaf sugar, beat it, lie one part of your sugar under your cherries, and the other at the top, let them stand all night, then put them into your pan, and boil them pretty quick whilst your cherries change and look clear, then let them stand in the syrup all night, pour the syrup from them, and set them either in the sun or before the fire ; let them stand to dry a little, then lay them on white papers one by one, let them stand in the sun whilst they be thoroughly dry ; in the drying turn them over, then put them into a little box ; betwixt every layer of cherries lie a paper, and do so till all are in, then lie a paper at the top, and keep them for use.

You must not boil them over long in the syrup, for if it be over thick it will keep them from drying ; you may boil two or three pounds more cherries in the syrup after.

451. *How to order Sturgeon.*

If your sturgeon be alive, keep it a night and a day before you use it ; then cut off the head and tail, split it down the back, and cut it into as many pieces as you please ; salt it with bay salt and common salt, as you do beef for hanging, and let it lie twenty-four hours ; then tie it up very tight, and boil it in salt and water whilst it is tender ; (you must not boil it over much) when it is boiled throw over it a little salt,

and set it by till it be cold. Take the head and split it in two, and tie it up very tight; you must boil it by itself, not so much as you did the rest, but salt it after the same manner.

452. *To make the Pickle.*

Take a gallon of soft water, and make it into a strong brine; take a gallon of stale beer, and a gallon of the best vinegar, and let it all boil together, with a few spices; when it is cold put in your sturgeon, you may keep it, if close covered, three or four months before you need to renew the pickle.

453. *Hotch-Potch.*

Take five or six pounds of fresh beef, put it into a kettle with six quarts of soft water, and an onion; set it on a slow fire, and let it boil till your beef is almost enough; then put in the scrag of a neck of mutton, and let them boil together till the broth be very good; put in two or three handfuls of bread crumbs, two or three carrots and turnips cut small (but boil the carrots in water before you put them in, else they will give your broth a taste) with half a peck of shelled peas, but take up the meat before you put them in, when you put in the peas take the other part of your mutton and cut it in chops (for it will take no more boiling than the peas) and put it in with a few sweet herbs shred very small, and salt to your taste.

You must send up the mutton chops in the dish with the hotch-potch.

When there are no peas to be had, you may put in the heads of asparagus, and if there be neither of

these to be had, you may shred in a green savoy cabbage.

This is a proper dish instead of soup.

454. *Minced Collops.*

Take two or three pounds of any tender part of beef (according as you would have the dish in bigness) cut it small as you would do minced veal ; take an onion, shred it small, and fry it a light brown in butter seasoned with nutmeg, pepper and salt, and put the meat into your pan with your onion, and fry it a little whilst it be a light brown ; then put to it a jill of good gravy, and a spoonful of walnut pickle, or a little catchup ; put in a few shred capers or mushrooms, thicken it up with a little flour and butter ; if you please you may put in a little juice of lemon ; when you dish it up garnish your dish with pickle, and a few forced-meat balls. It is proper for either side dish or top dish.

455. *White Scotch Collops another way.*

Take two pounds of the solid part of a leg of veal, cut in pretty thin slices, and season it with a little shred mace and salt, put it into your stew-pan with a lump of butter, set it over the fire, keep it stirring all the time, but do not let it boil ; when you are going to dish up the collops, put to them the yolks of two or three eggs, three spoonfuls of cream, a spoonful or two of white wine, and a little juice of lemon, shake it over the fire whilst it be so thick that the sauce sticks to the meat ; be sure you don't let it boil.

Garnish your dish with lemon and sippets, and serve it up hot.

This is proper for either side dish or top dish, noon or night.

456. *Vinegar another way.*

Take as many gallons of water as you please, and to every gallon of water put in a pound of seven-penny sugar, boil it for half an hour and skim it all the time; when it is about blood warm put to it three or four spoonfuls of light yeast, let it work in the tub a night and a day, put it into your vessel, close up the top with a paper, and set it as near the fire as you have convenience, and in two or three days it will be good vinegar.

457. *To preserve Quinces another way.*

Take quinces, pare and put them into water, save all the parings and cores, let them lie in the water with the quinces, set them over the fire with the parings and cores to coddle, cover them close up at the top with the parings, and lie over them either a dish-cover or pewter dish, and cover them close; let them hang over a very slow fire whilst they be tender; but don't let them boil; when they are soft take them out of the water, and weigh your quinces, and to every pound put a pint of the same water they were coddled in (when strained) and a pound of sugar; put them into a pot or pewter flaggon, the pewter makes them a much better colour; close them up with a little coarse paste, and set them in a bread oven all night; if the syrup be too thin boil it down, put it to your quinces and keep it for use. You may either do it with powder sugar or loaf sugar.

458. *To make Almond Cheesecakes another way.*

Take the peel of two or three lemons pared thick, boil them pretty soft, and change the water two or three times in the boiling; when they are boiled beat them very fine with a little loaf sugar, then take eight eggs (leaving out six of the whites) half a pound of loaf or powder sugar, beat the eggs and sugar for half an hour, or better; take a quarter of a pound of the best almonds, blanch and beat them with three or four spoonfuls of rose-water, but not over small; take ten ounces of fresh butter, melt it without water, and clear off from it the buttermilk, then mix them all together very well, and bake them in a slow oven in a puff paste; before you put them into the tins, put in the juice of half a lemon. When you put them in the oven grate over them a little loaf sugar.

You may make them without almonds, if you please. You may make a pudding of the same, only leave out the almonds.

ENGLISH HOUSEWIFERY
IMPROVED;
OR,
A SUPPLEMENT
TO
MOXON'S COOKERY;

CONTAINING UPWARDS OF
EIGHTY MODERN AND VALUABLE RECEIPTS.

WITH CORRECTIONS AND
ADDITIONS.

THE HOUSEHOLD

IMPROVED

A SUPPLEMENT

TO THE HOUSEHOLD

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AND THE HOUSEHOLD
AND THE HOUSEHOLD

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A
SUPPLEMENT
TO
MOXON'S COOKERY.

1. *A Granade.*

TAKE the caul of a leg of veal, lay it into a round pot; put a layer of the flitch part of bacon at the bottom, then a layer of forced-meat, and a layer of the leg part of veal cut as for collops, till the pot is filled up; which done, take the part of the caul that lies over the edge of the pot, close it up, tie a paper over, and send it to the oven; when baked, turn it out into your dish.

Sauce.—A good light brown gravy, with a few mushrooms, morels, or truffles: serve it up hot.

2. *The fine Brown Jelly.*

Boil four calf's feet in six quarts of water, till it is reduced to three pints, take out the feet and let the

stock cool, then melt it, and have ready in a stew-pan, a spoonful of butter hot, add to it a spoonful of fine flour, stir it with a wooden spoon over a stove fire, till it is very brown, but not burnt, then put the jelly out and let it boil; when cold take off the fat, melt the jelly again, and put to it half a pint of red port, the juice and peel of half a lemon, white pepper, mace, a little Jamaica pepper, and a little salt; then have ready the whites of four eggs, well frothed, and put them into the jelly (take care the jelly be not too hot when the whites are put in) stir it well together, and boil it over a quick fire one minute, run it through a flannel bag and turn it back till it be clear, and what form you would have it, have that ready, pour a little of the jelly in the bottom, it will soon starken; then place what you please in it, either pigeon or small chicken, sweetbread larded, or pickled smelt or trout, place them in order, and pour on the remainder of the jelly. You may send it up in this form, or turn it into another dish, with holding it over hot water; but not till it is thoroughly hardened.

3. *To make a Melon.*

Make the leanest forced-meat that you can, green it as near the colour of melon as possible with the juice of spinage, as little of the juice as you can; put several herbs in it, especially parsley shred fine, for that will help to green it; roll it an inch and a half thick, lay one half in a large melon mould, well buttered and floured, with the other half the full size of the mould, sides and all; then put into it as many stewed oysters as will near fill it with liquor sufficient to keep them moist, and close the forced-meat well

together; close the melon and boil it till you think it is enough; then make a small hole (if possible not to be perceived) pour in a little more of the liquor that the oysters were stewed in hot, and serve it up with hot sauce in the dish. It must be boiled in a cloth and is either for a first or second course.

4. *Hot Chicken Pie.*

Order the chickens as for fricassée, and form the pie deep, lay in the bottom a minced-meat made of the chickens' livers, ham, parsley and yolks of eggs, season with white pepper, mace, and a little salt; moisten with butter, then lay the chicken above the minced-meat, and a little more butter; cover the pie and bake it two hours; when baked take off the fat, and add to it white gravy, with a little juice of lemon. Serve this up hot.

5. *Sheep's Rumps with Rice.*

Stew the rumps very tender, then take them out to cool, dip them in eggs and bread-crumbs, and fry them a light brown; have ready half a pound of rice, well washed and picked, and half a pound of butter; let it stew ten minutes in a little pot; then add a pint of good gravy to the rice and butter, and let it stew half an hour longer; have ready six onions boiled very tender, and six yolks of boiled eggs, flick them with cloves; then place the sheep's rumps on the dish, and put round them the rice as neatly as you can; place the onions and eggs over the rice, so serve it up hot.

6. *Sheep's Tongues broiled.*

The tongues being boiled, put a lump of butter in a stew-pan, with parsley and green onions cut small; then split the tongues, but do not part them, and put them into the pan; season them with pepper, herbs, mace, and nutmeg; set them a moment on the fire and strew crumbs of bread on them; let them be broiled and dish them up, with a high gravy sauce.

7. *To lard Oysters.*

Make a strong essence of ham and veal, with a little mace; then lard the large oysters with a fine larding pin; put them, with as much essence as will cover them, into a stew-pan; let them stew an hour or more, over a slow fire. They are used for garnishing, but when you make a dish of them, squeeze in a Seville orange.

8. *Veal Couley.*

Take a little lean bacon and veal, onion, and the yellow part of a carrot, put it into a stew-pan; set it over a slow fire, and let it simmer till the gravy is quite brown, then put in small gravy, or boiling water; boil it a quarter of an hour, and then it is ready for use. Take two necks of mutton, bone them, lard one with bacon, the other with parsley; when larded put a little couley over a slow stove, with a slice of lemon whilst the mutton is set, then skewer it up like a couple of rabbits, put it on the spit and roast it as you would any other mutton; then serve it up with ragooed cucumbers. This will do for first course, bottom dish.

9. *The Mock Turtle.*

Take a fine large calf's head, cleaned well and stewed very tender, a leg of veal twelve pounds weight, leave out three pounds of the finest part of it; then take three fine large fowls (bone them, but leave the meat as whole as possible) and four pounds of the finest ham sliced; then boil the veal, fowls' bones, and the ham in six quarts of water, till it is reduced to two quarts, put in the fowl and the three pounds of veal, and let them boil half an hour; take it off the fire and strain the gravy from it; add to the gravy three pints of the best white wine, boil it up and thicken it; then put in the calf's head; have in readiness twelve large forced-meat balls, as large as an egg, and twelve yolks of eggs boiled hard. Dish it up hot in a tureen.

10. *To dress Ox Lips.*

Take three or four ox lips, boil them as tender as possible, dress them clean the day before they are used; then make a rich forced-meat of chicken or half roasted rabbits, and stuff the lips with it; they will naturally turn round; tie them up with pack-thread and put them into gravy to stew; they must stew while the forced-meat be enough. Serve them up with truffles, morels, mushrooms, cockscombs, forced-meat balls, and a little lemon to your taste.

This is a top dish for second, or side dish, for first course.

11. *To make Poverade.*

Take a pint of good gravy, half a jill of elder vinegar, six shallots, a little pepper and salt, boil all these together a few minutes and strain it off. This is a

proper sauce for turkey, or any other sort of white fowls.

12. *To pot Partridges.*

Take the partridges and season them well with mace, salt and a little pepper; lie them in the pot with the breasts downwards, to every partridge put three quarters of a pound of butter, send them to the oven; when baked drain from them the butter and gravy, and add a little more seasoning, then put them close in the pot with the breasts upwards, and when cold, cover them well with the butter, suit the pot to the number of the partridges to have it full. You may pot any sort of moor-game the same way.

13. *To pot Partridges another way.*

Put a little thyme and parsley in the inside of the partridges, season them with mace, pepper and salt; put them in the pot, and cover them with butter; when baked, take out the partridges, and pick all the meat from the bones, lie the meat in a pot (without beating) skim all the butter from the gravy, and cover the pot well with the butter.

14. *To pot Char.*

Scrape and cut them, wash and dry them clean, season them with pepper, salt, mace, and nutmeg; let the two last seasonings be higher than the other; put a little butter at the bottom of the pot; then lie in the fish, and put butter at the top, three pounds of butter to four pounds of char; when they are baked (before they are cold) pour off the gravy and butter, put two or three spoonfuls of butter into the pot you keep them in, then lie in the fish; skim the

butter clean from the gravy, and put the butter over the fish, so keep it for use.

15. *Salmon en Maigre.*

Cut some slices of fresh salmon the thickness of your thumb, put them in a stew-pan with a little onion, white pepper and mace, and a bunch of sweet herbs, pour over it half a pint of white wine, half a jill of water, and four ounces of butter (to a pound and half of salmon) cover the stew-pan close; and stew it half an hour; then take out the salmon and place it on the dish; strain off the liquor, and have ready craw-fish, picked from the shell, or lobster cut in small pieces; pound the shells of the craw-fish, or the seeds of the lobster, and give it a turn in the liquor; thicken it and serve it up hot with the craw-fish, or lobster, over the salmon.

Trouts may be done the same way, only cut off their heads.

16. *Lobster A'L'Italienne.*

Cut the tail of the lobster in square pieces, take the meat out of the claws, bruise the red part of the lobster very fine, stir it in a pan with a little butter, put some gravy to it; strain it off while hot, then put in the lobster with a little salt; make it hot; and send it up with sippets round your dish.

17. *To do Chicken's or any Fowl's Feet.*

Scald the feet till the skin will come off, then cut off the nails; stew them in a pot close covered set in water, and some pieces of fat meat till they are very tender; when you set them on the fire, put to them some whole pepper, onions, salt, and some sweet

herbs ; when they are taken out, wet them over with the yolk of an egg, and dredge them well with bread-crumbs ; so fry them crisp.

18. *Larks done in Jelly.*

Boil a knuckle of veal in a gallon of water till it is reduced to three pints (it must not be covered but done over a clear fire) skim it well and clarify it, then season the larks with pepper and salt, put them in a pot with butter, and send them to the oven ; when baked take them out of the butter whilst hot, take the jelly and season it to your taste with pepper and salt ; then put the jelly and larks into a pan together, and give them a scald over the fire ; so lie them in pots and cover them well with jelly. When you would use them, turn them out of the pots, and serve them up.

19. *The fine Catchup.*

Take three quarts of red port, a pint of vinegar, one pound of anchovies unwashed, pickle and all together, half an ounce of mace, ten cloves, eight races of ginger, one spoonful of black pepper, eight ounces of horse-radish, half a lemon-peel, a bunch of winter savoury, and four shalots ; stew these in a pot, within a kettle of water, one full hour, then strain it through a close sieve, and when it is cold bottle it ; shake it well before you bottle it, that the sediment may mix. You may stew all the ingredients over again in a quart of wine for present use.

20. *Walnut Catchup.*

Take the walnuts when they are ready for pickling, beat them in a mortar, and strain the juice through a

flannel bag ; put to a quart of juice a jill of white wine, a jill of vinegar, twelve shalots sliced, a quarter of an ounce of mace, two nutmegs sliced, one ounce of black pepper, twenty-four cloves, and the peels of two Seville oranges pared so thin that no white appears, boil it over a slow fire very well, and skim it as it boils ; let it stand a week or ten days covered very close, then pour it through the bag, and bottle it.

21. *A very good White or Almond Soup.*

Take veal, fowl, or any white meat, boiled down with a little mace (or other spice to your taste) let these boil to mash, then strain off the gravy ; take some of the white fleshy part of the meat and rub it through a cullender ; have ready two ounces of almonds beat fine, rub these through the cullender, then put all into the gravy, set it on the fire to thicken a little, and stir in two or three spoonfuls of cream, and a little butter worked in flour, then have ready a French roll crisp for the middle, and slips of bread cut long like Savoy biscuits. Serve it up hot.

22. *Almond Pudding.*

Take one pound of almonds, blanched and beat fine, one pint of cream, the yolks of twelve eggs, two ounces of grated bread, half a pound of suet, marrow, or melted butter, three quarters of a pound of fine sugar, a little lemon peel and cinnamon ; bake it in a slow oven, in a dish, or little tins. The above are very good put in skins.

23. *Almond Pudding another way.*

Boil a quart of cream, when cold, mix in the whites of seven eggs well beat; blanch five ounces of almonds, beat them with rose or orange-flower water, mix in the eggs and cream; sweeten it to your taste with fine powder sugar, then mix in a little citron or orange, put a thin paste at the bottom, and a thicker round the edge of the dish. Bake it in a slow oven.

Sauce. Wine and sugar.

24. *Almond Cheesecakes another way.*

Six ounces of almonds, blanched and beat with rose-water; six ounces of butter beat to cream; half a pound of fine sugar; six eggs well beat, and a little mace. Bake these in little tins, and cold butter paste.

25. *A Lemon Pudding another way.*

Take a quarter of a pound of almonds, three quarters of a pound of sugar, beat and searced, half a pound of butter, beat the almonds with a little rose-water, grate the rinds of two lemons, beat eleven eggs, leave out two whites, melt the butter and stir it in; when the oven is ready mix all these well together with the juice of one or two lemons to your taste; put a thin paste at the bottom, and a thicker round the edge of the dish.

Sauce. Wine and sugar.

26. *Potatoe Pudding another way.*

Take three quarters of a pound of potatoes when boiled and peeled, beat them in a mortar with a quarter of a pound of suet or butter (if butter, melt

it) a quarter of a pound of powder sugar, five eggs well beat, a pint of good milk, one spoonful of flour, a little mace or cinnamon, and three spoonfuls of wine or brandy; mix all these well together, and bake it in a pretty quick oven.

Sauce. Wine and butter.

27. *Carrot Pudding another way.*

Take half a pound of carrots, when boiled and peeled, beat them in a mortar, two ounces of grated bread, a pint of cream, half a pound of suet or marrow, a glass of sack, a little cinnamon, half a pound of sugar, six eggs well beat, leave out three of the whites, and a quarter of a pound of macaroons; mix all well together; puff-paste round the dish edge.

Sauce. Wine and sugar.

28. *White Pott another way.*

A layer of white bread cut thin at the bottom of the dish, a layer of apples cut thin, a layer of marrow or suet, currants, raisins, sugar and nutmeg, then the bread, and so on as above, till the dish is filled up; beat four eggs, and mix them with a pint of good milk, a little sugar and nutmeg, and pour it over the top. This should be made three or four hours before it is baked.

Sauce. Wine and butter.

29. *Hunting Pudding another way.*

Take a pound of grated bread, a pound of suet and a pound of currants, eight eggs, a glass of brandy, a little sugar; and a little beat cinnamon;

mix these well together, and boil it two hours at the least.

30. *Almond Biscuits.*

Blanch a pound of almonds, lie them in water for three or four hours, dry them with a cloth, and beat them fine with eight spoonfuls of rose or orange-flower water; then boil a pound of fine sugar to wire-height, and stir in the almonds, mix them well over the fire; but do not let them boil; pour them into a bason, and beat them with a spoon till quite cold; then beat six whites of eggs, a quarter of a pound of starch, beat and searced, beat the eggs and starch together, till thick; stir in the almonds, and put them in queen-cake tins, half full, dust them over with a little searced sugar; bake them in a slow oven and keep them dry.

31. *To make Almond Butter another way.*

Take a quart of cream, six eggs well beat, mix them and strain them into a pan, keep it stirring on the fire whilst it be ready to boil; then add a jack of sack, keeping it stirring till it comes to a curd; wrap it close in a cloth till the whey be run from it; then put the curd into a mortar, and beat it very fine, together with a quarter of a pound of blanched almonds, beaten with rose-water, and half a pound of loaf-sugar: when all these are well beaten together, put it into glasses.

This will keep a fortnight.

32. *Apricot Jumballs.*

Take ripe apricots, pare, stone, and beat them small, then boil them till they are thick, and the

moisture dried up, then take them off the fire, and beat them up with searced sugar, to make them into pretty stiff paste, roll them, without sugar, the thickness of a straw, make them up in little knots in what form you please; dry them in a stove or in the sun. You may make jumballs of any sort of fruit the same way.

33. *Burnt Cream.*

Boil a stick of cinnamon in a pint of cream, four eggs well beat, leaving out two whites, boil the cream and thicken it with the eggs as for a custard; then put it in your dish, and put over it half a pound of loaf sugar beat and searced; heat a fire shovel red hot, and hold it over the top till the sugar be brown. So serve it up.

34. *Little Plum Cakes.*

Take two pounds of flour dried, three pounds of currants well washed, picked and dried, four eggs beaten with two spoonfuls of sack, half a jack of cream, and one spoonful of orange-flower or rose-water; two nutmegs grated, one pound of butter washed in rose-water and rubbed into the flour, and one pound of loaf sugar searced, mix all well together, and put in the currants; butter the tins and bake them in a quick oven: half an hour will bake them.

35. *York Ginger-Bread another way.*

Take two pounds and a half of stale bread grated fine (but not dried) two pounds of fine powder sugar, an ounce of cinnamon, half an ounce of mace,

half an ounce of ginger, a quarter of an ounce of faunders, and a quarter of a pound of almonds; boil the sugar, faunders, ginger, and mace in half a pint of red wine; then put in three spoonfuls of brandy, cinnamon, and a quarter of an ounce of cloves; stir in half the bread on the fire, but do not let it boil; pour it out, and work in the rest of the bread with the almonds; then smother it close half an hour; print it with cinnamon and sugar searced, and keep it dry.

36. *Ginger-Bread in little Tins.*

To three quarters of a pound of flour, put half a pound of treacle, one pound of sugar, and a quarter of a pound of butter; mace, cloves and nutmeg, in all a quarter of an ounce; a little ginger, and a few caraway seeds; melt the butter in a glass of brandy, mix all together with one egg; then butter the tins, and bake them in a pretty quick oven.

37. *Oat-Meal Cakes.*

Take a peck of fine flour, half a peck of oatmeal, and mix it well together; put to it seven eggs well beat, three quarts of new milk, a little warm water, a pint of sack, and a pint of new yeast; mix all these well together, and let it stand to rise; then bake them. Butter the stone every time you lie on the cakes, and make them rather thicker than a pancake.

38. *Bath Cakes.*

Take two pounds of flour, a pound of sugar, and a pound of butter: wash the butter in orange-flower water, and dry the flour, rub the butter into the

flour as for puff paste, beat three eggs fine in three spoonfuls of cream, and a little mace and salt, mix these well together with your hand, and make them into little flat cakes; rub them over with white of egg, and grate sugar upon them; a quarter of an hour will bake them in a slow oven.

39. *A rich white Plum Cake.*

Take four pounds of flour dried, two pounds of butter, one pound and a half of double-refined sugar beat and searced, beat the butter to a cream, then put in the sugar and beat it well together; sixteen eggs, leaving out four yolks; a pint of new yeast; five jills of good cream, and one ounce of mace shred; beat the eggs well, and mix them with the butter and sugar; put the mace in the flour; warm the cream, mix it with the yeast, and run it through a hair-sieve, mix all these into a paste; then add one pound of almonds blanched and cut small, and six pounds of currants well washed, picked and dried; when the oven is ready, stir in the currants, with one pound of citron, lemon or orange, then butter the hoop and put it in.

This cake will require two hours and a half baking in a quick oven.

40. *An Iceing for the Cake.*

One pound and a half of double-refined sugar, beat and searced; the whites of four eggs, the bigness of a walnut of gum dragon steeped in rose or orange-flower water; two ounces of starch, beat fine with a little powder blue; (which adds to the whiteness) while the cake is baking, beat the iceing, and lie it on with a knife as soon as the cake is brought from the oven.

41. *Lemon Brandy.*

Pour a gallon of brandy into an earthen pot, put to it the yellow peel of two dozen lemons, let it stand two days and two nights, then pour two quarts of spring water into a pan and dissolve in it two pounds of refined loaf sugar, boil it a quarter of an hour, and put it to the brandy; then boil and skim three jills of blue milk, and mix all together, let it stand two days more, then run it through a flannel bag, or a paper within a funnel, and bottle it.

42. *To make Ratafia another way.*

Take a hundred apricot stones, break them and bruise the kernels, then put them in a quart of the best brandy; let them stand a fortnight; shake them every day; put to them six ounces of white sugar-candy, and let them stand a week longer; then put the liquor through a jelly bag, and bottle it for use.

43. *To preserve Grapes all Winter.*

Pull them when dry, dip the stalks about an inch in boiling water, and seal the end with wax; chop wheat straw and put a little at the bottom of a barrel then a layer of grapes, and a layer of straw, until the barrel is filled up; do not lie the bunches too near one another; stop the barrel close, and set it in a dry place; but not any way in the sun.

44. *To preserve Grapes another way.*

Take ripe grapes and stone them; to every pound of grapes take a pound of double-refined sugar; let them stand till the sugar is dissolved; boil them pretty quick till clear; then strain out the grapes, and

add half a pound of pippin jelly, and half a pound more sugar; boil and skim it till it comes to a jelly; put in the grapes to heat; afterwards strain them out, and give the jelly a boil; put it to the grapes, and stir it till near cold, then glass it.

45. *Barberry Cakes.*

Draw off the juice as for currant jelly, take the weight of the jelly in sugar, boil the sugar to sugar again; put in the jelly, and keep it stirring till the sugar is dissolved; let it be hot, but not boil; pour it out, and stir it three or four times; when it is near cold drop it on glasses in little cakes, and set them in the stove. If you would have them in the form of jumballs, boil the sugar to a high candy, but not to sugar again, and pour it on a pie plate; when it will part from the plate cut it, and turn them into what form you please.

46. *Barberry Drops.*

When the barberries are full ripe, pull them off the stalk, put them into a pot, and boil them in a pan of water till they are soft; pulp them through a hair-sieve; beat and searce the sugar, and mix as much of the searced sugar with the pulp, as will make it of the consistence of a light paste; then drop them with a pen-knife on paper (glazed with a slight stone) and set them within the air of the fire for an hour, then take them off the paper and keep them dry.

47. *To candy Oranges whole another way.*

Take Seville oranges, pare off the rinds as thin as you can; tie them in a thin cloth (with a lead weight

to keep the cloth down) put them in a lead or cistern of river water; let them lay five or six days, stirring them about every day, then boil them while they are so tender that you may put a straw through them; mark them at the top with a thimble, cut it out, and take out all the inside very carefully, then wash the skins clean in warm water, and set them to drain with the tops downwards; fine the sugar very well, and when it is cold put in the oranges, drain the syrup from the oranges, and boil it every day till it be very thick, then once a month; one orange will take a pound of sugar.

48. *To Candy Ginger.*

Take the thickest races of ginger, put them in an earthen pot, and cover them with river water; put fresh water to them every day for a fortnight; then tie the ginger in a cloth, and boil it an hour in a large pan of water; scrape off the brown rind, and cut the inside of the races as broad and thin as you can, one pound of ginger will take three pounds of loaf sugar; beat and searce the sugar, and put a layer of the thin sliced ginger, and a layer of searced sugar into an earthen bowl, having sugar at the top; stir it well every other day for a fortnight, then boil it over a little charcoal; when it is candy height take it out of the pan as quick as you can with a spoon, and lie it in cakes on a board; when near cold take them off and keep them dry.

49. *To preserve Wine-Sours.*

Take wine-sours, and loaf sugar an equal weight, wet the sugar with water; the white of one egg will fine four pounds of sugar, and as the skim rises throw

on a little water; then take off the pan, let it stand a little to settle, and skim it; boil it again while any skim rises; when it is clear and a thick syrup take it off and let it stand till near cold, then nick the plums down the seam, and let them have a gentle heat over the fire; take the plums and syrup and let them stand a day or two, but don't cover them; then give them another gentle heat; let them stand a day longer, and heat them again; take the plums out and drain them, boil the syrup and skim it well; put it on the wine-sours, and when cold, put them into bottles or pots, tie a bladder close over the top, so keep them for use.

50. *Currant Jelly.*

Take eight pounds of ripe picked fruit, put these into three pounds of sugar boiled candy height, and so let them simmer till the jelly will set; then run it off clear through a flannel bag, and glass it up for use. This never looks blue, nor skims half so much, as the other way.

51. *To preserve red or white Currants whole.*

Pick two pounds of currants from the stalks, then take a pound and a half of loaf sugar, and wet it in half a pint of currant juice, put in the berries, and boil them over a slow fire till they are clear; when cold put them in small berry bottles, with a little mutton suet over them.

52. *Syrup of Poppies.*

Take two pounds of poppy flowers, two ounces of raisins, shred them, and to every pound of poppies

put a quart of boiling water, half an ounce of anniseeds; let these stand twelve hours to infuse, then strain off the liquor, and put it upon the same quantity of poppies, raisins, liquorice, and anniseeds as before, and let this stand twelve hours to infuse, which must be in a pitcher set within a pot or pan of hot water; then strain it, and take the weight in sugar, and boil it to a syrup; when it is cold bottle it.

53. To make Black Paper for drawing Patterns.

Take a quarter of a pound of mutton suet, and one ounce of bees wax, melt both together, and put in as much lamp-black as will colour it dark enough, then spread it over your paper with a rag, and hold it to the fire to make it smooth.

54. Gooseberry Vinegar another way.

To every gallon of water put six pounds of ripe gooseberries; boil the water and let it be cold, squeeze the berries, and then pour on the water; let it stand covered three days pretty warm to work, stirring it once a day; then strain it off, and to every six gallons put three pounds of coarse sugar, let it stand till it has done working, then bung it up and keep it moderately warm; in nine months it will be ready for use.

55. To make bad Ale into good strong Beer.

Draw off the ale into a clean vessel (suppose half a hoghead) only leave out eight or ten quarts, to which

put four pounds of good hops, boil this near an hour ; when quite cold, put the ale and hops into the hog-head, with eight pounds of treacle, mixed well with four or five quarts of boiled ale ; stir it well together, and bung it up close. Let it stand six months, then bottle it for use.

56. *Green Gooseberry Wine.*

To every quart of gooseberries take a quart of spring water, bruise them in a mortar, put the water to them and let them stand two or three days ; strain it off, and to every gallon of liquor put three pounds and a half of sugar ; put it into a barrel, and it will of itself rise to a froth, which take off, and keep the barrel full ; when the froth is all worked off, bung it up for six weeks, then rack it off, and when the lees are clean taken out, put the wine into the same barrel again ; to every gallon put half a pound of sugar, made into syrup, and when cold mix it with the wine : to every five gallons, half an ounce of isinglass, dissolved in a little of the wine, and put in with the syrup, so bung it up ; when fine, you may either bottle it or draw it out of the vessel. Lisbon wine is thought the best.

This wine drinks like sack.

57. *Ginger Wine.*

Take fourteen quarts of water, three pounds of loaf sugar, and one ounce of ginger sliced thin, boil these together half an hour, fine it with the whites of two eggs ; when new milk warm put in three lemons, a quart of brandy, and a white bread toast covered on both sides with yeast ; put all these to-

gether into a stand, and work it one day, then tun it: it will be ready to bottle in five days, and ready to drink in a week after it is bottled.

58. *Cowslip Wine another way.*

To five gallons of water, put two pecks of cowslip peeps, and thirteen pounds of loaf sugar; boil the sugar and water with the rinds of two lemons half an hour, and fine it with the whites of two eggs; when it is near cold put in the cowslips, and set on six spoonfuls of new yeast, work it two days, stirring it twice a day; when you squeeze out the peeps to tun it, put in the juice of six lemons, and when it has done working in the vessel, put in a quarter of an ounce of isinglass dissolved in a little of the wine till it is a jelly; add a pint of brandy, bung it close up two months, then bottle it. This is right good.

59. *Strong Mead another way.*

To thirty quarts of water, put ten quarts of honey, let the water be pretty warm, then break in the honey, stirring it till it be all dissolved; boil it a full half hour, when clean skimmed that no more will rise, put in half an ounce of hops, picked clean from the stalks; a quarter of an ounce of ginger sliced (only put in half the ginger) and boil it a quarter of an hour longer; then lade it out into the stand thro' a hair-tems, and put the remainder of the ginger in, when it is cold tun it into the vessel, which must be full, but not clayed up till near a month: make it the latter end of September, and keep it a year in the vessel after it is clayed up.

60. *French Bread.*

To half a peck of flour, put a full jill of new yeast, and a little salt, make it with new milk (warmer than from the cow) first put the flour and yeast together, then pour in the milk, make it a little stiffer than a feed cake, dust it and your hands well with flour, pull it in little pieces, and mould it with flour very quick; put it in the dishes, and cover them with a warm cloth (if the weather requires it) and let them rise till they are half up, then set them in the oven (not in the dishes, but turn them with the tops down upon the peel) when baked rasp them.

61. *The fine Rush Cheese.*

Take one quart of cream, and put to it a gallon of new milk, pretty warm, adding a good spoonful of earning; stir in a little salt, and set it before the fire till it be comed; then put it into a vat in the cloth; after a day and a night turn it out of the vat into a rush box nine inches in length and five in breadth. The rushes must be washed every time the cheese is turned.

62. *To make Raspberry Jam.*

Bruise a pint of raspberries in a little currant juice, add to it one pound and a quarter of loaf sugar beat fine, boil it over a slow fire, stirring it till it jellies, then pour it into your pots, and when cold, put on papers dipped in brandy, and tie other papers over them.

63. *Stoughton.*

Take four drams of cochineal beat fine, a quarter of an ounce of saffron, three drams of rhubarb, one ounce of gentian cut small, and the parings of five or six Seville oranges; to these ingredients put three pints of brandy, let all stand within the air of the fire three or four days; then pour off the liquor, and fill the bottle again with brandy, putting in the peel of one or two oranges: let this stand six or eight days, then pour it off through a fine cloth; mix the former and this together, and it is fit for use.

64. *Orange Butter.*

Take a quarter of an ounce of clear orange juice, and a quarter of a pint of white wine; steep the peel of an orange in it about half an hour, take it out, and put in as much sugar as will take off the sharpness: beat the yolks of six eggs very well, mix them with it, and set it upon the fire, stirring it continually till it is almost as thick as butter; just before you take it off stir in the bigness of a nut of butter. Make it the day before you use it, and serve it up as other butter.

65. *Sago Pudding another way.*

Take two ounces of sago, boil it pretty soft in three jills of new milk, with a little mace or cinnamon; when it is cold put in four ounces of beef suet, two ounces of grated bread, two spoonfuls of brandy or wine, four ounces of sugar, and a little nutmeg, candied lemon, orange, or citron.

66. *Cowslip Wine another way.*

Take eight gallons of water, add to it twenty

pounds of loaf or fine powder sugar, and the whites of five or six eggs; boil it half an hour, and skim it very clean; pour it into a tub, and when it is blood warm put in eight pecks of peeps, the parings and juice of eight lemons, and set on fourteen spoonfuls of new yeast; work it four or five days, stirring it every day, squeeze out the peeps, tun it, and put in a little isinglass infused in a quart of brandy; bung it up close three weeks; then bottle it off; put a lump of sugar into each bottle.

67. *Wafer Biscuits.*

Take nine eggs beat, and one pound of loaf-sugar powdered, beat them well together till they be very white and stiff; add half a pound of fine flour, and a few caraway seeds, and mix all very well; drop them on papers oiled with warm butter round them; grate a little refined sugar over them, and set them in the oven: when they are half baked take them off the papers with a long knife, and bend them on poles which have been warmed in the oven; set them in the oven again, bake them pretty crisp, and let them stand on the poles till they are cold.

68. *Ginger-Bread for keeping.*

Take two pounds of dried flour, a pound and a half of treacle, one pound of five-penny sugar, half an ounce of race ginger beat and sifted, a half-penny-worth of caraway seeds, and a large glass of brandy; mix all well together, make it into little cakes, and bake them on a dripping-pan: half an hour will bake them in a brisk oven. These will keep years.

69. *Ginger Lozenges.*

Beat and searce one ounce of race ginger, put one pound of loaf-sugar in a pan, with as much water as will wet it; when this boils mix your ginger well in it, and boil it candy height; drop it in little cakes on a sieve, and keep them dry for use.

70. *A Scalded Pudding.*

Take four spoonfuls of flour, pour upon it one pint of boiling milk, stirring it all the time that you pour on the milk; when cold beat a little salt with four eggs, mix all well together; one hour will boil it. This eats like bread pudding. You may add fruit.

71. *A Scalded Pudding another way.*

Beat four eggs and a little salt, mix in as much flour as the eggs will wet; when well beaten, pour in one pint of hot milk. One hour will boil it. This eats like custard.

72. *Sausages.*

Take a loin of mutton, cut and shred it small, season it to your taste with pepper, salt, a little nutmeg, and a little dried sage; beat three eggs with a little water, and mix all well together; so fill the skins for use.

73. *Portable Soup.*

Take a leg of veal and an old cock, skin the cock, and take all the fat from that and the veal, put to them twelve or fourteen quarts of water, a very little

whole white pepper and mace, but no salt ; (you must skim your pot exceedingly well before you put in the spices) let all these boil together till the meat is quite a mash, the water wasted to about three pints or two quarts, and the liquor exceedingly strong ; when you think it is enough strain it into a stone bowl through a pretty fine hair-sieve, and let it stand all night, then clear off all the top and bottom as you do calf's-foot jelly, and boil the pure part of the liquor till it be so strong a jelly, that when it is cold, the fire will harden, and not melt it ; when you think it enough pour it into tea-cups, about two table spoonfuls in a cup ; let it stand all night ; the next morning turn out the little cakes upon a pewter dish, and set them before the fire ; if they run you must boil them higher ; if they dry they are enough : you must keep them in a paper bag, where there is a fire, as damp will dissolve them.

N. B. The first boiling should be in an iron pot ; the second in a clean scoured brass pan.

74. *Hasty Curds.*

Set on the fire one gallon of well water, and when it boils put in a little salt ; in which mix well one quart of good cream, and eight eggs well beat ; (if you add a spoonful or two of sour cream it will make them crack the sooner) let the pan stand on the fire whilst the curds rise, then put them into a cloth over a sieve, tie and hang them up. When well drained they are ready for use.

75. *To dry Pears another way.*

Take stone pears and pare them, leaving the stalk on, lay them on a dripping-pan, and set them in an

even till they are baked pretty soft; then press them with a spoon, and lay them on a pewter dish, grate some loaf-sugar very thick on them, and set them before the fire, or in the sun to dry; turn them, and grate sugar on the other side, and keep them in a dry place for use.

76. *To make the Gold Water.*

Take two quarts of the best brandy, one pound of loaf-sugar, half an ounce of spirits of saffron, half a dram of the oil of cloves, and a dram of alkerkes; put all these into a large bottle, shake them well together, then take four or five leaves of gold; grind them with a little loaf-sugar, and put into it a little ambergris, stop it close, and set it in a place moderately warm for three or four days, then pour off the clear into bottles, and cork them fast down; so keep it for use.

77. *A Calf's-Foot Pudding another way.*

Boil two calf's feet, shred them small with half a pound of beef-suet; take a stale penny loaf grated, half a pound of currants, half a nutmeg, a little mace, and four eggs well beaten, beat all these very well together, and put to them half a porringer of cream; let it boil one hour and a half, then take it out of the cloth, and stick in a few blanched almonds. Make your sauce of thick butter, a glass of white wine, and a little sugar.

78. *To Candy Lemons or Oranges another way.*

Lay the oranges in clear soft water for six days,

shifting them every day, pare or grate the outside off very thin; to fix skins put a pan full of water; let them boil till they be so tender that a straw will go through them; take half a pound of loaf-sugar, put to it as much water as will cover the skins, give them a boil up, and let them lie in that five or six days longer; then set them on the fire with the syrup, and boil them till they be well hot through; lay them on a sieve before the fire to dry; cut them in two, and take carefully out the inside, without breaking the rind; wipe them very dry, and lay them on a sieve again; put one pound of loaf-sugar into a pan, and as much water as will just melt the sugar; let it over the fire, and let it simmer easily till it begins to be thick; then put in the skins one by one, and let them simmer till your sugar be thin again; keep them still simmering till the sugar sticks to them, and be of a candy-height; then take them out with a fork, and lay them over a sieve before the fire. Use double-refined sugar.

79. *To make Punch for keeping.*

Take the parings of seven lemons, and as many oranges pared thin, steep them in a quart of brandy close corked, in a large berry bottle, for twenty-four hours; then to six quarts of water put two pounds of loaf-sugar clarified, let it boil a quarter of an hour and skim it; let it stand till it is cold; strain the brandy from the parings, and mix it and three quarts more with the sugar and water, and add the juice of the lemons and oranges; put it in a vessel proper for the quantity; stop it very close, and in three months you may bottle it. If the lemons are large, only use six. This will keep years.

80. *To Roast a Pig.*

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

81. *To make Sauce for a Pig.*

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

82. *A second way to make Pig Sauce.*

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

83. *To dress a Pig's Pettitoes.*

Take up the heart, liver, and lights, when they have boiled ten minutes, and shred them pretty small, but let the feet boil till they are pretty tender, then take them out and split them; thicken your gravy with flour and butter, put in your mincemeat, a slice of lemon, a spoonful of white wine, a little salt, and boil it a little; beat the yolk of an egg, add to it two spoonfuls of good cream, and a little grated nutmeg, put in your pettitoes, shake it over the fire, but do not let it boil; lay sippets round your dish, pour in your mincemeat, lay the feet over them the skin side up, and send them to the table.

84. *To bottle Gooseberries another way.*

Gather gooseberries when well grown, pick and put them into wide-necked bottles, then fill them up with spring water, cork them, but not over hard, put them into a pan with cold water, and a little hay at the bottom and betwixt the bottles; coddle them very slowly, and when near done keep looking at them, for if you let them boil they will break; when enough put the corks harder in, and turn the bottle neck downward whilst cold, then rosin the corks, and keep them in a cool place for use.

85. *To make a boiled Rice Pudding.*

Take three ounces of rice, give it a boil in water, strain it off, put to it a pint of new milk, boil it till it is pretty thick, take it up, and put to it two ounces of fresh butter, a noggin of cream, a noggin of white wine, a quarter of a pound of white sugar, a little nutmeg, and the yolks of six eggs—boil it one hour.

86. *Currant Jelly another way.*

Strip your currants when full ripe, to each pound of currants put three quarters of a pound of beaten sugar, set them over a slow fire, and let them boil twenty minutes, strain it through a gauze sieve, and put it into pots for use.—To each pound of fruit add a quarter of a pound of sugar, let it boil six or eight minutes, or until the sugar is dissolved.

87. *Minced Pies another way.*

Boil one lemon whole till soft, chop it fine, pulp and all, take half a pound of apples, and the same

quantity of beef-suet and raisins shred fine, half a pound of currants, and half a pound of sugar—season it with mace, and mix the whole up with red port—when the pies are made, put in each a tea spoonful of brandy, and a little candied orange.

88. *Tea or Sugar Cakes.*

Take a piece of butter about half the size of an egg, melt it in an earthen dish before the fire, take one egg, beat it well and mix with the above, with a quarter of a pound of lump sugar, beat and sifted, then take as much flour as will work it to a paste, so that you can roll it about the thickness of a crown piece, cut them out with a dredging-box lid, bake them on a dripping-pan well dredged with flour. They must be pricked before they are put into the oven; about five minutes will bake them. If you chuse you may put a few caraway seeds in them.

89. *A Bachelor's Pudding.*

Take four ounces of bread crumbs, four ounces of currants, four ounces of apples shred, two ounces of sugar, three eggs, a little lemon-peel and cinnamon, if you like it; boil it three hours—double the above quantity will make a large pudding, and five hours will boil it. If you chuse you may boil it in a melon mould.

90. *How to prevent the disagreeable Taste
in Milk and Butter, from Cows fed
with Turnips.*

Take two ounces of saltpetre, and pour one quart of boiling water upon it, when cold bottle it for use ; one tea cupful put into ten or twelve quarts of milk when just milked, will prevent the taste of turnips either in the milk or butter.

A BILL OF FARE
 FOR
 Every Season in the Year.

FOR JANUARY,

First Course.

AT the Top Gravy Soup
 Remove, Fish
 At the Bottom a Ham
 In the Middle stewed Oysters or Brawn.

For the Four Corners.

A Fricassee of Rabbits, Scotch Collops, boiled
 Chickens, Calf-Foot Pie, or Oyster Loaves.

Second Course.

At the Top Wild Ducks
 At the Bottom a Turkey
 In the Middle Jellies or Lemon Posset.

A Bill of Fare

For the Four Corners.

Lobsters and Tarts, Cream Curds, stewed Pears
or preserved Quinces.

FOR FEBRUARY.

First Course.

At the Top a Soup, remove
At the Bottom Salmon or stewed Breast of Veal.

For the Four Corners.

A Couple of Fowls with Oyster Sauce, Pudding,
Mutton Cutlets, a Fricassee of Pigs' Ears.

Second Course.

At the Top Partridges
At the Bottom a Couple of Ducks.

For the Four Corners.

Stewed Apples, preserved Quinces, Custards, Al-
mond Cheese-Cakes
In the Middle Jellies.

FOR MARCH.

First Course.

At the Top a boiled Turkey, with Oyster Sauce
At the Bottom a Couple of roast Tongues or roast
Beef

In the Middle Pickles

Two Side-dishes, a Pigeon Pie and a Calf-Head
Hash.

For the Four Corners.

Stewed Crab or Oysters, Hunter's Pudding, a
brown Fricassee, stewed Eels, or broiled Whittings.

For every Season in the Year.

Second Course.

At the Top Woodcocks or Wild Ducks
At the Bottom Pig or Hare
In the Middle Jellies or Sweetmeats.

For the Four Corners.

Raspberry Cream, Tarts, stewed Apples, and preserved Apricots.

FOR APRIL.

First Course.

At the Top stewed Fillet of Veal
At the Bottom a roast Leg of Mutton
Two Side-dishes, Salt-Fish and Beef Steaks
In the Middle a Hunter's Pudding.

Second Course.

At the Top roast Chickens and Asparagus
At the Bottom Ducks
In the Middle preserved Oranges.

For the Four Corners.

Damfin Pie, Cream Curds, Lobster, and cold Pot.

FOR MAY.

First Course.

At the Top stewed Carp or Tench
At the Bottom a stewed Rump of Beef
In the Middle a Sallad.

For the Four Corners.

A Fricassee of Tripes, boiled Chickens, a Pudding, Olives of Veal.

A Bill of Fare

Second Course.

At the Top Rabbits or Turkey Poult
At the Bottom green Goose or young Ducks.

For the Four Corners.

Lemon Cream, Quince Cream, Tarts, Almond
Custards

In the Middle Jellies.

FOR JUNE.

First Course.

At the Top roast Pike
At the Bottom Scotch Collops
In the Middle stewed Crab.

For the Four Corners.

Boiled Chickens, Quaking Pudding, roast Tongue,
with Venison Sauce, Beans and Bacon.

Second Course.

At the Top a Turkey
At the Bottom Ducks or Rabbits
In the Middle Strawberries
Two Side dishes, roast Lobster and Peas.

For the Four Corners.

Green Codlins, Apricot Custards, Sweetmeat-
Tarts, preserved Damsons, or Flummery.

FOR JULY.

First Course.

At the Top green Peas Soup, remove, stewed
Breast of Veal white

For every Season in the Year.

At the Bottom a Haunch of Venison
In the Middle a Pudding
Two Side-dishes, a Dish of Fish, and a Fricassee
of Rabbits.

Second Course.

At the Top Partridges or Pheasants
At the Bottom Ducks or Turkey
In the Middle a Dish of Fruit.

For the Four Corners.

Solomon Gundy, Lobster, Tarts, Chocolate
Cream.

FOR AUGUST.

First Course.

At the Top Fish
At the Bottom Venison Pasty
In the Middle Herb Dumplings.

For the Four Corners.

Fricassee of Rabbits, stewed Pigeons, boiled Chick-
ens, Fricassee of Veal Sweetbreads with Artichoke
Bottoms.

Second Course.

At the Top Pheasants or Partridges
At the Bottom Wild Ducks or Teal
In the Middle Jellies or Syllabubs.

For the Four Corners.

Preserved Apricots, Almond Cheese-Cakes, Cus-
tards and Sturgeon.

A Bill of Fare
FOR SEPTEMBER.

First Course.

At the Top Collared Calf-head, with stewed Palates, Veal Sweetbreads, and forced-meat Balls

At the Bottom Udder and Tongue, or a Haunch of Venison

In the Middle an Amblet of Cockles, or roasted Lobster

Two Side-dishes, Pigeon Pie, and boiled Chickens.

Second Course.

At the Top a roast Pheasant

At the Bottom a Turkey.

For the Four Corners.

Partridges, Artichoke Bottoms fried, Oyster Loaves and Teal.

FOR OCTOBER.

First Course.

At the Top stewed Tench and Cod's Head

At the Bottom roast Pork or a Goose

Two Side-dishes, roast Fish, and boiled Fowl and Bacon.

For the Four Corners.

Jugged Pigeons, Mutton Collops, Beef Rolls, and Veal Sweetbreads fricasseed

In the Middle, minced Pies or Oyster Loaves.

Second Course.

At the Top Wild Fowl

At the Bottom a Hare

For every Season in the Year.

In the Middle Jellies

Two Side-dishes, roasted Lobster and fried Cream.

For the Four Corners.

Preserved Quinces, or stewed Pears, Sturgeon, cold
Tongue, and Orange Cheese-Cakes.

FOR NOVEMBER.

First Course.

At the Top a Dish of Fish

At the Bottom a Turkey Pie

Two Side-dishes, Scotch Collops, and boiled
Tongue with Sprouts

In the Middle scalloped Oysters.

Second Course.

At the Top a Dish of Wild Fowl

At the Bottom roast Lobster

In the Middle Lemon Cream.

For the Four Corners.

Tarts, Curds, Apricots, and Solomon Gundy.

FOR DECEMBER.

First Course.

At the Top boiled Fowls

Two Side-dishes, Bacon and Greens, and a Dish
of Scotch Collops

In the Middle minced Pies or Pudding.

Second Course.

At the Top a Turkey

In the Middle hot Apple-Pie.

A Bill of Fare

For the Four Corners.

Custard, Raspberry Cream, cold Pot and Crabs
At the Bottom roast Beef.

A SUPPER FOR JANUARY.

At the Top a Dish of Plum Gruel
Remove, boiled Fowls
At the Bottom a Dish of Scotch Collops
In the Middle Jellies.

For the Four Corners.

Lobster, Solomon Gundy, Custard, Tarts.

FOR FEBRUARY.

At the Top a Dish of Fish
Remove, a Couple of roasted Fowls
At the Bottom Wild Ducks.

For the Four Corners.

Collared Pig, Cheefe-Cakes, stewed Apples and
Curds
In the Middle hot minced Pies.

FOR MARCH.

At the Top a Sack Posset
Remove, a Couple of Ducks
At the Bottom a boiled Turkey, with Oyster
Sauce
In the Middle Lemon Posset
Two Side-dishes, roasted Lobster, Oyster Pie.

For every Season in the Year.

For the Four Corners.

Almond Custards, Flummery, Cheese-Cakes, and
stewed Apples.

FOR APRIL.

At the Top boiled Chickens
At the Bottom a Breast of Veal
In the Middle Jellies.

For the Four Corners.

Orange Pudding, Custards, Tarts and stewed
Oysters.

FOR MAY.

At the Top a Dish of Fish
At the Bottom Lamb or Mutton Steaks
In the Middle Lemon Cream or Jellies
Two Side-dishes, Tarts, Raspberry Cream.

For the Four Corners.

Veal Sweetbreads, stewed Spinage, with poached
Eggs and Bacon, Oysters in scallop Shells, boiled
Chickens.

FOR JUNE.

At the Top boiled Chickens
At the Bottom a Tongue
In the Middle Lemon Posset.

For the Four Corners.

Cream Curds or Custards, potted Ducks, Tarts,
Lobsters, Artichokes or Peas.

FOR JULY.

At the Top Scotch Collops

A Bill of Fare

At the Bottom roast Chickens
In the Middle stewed Mushrooms.

For the Four Corners.

Custards, Lobsters, split Tongue, and Solomon
Gundy.

FOR AUGUST.

At the Top stewed Breast of Veal
At the Bottom roast Turkey
In the Middle Pickles or Fruit.

For the Four Corners.

Cheese-Cakes and Flummery, preserved Apricots,
preserved Quinces.

FOR SEPTEMBER.

At the Top boiled Chickens
At the Bottom a carbonaded Breast of Mutton,
with Caper Sauce
In the Middle Oysters in scallop Shells, or stewed
Oysters
Two Side-dishes, hot Apple-Pie and Custard.

FOR OCTOBER.

At the Top Rice Gruel
Remove, a Couple of Ducks
At the Bottom a boiled Turkey, with Oyster
Sauce
In the Middle Jellies.

For the Four Corners.

Lobster or Crab, Black Caps, Custard or Cream,
Tarts or collared Pig.

For every Season in the Year.

FOR NOVEMBER.

At the Top Fish

At the Bottom Ducks or Teal

In the Middle Oyster Loaves

Remove, a Dish of Fruit

Two Side-dishes, mince Pies, Mutton Steaks
with Mushrooms and Balls.

FOR DECEMBER.

At the Top boiled Chickens

At the Bottom, a Dish of Scotch Collops or
Veal Cutlets

In the Middle Brawn

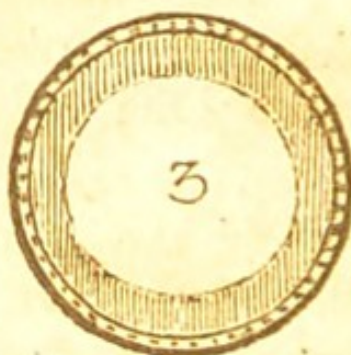
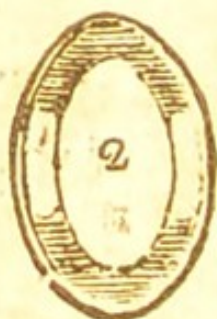
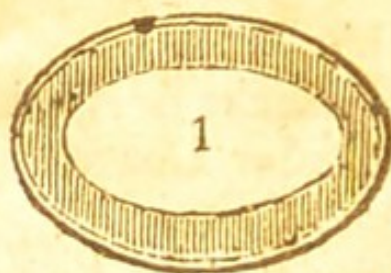
Remove, Tarts.

For the Four Corners.

Boiled Whittings or fried Soles, new College Puddings, Bologna Sausages, Scotch Custard.

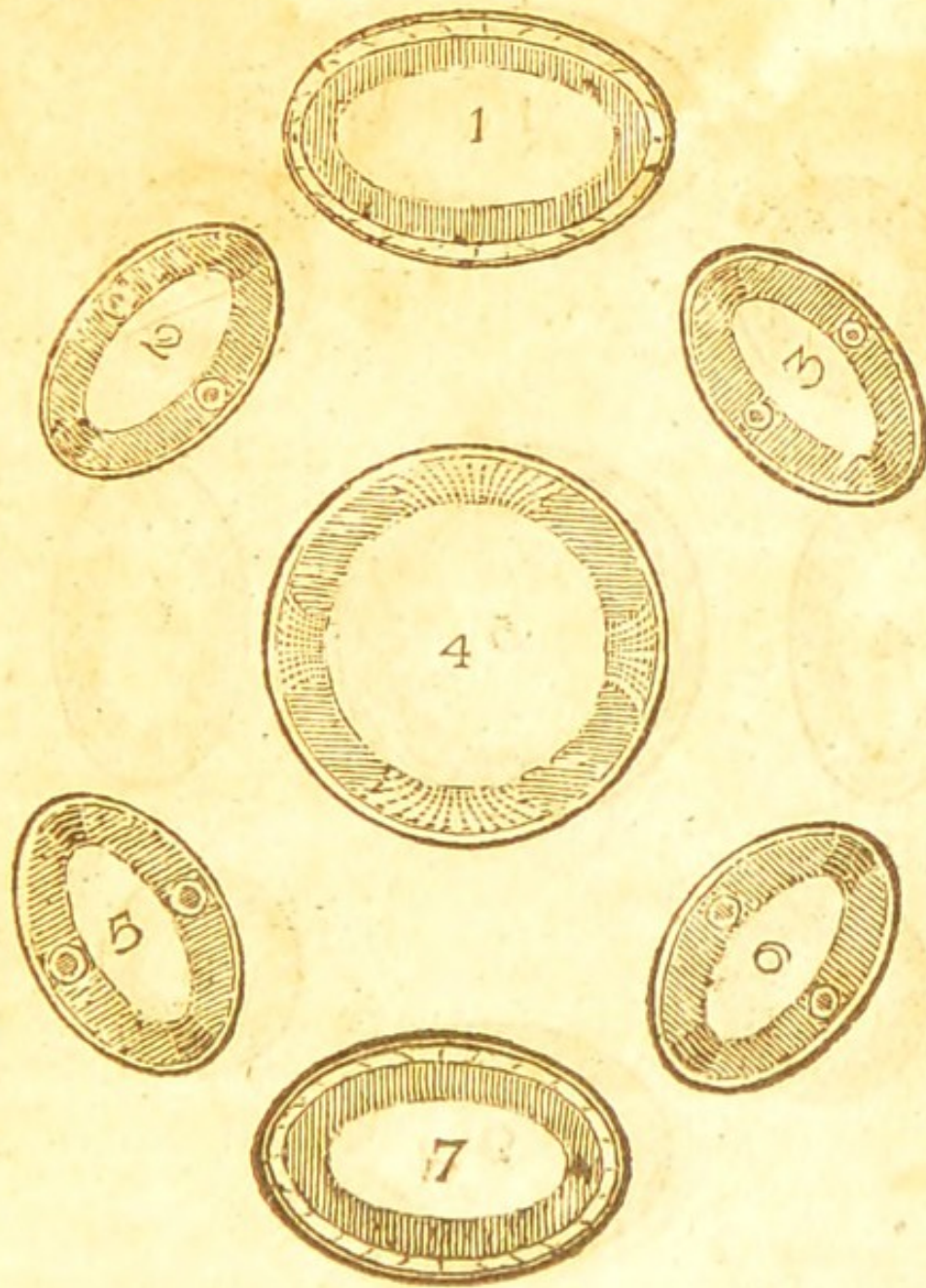


DINNER IN SUMMER.



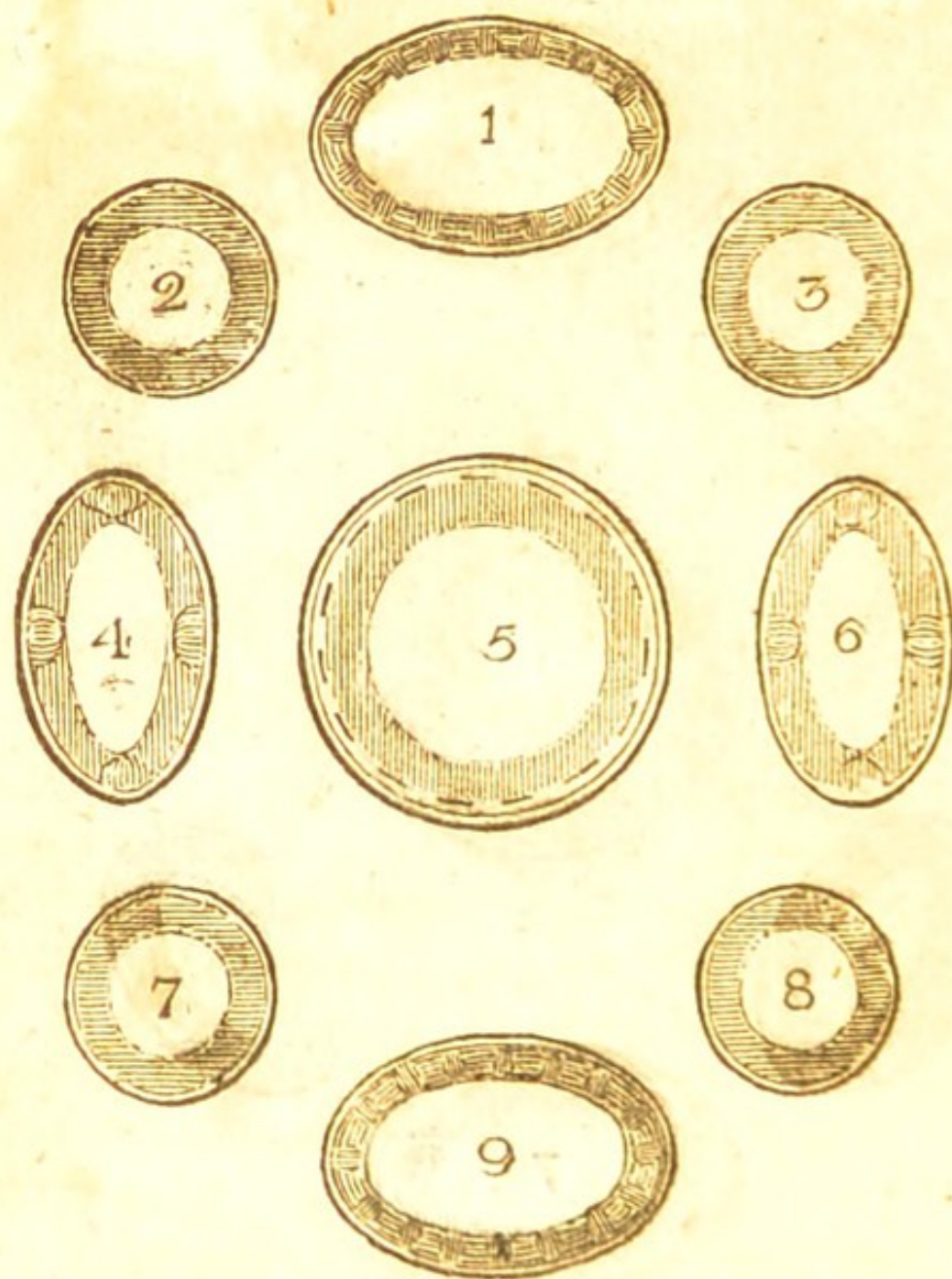
- 1 Cod's Head or Salmon
- 2 Boiled Chickens
- 3 A fine Pudding, or roast Lobster
- 4 Beans and Bacon
- 5 Stewed Breast of Veal.

SECOND COURSE.



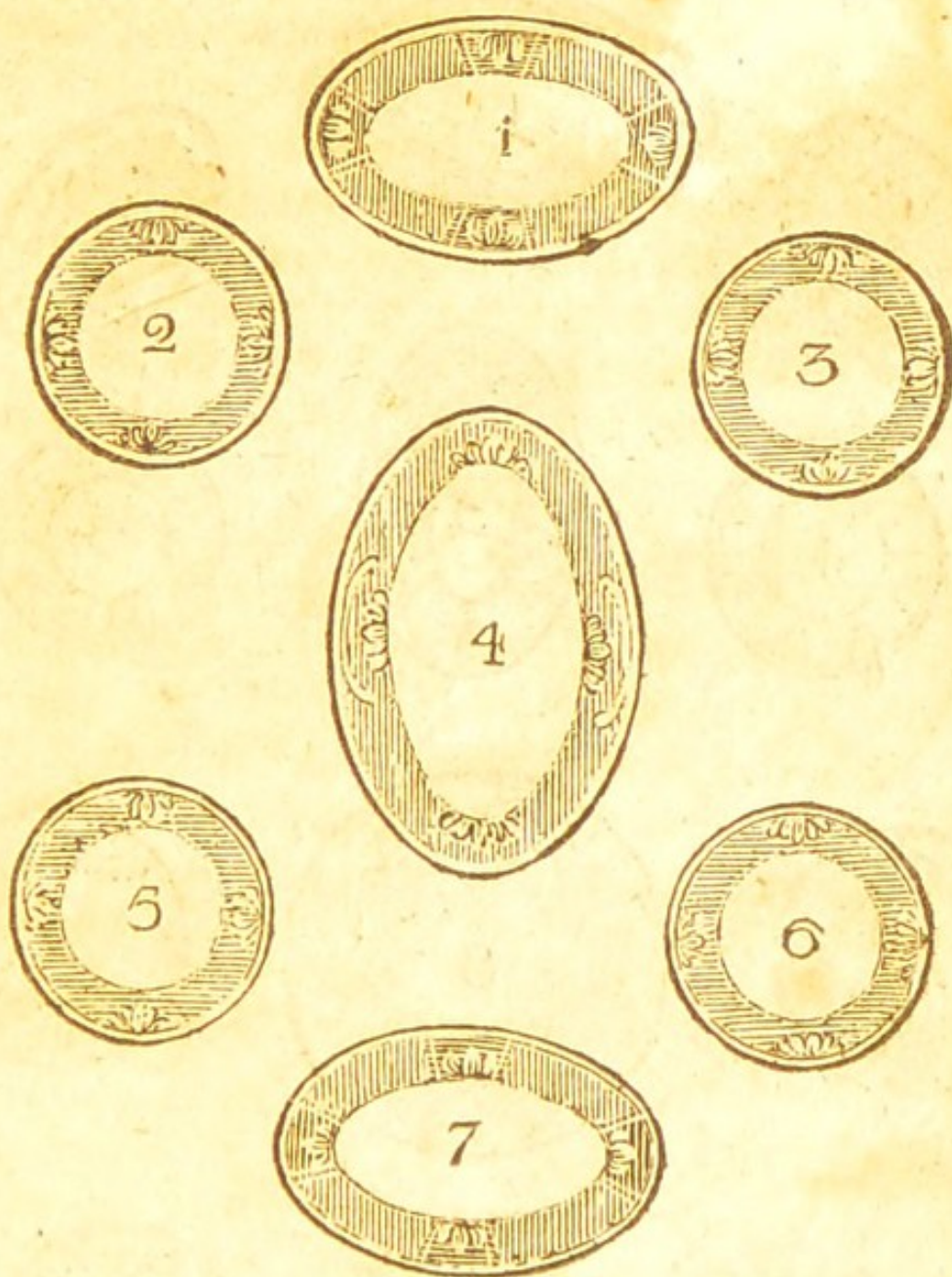
- 1 Two young Turkeys or Ducklings
- 2 Stewed Apples
- 3 Custards
- 4 Jellies or Lemon Poffet
- 5 Tarts
- 6 Preserved Damfins
- 7 Green Goose or Young Rabbits.

A SUPPER IN SUMMER.



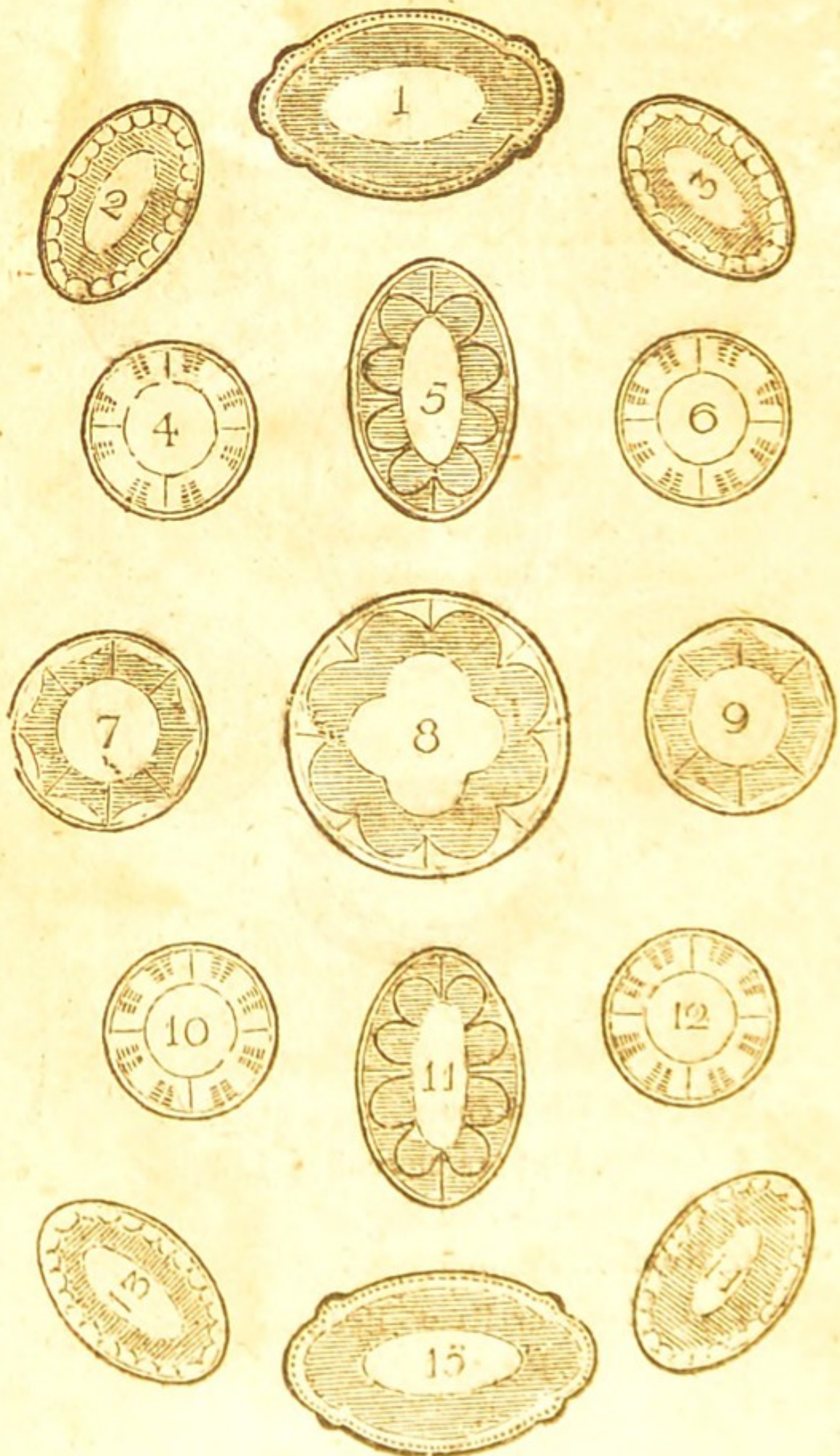
- 1 Boiled Chickens
- 2 Preserved Oranges or Apricots
- 3 Flummery
- 4 Asparagus
- 5 Lemon Poffet
- 6 Roast Lobster
- 7 Stewed Apples
- 8 Almond Cheese-Cakes
- 9 Lamb.

DINNER IN WINTER.



- 1 A Soup
 - 2 Scotch Collops
 - 3 Boiled Chickens
 - 4 Stewed Oysters or roasted Lobster
 - 5 A Hunter's Pudding
 - 6 Roasted Tongue
 - 7 A Ham, or Roast Beef.
- REMOVE.
- 1 Fish.

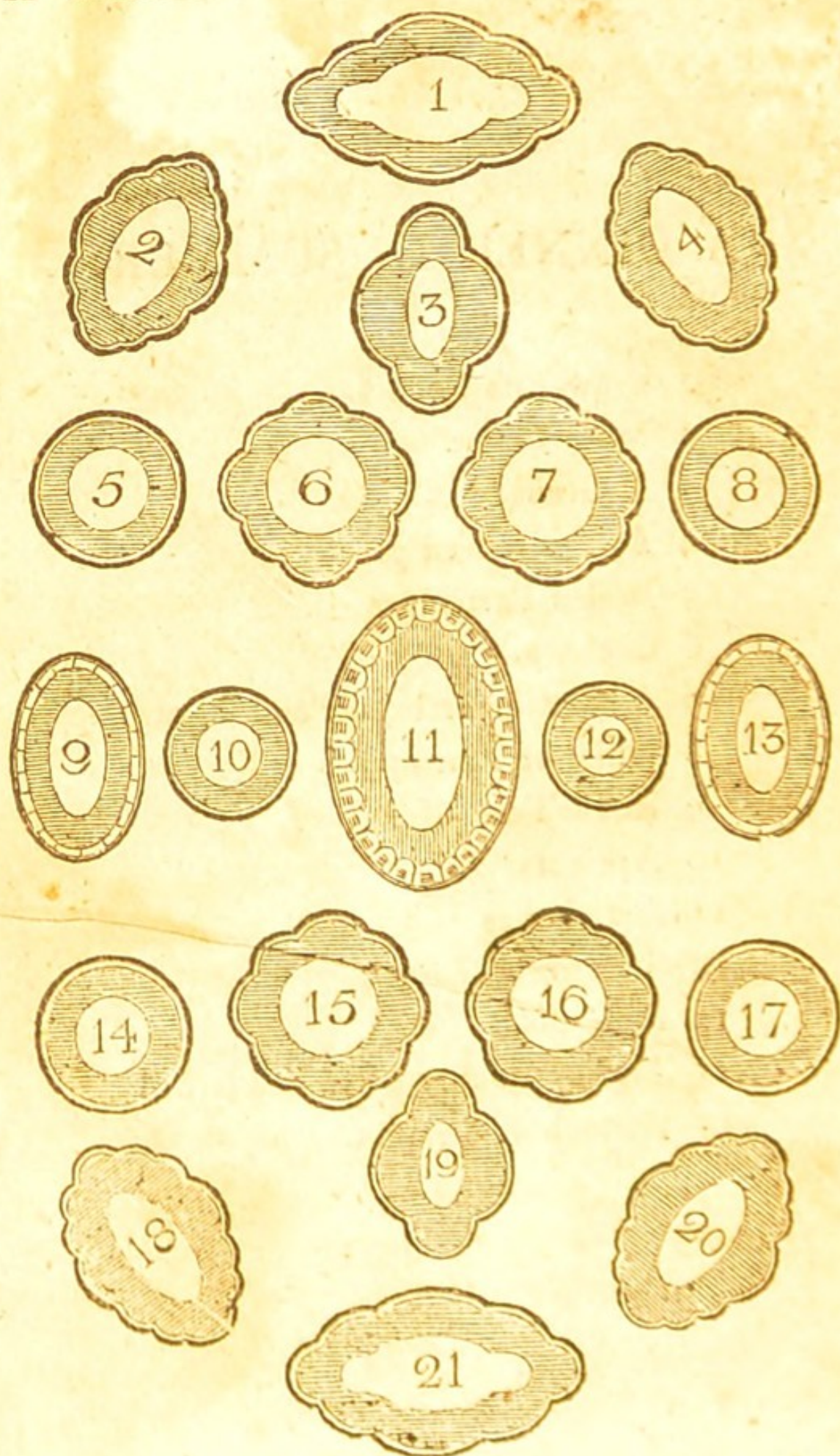
A DINNER IN SUMMER.



A DINNER IN SUMMER.

- 1 Craw-Fish Soup
- 2 Moor-Game
- 3 A Granade
- 4 Apples stewed green
- 5 Boiled Partridges
- 6 Cherries
- 7 Stewed Sweetbreads and Palates
- 8 Jellies or Pine-apples
- 9 Roast Teal
- 10 Apricots
- 11 Artichokes
- 12 Sweetmeat Tarts
- 13 Fried Soals
- 14 Turkey Poult roasted and larded
- 15 Haunch of Venison.

A GRAND TABLE IN WINTER.



A GRAND TABLE IN WINTER.

- | | |
|---|----------------------------------|
| 1 Vermicelli Soup | <i>Remove.</i> |
| 2 Sweet Patties | 1 Carp with Pheasants. |
| 3 A Fricassee of Beast
Patties | <i>Remove.</i> |
| 4 Stewed Crab | 2 Grapes, |
| 5 Olives of Veal | <i>Remove.</i> |
| 6 Preserved Damfins | 3 Collared Beef. |
| 7 Preserved Oranges | <i>Remove.</i> |
| 8 Marronaded Pigeons | 4 Cheese-Cakes. |
| 9 A boiled Turkey with
Oyster Sauce | <i>Remove.</i> |
| 10 Cream Curds | 5 Quails. |
| 11 A Pyramid of dried
Sweetmeats | <i>Remove.</i> |
| 12 Flummery | 8 Teal. |
| 13 Ham | <i>Remove.</i> |
| 14 A white Fricassee of
Chickens | 9 Two roasted Lobsters. |
| 15 Preserved Apricots | <i>Remove.</i> |
| 16 Preserved Quinces | 13 Woodcocks or Par-
tridges. |
| 17 A brown Fricassee of
Rabbits | <i>Remove.</i> |
| 18 A Fricassee of Veal
Sweetmeats | 14 Artichoke or Peas. |
| 19 Minced Pies | <i>Remove.</i> |
| 20 Oyster Loaves | 17 Snipes. |
| 21 Haunch of Venison,
or roast Beef, | <i>Remove.</i> |
| | 18 Tarts. |
| | <i>Remove.</i> |
| | 19 Collared Pig. |
| | <i>Remove.</i> |
| | 20 Fruit. |
| | <i>Remove.</i> |
| | 21 Wild Ducks. |

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☞ Those marked (thus *) are in the SUPPLEMENT.

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