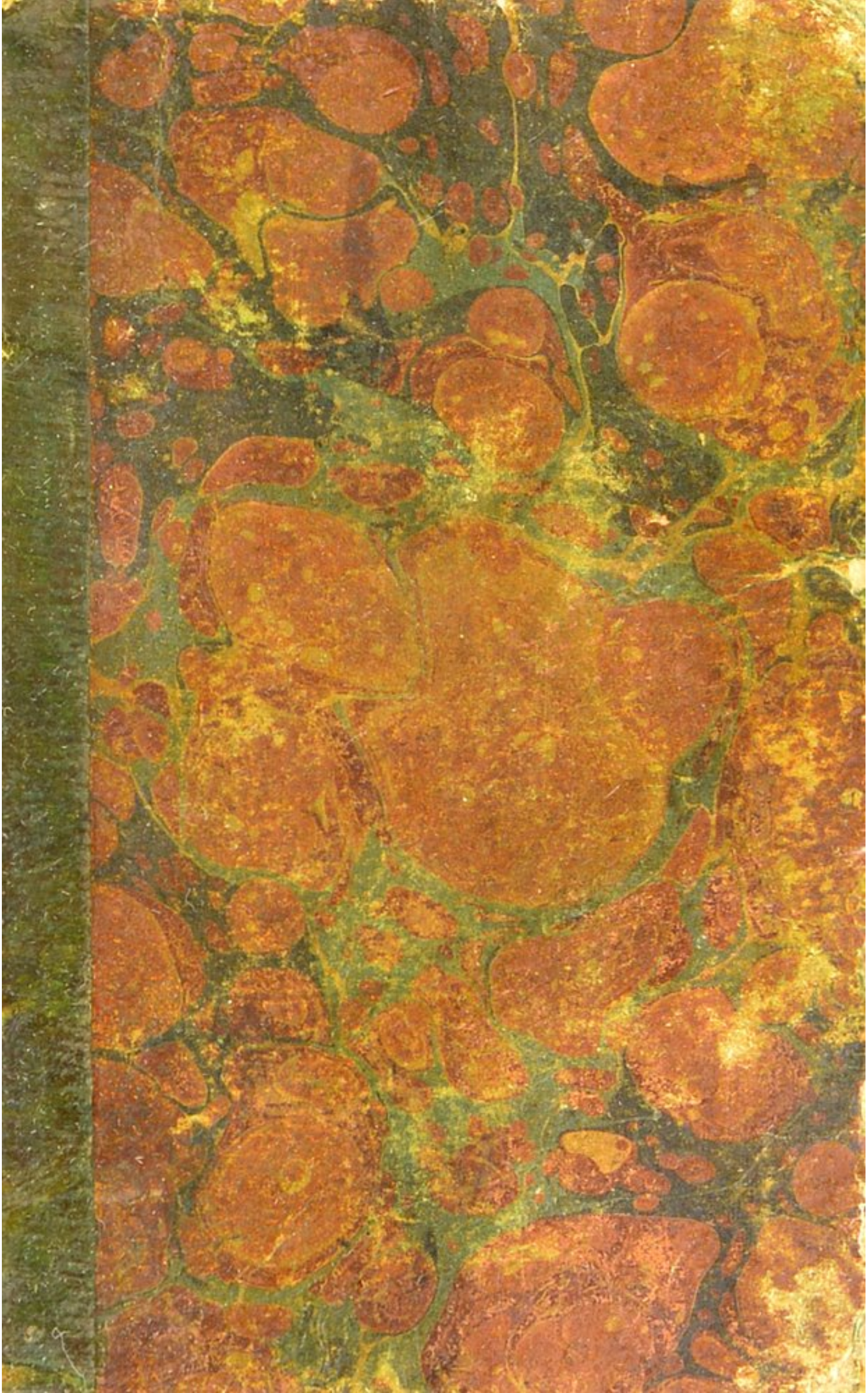
The honours of the table, or, rules for behavior during meals : with the whole art of carving, illustrated by a variety of cuts. Together with directions for going to market, and for the choice of provisions. To which is added a number of hints or concise lessons for the improvement of youth, on all occasions in life / By the author of Principles of politeness, &c.;



Fr. Lester Folio 4

For Sister Dolly Taylor

1814

Walter Pennington

THE

Honours of the Table,

OR,

RULES FOR BEHAVIOUR DURING MEALS;

WITH THE WHOLE

ART OF CARVING,

ILLUSTRATED BY A VARIETY OF CUTS.

TOGETHER WITH

DIRECTIONS FOR GOING TO MARKET,

AND FOR

THE CHOICE OF PROVISIONS.

TO WHICH IS ADDED

A Number of Hints or concise Lessons for the Improvement of Youth, on all Occasions in Life.

By the AUTHOR of PRINCIPLES of POLITENESS, &c.

"To do the Honours of a Table gracefully, is one of the out-
"lines of a well-bred man; and to carve well, little as it may seem,
"is useful twice every day, and the doing of which ill is not only
"troublesome to ourselves, but renders us disagreeable and ridiculous
"to others."

LORD CHESTERFIELD'S LETTERS.

FOR THE USE OF YOUNG PEOPLE.

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THE

HONOURS OF THE TABLE.

Rules for behaviour at table.

OF all the graceful accompliſhments, and of every branch of polite education, it has been long admitted, that a gentleman and lady never ſhew themſelves to more advantage, than in acquitting themſelves well in the honours of their table; that is to ſay, in ſerving their gueſts and treating their friends agreeable to their rank and ſituation in life.

Next to giving them a good dinner, is treating them with hoſpitality and attention, and this attention is what young people have to learn. Experience will teach them, in time, but till they learn, they will always appear ungraceful and awkward.

In all public companies precedence is attended to, and particularly at table. Women have here always taken place of men, and both men and women have ſat above each other, according to the rank they bear in life. Where a company is equal in point of rank, married ladies take place of ſingle ones, and older ones of younger ones.

When dinner is announced, the miſtreſs of the houſe requeſts the lady firſt in rank, in company, to ſhew the way to the reſt, and walk firſt into the room where the table is ſerved; ſhe then aſks the ſecond in precedence to follow, and after all the ladies are paſſed, ſhe brings up the rear herſelf. The maſter of the houſe does the ſame with the gentlemen. Among perſons of real diſtinction, this marſhalling of the company is unneceſſary, every woman and every man preſent knows his rank and precedence, and takes the lead, without any direction from the miſtreſs or the maſter.

When they enter the dining-room, each takes his place in the ſame order; the miſ-

treſs of the table ſits at the upper-end, thoſe of ſuperior rank next her, right and left, thoſe next in rank following, then the gentlemen, and the maſter at the lower-end, and nothing is conſidered as a greater mark of ill-breeding, than for a perſon to interrupt this ord r, or ſeat himſelf higher than he ought. Cuſtom, however, has lately introduced a new mode of ſeating. A gentleman and a lady ſitting alternately round the table, and this, for the better convenience of a lady's being attended to, and ſerved by the gentleman next her. But notwithſtanding this promiſcuous ſeating, the ladies whether above or below, are to be ſerved in order, according to their rank or age, and after them the gentlemen, in the ſame manner.

The miſtreſs of the houſe always ſits at the upper-end of her table, provided any ladies are preſent, and her huſband at the lower-end; but, if the company conſiſts of gentlemen only, the miſtreſs ſeldom appears, in which caſe, the maſter takes the upper-ſeat. *Note.* At whatever part of the table the miſtreſs of the houſe ſits, that will ever be conſidered as the firſt place.

As eating a great deal is deemed indelicate in a lady; (for her character ſhould be rather divine than ſenſual,) it will be ill-manners to help her to a large ſlice of meat at once, or fill her plate too full. When you have ſerved her with meat, ſhe ſhould be aſked what kind of vegetables ſhe likes, and the gentleman ſitting next the diſh that holds thoſe vegetables, ſhould be requeſted to help her.

Where there are ſeveral diſhes at table, the miſtreſs of the houſe carves that which is before her, and deſires her huſband, or the perſon at the bottom of the table, to carve the joint or bird before *him*. Soup is generally the firſt thing ſerved, and ſhould be ſtirred from the bottom; fiſh, if there is any, the next.

The maſter or miſtreſs of the table ſhould continue eating, whilſt any of the company are ſo employed, and to enable them to do this, they ſhould help themſelves accordingly.

Where there are not two courſes, but one courſe and a remove, that is, a diſh to be brought up, when one is taken away,

the miſtreſs or perſon who preſides, ſhould acquaint her company with what is to come; or if the whole is put on the table at once, ſhould tell her friends, that "they "ſee their dinner;" but, they ſhould be told what wine or other liquors is on the ſide-board. Sometimes a cold joint of meat, or a ſallad, is placed on the ſide-board. In this caſe, it ſhould be announced to the company.

If any of the company ſeem backward in aſking for wine, it is the part of the maſter to aſk or invite them to drink, or he will be thought to grudge his liquor; as it is the part of the miſtreſs or maſter to aſk thoſe friends who ſeem to have dined, whether they would pleaſe to have more. As it is unſeemly in ladies to call for wine, the gentlemen preſent ſhould aſk them in turn, whether it is agreeable to drink a glaſs of wine. ("Mrs ——————, will "you do me the honour to drink a glaſs "of wine with me?") and what kind of the wine preſent they prefer, and call for wo glaſſes of ſuch wine, accordingly. Each then waits till the other is ſerved, when they bow to each other and drink.

Habit having made a pint of wine after dinner almoſt neceſſary to a man who eats freely, which is not the caſe with women, and as their ſitting and drinking with the men, would be unſeemly; it is cuſtomary, after the cloth and deſert are removed and two or three glaſſes of wine are gone round, for the ladies to retire and leave the men to themſelves, and for this, 'tis the part of the miſtreſs of the houſe to make the motion for retiring, by privately conſulting the ladies preſent, whether they pleaſe to withdraw. The ladies thus riſing, the men ſhould riſe of courſe, and the gentleman next the door ſhould open it, to let them paſs.

Rules for waiting at table.

A good ſervant will be induſtrious, and attend to the following rules in waiting; but, where he is remiſs, it is the duty of the maſter or miſtreſs to remind him.

1. If there is a ſoup for dinner, according to the number of the company, to lay each perſon a flat plate, and a ſoup-plate

over

over it, a napkin, knife, fork, and ſpoon, and to place the chairs. If there is no ſoup, the ſoup-plate may be omitted.

2. To ſtand with his back to the ſide-board, looking on the table. This is the office of the principal ſervant. If there are more, then to ſtand round the table, or, if each perſon's ſervant is preſent, that ſervant ſhould ſtand behind his miſtreſs's or maſter's chair.

3. To keep the diſhes in order upon the table, as they were at firſt put on.

4. If any of the garniſh of the diſhes falls on the cloth, to remove it from the table in a plate, thus keeping the table free from litter.

5. To change each perſon's plate, knife, fork and ſpoon, as ſoon as they are done with. This will be known, by the perſon's putting the handles of his knife and fork into his plate.

6. To look round and ſee if any want bread and help them to it, before it is called for.

7. To hand the decoraments of the table, *viz.* oil, vinegar, or muſtard, to thoſe

who want, anticipating even their wiſhes. Every one knows with what muſtard is eaten, with what vinegar, and ſo on, and a diligent, attentive ſervant, will always hand it before it is aſked for.

8. To give the plates, &c. perfectly clean and free from duſt, and never give a ſecond glaſs of wine, in a glaſs that has been once uſed. If there is not a ſufficient change of glaſſes, he ſhould have a veſſel of water under the ſide-board, to dip them in, and ſhould wipe them bright.

9. It is genteel to have thin gill-glaſſes, and the ſervant ſhould fill them only half full, this prevents ſpilling, and the foot of the glaſs ſhould be perfectly dry, before it is given.

10. To give nothing but on a waiter, and always to hand it with the left hand, and on the left ſide of the perſon he ſerves. When ſerving wine, to put his thumb on the foot of the glaſs, this will prevent it's overthrow.

11. Never to reach acroſs a table, or in ſerving one perſon to put his hand or arm before another.

12. To

12. To tread lightly acroſs the room, and never to ſpeak, but in reply to a queſtion aſked, and then in a modeſt under-voice.

13. When the diſhes are to be removed, to remove them with care, ſo as not to ſpill the ſauce or gravy over any of the company; to clean the table-cloth from crumbs, if a ſecond courſe is to be ſerved up, if not, to take away the knives, forks and ſpoons, in a knife-tray, clear away the plates, take up the pieces of bread with a fork, roll up the cloth to prevent the crumbs falling on the floor, rub the table clean and bright, and put on the wine, &c. from the ſide-board, with a decanter of water and plenty of clean glaſſes.

14. Where water-glaſſes are uſed after dinner, to waſh the fingers; to put on thoſe glaſſes half full of clean water, when the table is cleared, but before the cloth is removed.

Theſe things are the province of the ſervants, but as few ſervants are thorough good waiters, and as the maſter of the houſe is reſponſible for his attendants, it

is incumbent on him to ſee that his company is properly ſerved and attended. For a table ill-ſerved and attended, is always a reflection on the good conduct of the miſtreſs or maſter.

Having now pointed out the duty of the perſon entertaining, I will ſay a few words to thoſe entertained. In my *Principles of Politeneſs*, a book which has gone through a great number of editions, and of courſe, is very well known, I had occaſion to touch upon behaviour at table, but, as thoſe few rules may not occur at this inſtant to every one, I truſt, I ſhall be pardoned in repeating them.

" Eating quick or very ſlow at meals, " is characteriſtic of the vulgar; the firſt " infers poverty, that you have not had a " good meal for ſome time; the laſt, if " abroad, that you diſlike your entertain- " ment; if at home, that you are rude " enough to ſet before your friends, what " you cannot eat yourſelf. So again, eat- " ing your ſoup with your noſe in the " plate is vulgar, it has the appearance of " being uſed to hard work, and having,

of

" of courſe, an unſteady hand. If it be
" neceſſary then to avoid this, it is much
" more ſo, that of

" Smelling to the meat whilſt on the
" fork, before you put it in your mouth.
" I have ſeen many an ill-bred fellow do
" this, and have been ſo angry, that I
" could have kicked him from the table.
" If you diſlike what you have, leave it;
" but on no account, by ſmelling to, or
" examining, it, charge your friend with
" putting unwholeſome proviſions before
" you."

" To be well received, you muſt always
" be circumſpect at table, where it is ex-
" ceedingly rude, to ſcratch any part of
" your body, to ſpit, or blow your noſe,
" (if you can't avoid it, turn your head,)
" to eat greedily, to lean your elbows on
" the table, to ſit too far from it, to pick
" your teeth before the diſhes are remov-
" ed, or leave the table before grace is
" ſaid."

" Drinking of healths is now growing
" out of faſhion, and is very unpolite in
" good company. Cuſtom once had made

" it

" it univerſal, but the improved manners
" of the age, now render it vulgar. What
" can be more rude or ridiculous, than to
" interrupt perſons at their meals, with
" unneceſſary compliments? Abſtain then
" from this ſilly cuſtom, where you find it
" out of uſe, and uſe it only at thoſe ta-
" bles, where it continues general."

" When you ſee but little of a thing at
" table, or a viand that is ſcarce and dear,
" don't ſeem covetous of it, for every one
" will expect a taſte of it as well as your-
" ſelf; and, when a bird is cut up, and
" ſerved round to the company to take
" that part they like, it will ſhew a becom-
" ing modeſty to take the worſt part."

" When invited to dinner, be always
" there in time; there cannot be a greater
" rudeneſs, if you are a perſon of any
" weight with your friend than to oblige
" him to delay his dinner for your com-
" ing, (beſides the chance of ſpoiling it,)
" or more unpolite to the reſt of the com-
" pany, to make them wait for you. Be
" always there a quarter of an hour before
" the appointed time, and remember, that

" punctuality

" punctuality in this matter, is a teſt of
" good breeding."

" If a ſuperior, the maſter of the ta-
" ble offers you a thing of which there is
" but one, to paſs it to the perſon next
" you, would be indirectly charging him
" that offered it to you, with a want of
" good manners, and proper reſpect to his
" company; or, if you are the only ſtran-
" ger preſent, it would be rudeneſs to make
" a feint of refuſing it, with the cuſtoma-
" ry apology, *I cannot think of taking it*
" *from you, ſir*, or *I am ſorry to deprive you*
" *of it*, it being ſuppoſed he is conſcious
" of his own rank, and if he choſe not to
" give it, would not have offered it: your
" apology, therefore in this caſe, is a rude-
" neſs, by putting him on an equality with
" yourſelf; in like manner, it would be a
" rudeneſs, to draw back, when requeſt-
" ed by a ſuperior to paſs the door firſt, or
" ſtep into a carriage before him."

" If a man of rank is of the party, it
" is a mark of reſpect, for the maſter to
" meet him at his coach-door and uſher
" him in."

" In a word, when invited to dine or " ſup at the houſe of any well-bred man, " obſerve how he doth the honours of his " table; mark his manner of treating his " company, attend to the compliments " of congratulation or condolence that he " pays, and take notice of his addreſs, to " his ſuperiors, his equals and his inferi- " ors; nay, his very looks and tone of " voice are worth your attention, for we " cannot pleaſe without a union of them " all."

" Should you invite any one to dine or " ſup with you, recollect whether ever " you had obſerved him to prefer one " thing to another, and endeavour to pro- " cure that thing; when at table, ſay, *I* " *think you ſeemed to give this diſh a prefer-* " *ence, I therefore ordered it. This is the* " *wine I obſerved you beſt like, I have there-* " *fore been at ſome pains to procure it.* " Trifling as theſe things may appear, they " prove an attention to the perſon they are " ſaid to; and, as attention in trifles is " the teſt of reſpect, the compliment will " not be loſt."

" If

" If the neceſſities of nature oblige you
" at any time, (particularly at dinner,) to
" withdraw from the company you are in,
" endeavour to ſteal away unperceived, or
" make ſome excuſe for retiring, that may
" keep your motives for withdrawing, a
" ſecret; and, on your return, be careful
" not to announce that return, or ſuffer
" any adjuſting of your dreſs, or re-plac-
" ing of your watch, to ſay, from whence
" you came. To act otherwiſe, is indeli-
" cate and rude."

THE

ART OF CARVING.

THE author of this work, from a conviction that the knowledge it communicates, is one of the accompliſhments of a gentleman, and that the *Art of Carving* is little known, but to thoſe who have long been accuſtomed to it, perſuades himſelf, he cannot make the riſing generation a more uſeful or acceptable preſent, than to lay before them a book, that will teach them to acquit themſelves well, in the diſcharge of this part of the honours of the table. (See the motto in the title-page.) We are always in pain for a man, who, inſtead of cutting up a fowl genteely, is hacking for half an hour acroſs a bone,

greaſing himſelf, and beſpattering the company with the ſauce: but where the maſter or miſtreſs of a table diſſects a bird with eaſe and grace, or ſerves her gueſt with ſuch parts as are beſt flavoured and moſt eſteemed, they are not only well thought of, but admired. The principal things that are brought then to table are here delineated, and the cuſtomary method of carving them pointed out, in a manner that, with a little attention, will be readily underſtood, and the knowledge of carving, with a little practice, eaſily acquired.

Young folks unaccuſtomed to ſerving at table, will, with the help of the cuts, and the inſtructions accompanying them, ſoon be able to carve well, if at the ſame time they will, as occaſion offers, take notice, how a good carver proceeds, when a joint or fowl is before him.

I have alſo taken the liberty of pointing out in the courſe of theſe inſtructions, what parts of viands ſerved up are moſt eſteemed. that perſons carving, may be enabled to ſhew a proper attention to their beſt gueſts and friends, and may help them to their liking.

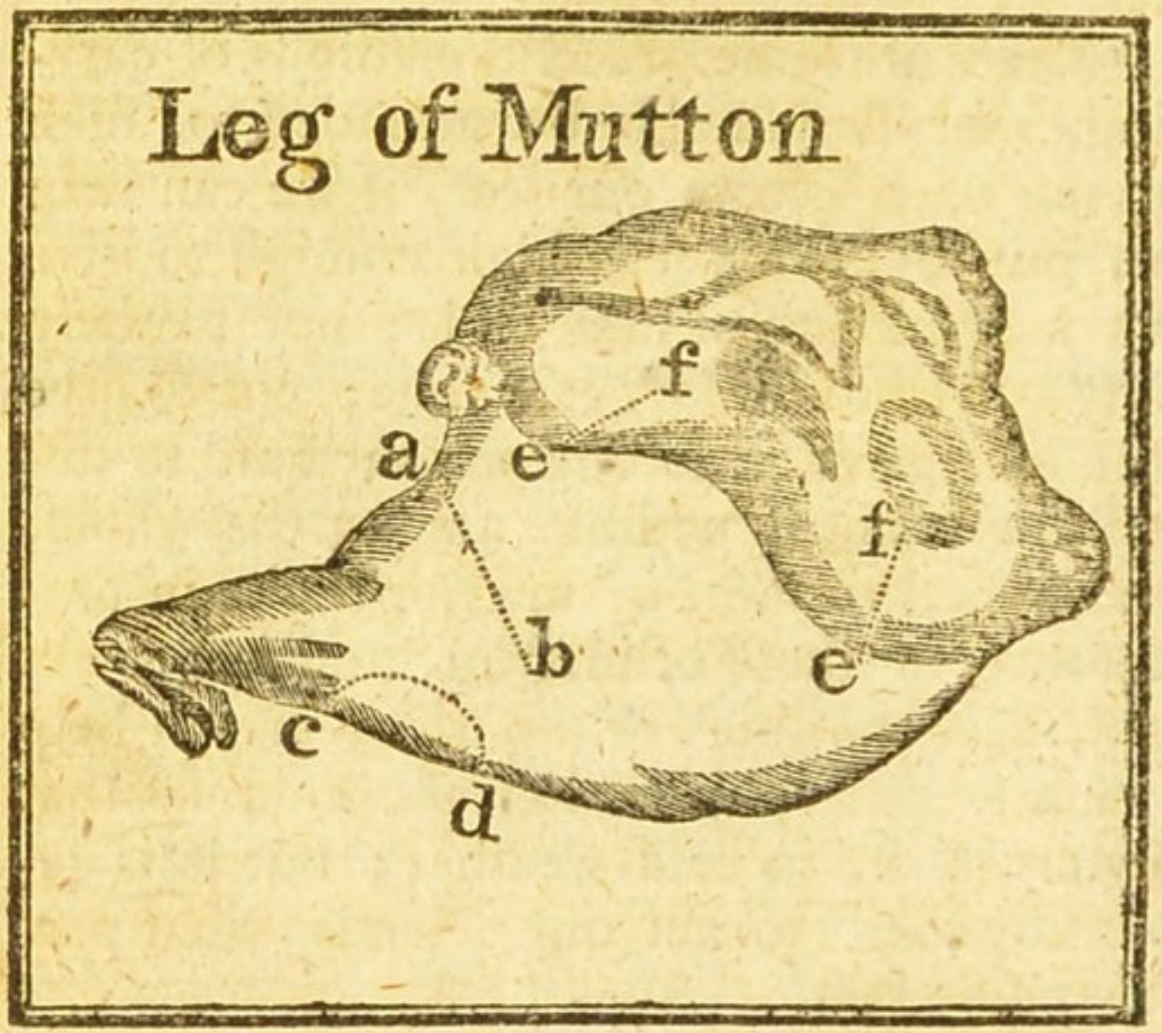
There

There are ſome graceful methods of carving, that ſhould alſo be attended to, ſuch as not to riſe from our ſeat, if we can help it, but to have a ſeat high enough to give us a command of the table; not to help any one to too much at a time; not to give the nice parts all to one perſon; but, to diſtribute them, if poſſible, among the whole, or the beſt to thoſe of ſuperior rank, in preference to thoſe of inferior, and not to cut the ſlices too thick or too thin, and to help them to gravy, removing the cold fat that ſwims on it, in cold weather; but it is generally beſt to aſk our friends what part they like beſt.

We will then begin with thoſe joints, &c. that are ſimple and eaſy to be carved, and afterwards proceed to ſuch as are more complicate and difficult.

LEG of MUTTON.

This cut repreſents a leg or *Jigot* of boiled mutton, it ſhould be ſerved up in the diſh as it here lies, lying upon it's back: and when roaſted, the under ſide, as here repreſented by the letter *d*, ſhould



lie uppermoſt in the diſh, as in a ham, (which ſee p. 38) and in this caſe, as it will be neceſſary occaſionally to turn it ſo, as to get readily at the under ſide, and cut it in the direction *a*, *b*, the ſhank, which is here broken and bent. for the conveniency of putting into a leſs pot or veſſel to boil it, is not broken or bent in a roaſted joint, of courſe, ſhould be wound round, (after it is taken

off

off the ſpit,) with half a ſheet of writing paper, and ſo ſent up to table, that the perſon carving it may take hold of it, without greaſing his hands. Accordingly, when he wiſhes to cut it on the under-ſide, it being too heavy a joint to be eaſily turned with a fork, the carver is to take hold of the ſhank with his left hand, and he will thus be able to turn it readily, ſo as to cut it where he pleaſes with his right.

A leg of weather-mutton, which is by far the beſt flavoured, may be readily known when bought, by the kernel, or little round lump of fat, juſt above the letters *a. e.*

When a leg of mutton is firſt cut, the perſon carving ſhould turn the joint towards him as it here lies, the ſhank to the left hand; then holding it ſteady with his fork, he ſhould cut it deep in the fleſhy part, in the hollow of the thigh, quite to the bone, in the direction *a, b.* Thus will he cut right through the kernel of fat, called the *Pope's-eye*, which many are fond of. The moſt juicy parts of the leg, are in the thick part of it, from the line *a, b*, upwards, towards *e*, but many prefer the dryer part, which is

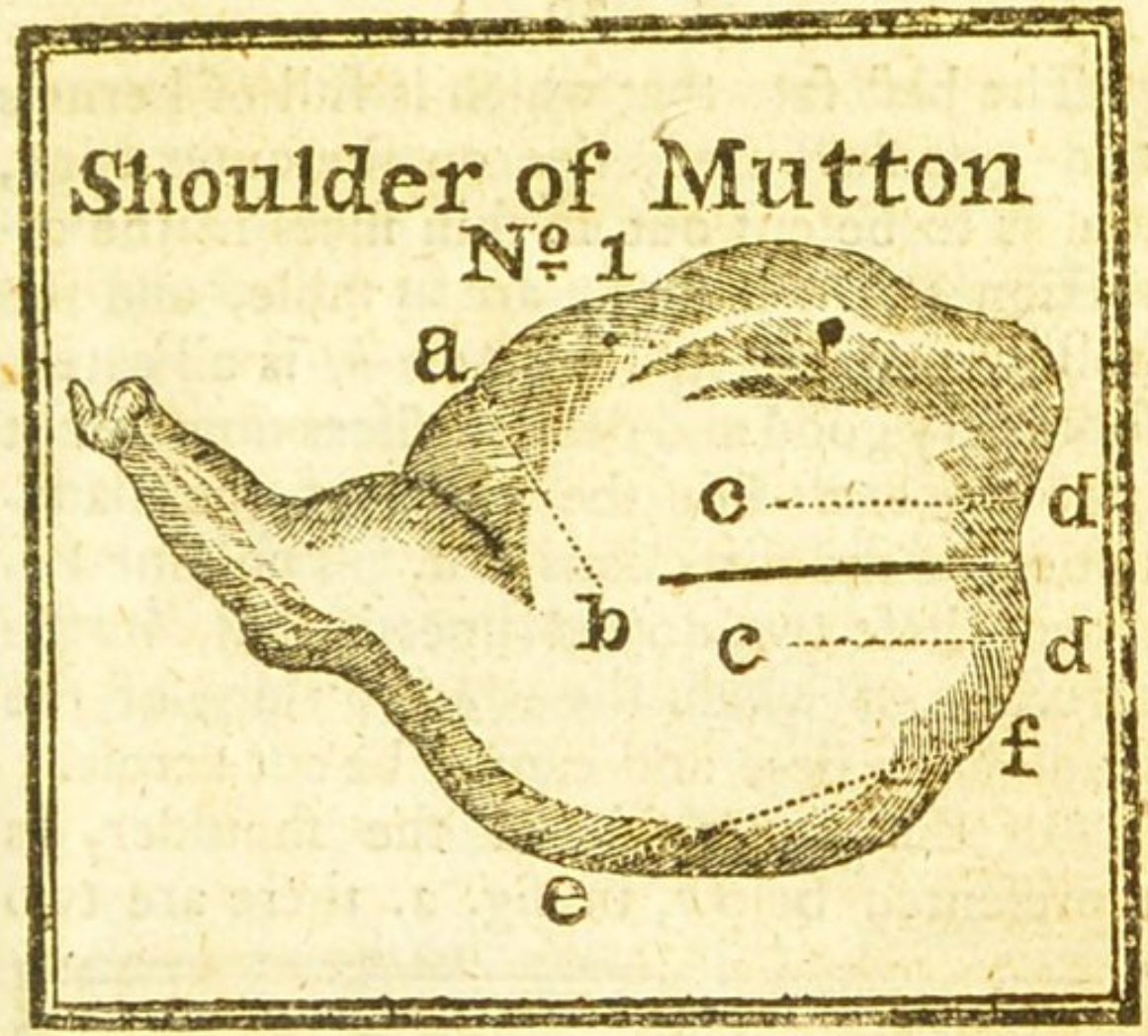
about the ſhank or knuckle; this part is by far the coarſer, but as I ſaid, ſome prefer it and call it the veniſon part, tho' it is leſs like veniſon than any other part of the joint. The fat of this joint lies chiefly on the ridge *e*, *e*, and is to be cut in the direction *e*, *f*.

As many are fond of having a bone, and have an idea, that the nearer the bone, the ſweeter the fleſh; in a leg of mutton, there is but one bone readily to be got at, and that a ſmall one; this is the *Cramp-bone*, by ſome called the *Gentleman's-bone*, and is to be cut out, by taking hold of the ſhank-bone with the left hand, and with a knife, cutting down to the thigh-bone at the point *d*, then paſſing the knife under the cramp bone, in the direction *d*, *e*, it may eaſily be cut out.

SHOULDER of MUTTON, No. 1.

Figure 1. repreſents a ſhoulder of mutton, which is ſometimes ſalted and boiled by fanciful people; but cuſtomarily ſerved up roaſted, and is laid in the diſh, with the back or upper-ſide uppermoſt, as here. When not over-roaſted, it is a joint very full of gravy, much more ſo than a leg, and as ſuch, by many preferred, and particularly as having

many

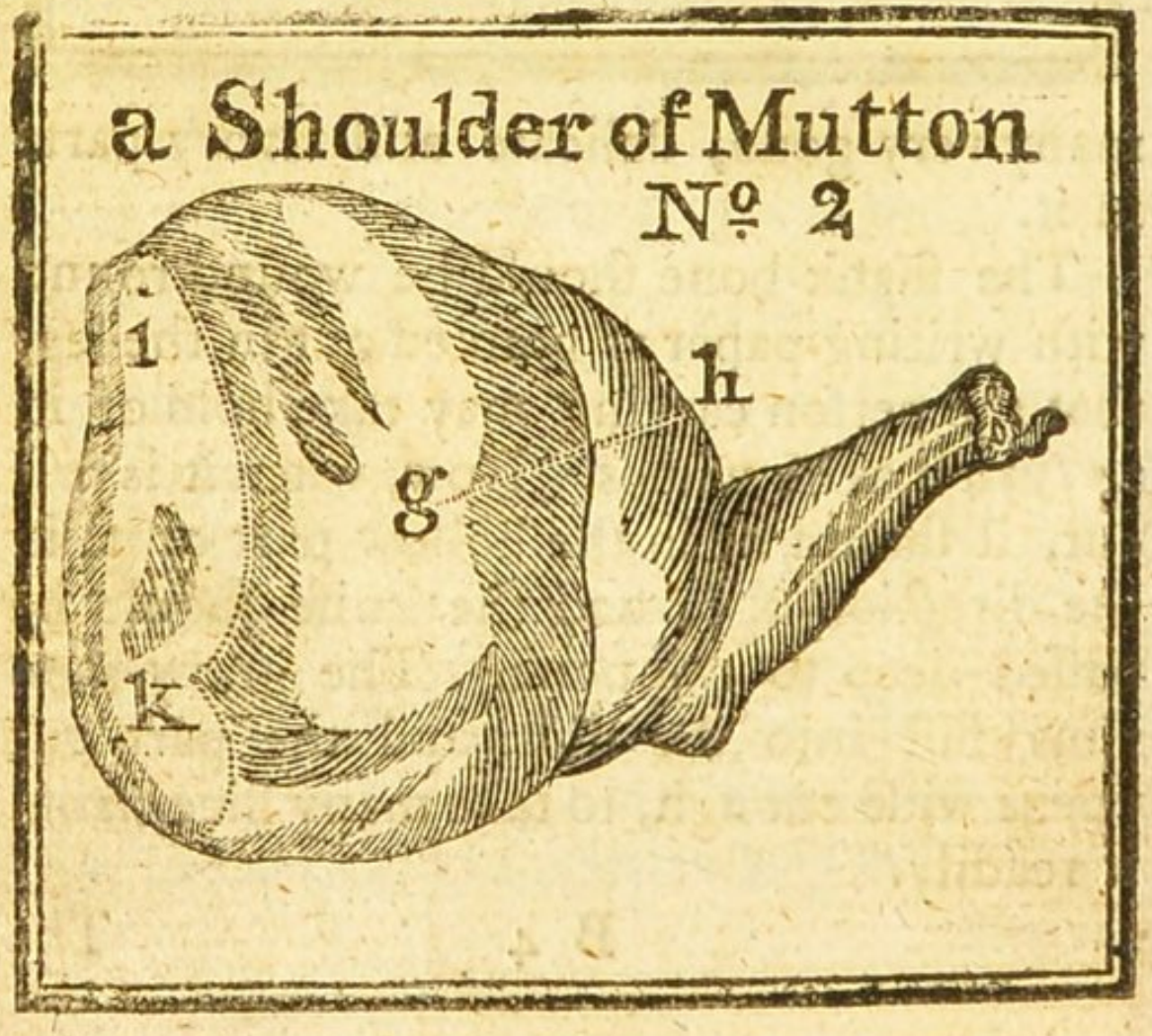


many very good, delicate and ſavory parts in it.

The ſhank-bone ſhould be wound round with writing-paper as pointed out in the leg, that the perſon carving may take hold of it, to turn it as he wiſhes. Now, when it is firſt cut, it ſhould be in the hollow part of it, in the direction *a*, *b*, and the knife ſhould be paſſed deep to the bone. The gravy then runs faſt into the diſh, and the part cut opens wide enough, to take many ſlices from it readily.

The beſt fat, that which is full of kernels and beſt flavoured, lies on the outer-edge, and is to be cut out in thin ſlices in the direction *e*, *f*. If many are at table, and the hollow part cut in the line *a b*, is all eaten, ſome very good and delicate ſlices may be cut out, on each ſide the ridge of the blade-bone, in the directions *c*, *d*. The line between theſe two dotted lines is that, in the direction of which the edge or ridge of the blade-bone lies, and cannot be cut acroſs.

On the under-ſide of the ſhoulder, as repreſented below, in fig. 2. there are two



parts, very full of gravy, and ſuch as many perſons prefer to thoſe of the upper-ſide. One is a deep cut, in the direction of *g*, *h*, accompanied with fat, and the other all lean, in a line from *i*, to *k*. The parts about the ſhank are coarſe and dry, as about the knuckle in the leg; but yet ſome prefer this dry part, as being leſs rich or luſcious, and of courſe leſs apt to cloy.

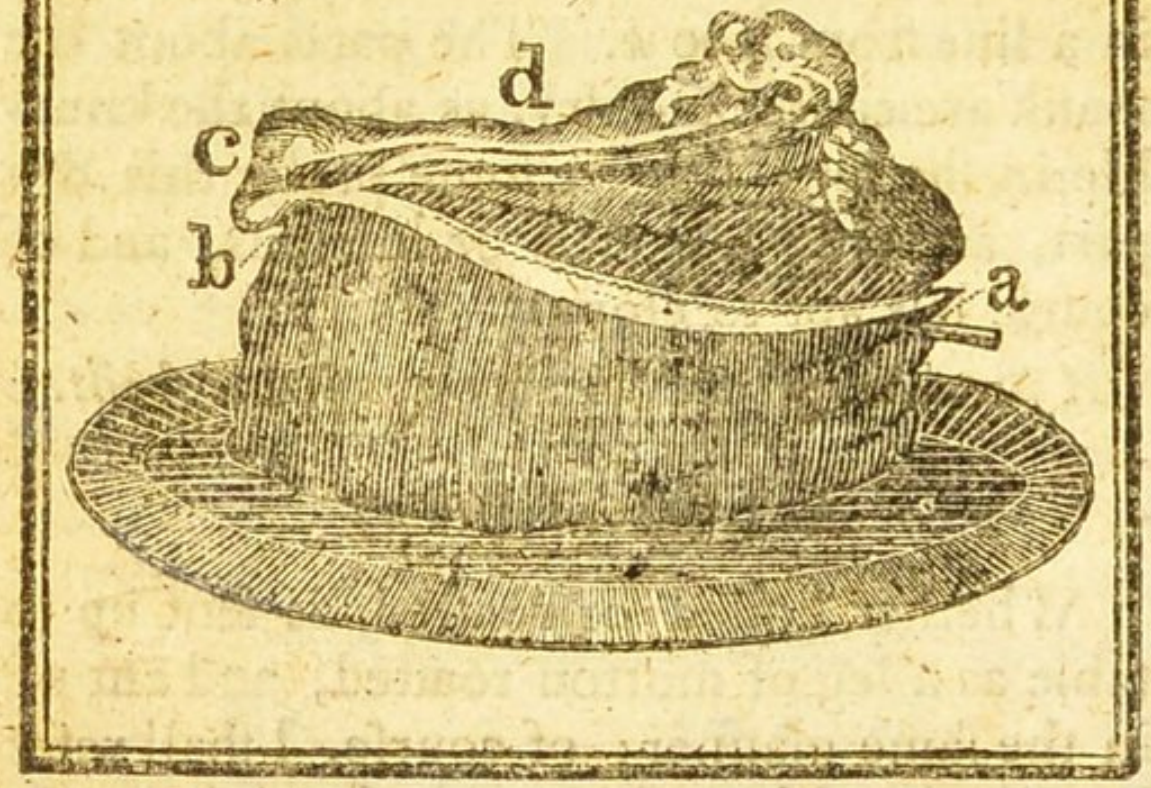
A ſhoulder of mutton over-roaſted is ſpoilt.

A LEG of PORK,

Whether boiled or roaſted, is ſent up to table as a leg of mutton roaſted, and cut up in the ſame manner; of courſe, I ſhall refer you to what I have ſaid upon that joint, only that the cloſe, firm fleſh about the knuckle, is by many reckoned the beſt, which is not the caſe in a leg of mutton.

A ſhoulder of Pork is never cut or ſent to table as ſuch, but the ſhank-bone, with ſome little meat annexed, is often ſerved up boiled, and called a Spring, and is very good eating.

Edge bone of Beef



As this work is not a critical inveſtigation of words, but relates merely to the art of carving, I ſhall not give my reaſons for calling it an *Edge-bone*, in preference to *Ridge-bone*, *Each-bone*, or *Ach-bone*, but have given it that, by which it is generally known. The above is a repreſentation of it, and is a favourite joint at table.

In carving it, as the outſide ſuffers in it's flavour, from the water in which it is boiled,

ed, the diſh ſhould be turned towards the carver, as it is here repreſented; and a thick ſlice ſhould be firſt cut off, the whole length of the joint, beginning at *a*, and cutting it all the way even and through the whole ſurface, from *a* to *b*.

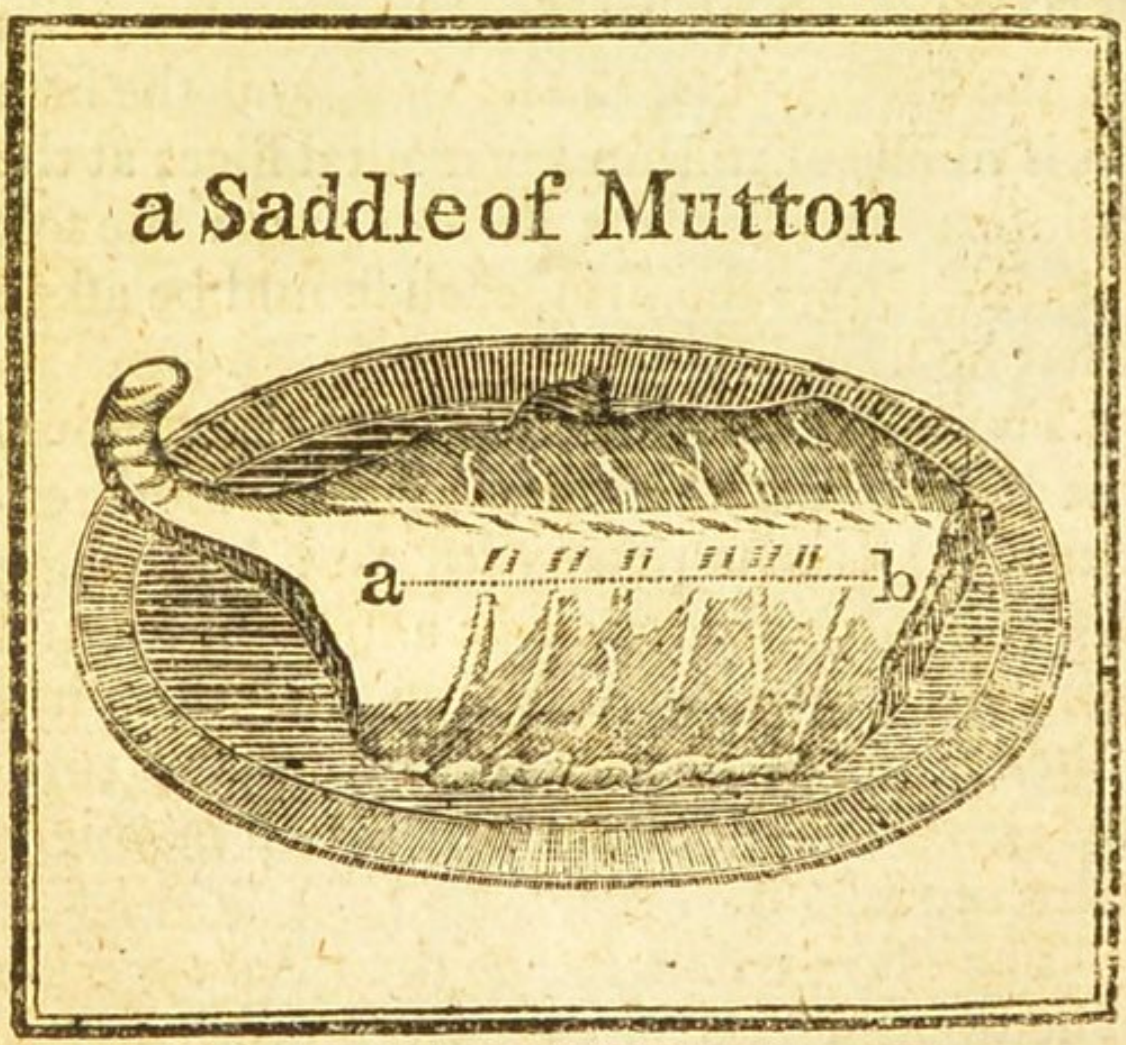
The ſoft fat that reſembles marrow, lies on the back, below the letter *d*, and the firm fat is to be cut in thin horizontal ſlices at the point *c*; but, as ſome perſons prefer the ſoft fat, and others the firm, each ſhould be aſked what he likes.

The upper-part as here ſhewn, is certainly the handſomeſt, fulleſt of gravy, moſt tender, and is encircled with fat; but, there are ſtill ſome, who prefer a ſlice on the under-ſide, which is quite lean. But, as it is a heavy joint and very troubleſome to turn, that perſon cannot have much good manners, who requeſts it.

The ſkewer that keeps the meat together when boiling, is here ſhewn at *a*. It ſhould be drawn out, before the diſh is ſerved up to table; or, if it is neceſſary to leave a ſkewer in, that ſkewer ſhould be a ſilver one.

A SADDLE of MUTTON.

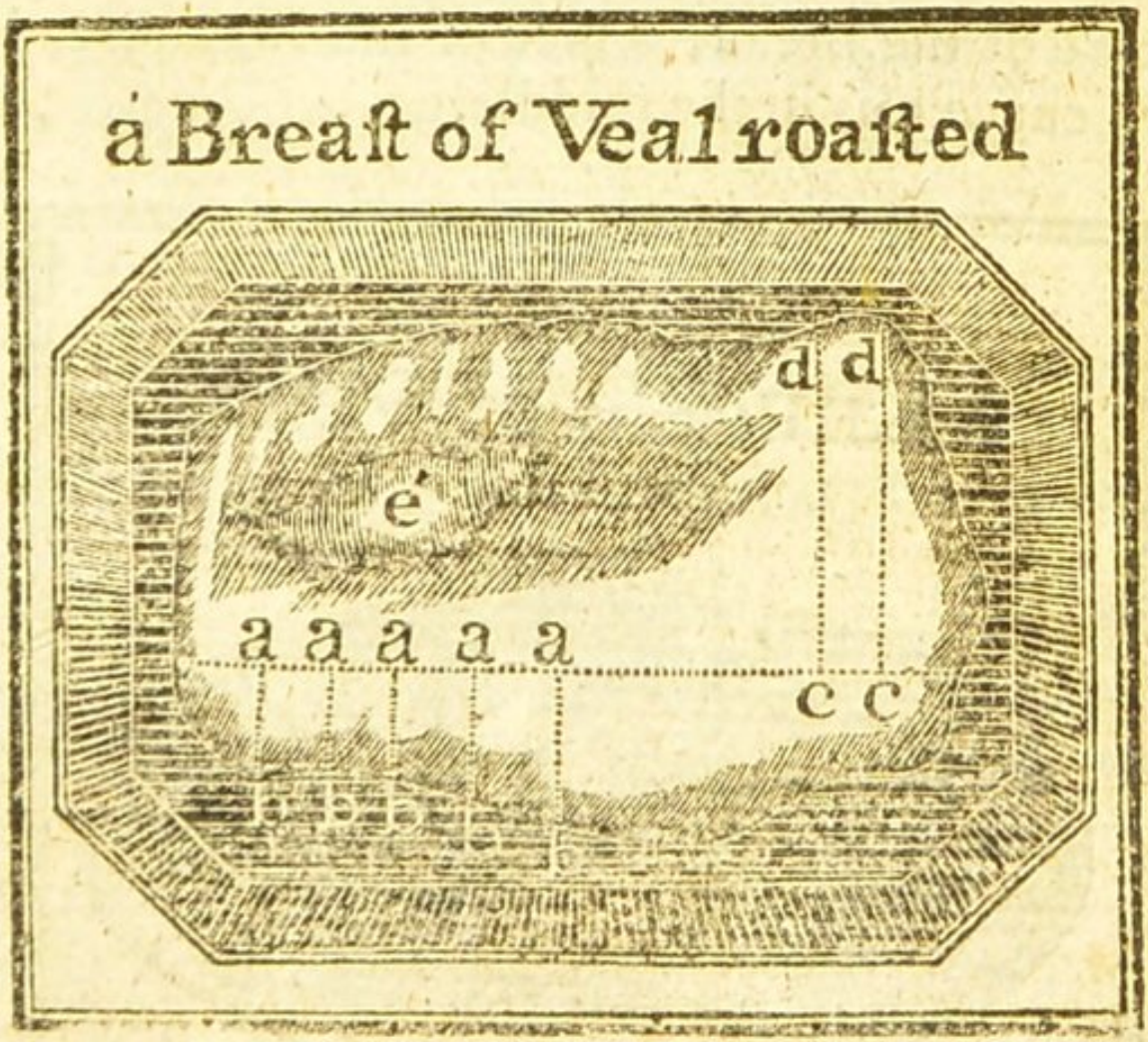
This is by ſome called a chine of mutton, the ſaddle being the two necks, but as the two necks are now ſeldom ſent to table together, they call the two loins a ſaddle.



A ſaddle of mutton is a genteel and handſome diſh, it conſiſts of the two loins together, the back-bone running down the middle, to the tail. Of courſe, when it is to be carved,

carved, you muſt cut a long ſlice in either of the fleſhy parts, on the ſide of the back-bone, in the direction *a*, *b*.

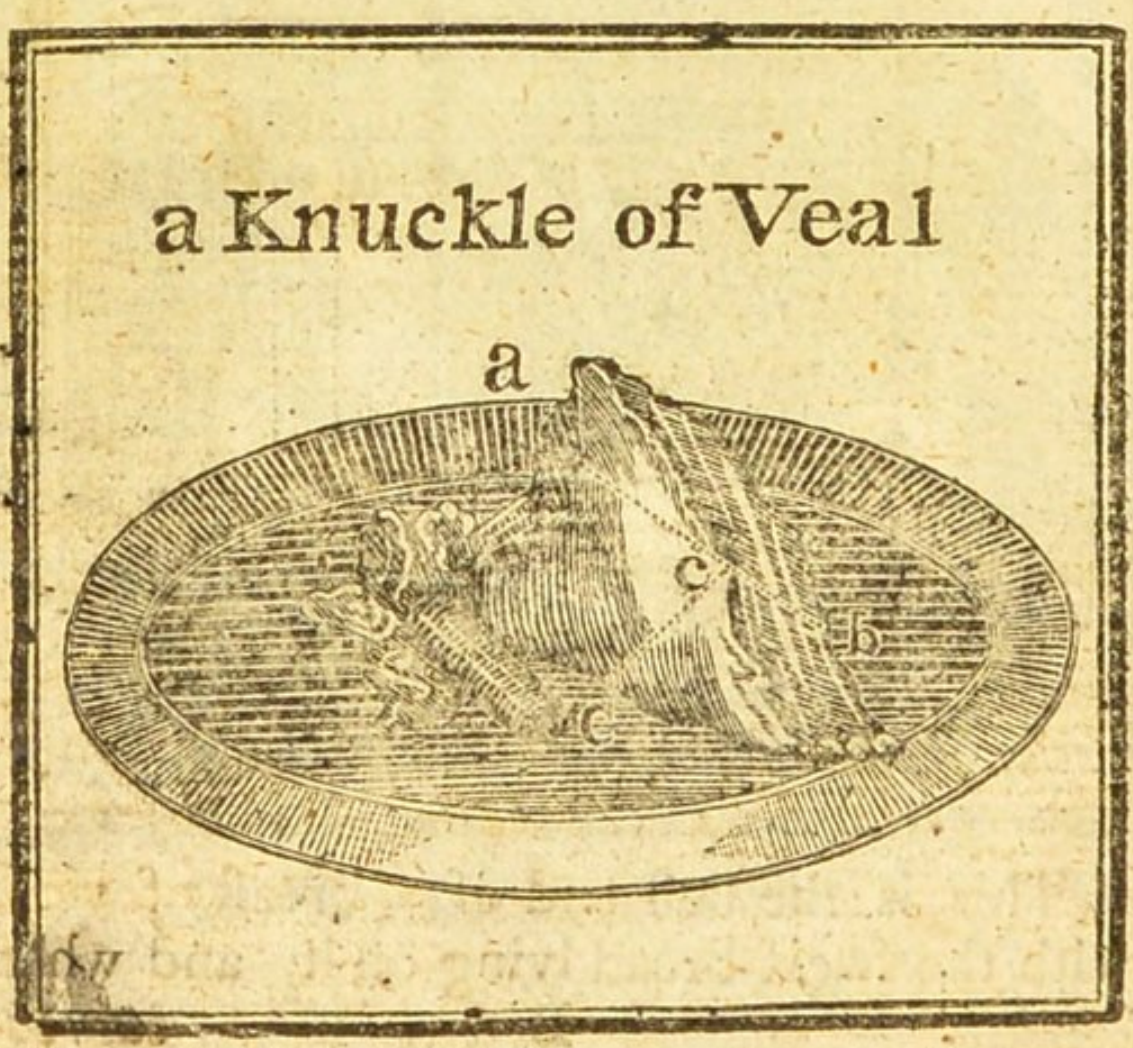
There is ſeldom any great length of the tail left on, but if it is ſent up with the tail, many are fond of it, and it may readily be divided into ſeveral pieces, by cutting between the joints of the tail, which are about the diſtance of one inch apart.



This is the beſt end of a breaſt of veal, with the ſweet-bread lying on it, and when

 carved,

carved, ſhould be firſt cut acroſs quite through, in the line *a*, *c*, dividing the griſtles from the rib-bones: this done, to thoſe who like fat and griſtle, the thick or griſtly part ſhould be cut into pieces as wanted, in the lines *a*, *b*. When a breaſt of veal is cut into pieces and ſtewed, theſe griſtles are very tender and eatable. To ſuch perſons as prefer a bone, a rib ſhould be cut or ſeparated from the reſt in the lines *d*, *c*, and with a part of the breaſt, a ſlice of the ſweet-bread *e*, cut acroſs in the middle.



A knuckle of veal is always boiled, and is admired for the fat, ſinewy tendons about the knuckle, which if boiled tender, are much eſteemed. A lean knuckle is not worth the dreſſing.

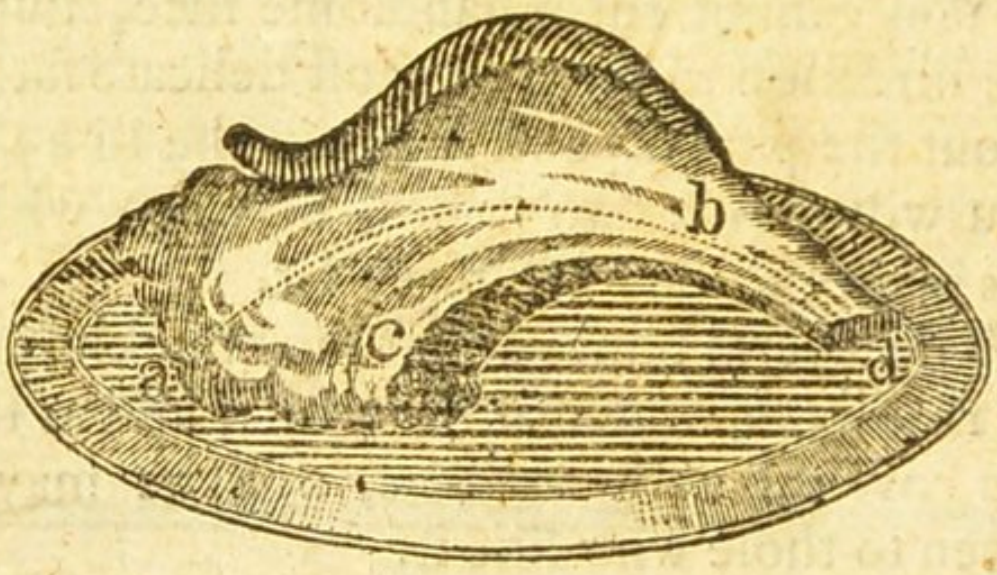
You cannot cut a handſome ſlice, but in the direction *a*, *b*. The moſt delicate fat lies about the part *d*, and if cut in the line *d*, *c*, you will divide two bones, between which, lies plenty of fine marrowy fat.

The ſeveral bones about the knuckle, may be readily ſeparated at the joints, and as they are covered with tendons, a bone may be given to thoſe who like it.

A SPARE-RIB of PORK.

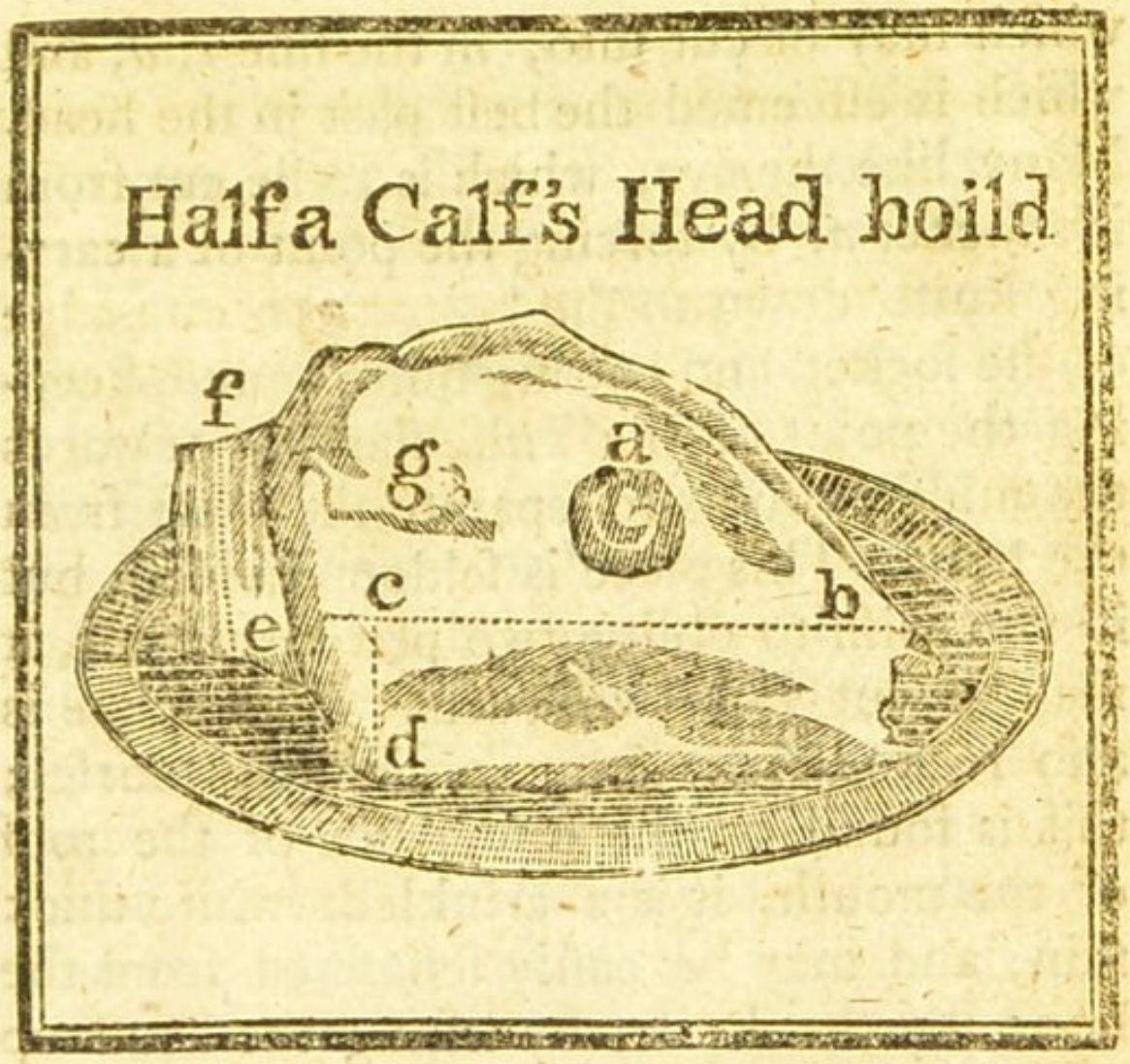
A ſpare-rib of pork is carved, by cutting out a ſlice from the fleſhy part, in the line *a*, *b*. This joint will afford many good cuts in this direction, with as much fat; as people like to eat of ſuch ſtrong meat. When the fleſhy part is cut away, a bone may be eaſily ſeparated from the next to it, in the line *d*, *b*, *c*, disjointing it at *c*.

a Spare-rib of Pork



Few pork-eaters are fond of gravy, it being too ſtrong, on this account it is eaten with apple-ſauce.

Half



There are many delicate bits about a calf's head, and when young, perfectly white, fat and well-dreſſed, half a head is a genteel diſh.

When firſt cut, it ſhould be quite along the cheek-bone, in the fleſhy part, in the direction *c*, *b*, where many handſome ſlices may be cut. In the fleſhy part, at the end of the jaw-bone, lies part of the throat ſweet-bread,

which may be cut into, in the line *c*, *d*, and which is eſteemed the beſt part in the head. Many like the eye, which is to be cut from it's ſocket *a*, by forcing the point of a carving knife down to the bottom on one edge of the ſocket, and cutting quite round, keeping the point of the knife ſlanting towards the middle, ſo as to ſeparate the meat from the bone. This piece is ſeldom divided, but if you wiſh to oblige two perſons with it, it may be cut into two parts. The palate is alſo reckoned by ſome a delicate morſel; this is found on the under-ſide of the roof of the mouth, it is a crinkled, white thick ſkin, and may be eaſily ſeparated from the bone by the knife, by lifting the head up with your left hand.

There is alſo ſome good meat to be met with on the under-ſide, covering the under jaw, and ſome nice, griſtly fat to be pared off about the ear, *g*.

There is ſcarce any bones here to be ſeparated; but one may be cut off, at the neck, in the line *f*, *e*, but this is a coarſe part.

There is a tooth in the upper-jaw, the laſt tooth behind, which having ſeveral cells,

and

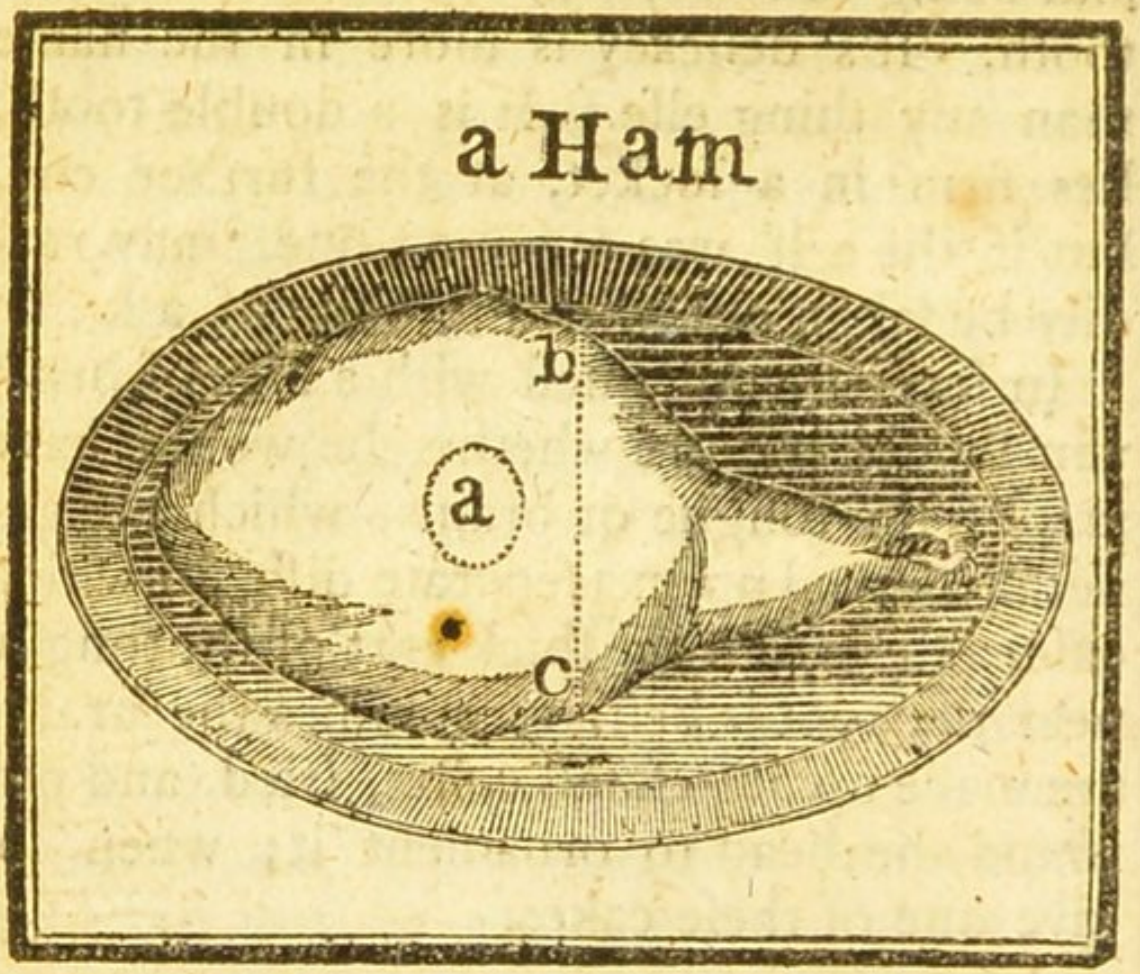
and being full of jelly, is called the ſweet-tooth. It's delicacy is more in the name than any thing elſe. It is a double tooth, lies firm in a ſocket, at the further end, but if the calf was a young one, may readily be taken out with the point of a knife.

In ſerving your gueſt with a ſlice of head, you ſhould enquire whether he would have any of the tongue or brains, which are generally ſerved up in a ſeparate diſh, in which caſe, a ſlice from the thick part of the tongue near the root is beſt. Sometimes the brains are made up into ſmall cakes, fried, and put round the head to ornament it; when ſo, give one of theſe cakes.

A HAM.

A ham is cut two ways, acroſs in the line *b*, *c*, or, with the point of the carving knife, in the circular line in the middle, taking out a ſmall piece as at *a*, and cutting thin ſlices in a circular direction, thus enlarging

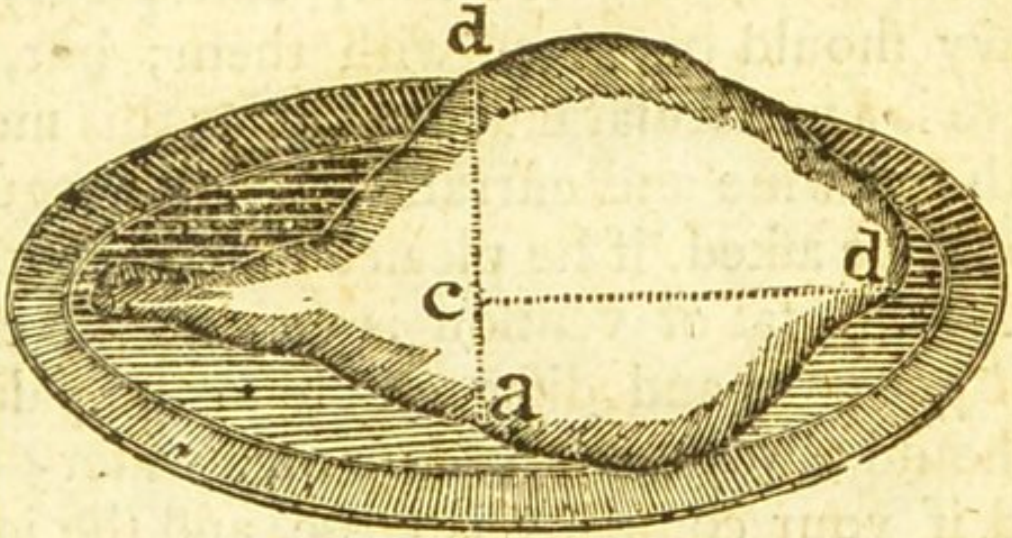
it



it by degrees. This laſt method of cutting it, is to preſerve the gravy and keep it moiſt, which is thus prevented from running out.

A Haunch

a Haunch of Venison.



In carving a haunch of veniſon, firſt cut it acroſs down to the bone, in the line *d c a*, then turn the diſh with the end *d*, towards you, put in the point of the knife at *c*, and cut it down as deep as you can in the direction *c*, *d*; thus cut, you may take out as many ſlices as you pleaſe, on the right or left. As the fat lies deeper on the left, between *d* and *a*, to thoſe who are fond of fat, as moſt veniſon-eaters are, the beſt flavoured

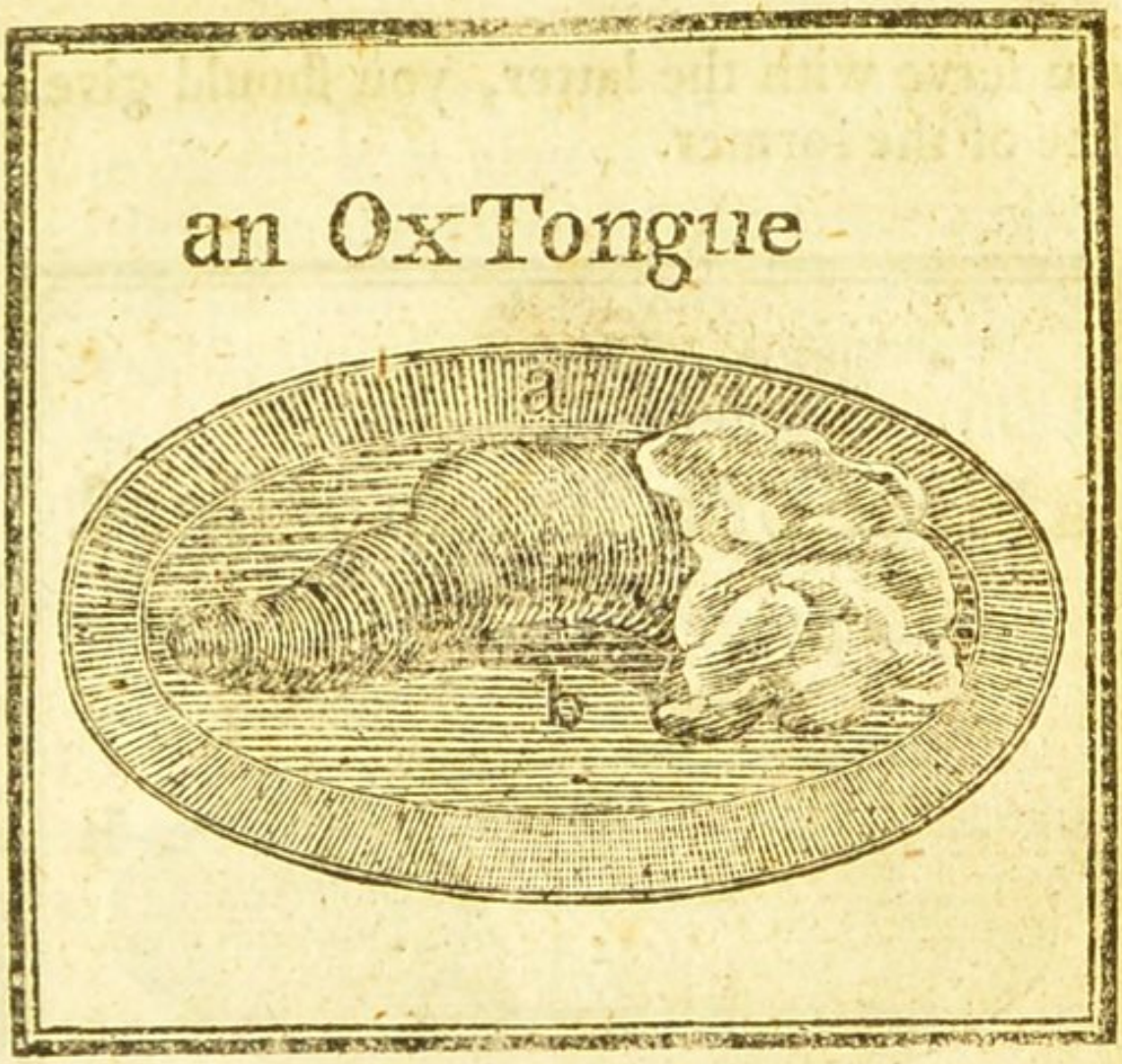
and

and fatteſt ſlices will be found on the left of the line *c*, *d*, ſuppoſing the end *d*, turned towards you. Slices of veniſon ſhould not be cut thick, nor too thin, and plenty of gravy ſhould be given with them; but, as there is a particular ſauce made for this meat, with red wine and currant jelly; your gueſt ſhould be aſked, if he pleaſes to have any.

As the fat of veniſon is very apt to cool and get hard and diſagreeable to the palate, it ſhould always be ſerved up on a water-diſh, and if your company is large, and the joint is a long time on the table, a lamp ſhould be ſent for, and a few ſlices, fat and lean with ſome of the gravy, is preſently heated over it, either in a ſilver or a pewter plate. This is always done at table, and the ſight of the lamp, never fails to give pleaſure to your company.

A tongue

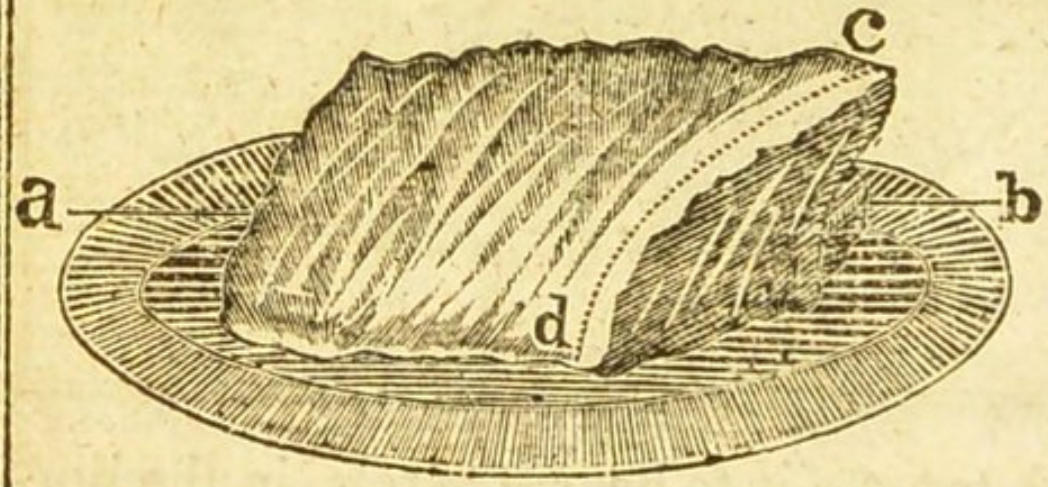
an Ox Tongue



A tongue is to be cut acroſs, in the line *a b*, and a ſlice taken from thence. The moſt tender and juicy ſlices will be about the middle, or between the line *a b*, and the root. Towards the tip, the meat is cloſer and dryer. For the fat, and a kernel with that fat, cut off a ſlice of the root, on the right of the letter *b*, at the bottom next the diſh. A tongue is generally eaten with white meat, veal, chicken, or turkey, and to thoſe whom you

you ſerve with the latter, you ſhould give a ſlice of the former.

a Piece of a Sir-loin of Beef.



SIRLOIN OF BEEF.

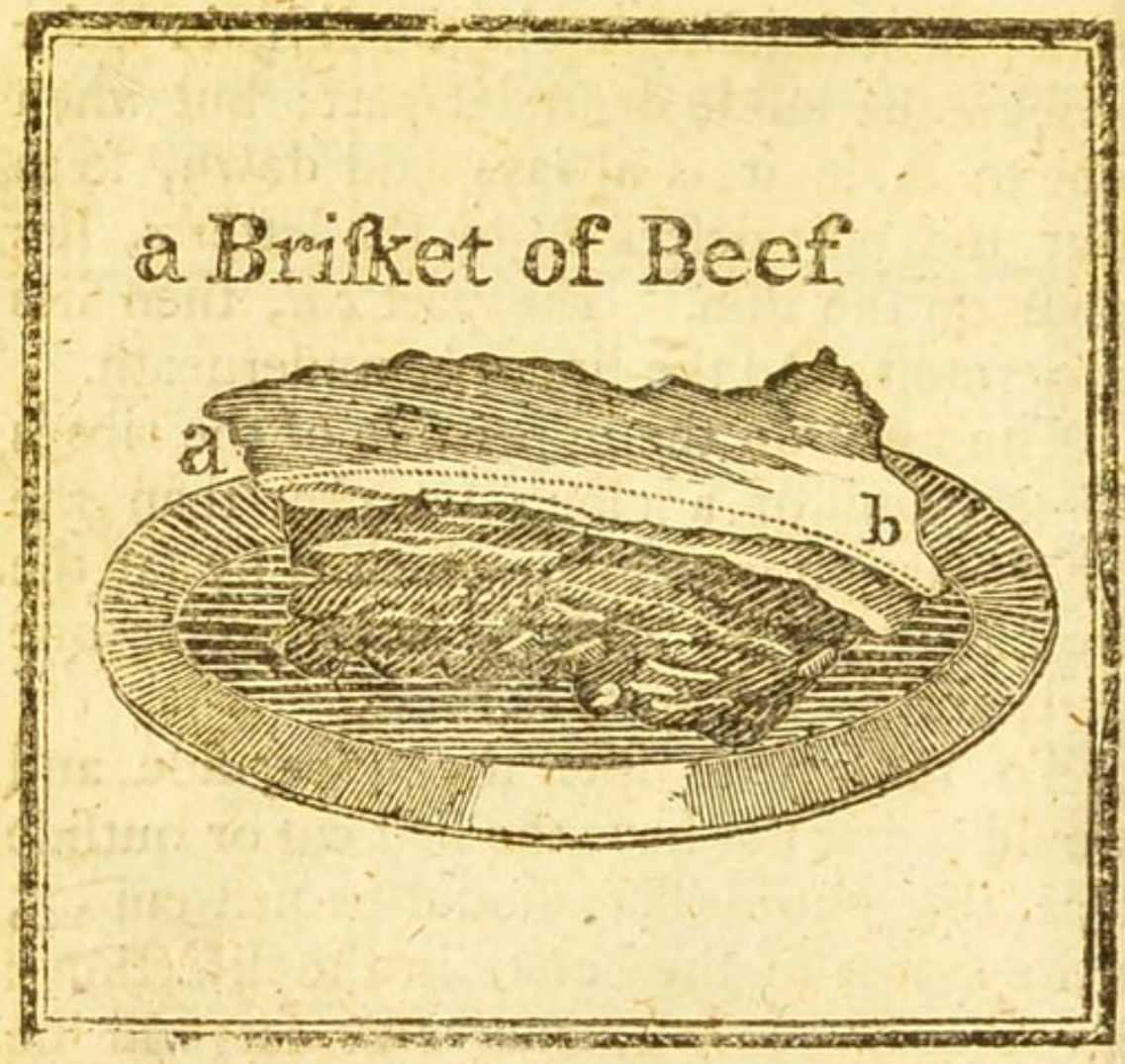
Whether the whole ſirloin or part of it only be ſent to table, is immaterial, with reſpect to carving it. The figure here repreſents part of the joint only, the whole being too large for families in general. It

is drawn as ſtanding up in the diſh, in order to ſhew the inſide or under-part; but when ſent to table it is always laid down, ſo as that the part deſcribed by the letter *c*, lies cloſe on the diſh. The part *c d*, then lies uppermoſt, and the line *a b*, underneath.

The meat on the upper-ſide of the ribs is firmer, and of a cloſer texture, than the fleſhy part underneath, which is by far the moſt tender; of courſe, ſome prefer one part, and ſome the other,

To thoſe who like the upper-ſide and would rather not have the firſt cut or outſide ſlice, that outſide ſlice ſhould be firſt cut off, quite down to the bone, in the direction *c d*. Plenty of ſoft, marrowy fat will be found underneath the ribs. If a perſon wiſhes to have a ſlice underneath, the joint muſt be turned up, by taking hold of the end of the ribs with the left hand, and raiſing it, till it is in the poſition as here repreſented. One ſlice or more may now be cut in the direction of the line *a b*, paſſing the knife down to the bone. The ſlices, whether on the upper or under ſide, ſhould be cut thin, but not too much ſo.

A BRISKET



This is a part always boiled, and is to be cut in the direction *a b*, quite down to the bone, but never help any one to the outſide ſlice, which ſhould be taken off pretty thick. The fat cut with this ſlice is a firm griſtly fat, but a ſofter fat will be found underneath, for thoſe who prefer it.

A BUTTOCK of BEEF.

Is always boiled, and requires no print to point out how it ſhould be carved. A thick

ſlice

ſlice ſhould be cut off all round the buttock, that your friends may be helped to the juicy and prime part of it. Thus cut into, thin ſlices may be cut from the top; but as it is a diſh that is frequently brought to table cold, a ſecond day, it ſhould always be cut handſome and even. To thoſe to whom a ſlice all round would be too much, a third of the round may be given, with a thin ſlice of fat. On one ſide there is a part whiter than ordinary, by ſome called the white muſcle. In *Wiltſhire* and the neighbouring counties, a bullock is generally divided, and this white part ſold ſeparately as a delicacy, but it is by no means ſo, the meat being cloſe and dry, whereas the darker coloured parts, though apparently of a coarſer grain, are of a looſer texture, more tender, fuller of gravy, and better flavoured; and men of diſtinguiſhing palates, ever prefer them.

A FILLET of VEAL,

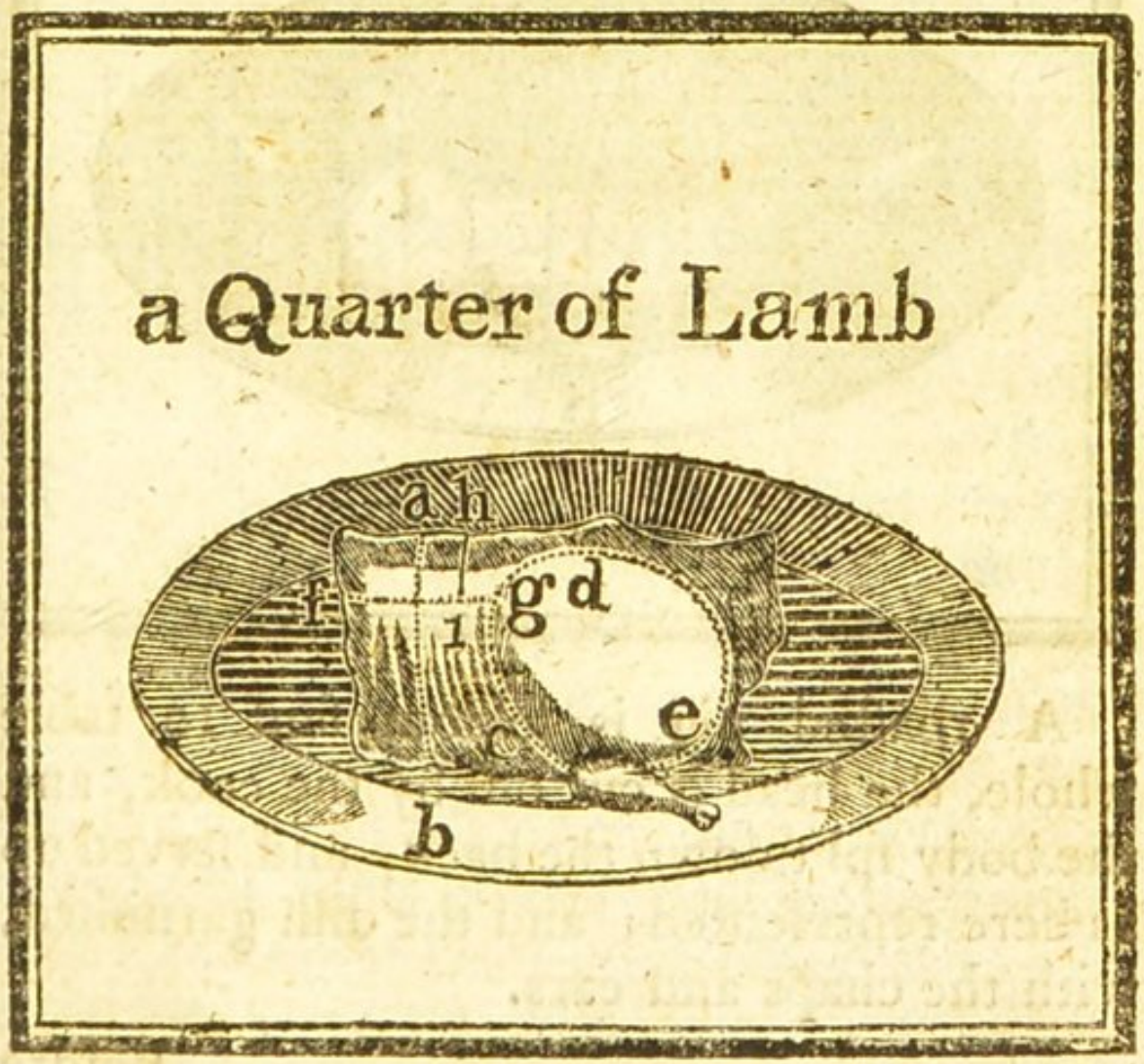
Which is the thigh part, ſimilar to a buttock of beef, is brought to table always in the ſame form, but roaſted. The outſide ſlice of the fillet, is by many thought a delicacy,

licacy, as being moſt ſavoury; but, it does not follow, that every one likes it; each perſon ſhould therefore be aſked what part they prefer. If not the outſide, cut off a thin ſlice, and the ſecond cut will be white meat, but cut it even and cloſe to the bone. A fillet of veal is generally ſtuffed under the ſkirt or flap with a ſavoury pudding, called forced-meat. This is to be cut deep into, in a line with the ſurface of the fillet, and a thin ſlice taken out; this with a little fat cut from the ſkirt, ſhould be given to each perſon preſent.

A FORE QUARTER of LAMB roaſted.

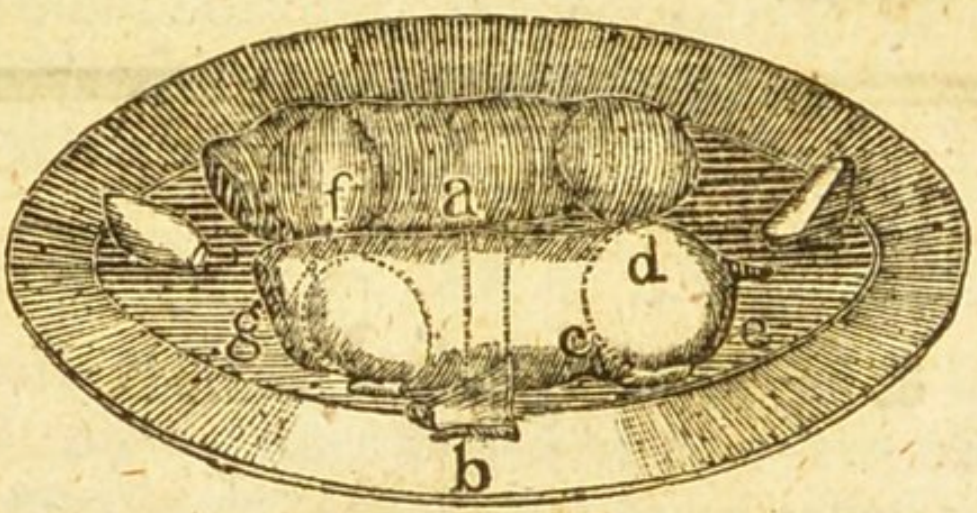
Before any one is helped to part of this joint, the ſhoulder ſhould be ſeparated from the breaſt, or what is by ſome called the coaſt; by paſſing the knife under, in the direction *c*, *g*, *d*, *e*. The ſhoulder being thus removed, a lemon or orange ſhould be ſqueezed upon the part, and then ſprinkled with ſalt where the ſhoulder joined it, and the ſhoulder ſhould be laid on it again. The griſtly part ſhould next be ſeparated from the

the ribs in the line *f d*. It is now in readineſs to be divided among the company. The ribs are generally moſt eſteemed, and one or two may be ſeparated from the reſt, in the line *a, b*; or, to thoſe who prefer the griſtly part, a piece or two, or more, may be cut off in the lines *h, i*, &c. Though all parts of young lamb are nice, the ſhoulder of a fore-quarter is the leaſt thought of; it is not ſo rich.



If the fore-quarter is that of graſs lamb and large, the ſhoulder ſhould be put into another diſh, when taken off, and it is carved, as a ſhoulder of mutton, which ſee.

a Roaſted Pig



A roaſted pig is ſeldom ſent to table whole, the head is cut off by the cook, and the body ſplit down the back, and ſerved up as here repreſented; and the diſh garniſhed, with the chaps and ears.

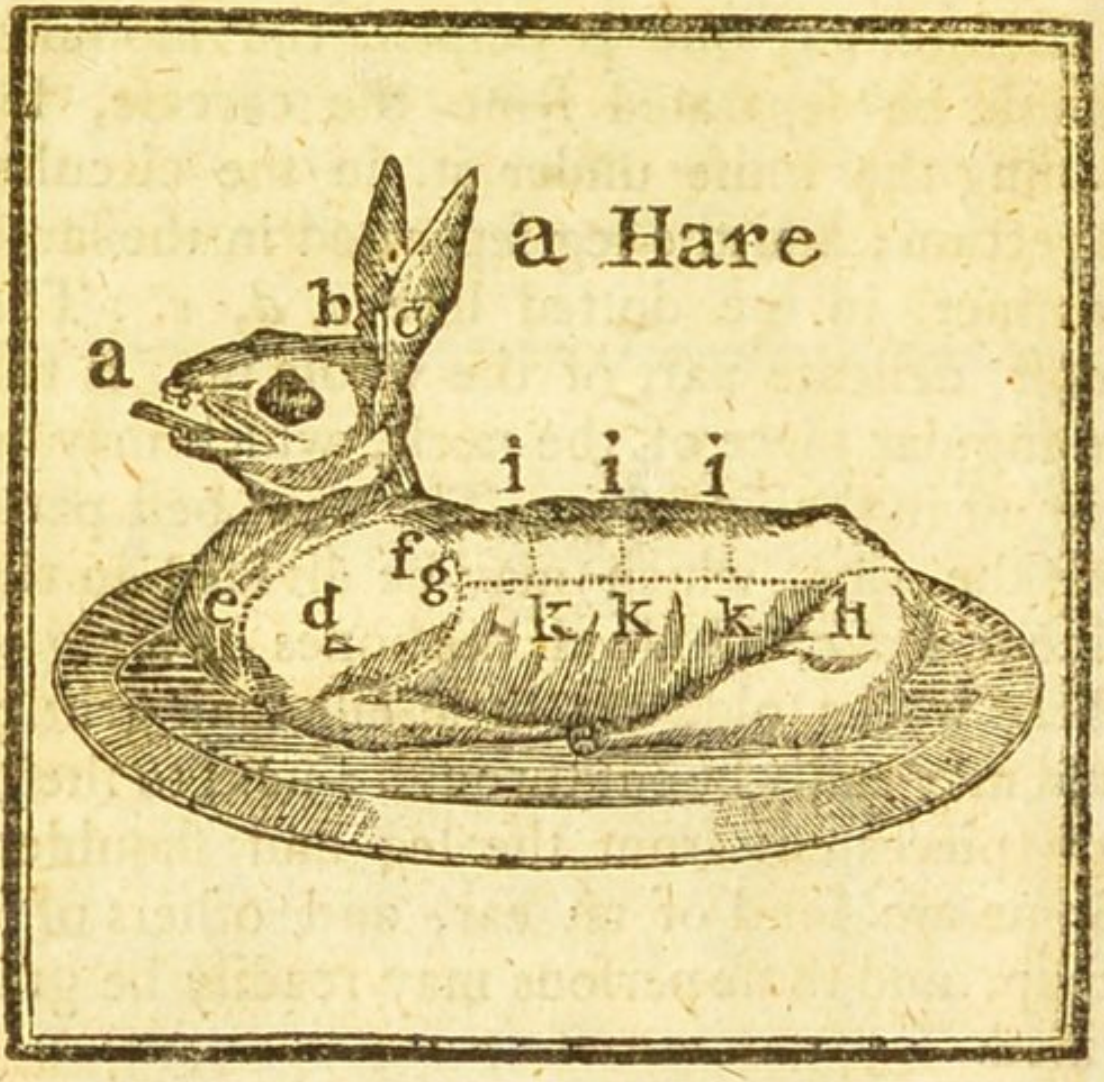
Before

Before any one is helped, the ſhoulder ſhould be ſeparated from the carcaſe, by paſſing the knife under it, in the circular direction; and the leg ſeparated in the ſame manner, in the dotted line *c*, *d*, *e*. The moſt delicate part of the whole pig, is the triangular piece of the neck, which may be cut off in the line *f*, *g*. The next beſt parts are the ribs, which may be divided in the line *a*, *b*, &c. Indeed, the bones of a pig of three weeks old, are little elſe than griſtle, and may eaſily be cut through; next to theſe, are pieces cut from the leg and ſhoulder. Some are fond of an ear, and others of a chap, and thoſe perſons may readily be gratified.

A HARE.

This is a hare as truſſed and ſent up to table. A ſkewer is run through two ſhoulders, (or wings as ſome call them,) the point of which is ſhewn at *d*, another is paſſed through the mouth at *a*, into the body, to keep the head in it's place; and two others, through the roots of the ears, in the direction *b f*, to keep the ears erect. Theſe ſkewers are ſeldom removed till the hare is cut up.

Now



Now there are two ways of cutting it up. The genteeleſt, beſt and readieſt way, is as above deſcribed, to put in the point of the knife at *g*, and cut it through all the way down to the rump, on one ſide the back-bone, in the line *g h*. This done, cut it ſimilarly on the other ſide, at an equal diſtance from the back-bone. The body is thus divided into three. You have now an opportunity of cutting the back through the ſpine or back-bone, into ſeveral ſmall pieces, more or leſs

in

in the lines *i k*, the back being by far the tendereſt part, fulleſt of gravy, and the greateſt delicate. With a part of the back ſhould be given a ſpoonful of pudding, with which the belly is ſtuffed, below the letter *k*, and which is now eaſily to be got at.—Having thus ſeparated the legs from the back-bone, they are eaſily cut from the belly. The legs are the parts next in eſtimation, but their meat are cloſer, firmer and leſs juicy. The ſhoulders or wings are to be cut off in the circular dotted line *e f g*. The ſhoulders are generally bloody; but many like the blood, and of courſe, prefer the ſhoulder to the leg. In a large hare, a whole leg is too much to be given to any one perſon at one time, it ſhould therefore be divided, and the beſt part of the leg is the fleſhy part of the thigh at *h*, which ſhould be cut off.

Some like the head, brains and bloody part of the neck, before then you begin to diſſect the head, cut off the ears at the roots, which if roaſted criſp, many are fond of, and may be aſked if they pleaſe to have one.

Now the head ſhould be divided; for this purpoſe it ſhould be taken on a clean plate,

ſo

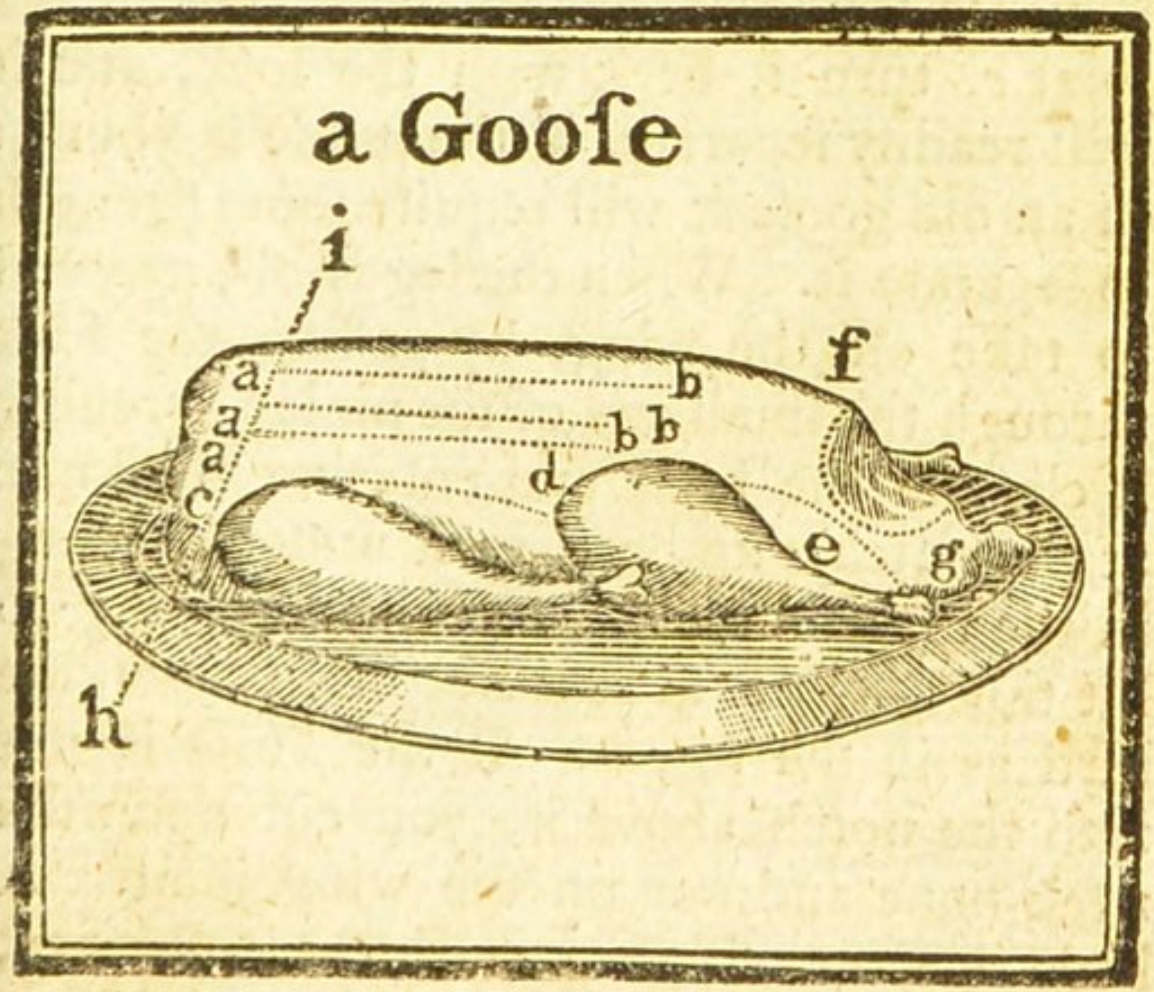
ſo as to be under your hand, and turning the noſe to you, hold it ſteady with your fork, that it does not flie from under the knife; you are then to put the point of the knife into the ſkull between the ears, and by forcing it down, as ſoon as it has made its way, you may eaſily divide the head into two by cutting with ſome degree of ſtrength quite down through to the noſe. Half the head may be given to any perſon that likes it.

But this mode of cutting up a hare can only be done with eaſe, when the animal is young. If it be an old hare, the beſt method is to put your knife pretty cloſe to the back-bone, and cut off one leg, but as the hip-bone will be in your way, the back of the hare muſt be turned towards you, and you muſt endeavour to hit the joint between the hip and the thigh-bone. When you have ſeparated one, cut off the other, then cut out a long narrow ſlice or two on each ſide the back-bone, in the direction *g h*; this done, divide the back-bone into two, three, or more parts, paſſing your knife between the ſeveral joints of the back, which may readily be effected with a little attention and patience.

A RABBIT

A RABBIT,

Is truſſed like a hare, and cut up in the ſame way, only as being much ſmaller, after the legs are ſeparated from the body, the back is divided into two or three parts, without dividing it from the belly, but cutting it in the line *g h*, as in the hare; and, inſtead of dividing the head in two, a whole head is given to a perſon who likes it, the ears being removed, before the rabbit is ſerved up.



Like a turkey, is ſeldom quite diſſected, unleſs the company is large; but when it is, the

following is the method. Turn the neck towards you, and cut two or three long ſlices, on each ſide the breaſt, in the lines *a b*, quite to the bone. Cut theſe ſlices from the bone, which done, proceed to take off the leg, by turning the gooſe up on one ſide, putting the fork through the ſmall end of the leg-bone, preſſing it cloſe to the body, which when the knife is entered at *d* raiſes the joint from the body. The knife is then to be paſſed under the leg in the direction *d e*. If the leg hangs to the carcaſe at the joint *e*, turn it back with the fork, and it will readily ſeparate, if the gooſe is young: in an old gooſe it will require ſome ſtrength to ſeparate it. When the leg is off, proceed to take off the wing, by paſſing the fork through the ſmall end of the pinion, preſſing it cloſe to the body and entering the knife at the notch *c* and paſſing it under the wing in the direction *c d*. It is a nice thing to hit this notch *c*, as it is not ſo viſible in the bird as in the figure. If the knife is put into the notch above it, you cut upon the neck bone and not on the wing joint. A little practice will ſoon teach the difference, and if the gooſe is young, the trouble is

not

not great, but very much otherwiſe, if the bird is an old one.

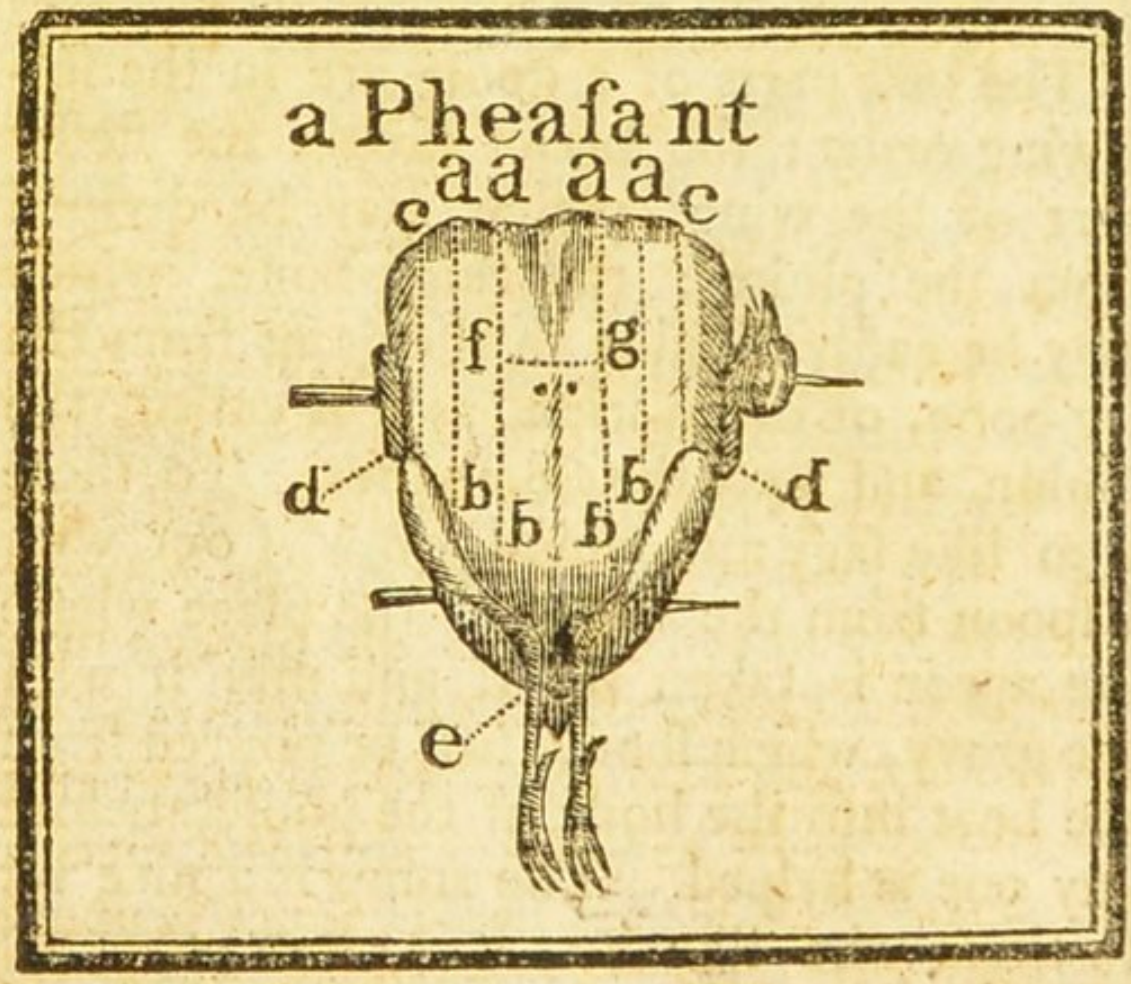
When the leg and wing on one ſide are taken off, take them off on the other ſide; cut off the apron in the line *f e g*, and then take off the merry-thought in the line *i h*. The neck-bones are next to be ſeparated as in a fowl, and all the other parts divided as there directed, to which I refer you.

The beſt parts of a gooſe are in the following order; the breaſt ſlices; the fleſhy part of the wing, which may be divided from the pinion; the thigh-bone, which may be eaſily divided in the joint from the leg-bone, or drum-ſtick, as it is called, the pinion, and next the ſide-bones. To thoſe who like ſage and onion, draw it out with a ſpoon from the body, at the place where the apron is taken from, and mix it with the gravy, which ſhould firſt be poured from the boat into the body of the gooſe, before any one is helped. The rump is a nice bit to thoſe who like it. It is often peppered and ſalted, and ſent down to be boiled, and is then called a Devil, as I have mentioned in ſpeaking of a turkey. Even the carcaſe

of a goose, by some, is preferred to other parts, as being more juicy and more savory.

A GREEN GOOSE

Is cut up the same way, but the most delicate part is the breast and the gristle, at the lower part of it.



The pheasant as here represented, is skewered and trussed for the spit, with the head tucked under one of the wings, but when sent to table, the skewers are withdrawn.

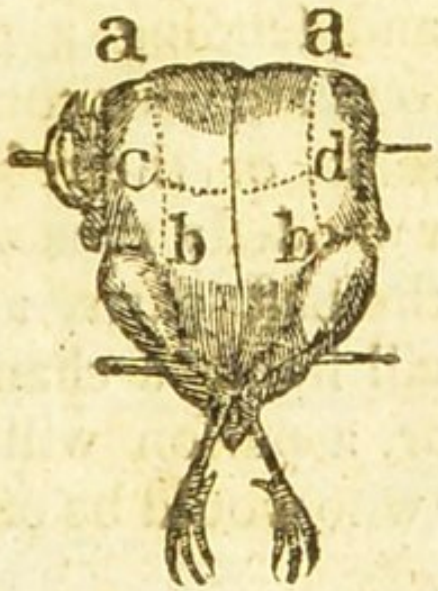
In

In carving this bird, the fork ſhould be fixed in the breaſt, in the two dots there marked. You have then the command of the fowl, and can turn it as you pleaſe; ſlice down the breaſt in the lines *a b*, and then proceed to take off the leg on one ſide, in the direction *d e*, or in the circular dotted line *b d*, as ſeen in the figure of the fowl, page 61. This done, cut off the wing on the ſame ſide, in the line *c d*, in the figure above, and *a h b*, in the figure of the fowl, page 61, which is repreſented lying on one ſide, with its back towards us. Having ſeparated the leg and wing on one ſide, do the ſame on the other, and then cut off or ſeparate from the breaſt-bone, on each ſide of the breaſt, the parts you before ſliced or cut down. In taking off the wing, be attentive, and cut it in the notch *a*, as ſeen in the print of the fowl; for, if you cut too near the neck, as at *g*, you will find the neck-bone interfere. The wing is to be ſeparated from the neck-bone. Next cut off the merry-thought in the line *f g*, by paſſing the knife under it towards the neck. The remaining parts are to be cut

up, as is deſcribed in the fowl, which ſee. Some perſons like the head, for the ſake of the brains. A pheaſant is ſeldom all cut up, but the ſeveral parts ſeparated, as they are found to be wanted.

The beſt parts of a pheaſant, are the white parts, firſt the breaſt, next the wings, and next the merry-thought; but, if your company is large, in order to diſtribute the parts equally between them, give part of a leg, with a ſlice of the breaſt, or a ſide's-bone with the merry-thought, or divide the wing in two, cutting off part of the white, fleſhy part from the pinion.

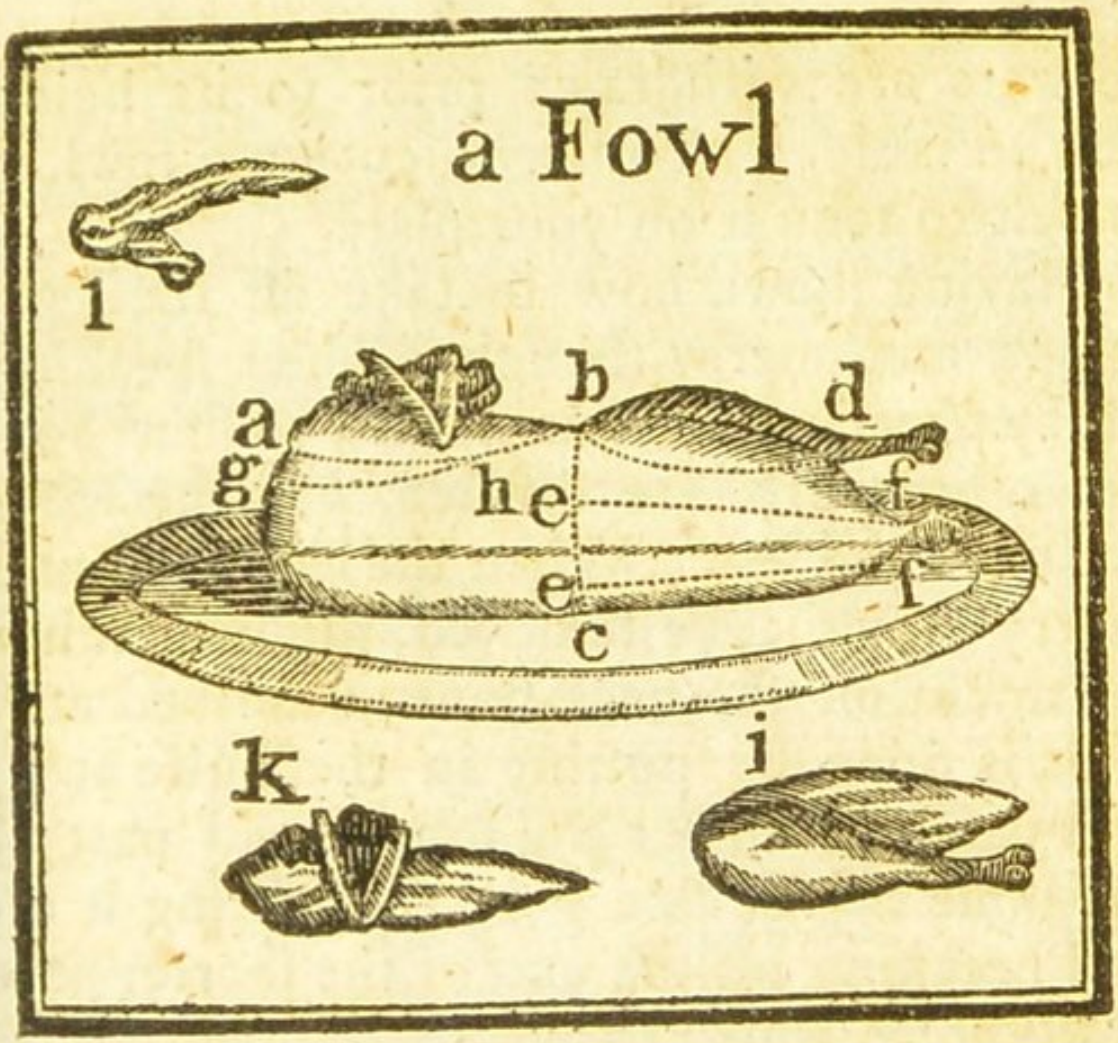
a Partridge



The partridge, like the pheaſant, is here truſſed for the ſpit; when ſerved up, the ſkewers are withdrawn. It is cut up like a fowl, (which ſee,) the wings taken off in the lines *a b*, and the merry-thought in the line *c d*. Of a partridge, the prime parts are the white ones, *viz.* the wings, breaſt and merry-thought. The wing is thought the beſt, the tip being reckoned the moſt delicate morſel of the whole. If your company is large, and you have but a brace of

 birds,

birds, rather than give offence, in diſtributing the ſeveral parts amongſt them, the moſt politic method is to cut up the brace, agreeable to the directions given for cutting up a fowl; and ſending a plate with the ſeveral parts round to your company, according to their rank, or the reſpect you bear them. Their modeſty then will lead them not to take the beſt parts, and he that is laſt ſerved, will ſtand a chance to get the niceſt bit; for, a perſon will perhaps take a leg himſelf, who would be offended, if you ſent him one.



The fowl is here repreſented as lying on its ſide, with one of the legs, wings and neck-bone, taken off. It is cut up the ſame way, whether it be roaſted or boiled. A roaſted fowl is ſent to table truſſed like the pheaſant, (which ſee,) except, that inſtead of the head being tucked under one of the wings, it is, in a fowl, cut off before it is dreſſed. A boiled fowl is repreſented below, the leg-bones of which are bent inwards, and tucked in, within the belly; but the

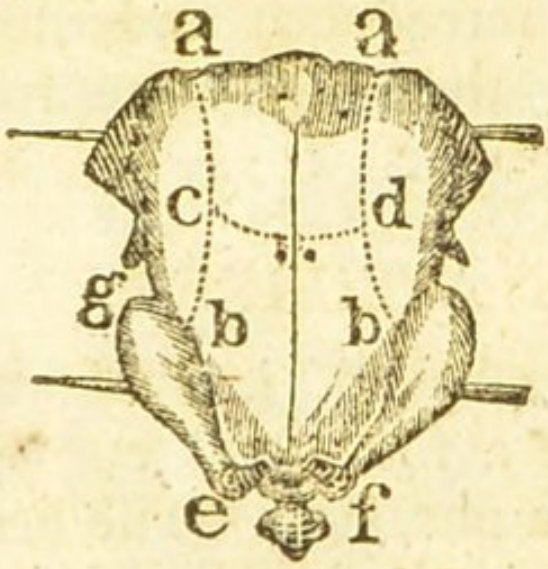
ſkewers are withdrawn prior to its being ſent to table. In order to cut up a fowl, it is beſt to take it on your plate.

Having ſhewn how to take off the legs, wings and merry-thought, when ſpeaking of the pheaſant; it remains only to ſhew how the other parts are divided, *k* is the wing cut off, *i* the leg. When the leg, wing and merry-thought are removed, the next thing is, to cut off the neck-bones deſcribed at *l*. This is done by putting in the knife at *g*, and paſſing it under the long broad part of the bone in the line *g h*, then lifting it up and breaking off the end of the ſhorter part of the bone, which cleaves to the breaſt-bone. All the parts being thus ſeparated from the carcaſe, divide the breaſt from the back, by cutting through the tender ribs on each ſide, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line *b e c*, and preſſing it down, lift up the tail or lower part of the back, and it will readily divide with the help of your knife, in the line *b e c*. This done, lay the croup or

lower

lower part of the back upwards in your plate, with the rump from you, and with your knife, cut off the ſide-bones, by forcing the knife through the rump-bone, in the lines *e f*, *e f*, and the whole fowl is completely carved.

Boil'd Fowl



Of a fowl, the prime part are the wings, breaſt and merry-thought, and next to theſe, the neck-bones and ſide-bones; the legs are rather coarſe; of a boiled fowl, the legs are rather more tender, but of a chicken, every

part is juicy and good, and next the breaſt, the legs are certainly the fulleſt of gravy, and the ſweeteſt; and, as the thigh-bones are very tender and eaſily broken with the teeth, the griſtles and marrow render them a delicate. Of the leg of a fowl, the thigh is abundantly the beſt, and when given to any one of your company, it ſhould be ſeparated from the drum-ſtick, at the joint *i*, (ſee the cut p. 61,) which is eaſily done, if the knife is introduced underneath in the hollow, and the thigh-bone turned back from the leg-bone.

A TURKEY,

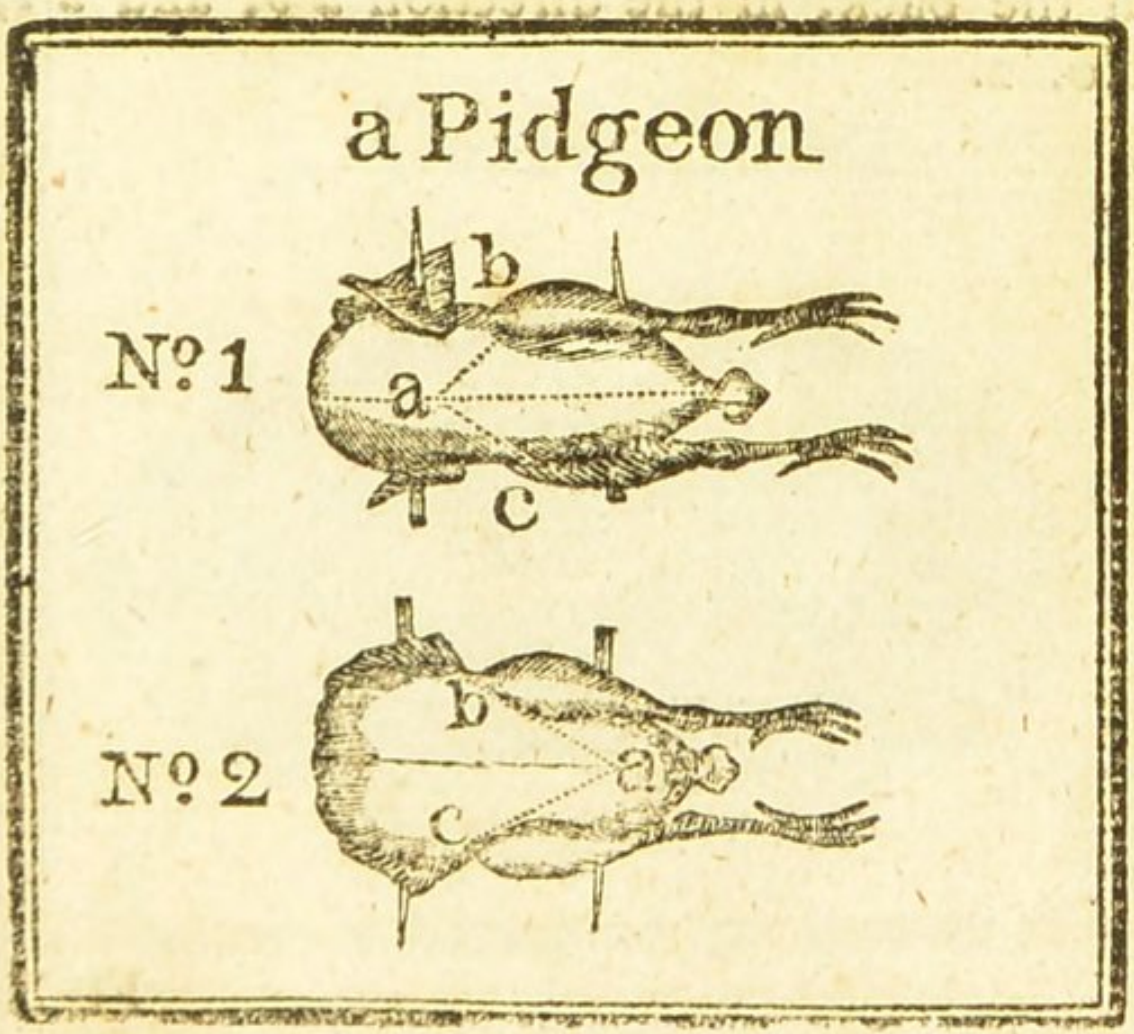
Roaſted or boiled, is truſſed and ſent up to table like a fowl, and cut up in every reſpect like a pheaſant. The beſt parts are the white ones, the breaſt, wings and neck-bones. Merry-thought it has none; the neck is taken away, and the hollow part under the breaſt ſtuffed with force-meat, which is to be cut in thin ſlices, in the direction from the rump to the neck, and a ſlice given with each piece of turkey. It is cuſtomary not to cut up more than the

breaſt

breaſt of this bird, and if any more is wanted, to take off one of the wings.

Some epicures are very fond of the gizzard and rump, peppered well and ſalted and broiled, which they call a *Devil*. When this is to be done, it is generally cut a little way in the ſubſtance, in ſeveral parts of it, with the knife, peppered and ſalted a little, and ſent down to be broiled, and when brought up, is divided into parts and handed round to the company, as a *bonne bouche*.

a Pidgeon

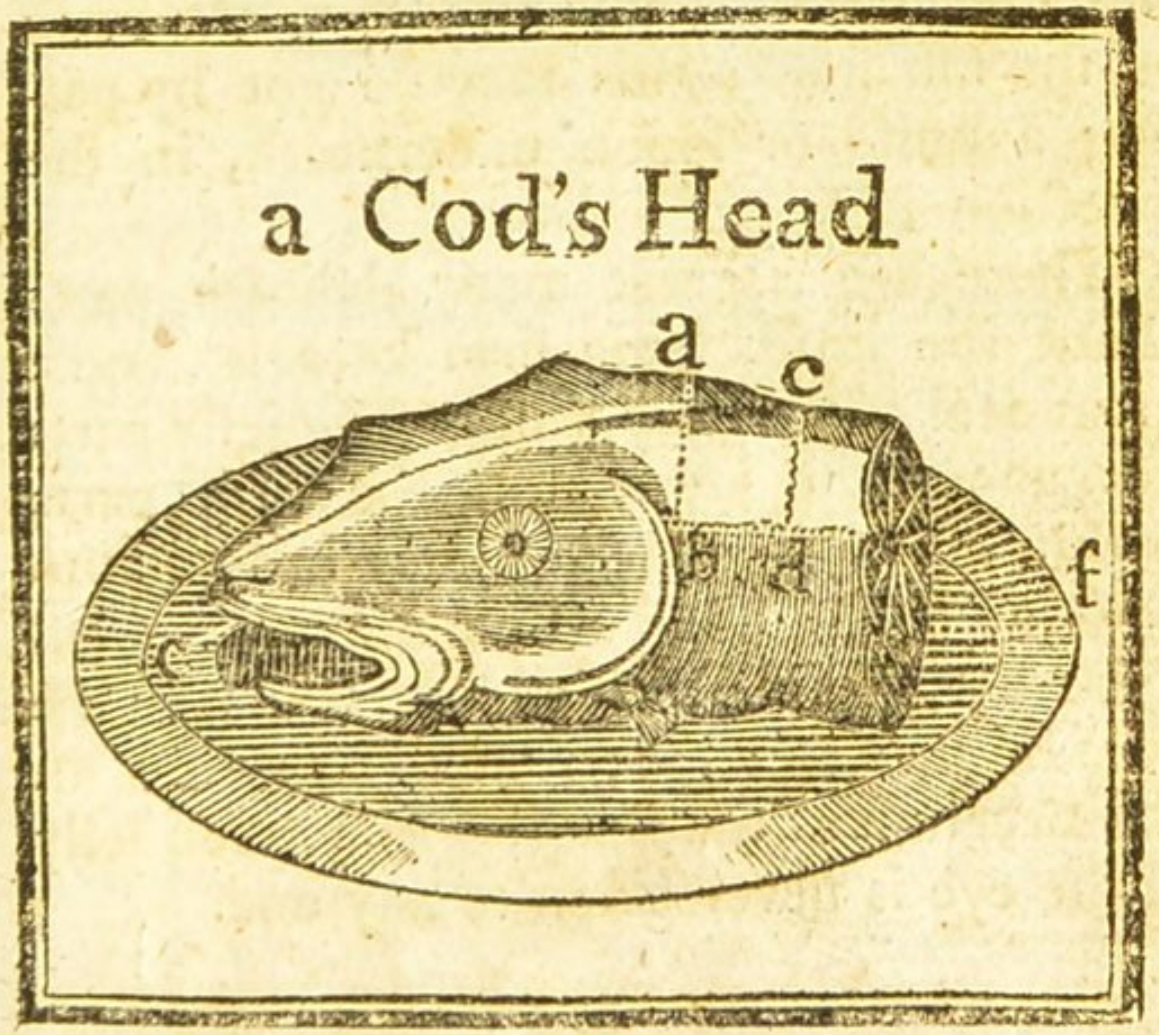


This is the repreſentation of the back and

breaſt of a pigeon. No. 1. the back. No. 2. the breaſt. It is ſometimes cut up as a chicken, but as the croup, or lower part with the thigh, is moſt preferred, and as a pidgeon is a ſmall bird, and half a one not too much to ſerve at once, it is ſeldom carved now, otherwiſe than by fixing the fork at the point *a*, entering the knife juſt before it, and dividing the pidgeon into two, cutting away in the lines *a b*, and *a c*, No. 1; at the ſame time, bringing the knife out at the back, in the direction *a b*, and *a c*, No. 2.

FISH.

Fiſh, in general, requires very little carving, the middle or thickeſt part of a fiſh, is generally eſteemed the beſt, except in a carp, the moſt delicate part of which is the palate. This is ſeldom however taken out, but the whole head is given, to thoſe who like it. The thin parts about the tail of a fiſh is generally leaſt eſteemed.



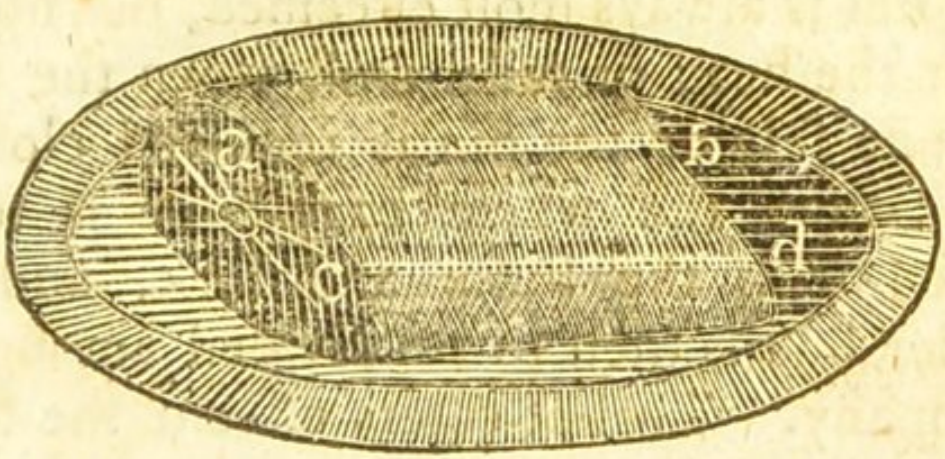
A cod's head and ſhoulders, if large and

in ſeaſon, is a very genteel and handſome diſh, if nicely boiled. When cut, it ſhould be done with a ſpoon or fiſh trowel, the parts about the back-bone on the ſhoulders, are the moſt firm and beſt; take off a piece quite down to the bone, in the direction *a b*, *d c*, putting in the ſpoon at *a c*, and with each ſlice of fiſh give a piece of the ſound, which lies underneath the back-bone and lines it; the meat of which is thin and a little darker coloured than the body of the fiſh itſelf; this may be got by paſſing a knife or ſpoon underneath, in the direction *d f*.

There are a great many delicate parts about the head, ſome firm kernels, and a great deal of the jelly kind. The jelly parts lies about the jaw-bones, the firm parts within the head, which muſt be broken into with a ſpoon. Some like the palate and ſome the tongue, which likewiſe may be got, by putting a ſpoon into the mouth, in the direction of the line *f*. The green jelly of the eye is never given to any one.

A PIECE

a Piece of Boiled Salmon



Of boiled ſalmon, there is one part more fat and rich than the other. The belly part is the fatteſt of the two, and it is cuſtomary to give to thoſe who like both, a thin ſlice of each; the one cut out of the belly part in the direction *d c*, the other out of the back in the line *a b*. Thoſe who are fond of ſalmon, generally like the ſkin, of courſe, the ſlices are to be cut out thin, ſkin and all.

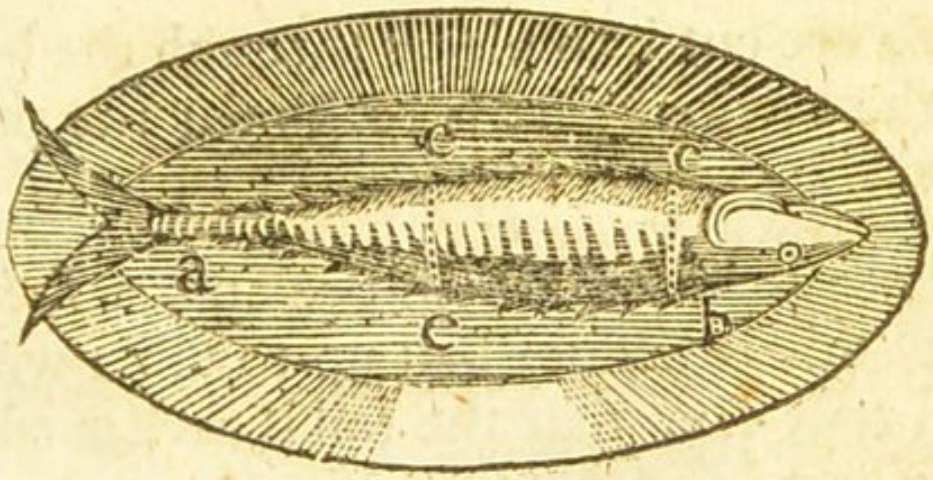
There are but few directions neceſſary for cutting up and ſerving fiſh. In *Turbot*

the fiſh-knife or trowel is to be entered in the center or middle over the back-bone, and a piece of the fiſh, as much as will lie on the trowel, to be taken off on one ſide cloſe to the bones. The thickeſt part of the fiſh is always moſt eſteemed, but not too near the head or tail; and, when the meat on one ſide of the fiſh is removed cloſe to the bones, the whole back-bone is to be raiſed with the knife and fork, and the under ſide is then to be divided among the company. Turbot-eaters eſteem the fins a delicate part.

Soals are generally ſent to table two ways, ſome fried, others boiled; theſe are to be cut right through the middle, bone and all, and a piece of the fiſh, perhaps a third or fourth part, according to its ſize, given to each. The ſame may be done with other fiſh, cutting them acroſs, as may be ſeen in the cut of the mackarel, below *d e*, *c b*, page 71.

A MACKAREL.

a Mackarel



A mackarel is to be thus cut. Slit the fiſh all along the back with a knife in the line *a e b*, and take off one whole ſide, as far as the line *b c*, not too near the head, as the meat about the gills is generally black and ill-flavoured. The roe of a male fiſh is ſoft like the brain of a calf, the roe of a female fiſh is full of ſmall eggs, and hard. Some prefer one and ſome another, and part of ſuch roe as your friend likes ſhould be given to him.

The meat, about the tail of all fiſh, is generally thin and leaſt eſteemed, and few like the head of a fiſh, except it be that of a Carp, the palate of which is eſteemed the greateſt delicacy of the whole.

Eels are cut into pieces through the bone, and the thickeſt part is reckoned the prime piece.

There is ſome art in dreſſing a *Lobſter*, but as this is ſeldom ſent up to table whole, I will only ſay, that the tail is reckoned the prime part, and next to this the claws.

There are many little directions that might be given to young people with reſpect to other articles brought to table; but, as obſervation will be their beſt director, in matters ſimple in themſelves, I ſhall not ſwell this work in pointing them out. Where there is any difficulty in carving I have endeavoured to remove it, and truſt, that the rules I have laid down will, with a little practice, make the reader a proficient in this art, which may be truly called a polite accompliſhment.

THINGS IN SEASON

IN EVERY MONTH IN THE YEAR.

M E A T.

BEEF, mutton, and veal, are in ſeaſon all the year;——Houſe lamb, in January, February, March, November, and December:——Graſs lamb, in April, May, June, July, Auguſt, September, and October;——Pork, in January, February, March, September, October, November, and December;——Buck-veniſon, in June, July, Auguſt, and September;——and doe-veniſon, in October, and December.

P O U L T R Y.

January. Hen turkeys, capons, pullets with eggs, fowls, chickens, hares, all ſorts of wild fowl, tame rabbits and tame pidgeons.

February. Turkeys and pullets with eggs, capons, fowls, ſmall chickens, hares, all ſorts

ſorts of wild fowl, (which in this month begin to decline), tame and wild pidgeons, tame rabbits, green geeſe, young ducklings, and turkey poults.

March. This month the ſame as the preceding month; and in this month wild fowl goes quite out.

April. Pullets, ſpring fowls, chickens, pidgeons, young wild rabbits, leverets, young geeſe, ducklings, and turkey poults.

May. The ſame.

June. The ſame.

July. The ſame; with young partridges, pheaſants, and wild ducks, called flappers or moulters.

Auguſt. The ſame.

September, October, November, and December. In theſe months all ſorts of fowl, both wild and tame, are in ſeaſon; and in the three laſt, is the full ſeaſon for all manner of wild fowl.

FISH.

FISH.

January, February, March, April. Haddocks, cod, ſoles, turbot, thornback, ſkate, whitings, ſmelts, carp, tench, perch, eels, lampreys, plaice, flounders, lobſters, crabs, cray-fiſh, prawns, oyſters, ſturgeon, ſalmon.

May, June, July, Auguſt. Turbot, mackarel, trout, carp, tench, pike, ſalmon, ſoles, herrings, ſmelts, eels, mullets, lobſters, cray-fiſh, prawns.

September, October, November, December. Salmon trout, ſmelts, carp, tench, doree, berbet, holobet, brills, gudgeons, pike, perch, lobſters, oyſters, muſſels, cockles.

December. Haddocks, cod, codlings, ſoles, carp, ſmelts, gurnets, ſturgeon, dorees, holobets, berbet, gudgeons, eels, oyſters, cockles, muſſels.

FRUITS AND KITCHEN STUFFS.

January, February, March, April. Apples, pears, nuts, almonds, raiſins, grapes, oranges.—Cabbage, ſavoys, coleworts, ſprouts,

ſprouts, borecole, brocoli, purple and white, ſpinage, cardoons, parſnips, carrots, turnips, cellery, endive, onions, potatoes, beets, garlic, eſchalot, muſhrooms, burnet, parſley, thyme, ſavoury, roſemary, ſage, ſorrel, marigolds, lettuce, creſſes, muſtard, rape, raddiſh, taragon, mint, chervil, Jeruſalem artichokes, clary, tanſy, cucumbers, aſparagus, purſlane.

May and June. Strawberries, cherries and currants for tarts, gooſeberries, apricots, apples, pears.—Cucumbers, peaſe, beans, kidney beans, aſparagus, cabbages, cauliflowers, artichokes, carrots, turnips, potatoes, radiſhes, onions, lettuce, all ſmall ſallad, all pot herbs, parſley, purſlane.

July, Auguſt. Pears, apples, cherries, ſtrawberries, raſberries, peaches, nectarines, plums, apricots, gooſeberries, melons.—Peaſe, beans, kidney beans, cabbage, cauliflower, cucumbers, muſhrooms, carrots, turnips, potatoes, raddiſhes, finochia, ſcorzonera, ſalſafy, artichokes, celery, endive, chervil, ſorrel, purſlane, parſley, all ſorts of ſallad, all ſorts of pot herbs.

September,

September, October. Plums, peaches, pears, apples, grapes, figs, walnuts, filberts, hazle nuts, medlars, quinces, lazaroles, melons.—Peaſe, beans, kidney beans, cauliflower, cabbages, ſprouts, carrots, turnips, parſnips, potatoes, artichokes, cucumbers, muſhrooms, eſchalots, onions, leeks, garlic, ſcorzonera, ſalſafy, cardoons, endive, celery, parſley, lettuce, and all ſorts of ſallad, all ſorts of herbs, raddiſhes.

November, December. Pears, apples, bullace, cheſnuts, hazle nuts, walnuts, medlars, ſervices, grapes.—Cabbages, ſavoys, borecole, ſprouts, colewort, cauliflower, ſpinage, Jeruſalem artichokes, carrots, turnips, parſnips, potatoes, ſalſafy, ſkirrets, ſcorzonera, onions, leeks, eſchalot, rocombole, beet, chard beet, cardoons, parſley, celery, creſſes, endive, chervil, lettuce and ſmall ſalad, all ſorts of herbs.

ON

MARKETING.

IT is by no means adviſeable to deal with one butcher, unleſs you can agree to have all your meat, *viz.* beef, mutton, veal, lamb and pork, weighed in together at the ſame price, all the year round; for butchers are apt to charge occaſionally for a joint you never had, and they will always reckon into the weight half pounds and quarters of pounds, which, in laying out your money at a market, you may always get abated, ſo you may now and then an odd penny, in a joint of meat; all which at the year's end tells.

Good meat ſhould not look lean, dry, or ſhrivelled; the fleſhy part ſhould be of a bright red, and the fat of a clear white. When the fleſh looks pale and the fat yel-

low,

low, the meat is not good. Cow-beef is worth a penny a pound leſs than ox-beef, except it be the meat of a maiden heifer; which in a buttock you may know, by the udder.

BEEF.

The lean parts of ox-beef will have an open grain; if young, it will have a tender and oily ſmoothneſs, except in the neck and briſket, which are fibrous parts; if old, the meat will be rough and ſpongy.

Cow-beef is cloſer grained, and the meat not ſo firm as ox-beef; the fat is whiter, but the lean paler; preſs the fleſhy part with your finger, and if young, it will leave no dent, but the dent you make will riſe up again ſoon after.

Bull-beef is cloſe-grained, of a deep duſky red, tough when you pinch it; the fat is ſkinny, hard, and has a rankiſh ſmell. Meat is ſometimes bruiſed, and thoſe parts look blacker than the reſt.

In buying a buttock of beef, take care you do not buy what they call the mouſe-buttock, for the prime one. The differ-

ence

ence is eaſily known: the prime buttock is firſt cut off the leg, and is the thickeſt; the mouſe-buttock is thinner, and cut off the legs between the buttock and the leg-bone, is coarſe-meat, and not worth ſo much by a penny a pound.

A bullock's tongue ſhould look plump, clear and bright, not of a blackiſh hue.

MUTTON.

If mutton be young, the fleſh will feel tender when pinched; if old, it will wrinkle up and remain ſo; if young, the fat will readily ſeparate from the lean; if old, it will ſtick by ſtrings and ſkins. The fat of ram-mutton feels ſpungy, the fleſh cloſe-grained and tough, not riſing again when dented by the finger. If the ſheep was rotten, the fleſh will be pale; the fat, a faint white, inclining to yellow, and the fleſh will be looſe at the bone. If you ſqueeze it hard, ſome drops of water will ſtand on it like ſweat; as to the freſhneſs or ſtaleneſs, you may know them by the ſame marks as in lamb, (which ſee.) Fat mutton is by far the beſt. A wether five years old, if it

can

can be got, is the moſt delicious; it's natural gravy is brown. If after mutton is dreſſed, the fleſh readily and cleanly parts from the bone, the ſheep had the rot. Ewe-mutton is worth a penny a pound leſs than wether, the fleſh paler, the grain cloſer, and the leg of a ewe may be known by the udder on it's ſkirt; a leg of wether-mutton is diſtinguiſhable by a round lump of fat on the inſide of the thigh. In a ſhoulder, the ſhank-bone is more ſlender than that of a wether, and the upper part of the leg near the ſhoulder of a ewe is leſs fleſhy, and not apparently ſo ſtrong fat, or fibrous, as the fore-leg of a wether.

VEAL.

When the bloody vein in the ſhoulder looks blue or of a bright red colour, it is freſh killed. If blackiſh, greeniſh, or yellowiſh, the contrary. In loins, the part under the kidney taints firſt, and the fleſh, if not freſh killed, will be ſoft and ſlimy.

The breaſt and neck taints firſt at the upper-end; where, when ſtale, it will have a duſky, yellowiſh, or greeniſh appearance,

and

and the ſweet-bread on the breaſt will be clammy. The leg, when freſh killed will be ſtiff at the joint; if ſtale, it will be limber, and the fleſh ſeem clammy. To chooſe a head, the eyes ſhould look plump and lively, if ſunk and wrinkled, the head is ſtale; and, to be delicate, it ſhould be ſmall and fat. Indeed, large, over-grown veal is never good. The leg of a cow-calf is preferable to that of a bull-calf; the former may be known by the udder, and the ſoftneſs of the ſkirt; and, the fat of a bull-calf, is harder and curdled. Veal, to be delicate, ſhould always look white in the fleſh, like rabbit or chicken, nor ſhould it ſeem much blown up, hanging in the air will redden it, but cut into it and the natural colour will ſoon be diſcovered.

LAMB.

In chuſing a fore-quarter of lamb, take notice of the neck-vein; if it be of a bright blue, it is freſh killed; if greeniſh or yellowiſh, it is bad. When buying a hind-quarter, ſmell under the kidney, and try if the knuckle be ſtiff; if the kidney has a faint

ſmell,

ſmell, or the knuckle be limber, it is ſtale. Chooſe a head, by the ſame tokens you would a calf's head, (ſee Veal.) Houſe-lamb, ſhould be very fat and plump, or it is worth nothing.

VENISON.

The fat of veniſon muſt determine your choice of it. If the fat is thick, bright and clear, the clefts ſmooth and cloſe, it is young; but a very wide tough cleft ſhews it is old. Veniſon will firſt change at the haunches and ſhoulders: to know this run in a knife, and you will judge of its newneſs or ſtaleneſs, by its ſweet or rank ſmell. If it be tainted, it will look greeniſh, or inclining to black.

PORK.

If it be young, in pinching the lean between your fingers, it will break, and if you nip the ſkin with your nails, it will dent. But if the fat be ſoft and pulpy like lard, if the lean be tough, and the fat flabby and ſpungy, and the ſkin be ſo hard that you cannot nip it with your nails, you may be ſure it is old.

Meaſly

Meaſly pork may be known by little kernels like hail-ſhot, in the fat; in this ſtate the meat is unwholeſome, and butchers are puniſhable for ſelling it.

To know freſh-killed pork from ſuch as is not, put your finger under the bone that comes out of the leg or ſpring, and if it be tainted, you will find it by ſmelling your finger; the fleſh of ſtale pork is ſweaty and clammy, that of freſh killed pork, cool and ſmooth.

BRAWN,

When young, is beſt, and this may be known by the rind; if it is very thick, it is old. If the rind and fat be very tender, it is not boar-drawn, and boar-brawn is the beſt.

HAMS,

If tainted, will be ſoon diſcovered by running a knife under the bone, that ſticks out of them. If the knife comes out clean, and has a good ſmell and flavour, it is ſweet and good; if much ſmeared and dulled, it is tainted or ruſty.

BACON.

BACON.

The beſt is the Wiltſhire. If you buy a flitch, order it to be cut through, and if it is ſtreaky, if the fat looks firm and cherry-coloured, and if the inſide edge does not look brown or yellow, and if the ſkin is thin and tender when nipped with your nails, you may ſuppoſe it young and good.

If the fat be not red, it will boil greaſy, and if the inner edge is brown or yellow, it will be ruſty.

POULTRY.

If the ſpurs of a *Capon* be ſhort, and his legs ſmooth, he is young; if he has a thick belly and rump, a fat vein on the ſide of his breaſt, and his comb is pale, we may ſuppoſe he is a true capon. If freſh, his vent will be hard and cloſe, if ſtale, it will be looſe and open.

In common *fowls*, look at the ſpurs, if they are ſhort and dubbed, they are young, but beware that they have not been pared down. If old or ſtale, they will have a looſe, open vent; if young and freſh, a cloſe, hard one. In a hen, if old, her legs and

comb

comb will be rough, if young, they will be ſmooth. Fowls and chicken, ſhould be plump and white-legged.

With reſpect to *Turkeys*. If the cock be young, his legs will be black and ſmooth, and has ſpurs ſhort; if freſh, his eyes will be lively and his feet limber, but if ſtale, the eyes will be ſunk, and the feet dry. So in a hen-turkey, and if ſhe be with egg, ſhe will have a ſoft, open vent, if not, a hard, cloſe one.

I will not ſpeak of game, as they are not purchaſed in markets.

WOODCOCKS and SNIPES,

If freſh, are limber-footed; if not, they are dry footed. If fat, they are thick and hard, if not, the reverſe. If their noſes are moiſt and their throats muddy, they are good for nothing.

A *Snipe*, if fat, has a fat vein in the ſide under the wing, and feels thick in the vent; as to other marks of goodneſs, they are, as in a woodcock.

PIDGEONS.

PIDGEONS,

The heavier and plumper they are, the better. If new and fat, they will feel full and fat in the vent, and be limber-footed; if ſtale, the vent will be flabby and green, and the feet dry. The ſame obſervations hold good with reſpect to *Larks*, and other ſmall birds.

PHEASANTS.

Theſe very beautiful birds are of the Engliſh cock and hen kind, and of a fine flavour. The cock has ſpurs, but the hen is moſt valued when with egg. The ſpurs of a young cock pheaſant are round; but if old, they are long and ſharp. If the vent of the hen be open and green, ſhe is ſtale; if ſhe be with egg, it will be ſoft.

PARTRIDGES.

Autumn is the ſeaſon for partridges; if young, the legs will be yellowiſh, and the bill of a dark colour. If freſh, the vent will be firm; but if ſtale, it will look greeniſh, and the ſkin will peel when rubbed

bed with the finger. If old, the bill will be white and the legs blue.

BUSTARDS.

The ſame rules given for the choice of the turkey will hold with reſpect to this bird.

GEESE.

If the bill be yellowiſh, and the bird has but few hairs, it is young; but, if full of hairs, and the bill and foot red, it is old. If freſh, it will be limber footed; if ſtale, dry footed.

DUCKS,

When fat, will be hard and thick on the belly; if not, thin and lean; if freſh, limber footed, if ſtale, dry footed. A true wild duck, has a reddiſh foot, and ſmaller than the tame one.

HARES.

Both the age and freſhneſs of a hare are to be attended to in the choice of it. When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large;

large; but, if the claws are ſmooth and ſharp, the ears tear eaſily, and the cleft in the lip be not much ſpread, it is young. The body will be ſtiff, and the fleſh pale, if newly killed; but, if the fleſh is turning black, and the body limber, it is ſtale; though hares are not always conſidered as the worſe, for being kept till they ſmell a little.

RABBITS,

If ſtale, will be limber and ſlimy, if freſh, white and ſtiff; for this, look in the belly. The claws of an old rabbit are very long and rough, and the wool matted with grey hairs; if young, the claws and wool will be ſmooth. A rabbit three-fourths grown, is by far the moſt delicate.

FISH,

Is always known to be freſh, if their gills ſmell well, are red, and difficult to open; if their fins are tight up; their eyes bright and not ſunk in their heads; but, the reverſe of theſe is a ſign they are ſtale.

Turbot

Turbot is choſen for being thick and plump, and his belly ſhould be cream coloured, not of a bluiſh white. Small turbot may be known from Dutch plaice, from having no yellow ſpots on the back.

Cod ſhould be thick towards his head, and his fleſh ſhould be white when cut.

Ling is beſt, when thickeſt in the poll, and the fleſh of a bright yellow.

Trout. All the kinds of this fine freſh-water fiſh are excellent; but the beſt are thoſe that are red and yellow. The female is moſt in eſteem, and is known by having a ſmaller head, and deeper body than the male. They are in high ſeaſon the latter end of May; and their freſhneſs may be known by the rules already obſerved as to other fiſh.

Tench. This is alſo a freſh-water fiſh, and is in ſeaſon in July, Auguſt, and September. It ſhould be dreſſed alive, but if dead, examine the gills, which if freſh ſhould be red and hard to open, the eyes bright, and the body firm and ſtiff. Some are covered with a ſlimy matter, which if clear and bright, is a good ſign.

Scates or *Thornbacks*, the thicker they are the better, a female ſcate, if not too large, is beſt.

Soals ſhould be thick and ſtiff, and their bellies cream-coloured.

Sturgeon ſhould cut without crumbling, the fleſh ſhould be perfectly white, and the veins and griſtles be a true blue.

Herrings and *Mackrell*. Their gills ſhould be a ſhining red, their eyes full and bright, their tails ſtiff, and the whole body firm.

Lobſters and *Crabs* ſhould be choſen by their weight, the heavier the better, if no water be in them. Always buy them alive; but when boiled, if their tails when pulled open, ſpring to again, they are freſh, but you may break off a leg and taſte it. Hen-lobſters are preferable to cock-lobſters, on account of the ſpawn, and ſuch as have not got the ſpawn on the outſide the tail, are ſtill better. A hen-lobſter is broader in the middle of the tail than the cock, and her claws are not ſo large. A middling ſized lobſter or crab, is the beſt.

Salmon

Salmon when cut, ſhould look red and bleeding freſh; but, ſmell the gills.

Haddock is a firm, good fiſh; ſmall cod, a bad one. Haddocks may be known from ſmall cod, by two black ſpots, one on each ſhoulder.

Plaice of the beſt kind look bluiſh on the belly, and like *flounders*, thoſe ſhould be choſen which are ſtiff, and their eyes bright and not ſunk.

Pickled Salmon that cuts crumbling, is not ſo freſh and good, as that which comes away in flakes, whoſe ſcales are ſtiff and ſhining, and whoſe fleſh feels oily.

Smelts. When theſe are freſh, they are of a fine ſilver hue, very firm, and have an agreeable ſmell, reſembling that of a cucumber.

Eels. Should be dreſſed alive; and are always in ſeaſon, except during the hot ſummer months.

Flounders. This fiſh is found in the ſea as well as in rivers, and ſhould be dreſſed alive. They are in ſeaſon from January to

March, and from July to September. When freſh they are ſtiff, their eyes bright and full, and their bodies thick.

Prawns and *Shrimps*, if limber, of a fading colour, and caſt a ſlimy ſmell, are ſtale.

Oyſters. They are known to be alive and vigorous when they cloſe faſt upon the knife, and let go as ſoon as they are wounded in the body.

BUTTER, CHEESE and EGGS.

Butter ſhould be bought by the taſte and ſmell. If purchaſing tub-butter, taſte it on the outſide near the tub, for the middle will be ſweet, when the outſide is rank and ſtinking.

Cheeſe is to be choſen alſo by the taſte, but if it has a moiſt, ſmooth coat, it generally turns out good.

Eggs may be known to be good, by putting the great end to your tongue. If it feels warm it is new; if cold, ſtale; the colder the ſtaler. Put an egg into a pint of cold water, the freſher it is, the ſooner it will

will ſink. If rotten, it will ſwim. To keep them, ſet them all upright, the ſmall end downwards, in wood-aſhes, turning them once a week endways, and they will keep good for ſome months.

BREAD.

A peck loaf ſhould weigh 17lb. 6oz. a half peck, 8lb. 11oz. a quartern, 4lb. 5oz. and this within twenty-four hours after baking. A peck of *flour*, ſhould weigh 14lb.

The Order of a Modern Bill of Fare for each Month, in the Manner the Diſhes are placed upon the Table.

FOR

JANUARY.

FIRST COURSE.

Cheſnut Soup.

Leg of Lamb	Petit Patties.	Boiled Chickens.
Chickens and Veal Pie.	Cod's Head.	Roaſted Beef.
Tongue.	Raiſolds.	Scotch Collops.

Vermicelli Soup.

SECOND COURSE.

Roaſted Turkey.

Marinated Smelts.	Tartlets.	Mince Pies.
Roaſt Sweetbreads.	Stand of Jellies.	Larks.
Almond Tort.	Maids of Honour.	Lobſters.

Woodcocks.

THIRD COURSE.

Morels.

Artichoke Bottoms.	Dutch Beef ſcraped.	Macaroni.
Cuſtards.	Cut Paſtry.	Black Caps.
Scolloped Oyſters.	Potted Chars.	Stewed Celery.

Rabbit Fricaſeed.

N. B. In your firſt Courſe always obſerve to ſend up all kinds of Garden Stuff ſuitable to your Meat, &c. in different diſhes, on a water-diſh filled with hot water on the ſide-table; and all your ſauce in boats, &c. to anſwer one another at the corners.

BILL OF FARE
FOR
FEBRUARY.

FIRST COURSE.

Peas Soup.

Chickens.
Harrico of Mutton.
Pork Cutlets.
Sauce Robart.

Chicken Patty.
Salmon and Smelts.
Oyſter Patties.
Soup Santea.

Mutton Collops.
Rump of Beef à la Daub.
Small Ham.

SECOND COURSE.

Wild Fowl.

Cardoons.
Scolloped Oyſters.
Comport Pears.

Diſh of Jelly.
Epergne.
Caromel.

Stewed Pippins.
Ragout Mele.
Artichoke Bottoms.

Hare.

THIRD COURSE.

Two Woodcocks.

Crawfiſh.
Pigs Ears.
Blanched Almonds and Raiſins.

Aſparagus.
Crocant.
Muſhrooms.

Preſerved Cherries.
Lamb Chops larded,
Prawns.

Larks à la Surpriſe.

BILL OF FARE
FOR
MARCH.

FIRST COURSE.

Soup Lorrain.

Sheeps Rumps. Almond Pudding. Fillet of Pork.

Chine of Mutton & Stewed Celery. Stewed Carp or Tench. Lamb's Head.

Veal Collops. Beef Steak Pie. Calves Ears.

Onion Soup.

SECOND COURSE.

A Poulard larded and roasted.

Asparagus. Blancmange. Prawns.

Ragooed Sweetbreads. A Trifle. Fricasee of Rabbits.

Crawfish. Cheesecakes. Fricasee of Mushrooms.

Tame Pigeons roasted.

THIRD COURSE.

Ox Palates shivered.

Tartlets. Potted Larks. Stewed Pigeons.

Cardoons. Jellies. Spanish Peas.

Black Caps. Potted Partridge. Almond Cheesecakes.

Cocks Combs.

BILL OF FARE FOR APRIL.

FIRST COURSE.

Crimp Cod and Smelts.

Chickens. Marrow Pudding. Maintenon.

Breaſt of Veal in Rolio. Spring Soup. Beef Tremblonque.

Lambs Tails à la Baſhemel. Pigeon Pie. Tongue.

Whitings boiled and broiled.

SECOND COURSE.

Ducklings.

Aſparagus. Tartlets. Black Caps.

Roaſted Sweet-breads. Jellies and Syllabubs. Oyſter Loaves.

Stewed Pears. Tanſey. Muſhrooms.

Ribs of Lamb.

THIRD COURSE.

Petit Pigeons.

Muſhrooms. French Plums. Piſtachio Nuts.

Marinated Smelts. Sweetmeats. Oyſter Loaves.

Blanched Almonds. Raiſins. Artichoke Bottoms.

Calves Ears à la Braiſe.

BILL OF FARE FOR MAY.

FIRST COURSE.

Calvert's Salmon broiled.

Rabbits with Onions. — Veal Olives. — Collared Mutton.

Pigeon Pie raiſed. — Vermicelli Soup. — Maccaroni Tort.

Ox Palates. — Chine of Lamb. — Matelot of Tame Duck.

Mackerel.

SECOND COURSE.

Green Gooſe.

Aſparagus. — Cuſtards. — Cocks Combs.

Green Gooſeberry Tarts. — Epergne. — Green Apricots. Tarts.

Lamb Cutlets. — Blancmange. — Stewed Celery.

Roaſt Chickens.

THIRD COURSE.

Lambs Sweetbreads.

Stewed Lettuce. — Rheniſh Cream. — Raſpberry Puffs.

Lobſters ragooed. — Compoſt of Green Apricots. — Buttered Crab.

Lemon Cakes. — Orange Jelly. — French Beans.

Ragout of Fat Livers.

BILL OF FARE FOR JUNE.

FIRST COURSE.

Green Peas Soup.

Chickens. Haunch of Veniſon. Harrico.

Lamb Pie. Turbot. Ham.

Veal Cutlets. Neck of Veniſon. Orange Pudding.

Lobſter Soup.

SECOND COURSE.

Turkey Poults.

Peas. Apricot Puffs. Lobſters.

Fricaſee of Lamb. Half Moon. Roaſted Sweetbreads.

Smelts. Cherry Tart. Artichokes.

Roaſted Rabbits.

THIRD COURSE.

Sweetbreads à la Blanche.

Fillets of Soals. Potted Wheat Ears. Ratafia Cream.

Peas. Green Gooſeberry Tart. Forced Artichokes.

Preſerved Oranges. Potted Ruff. Matelot of Eels.

Lambs Tails à la Braiſe.

BILL OF FARE FOR JULY.

FIRST COURSE.

Mackerel, &c.

Breaſt of Veal à la Braiſe. | Tongue and Turnips. | Pulpeton.

Veniſon Paſty. | Herb Soup. | Neck of Veniſon.

Chickens. | Boiled Gooſe and Stewed Red Cabbage. | Mutton Cutlets.

Trout boiled.

SECOND COURSE.

Roaſt Turkey.

Stewed Peas. | Apricot Tart. | Blancmange.

Sweetbreads. | Jellies. | Fricaſee of Rabbits.

Cuſtards. | Green Codlin Tarts. | Blazed Pippins.

Roaſt Pigeons.

THIRD COURSE.

Fricaſee of Rabbits.

Apricots. | Pains à la Ducheſſe. | Forced Cucumbers.

Crawfiſh Ragooed. | Morella Cherry Tart. | Lobſters à la Braiſe.

Jeruſalem Artichokes. | Apricot Puffs. | Green Gage Plums.

Lamb Stones.

BILL OF FARE
FOR
AUGUST.

FIRST COURSE.

Stewed Soals.

Fillets of Pigeons. Ham. Turkey à la Daube.

French Patty. Crawfiſh Soup. Petit Patties.

Chickens. Fillet of Veal. Roſard of Beef Palates.

Whitings.

SECOND COURSE.

Roaſt Ducks.

Macaroni. Tartlet. Fillet of Soals.

Cheeſecakes. Jellies. Apple Pie.

Matelot of Eels. Orange Puffs. Fricaſee of Sweetbreads.

Leveret.

THIRD COURSE.

Partridge à la Pair.

Stewed Peas. Potted Wheat Ears. Crawfiſh.

Apricot Tart. Fruit. Cut Parſley.

Prawns. Scraped Beef. Blanched Celery.

Ruffs and Rees.

BILL OF FARE
FOR
SEPTEMBER.

FIRST COURSE.

Diſh of Fiſh.

Chickens.	Chine of Lamb.	Veal Collops.
Pigeon Pie.	Gravy Soup.	Almond Tort.
Harrico of Mutton.	Roaſt Beef.	Ham.

Diſh of Fiſh.

SECOND COURSE.

Wild Fowls.

Peas.	Damſon Tarts.	Ragooed Lobſters.
Sweetbreads.	Crocant.	Fried Piths.
Crawfiſh.	Maids of Honour.	Fried Artichokes.

Partridges.

THIRD COURSE.

Ragooed Palates.

Comport of Biſcuits.	Tartlets.	Fruit in Jelly.
Green Truffles.	Epergne.	Cardoons.
Blancmange	Cheeſecakes.	Ratafia Drops.

Calves Ears à la Braiſe.

BILL OF FARE
FOR
OCTOBER.

FIRST COURSE.

Cod and Oyſter Sauce.

Jugged Hare. Neck of Veal à la Braiſe. Small Puddings.

French Patty. Almond Soup. Fillet of Beef larded and roaſted.

Chickens. Tongue and Udder. Torrent de Veau.

Broiled Salmon.

SECOND COURSE.

Pheaſants.

Stewed Pears. Apple Tarts. Muſhrooms.

Roaſt Lobſters. Jellies. Oyſter Loaves.

White Fricaſee. Cuſtards. Pippins.

Turkey.

THIRD COURSE.

Sweetbread á la Braiſe.

Fried Artichokes. Potted Eels. Pigs Ears.

Almond Cheeſecakes. Fruit. Apricot Puffs.

Amlet. Potted Lobſters. Forced Celery.

Larks.

BILL OF FARE.

FOR

NOVEMBER.

FIRST COURSE.

Diſh of Fiſh.

Veal Cutlets.	Roaſted Turkey.	Ox Palates.
Two Chickens	Vermicelli	Leg of Lamb
and Broccoli.	Soup.	and Spinach.
Beef Collops.	Chine of Pork.	Harrico.

Diſh of Fiſh.

SECOND COURSE.

Woodcocks.

Sheeps Rumps.	Apple Puffs.	Diſh of Jelly.
Oyſter Loaves.	Crocant.	Ragooed Lobſters.
Blancmange.	Lemon Tort.	Lambs Ears.

Hare.

THIRD COURSE.

Petit Patties.

Stewed Pears.	Potted Chars.	Fried Oyſters.
Gallantine.	Ice Cream.	Collared Eel.
Fillets of Whitings	Potted Crawfiſh.	Pippins.

Lambs Ears á la Braiſe.

BILL OF FARE.

FOR

DECEMBER.

FIRST COURSE.

Cod's Head.

Chickens. Stewed Beef. Fricandau of Veal.
Almond Puddings. Soup Santea. Calves Feet Pie.
Fillet of Pork with ſharp Sauce. Chine of Lamb. Tongue.
Soals fried and broiled.

SECOND COURSE.

Wild Fowls.

Lambs Fry. Orange Puffs. Sturgeon.
Gallantine. Jellies. Savoury Cake.
Prawns. Tartlets, Muſhrooms.
Partridges.

THIRD COURSE.

Ragooed Palates.

Savoy Cakes. Dutch Beef ſcraped. China Oranges.
Lambs Tailes. Half Moon. Calves Burs.
Jargonel Pears. Potted Larks. Lemon Biſcuits.
Fricaſee of Crawfiſh.

WINES.

Raiſin Wine.

TAKE two hundred weight of raiſins, ſtalks and all, and put them into a large hogſhead, fill it with water, let it ſteep a fortnight, ſtirring them every day; then pour off all the liquor, preſs the raiſins; put both liquors together in a nice, clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it is done hiſſing, or making the leaſt noiſe; then ſtop it cloſe, and let it ſtand ſix months; peg it, and if you find it quite clear, rack it off in another veſſel, ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it rack it off into a decanter.

Elder Wine.

Pick the elder-berries when full ripe, put them into a ſtone jar, and ſet them in the oven, or a kettle of boiling water, till the jar is hot through; then take them out and ſtrain them through a coarſe cloth, wringing the berries, and put the juices into a clean kettle; (to every quart of juice put a pound of fine Liſbon ſugar) let it boil, and ſkim it well; when it is clear and fine pour it into a jar; when cold cover it cloſe, and keep it till you make raiſin wine; then when you tun your wine, to every gallon of wine put half a pint of the elder ſyrup.

Orange Wine.

Take twelve pounds of the beſt powder ſugar, with the whites of eight or ten eggs well beaten, put them into ſix gallons of ſpring water, and boil it three quarters of an hour; when cold, put into it ſix ſpoonſful of yeaſt and the juice of twelve lemons, which, being pared, muſt ſtand with two pounds of white ſugar in a tankard;

a tankard; and in the morning ſkim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and ſo let it work all together two days and two nights; then add two quarts of rheniſh or white wine, and put it into your veſſel.

Orange Wine with Raiſins.

Take thirty pounds of good Malaga raiſins picked clean, and chop them ſmall; take twenty large Seville oranges, ten of them you muſt pare as thin as for preſerving; boil about eight gallons of ſoft water till a third be conſumed, let it cool a little, then put five gallons of it hot upon your raiſins and orange peel, ſtir it well together, cover it up, and when it is cool, let it ſtand five days, ſtirring it once or twice a day; then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can; put it in a runlet fit for it, and put to it the rind of the other ten oranges cut as thin as the firſt; then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar, (it muſt be made the day before you tun it up) ſtir it well together, and ſtop it cloſe; let it ſtand two months to clear, then bottle it up. It will keep three years, and is better for keeping.

Elder Flower Wine, very like Frontiniac.

Take ſix gallons of ſpring water, twelve pounds of white ſugar, and ſix pounds of raiſins of the ſun chopped; boil theſe together one hour; then take the flowers of elder that are falling, and rub them off to the quantity of half a peck; when the liquor is cold put them in; the next day put in the juice of three lemons and four ſpoonsful of good ale yeaſt; let it ſtand covered up two days; then ſtrain it off, and put it in a veſſel fit for it; to every gallon of wine put a

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pound of rheniſh, and put your bung lightly on for a fortnight; then ſtop it down cloſe, let it ſtand ſix months, and if you find it is fine bottle it off.

Gooſeberry Wine.

Gather your gooſeberries in dry weather, when they are half ripe, pick them, and bruiſe a peck in a tub with a wooden mallet; then take a horſe-hair cloth, and preſs them as much as poſſible, without breaking the ſeeds; when you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powder ſugar, and ſtir it all together till the ſugar is diſſolved; then put it in a veſſel or caſk which muſt be quite full; if ten or twelve gallons, let it ſtand a fortnight; if a twenty gallon caſk, five weeks; ſet it in a cool place, then draw it off from the lees; clear the veſſel of the lees, and pour in the clear liquor again; if it be a ten gallon caſk, let it ſtand three months; if a twenty gallon, four months; then bottle it off.

Currant Wine.

Gather your currants on a fine dry day, when the fruit is full ripe, ſtrip them, put them in a large pan, and bruiſe them with a wooden peſtle; let them ſtand in a pan or tub twenty-four hours to ferment; then run it through a hair ſieve, and do not let your hand touch the liquor; to every gallon of this liquor put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel; to every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks; if it is fine, bottle it; if it is not, draw it off as clear as you can into another veſſel, or large bottles, and in a fortnight bottle it in ſmall bottles.

Cherry Wine.

Pull your cherries when full ripe off the ſtalks, and preſs them through a hair ſieve; to every gallon of li-

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quor put two pounds of lump ſugar beat fine, ſtir it together, and put it into a veſſel; (it muſt be full) when it has done working and making any noiſe, ſtop it cloſe for three months, and bottle it off.

Birch Wine.

The ſeaſon for procuring the liquor from the birch trees is in the beginning of March, while the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice, by being long digeſted in the bark, grows thick and coloured, which before was thin and clear.

The method of procuring the juice is by boring holes in the body of the tree and putting in foſſets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if large, tap it in ſeveral places, four or five at a time; and by that means ſave from a good many trees ſeveral gallons every day; if you have not enough in one day, the bottles, in which it drops muſt be corked cloſe, and roſined or waxed; however, make uſe of it as ſoon as you can.

Take the ſap and boil it as long as any ſcum riſes, ſkimming it all the time; to every gallon of liquor put four pounds of good ſugar, and the thin peel of a lemon; boil it afterwards half an hour, ſkimming it very well, pour it into a clean tub, and when it is almoſt cold ſet it to work with yeaſt ſpread upon a toaſt; let it ſtand five or ſix days, ſtirring it often; then take ſuch a caſk as will hold the liquor; fire a large match dipped in brimſtone, and throw it into the caſk; ſtop it cloſe till the match is extinguiſhed; tun your wine, and lay the bung on light till you find it has done working; ſtop it cloſe, and keep it three months; then bottle it off.

Quince Wine.

Gather the quinces when dry and full ripe; take twenty large quinces, wipe them clean with a coarſe cloth, and grate them with a large grater or raſp as near the core as you can, but none of the core; boil a gallon of ſpring water, throw in your quinces, and let it boil ſoftly a quarter of an hour; then ſtrain them well into an earthen pan on two pouuds of double refined-ſugar; pare the peel of two large lemons, throw in and ſqueeze the juice through a ſieve, and ſtir it about till it is very cool; then toaſt a little bit of bread very thin and brown, rub a little yeaſt on it, let it ſtand cloſe covered twenty-four hours; then take out the toaſt and lemon, put it up in a cag, keep it three months, and then bottle it. If you make a twenty-gallon caſk, let it ſtand ſix months before you bottle it; when you ſtrain your quinces, you are to wring them hard in a coarſe cloth.

Cowſlip, or Clary Wine.

Take ſix gallons of water, twelve pounds of ſugar, the juice of ſix lemons, and the whites of four eggs beat very well; put all together in a kettle, let it boil half an hour, and ſkim it very well; take a peck of cowſlips, (if dry ones, half a peck) put them into a tub with the thin peeling of ſix lemons, then pour on the boiling liquor, and ſtir them about; when almoſt cold, put in a thin toaſt, baked dry and rubbed with yeaſt; let it ſtand two or three days to work; If you put in before you tun it ſix ounces of ſyrup of citron, or lemons, with a quart of Rheniſh wine, it will be a great addition; the third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth; then ſtrain it through a flannel bag, and tun it up; lay the bung looſe two or three days, to ſee if it works and if

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it does not, bung it down tight; let it ſtand three months, then bottle it.

Turnep Wine.

Take a good many turneps, pare, ſlice, and put them in a cyder preſs, and preſs out all the juice very well; to every gallon of juice put three pounds of lump ſugar; have a veſſel ready, juſt big enough to hold the juice, put your ſugar into a veſſel, and alſo to every gallon of juice half a pint of brandy; pour in the juice, and lay ſomething over the bung for a week, to ſee if it works; if it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three months, and draw it off in another veſſel; when it is fine bottle it off.

Raſberry Wine.

Take ſome fine raſberries, bruiſe them with the back of a ſpoon, then ſtrain them through a flannel bag into a ſtone jar; to each quart of juice put a pound of double-refined ſugar, ſtir it well together, and cover it cloſe; let it ſtand three days, then pour it off clear; to a quart of juice put two quarts of white wine, and bottle it off; it will be fit to drink in a week. Brandy made thus is a very fine dram, and a much better way than ſteeping the berries.

Mead Wine.

As there are ſeveral ſorts of mead wine, it will be proper to deſcribe them ſeparately; white or ſack mead is made thus: to every five gallons of water add one gallon of the beſt honey, ſet it on the fire, and boil it well together for one hour, taking care to ſkim it well; then take it off the fire, and put it away to cool; then take two or three races of ginger, a ſtick of cinnamon, and two nutmegs, bruiſe them a little, put them in a Holland bag, and put them in the hot li-

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quor ſo let it ſtand till it is nearly cold; then put as much ale yeaſt to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well put it into a caſk that will juſt hold it, and in two or three months bottle it off, cork it well, and keep it for uſe.

Walnut mead is made thus; to every two gallons of water put ſeven pounds of honey, and boil them together for three quarters of an hour; then to every gallon of liquor put about twenty-four walnut-leaves, pour your liquor boiling hot over them, and let it ſtand all night; then take out the leaves, and put in a cupful of yeaſt; let it work two or three days; then make it up, and after it has ſtood three months bottle it, cork it tight, and keep it for uſe.

Cowſlip mead is made in the following manner: to ten gallons of water put twenty pounds of the beſt honey, boil it till near one gallon is waſted, and ſkim it well; have ready ten lemons to cut in halves, take three quarts of the hot liquor and put to the lemons; put the reſt of the liquor into a tub, with five pecks of cowſlips, and let them ſtand all night; then put in the liquor with the lemons ſix large ſpoonsful of good ale yeaſt, and a handful of ſweet-brier; ſtir them all well together, and let them work three or four days; then ſtrain the liquor from the ingredients and put it in a caſk; let it ſtand ſix months, then bottle it for uſe.

Blackberry Wine.

Take your berries when full ripe, put them into a veſſel of wood or ſtone, with a ſpicket in it, and pour upon them as much boiling water as will juſt appear at the top of them; as ſoon as you can bear your hand in them, bruiſe them very well, till all the berries are broke; then let them ſtand, cloſe covered, till the ber-

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ries are well wrought up to the top, which is uſually in three or four days; then draw the clear juice off into another veſſel, and add to every ten quarts of this liquor one pound of moiſt ſugar; ſtir it well in, and let it ſtand to work in another veſſel, like the firſt, a week or ten days; then draw it off at the ſpicket, through a jelly bag, into a large veſſel; take four ounces of iſinglaſs, lay it in, ſteep it twelve hours in a pint of white wine, and then boil it till it is diſſolved over a ſlow fire; then take a gallon of your blackberry juice, put in the iſinglaſs, give it a boil up, and put it hot to the reſt; put it into a veſſel, ſtop it up cloſe till it has purged and ſettled; then bottle it, cork it tight, put it in a cold cellar, and it will be fit to drink in three months.

Damſon Wine.

Gather your damſons on a fine day, when they are ripe, weigh them, and then bruiſe them; put them into a ſtone ſtein that has a cock in it, and to ſixteen pounds of fruit boil two gallons of water, ſkim it, pour it over the fruit ſcalding hot, and let it ſtand two days; then draw it off, and put it into a veſſel, and to every two gallons of liquor put five pounds of fine ſugar; fill up the veſſel, and ſtop it cloſe; keep it in a cool cellar for twelve months; then bottle it, and put a ſmall lump of ſugar into each bottle; cork them well, and it will be fit for uſe in two months after.

Grape Wine.

To every gallon of ripe grapes put a gallon of ſoft water, bruiſe the grapes, let them ſtand a week without ſtirring, and draw the liquor off fine; to every gallon of wine put three pounds of lump ſugar; put it into a veſſel, but do not ſtop it till it has done hiſſing; then ſtop it cloſe, and in ſix months it will be fit to bottle.

Apricot

Apricot Wine.

Take ſix pounds of loaf ſugar and ſix quarts of water, boil them together, and ſkim it well; then put in twelve pounds of apricots pared and ſtoned, and boil them till they are tender; then ſtrain the liquor from the apricots, put it into a ſtone bottle, and when it is fine bottle it; cork it well and keep it in a cool cellar for uſe.

Balm Wine.

Take twenty pounds of lump ſugar and four gallons and a half of water, boil it gently for one hour, and put it into a tub to cool; take two pounds of the tops of green balm, and bruiſe them, put them into a barrel with a little new yeaſt, and when the liquor is nearly cold pour on the balm; ſtir it well together, and let it ſtand twenty-four hours, ſtirring it often; then bung it up, and let it ſtand ſix weeks; then bottle it off; put a lump of ſugar in each bottle, cork it tight, and the longer you keep it the better it will be.

Mountain Wine.

Take and pick all the ſtalks out of your fine Malaga raiſins, chop them very ſmall, and put ten pounds of them to every two gallons of ſpring water; let them ſteep three weeks, ſtirring them often; then ſqueeze out the liquor, and put it into a veſſel that will juſt hold it, but do not ſtop it till it has done hiſſing; then bung it up cloſe, and it will be fit for uſe in ſix months.

Black Cherry Brandy.

Take and pick eight pounds of black moroon cherries, and eight pounds of ſmall black cherries, put them in a mortar and bruiſe them, or leave them whole if you pleaſe; put them into a caſk, and pour ſix gallons of good brandy over them; put in two pounds of loaf ſugar broke to pieces, a quart of ſack, ſtir all well up together, and let it ſtand two months; then draw it off

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into pint bottles, cork it tight, and keep it for uſe. You may make it with morella cherries the ſame way.

Raſberry Brandy.

Take two gallons of raſberries, pick them from the ſtalks, bruiſe them with your hands, and put them into a caſk; put eight gallons of good brandy over them, put in two pounds of loaf ſugar beat fine, and a quart of ſack; ſtir all well up together, and let it ſtand a month; then draw it off clear into another caſk, and when it is fine bottle it, cork the bottles well, and keep it for uſe.

Orange Shrub.

Break one hundred pounds of loaf ſugar in ſmall pieces, put it into twenty gallons of water, boil it till the ſugar is melted, ſkim it well, and put it in a tub to cool; when cold, put it into a caſk, with thirty gallons of good Jamaica rum, and fifteen gallons of orange juice, (mind to ſtrain all the ſeeds out of the juice) mix them well together; then beat up the whites of ſix eggs very well, ſtir them well in, let it ſtand a week to fine, and then draw it off for uſe. By the ſame rules you may make any quantity you want.

A number of valuable Hints or Conciſe Leſſons, worth the attention of Young Perſons, extracted from Dr. Truſler's Principles of Politeneſs.

Shew in every thing a MODESTY.

BE not always ſpeaking of yourſelf.
Be not awkward in manner.
Be not baſhful.
Be not forward.
Talk not of yourſelf at all.
Boaſt not.
Angle not for praiſe.

Avoid LYING.

Don't equivocate.
Confeſs your faults.
Tell no lies called innocent,
Avoid vain boaſting.

On all occaſions keep up GOOD-BREEDING.

Be eaſy in carriage.
Liſten when ſpoken to
Vary your addreſs.
Behave well at table.
Attend to the women.
Salute not the ladies.

Study

Study a GENTEEL CARRIAGE.
Dread the character of an ill-bred man.
Acquire a graceful air.
Be not awkward in ſpeech.
Be remarkable for CLEANLINESS *of* PERSON.
Attend to your DRESS.
Study ELEGANCE *of* EXPRESSION.
Modulate your voice; and
Acquire a good utterance.
Attend to your looks and geſtures.
Be nice in your expreſſions.
Be choice in your ſtile.
Avoid Vulgariſms.
Attend to your ADDRESS, PHRASEOLOGY, *and* SMALL-TALK.
Uſe faſhionable language.
Be choice in your compliments.
Acquire a ſmall-talk.
Make conſtant OBSERVATION.
Be not inattentive.
Affect not ABSENCE *of* MIND.
Learn a KNOWLEDGE *of the* WORLD.
Flatter delicately.
Study the foibles of men.
Obſerve certain times of applying to thoſe foibles.
Judge of other men by yourſelf.
Command your temper and countenance.
Seem friendly to enemies.
Never ſee an affront, if you can help it.
Avoid wrangling.
Judge not of mankind raſhly.
Fall in with the humour of man.

Truſt

Truſt not too implicitly to any.
Beware of proffered friendſhip.
Doubt him who ſwears to the truth of a thing.
Make no riotous attachments.

Be nice in your CHOICE *of* COMPANY.

Adopt no man's vices.

Avoid frequent and noiſy LAUGHTER.

Never romp or play, like boys.

To form the Gentleman, there are SUNDRY LITTLE ACCOMPLISHMENTS.

Do the honours of your table well.
Drink no healths.
Refuſe invitations politely.
Dare to be ſingular in a right cauſe; and,
Be not aſhamed to refuſe.
When at cards, play genteely.
Strive to write well and grammatically.
Spell your words correctly.
Affect not the rake.
Have ſome regard to the choice of amuſements.
Be ſecret.
Look not at your watch in company.
Never be in a hurry.
Support a decent familiarity.
Neglect not old acquaintance.
Be graceful in conferring favours.
Avoid all kinds of vanity.
Make no one in company feel his inferiority.
Be not witty at another's expence.
Be ſparing in raillery.
Admire curioſities ſhewn you; but not too much.
Never whiſper in company.

Read no letters in company.
Look not over one writing or reading.
Hum no tune in company, nor be any ways noiſy
Walk gently.
Stare in no one's face.
Eat not too faſt nor too ſlow.
Smell not to your meat when eating.
Spit not on the carpet.
Offer not another your handkerchief.
Take no ſnuff.
Chew no tobacco.
Withdraw on certain occaſions imperceptibly.
Hold no indelicate diſcourſe.
Avoid all odd tricks and habits.

Be wiſe in the EMPLOYMENT *of* TIME.

Read none but ſerious and valuable books.
Loſe no time in tranſacting buſineſs.
Never indulge lazineſs.
Be not frivolous.

Study a DIGNITY *of* MANNERS.

Paſs no joke with a ſting.
Avoid being thought a punſter.
Keep free from mimickry.
Never pride yourſelf on being a wag.
Be moderate in ſalutations.
Be not envious.
Be not paſſively complaiſant.
Shew no haſtineſs of temper.
Be mild to your ſervants.
Keep up outward appearances.

To be well received there are RULES *for* CONVERSATION.

Talk not long together.

Tell

Tell no ſtories.
Uſe no hackneyed expreſſions.
Make no digreſſions.
Hold no one by the button, when talking.
Punch no one in converſation.
Tire no man with your talk.
Engroſs not the converſation.
Help not out, or foreſtall, the ſlow ſpeaker.
Contradict no one.
Give not your advice unaſked.
Attend to perſons ſpeaking to you.
Speak not your mind on all occaſions.
Be not moroſe or ſurly.
Adapt your converſation to the company.
Be particular in your diſcourſe to the ladies.
Renew no diſagreeable matters.
Praiſe not a third perſon's perfections, when ſuch praiſe will hurt the company preſent.
Avoid rude expreſſions.
Tax no one with breach of promiſe.
Be not dark or myſterious.
Make no long apologies.
Look people in the face, when ſpeaking.
Raiſe not your voice, when repeating.
Swear not in any form.
Talk no ſcandal.
Talk not of your own or others private concerns.
Few jokes, &c. will bear repeating.
Take up the favourable ſide in debating.
Be not clamorous in diſpute; but
Diſpute with good humour.
Learn the characters of company, before you ſay much.

Suppoſe

Suppoſe not yourſelf laughed at.
Interrupt no one's ſtory.
Make no compariſons.
Aſk no abrupt queſtions.
Reflect on no order of people.
Interrupt no one ſpeaking.
Diſplay not your learning on all occaſions.

Be circumſpect in your BEHAVIOUR *to* SUPERIORS.

Dread RUNNING *in* DEBT.

INSTRUCTIONS

ADAPTED TO

YOUNG WOMEN.

Pride yourſelf in MODESTY.

NEVER be afraid of bluſhing.
Don't talk loud.
Refrain from talking much.
Don't even *hear* a double-entendre.
Avoid lightneſs of carriage.
Be diſcreet.
Affect no languiſhing.
Dare to be prudiſh.
Be not too free.
Be cautious in dancing.
Dread becoming cheap.
Be not too often ſeen in public.
If you go to a play, let it be a tragedy.

Avoid

Avoid gaming.
Be modeſt and moderate in dreſs.
Shun the idea of a vain woman.
Study dignity of manner.
Boaſt not of your appetite, ſtrength, &c. nor ſay any thing that conveys an indelicate idea.
Accept no preſents of value.
Receive a ſalute modeſtly.
Give your hand, alſo, when neceſſary, modeſtly.
Be affable with the men, but not familiar.
Be civil, but not complying.
Be not always laughing and talking.
Seem not to hear improper converſation.
Avoid every thing maſculine.
Never deal in ſcandal.
Sympathize with the unfortunate.
Read no novels but let your ſtudy be hiſtory, &c.
Endeavour to ſpeak and write grammatically.
Make no confidant of a ſervant.
Be cautious of unboſoming yourſelf; particularly to a married woman.
Conſult only your neareſt relations.
Truſt no female acquaintance.
Make no great intimacies.
Snffer no unbecoming freedoms, yet, avoid formalities.
Form no friendſhips with men.

You cannot be too circumſpect in matters of LOVE *and* MARRIAGE.

Suppoſe not all men in love with you, that ſhew you civilities.
Beware of preſuming upon your own innocence.
Loſe not the friend, through fear of the lover.

Be

Be prudent but not too reſerved.
Let not love begin on your part.
Be not impatient to be married.

Attend to your CONDUCT *in* GENERAL.

Betray not your affections for any man.
If determined to diſcourage a man's addreſſes, undeceive him, as ſoon as poſſible.
Be careful not to be deemed a coquet.
Never betray the confidence that any man has repoſed in you.

FINIS.