

The practice of cookery, pastry, pickling, preserving, &c; : containing figures of dinners, from five to nineteen dishes, and a full list of supper dishes, a list of things in season, for every month in the year, and directions for choosing provisions: with two plates, showing the method of placing dishes upon a table, and the manner of trussing poultry, &c; / by Mrs. Frazer.

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THE
P R A C T I C E
OF
COOKERY, PASTRY, PICKLING,
PRESERVING, &c.

CONTAINING
FIGURES OF DINNERS,
FROM
FIVE TO NINETEEN DISHES,
AND
A FULL LIST OF SUPPER DISHES;

ALSO
A LIST OF THINGS IN SEASON,
For every month in the Year,

AND
DIRECTIONS FOR CHOOSING PROVISIONS:
WITH
TWO PLATES, showing the method of placing Dishes upon
a Table, and the manner of Trussing Poultry, &c.

BY MRS FRAZER,

THE TEACHER OF THESE ARTS IN EDINBURGH,
SEVERAL YEARS COLLEAGUE, and afterwards SUCCESSOR
to Mrs M'IVER deceased.

L O N D O N :
PRINTED FOR THOMAS CADELL,
AND
P. HILL, EDINBURGH.
M, DCC, XCI.

P R E F A C E.

THE arts of which we are about to treat are, like every other art, gradually advancing towards perfection; and the more rapid must the progress be when *taste* and *fancy* are united. These indeed are so particularly requisite in the arts of cookery and confectionary, that much depend upon them. It is therefore with a view to the improvement of both that the present work is humbly offered to the public.

The generality of books of this kind are fraught with so many extravagant and useless receipts, and even such of them as might be useful are written with so little accuracy, or attention to order or method, as not only to render them exceedingly perplexing, but in many instances totally unintelligible.

As this work, however, is intended for the benefit of all ranks and conditions, as well for those who have attained a tolerable knowledge of these arts, as those who have had little opportunity of forming any proper notion of them, we have occasionally given examples of the most plain and
simple,

simple, and of the most sumptuous and elegant dishes, presently in vogue; and at the same time have used such familiarity of expression and regularity of method, as that any person, with the slightest attention, may comprehend them.

We have also been at some pains to show what are the proper garnishing for dishes of different kinds, how they ought to be prepared, and in what manner they may be displayed to the best advantage.

The method of trussing poultry has been attended to, as well as the judicious choice of provisions, the manner of setting out a table, what dishes are proper for dinner, and what for supper. A list of things in season throughout the year is also given; and to render this book still more perfect and complete, we have been at considerable trouble and expence in getting two suitable plates engraved on purpose for it.

In short, we have studiously endeavoured, throughout the whole, to render this work generally useful, to reconcile *simplicity* with *elegance*, and *variety* with *economy*.

EDINBURGH, }
February 1791. }

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N. B. The liquid measure is here given in *Scotch*; but it can in a minute be reduced into *English*, by observing that the English and Scotch gallon are the same;

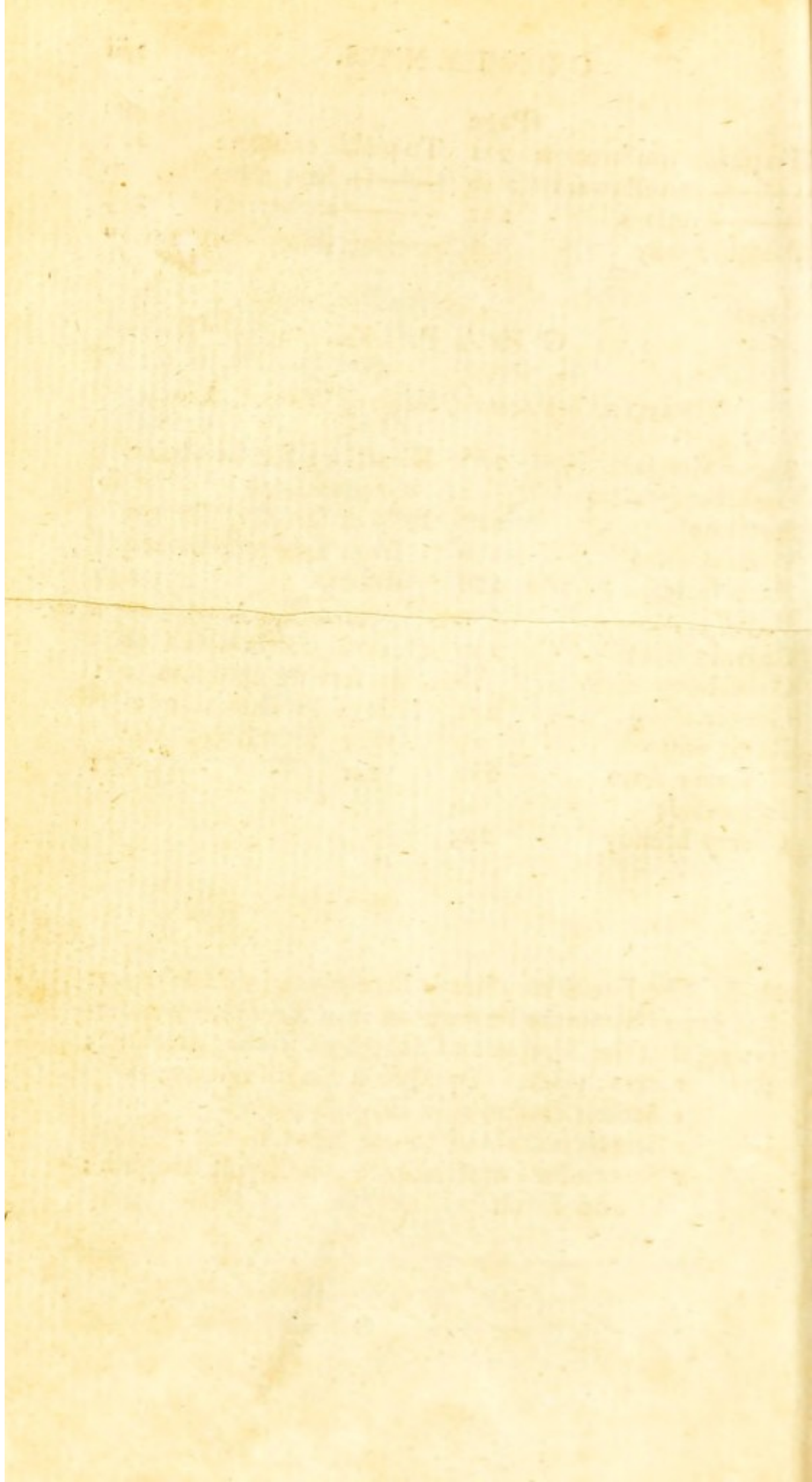
1 Scotch pint is equal to 4 English piats;

1 Scotch chopin to 2 English pints;

1 Scotch mutchkin to one English pint;

1 Scotch half mutchkin to a half-pint English;

and so on.



Brown
Soup

Remove with Fish

Harricot
of Mutton

A Duck
Ragoout

Calf
feet
Jelly

Apple
Loaf

Veal
Olives

Small
Tarts
of Salt
preserves

Aspa-
ragus on
Toasts

A Trifle

Pidgeon
Pye

Almond
Pudding
with a
Crocant

Remove with a floating Mand
or a Server of Syllabubs & Preserves

Beet
Root
cut
in flowers &c

Orange
cheese
cakes

Brown
Ice of
Citrons

Bla
Mange

Macaroni
Pye

Pork
cutlets

Ragoout
of Pallets
and
sweet breads

Powdered Kumpe
with Greens

Remove with a Roasted
Turkey

A Hare
Truss'd for Roasting.

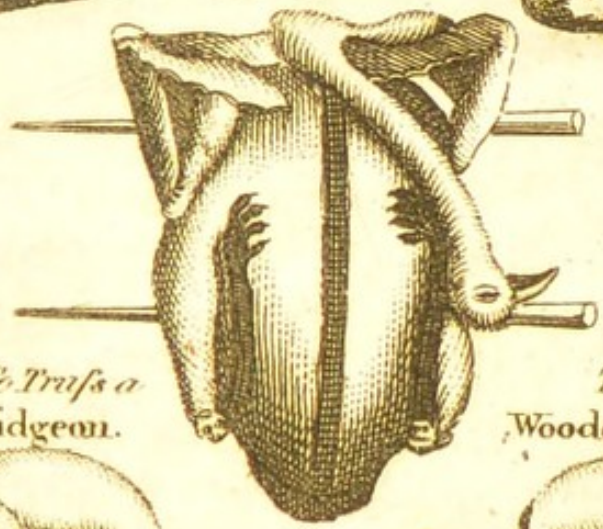


To Truss a Chicken.

*To Truss a Pheasant
or Partridge.*



*To Truss a
Turkey*



*To Truss a
Ridgeon.*

*To Truss a
Woodcock or Snipe.*



A Rabbit
Truss'd for Roasting.



A Rabbit
Truss'd for Boiling.



COOKERY, PASTRY, &c.

PRELIMINARY HINTS.

BEFORE proceeding to particulars, I think it necessary to take notice of some general rules, with respect to boiling, roasting and broiling.

1. *Boiling.* In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a sufficient quantity of soft water; dust your veal well with flour, and put it into your pot when it comes a-boil. Take the scum off as soon as it begins to rise. Cover up the pot closely, and let the meat boil as slowly as possible. It is a great mistake to let any sort of meat boil fast, as it hardens the outside before it is warm within, and contributes to discolour it. Thus a leg of veal of twelve pound weight will take three hours and an half boiling; and the slower it boils, the whiter and plumper it will be. When mutton or beef is the object of

your cookery, be careful to dredge them well with flour, before you put them into the pot, and keep it covered; but do not forget to take off the scum as often as it rises. Mutton and beef do not require much boiling; but lamb, pork, and veal, should be well boiled. A leg of pork will take half an hour more boiling than a leg of veal of the same weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pound weight. To boil a leg of lamb, of four pound weight, you must allow an hour and a half.

Salted meat must be put into the pot with cold water, and fresh meat, when the water boils; and the scum should always be taken off as it rises, to prevent its boiling thro' the pot.

2. Roasting. In roasting veal, it is proper to wash it with salt and water after it is put to the fire, which is regulated according to the thing to be dressed. If it be any thing very little or thin, then you should have a small brisk fire, that it may be done quick and nice. If it be a large joint, then take care that a large fire is laid on. The fire must be always clear at the bottom; and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir it up, to make it burn clear and brisk; for a good fire is a material thing in the business of cookery. If it be beef you are roasting, take care to paper the top, and baste it

well

well while it is at the fire, not forgetting to throw some salt on it. When the smoke draws to the fire, it is a sign that it is nearly enough; then take off the paper, and baste it well with flour, to make it frothy; but never salt your meat before you lay it to the fire, as that will draw out part of the gravy. If you intend to keep your meat a few days before you dress it, dry it well with a clean cloth, and dredge it all over with flour, hanging it where the air can come to it; but take care that you leave no damp place about it unwiped. You must be careful to roast veal of a fine brown; and if it be a fillet or loin, be sure to paper the fat, that you may lose as little of it as possible. At first, keep it at some distance from the fire, but when it is soaked, put it near. When you lay it down, baste it well with butter; and when it is nearly done, baste it again, and dredge it with a little flour. The breast must be roasted with the caul on, till the meat be enough done, and skewer the sweetbread on the back side of the breast. When it is sufficiently roasted, take off the caul, baste it, and dredge a little flour over it. Pork should be well done, or it will be apt to surfeit. When you roast a loin, cut the skin across with a sharp knife, in order to make the crackling eat the better. When you roast a leg of pork, score it in the same manner as the loin, and stuff the knuckle part with sage and onion, and skewer it up. Put a little drawn gravy in the

dish, and send it up with apple-sauce in a boat. The spring or hand of pork, if young, and roasted like a pig, eats very well; but otherwise it is much better boiled. The sparrig should be basted with a little butter, a very little dust of flour, and some sage and onion shred small. Apple-sauce is the proper sauce for this joint. Wild fowls require a clear brisk fire, and should be roasted till they are of a light brown, but not too much; for it is a great fault to roast them till the gravy runs out of them, as they thereby lose their fine flavour. Tame fowls require more roasting, as it is a long time before they get thoroughly heated. They should be often basted, in order to keep up a strong froth, as it makes them of a finer colour, and rise better. Pigs and geese should be roasted before a good fire, and turned quick. Hares and rabbits require time and care, to see the ends are roasted enough. In order to prevent their appearing bloody at the neck when they are cut up, cut the neck skin, when they are half roasted, and let out the blood.

3. *Broiling.* Stakes, chickens and pigeons done in this way, ought to be dressed on a clear fire, and turned often. They must not be basted on the gridiron, as that smokes and burns them, and they must go very hot to table.

C H A P I.

OF SOUPS.

Stock for Soups, Sauces, or Ragoos.

TAKE seven or eight pounds of beef; score it to draw out the juice, and put it into a pot, with three Scotch pints of water and a knuckle of veal, two or three onions, a large carrot, a turnip cut small, and a bunch of sweet herbs, if you choose it. Boil it on a moderate fire till it is a good deal reduced, and the soup strong and well tasted. Then cut a pound of beef, and a half pound of the lean of a bacon ham into small stakes; season them with mixed spices, and dredge them with a little flour. Put a quarter of a pound of butter into a frying-pan, and turn it constantly one way till it be of a fine light brown. Put in the stakes, and brown them on both sides till they are crisp. Then take them out, drain them from the butter upon a plate, and put them among your soup, adding to it some more mixed spices and salt. Let the whole boil together for half an hour. Then strain the soup through a searce, and scum off all the fat.

If you wish to have the soup very clear, beat up the whites of six eggs, and add them to it. Let it boil about five minutes more. Then take it off, and run it through a jelly

bag till it is clear. Serve it up on roasted bread.

Mixed Spices proper for Seasonings.

Take one ounce of black, and half an ounce of Jamaica pepper, two nutmegs, and a quarter of an ounce of cloves; mix and beat these together into a powder; close them up, so as to catch no air, and use them as occasion requires.

Seasonings for white Sauces and Fricasees.

White pepper, mace, nutmeg and lemon grate mixed.

Imperial White Soup, or Soup Lorraine.

Take about six pound of veal and a fowl. Put them on with three pints of water, and an onion; when the stock is strong, strain and scum it well. Then take a pound of sweet almonds blanched, the yolks of four eggs boiled hard, and the flesh of the breast and legs of a cold-roasted fowl. Pound them fine in a mortar, and put them into about a chop-pin of the stock, and give it a boil. Then put the whole into the stock, and give it another boil. Then strain it through a fine searce till it is about the thickness of a cream.

Mince the breast of another cold fowl, cut a small round piece off the top of a French roll, and pick out the crumb. Season the hash with a little white pepper and salt, and a scrape of nutmeg. Mix all these together,
with

with about six spoonful of your soup, and give them a boil. In the mean time, let the roll be soaking in the soup, which must be kept warm till the hash is ready. Then take out the roll, and fill it up with the hash; cover it with the piece you had cut, and place it in the middle of your dish, with the soup about it.

If you choose the roll may be kept out, and a few boiled sweetbreads put in its place, with about half a mitchkin of cream, only take care the cream does not boil.

Pidgeon Soup.

Put on four pound of lean beef, with two pints of water, and two or three small onions. Draw and truss six pidgeons, with their legs into their belly. Cut off the pinions, necks, gizzards, and livers. Wash them clean, and put them to your stock. Season the inside of the pidgeons with pepper and salt; flatten them on the breasts, and dredge them with a little flour. Brown a piece of butter in the frying-pan; put in the pidgeons, and brown them also on both sides. When your soup is strong and well tasted, strain and thicken it with a bit of butter, about the size of a walnut, rolled in flour. Season it with mixed spices and salt. Let it boil, and scum it very clean. Then put in your pidgeons, and as the scum rises take it off. Let them boil half an hour, and then dish them up in the soup. If you

you choose you may add to it a few currants, and some slices of toasted bread.

Hare Soup.

Cut down a hare in handsome small pieces, wash it clean, and save the washings. Put on three pound of beef in three mutchkins of water, along with the washings, after they have been well searced, and add to it an onion or two, a small turnip and carrot, and a bunch of sweet herbs. Season with salt and mixed spices. Let it stew till the soup is strong and good. Flatten, and season the stakes, dredge them with a little flour, and brown them on both sides. Strain your soup. Then put in your stakes, and let them stew for three quarters of an hour on a slow fire. Add a few fried forced meat balls, and serve it up.

Scotch Soup, or Hotch Potch.

Boil four pound of beef in two pints of water, till the whole substance is out of it. Then take out the beef, and put in about two dozen of turnips, neatly turned out with a nip turner, three carrots well scraped and washed, and split into four quarters, about a half inch long, a stock of ice lettuce washed clean, the top crust of a penny loaf, a very little pepper and salt, half a peck of green pease, and two or three large onions. When it comes a boil scum it well. Then put in three pound of the back ribs of mutton, cut into handsome stakes, and let it boil for an
hour

hour on a moderate fire. Before you dish up the soup, take out the lettice and bread, and serve it up in a tureen.

Plumb Pottage.

Boil a hough of beef till the substance is out of it, in about six pints of water. Then strain and scum it. Set it again on the fire with the round of a thigh of veal. Pick out the crumb of a twopenny loaf, and put it in a bowl. Pour over it about a matchkin of your boiling soup, and let it stand covered till it turn soft. Cast till it be smooth with a spoon, and put it into your stock. Add to it a pound of currants, well washed and dried, a pound of raisins stoned, and half a pound of prunes. Let all boil together for a quarter of an hour. Then put the veal in the middle of your dish, pour the soup about it, and serve it up.

Leek Soup.

Cut a dozen of large good leeks, about an inch long, with some of the tender green, throw them into water as you cut them, and take care they be well cleaned. Then put them into a goblet, with three chopins of water. Cut a penny brick in thin slices, the broad way, and pare off the crust. Brown eight ounce of butter, give the bread a brown on both sides, and wash half a pound of prunes. Put all these among your soup, seasoning it with a little spice and salt. When the

the leeks are done, and the soup reduced to about a pint, put it into your dish, and serve it up.

Onion Soup.

Boil three quarters of a pound of split pease in two pints of water, till they are dissolved, and run them through a searer. Then brown six ounce of butter. Cut a dozen of onions into round slices, and brown them in the butter, on both sides. Then put them into your soup, with a dozen of small whole onions, a halfpenny loaf, paired and cut in slices, and browned in butter. Season it to taste, and serve it up.

Pease Soup.

Boil a pound of split pease in three pints of water, with a large carrot, two turnips, four good onions, and a slice of bacon ham, for three hours on a slow fire. When the pease are dissolved, put the stock through a drainer, and bruise it with the back of a ladle, taking always some of the soup to work the substance out of it. Return it back to the goblet. Then brown some slices of bread slightly in butter, and wash some whole spinage clean. Add these to your soup, with some mixed spices and salt; let it boil for about six minutes, and then dish it up.

To make this Soup pass in Summer as Green Pease Soup.

The last receipt will answer, only you may add to your soup two pound of green pease, and squeeze the juice of two handfuls of spinage into it, in place of putting it in whole, as above. Some add sugar, but I always found it pleased better without it.

Soup meagre may also be done in the same manner, only the slice of ham must be left out.

Mock Turtle Soup.

Scald and clean a calf's head. Put it on with three pints of water, a knuckle of veal, three onions, two carrots, and two turnips, a little piece of the lean of bacon ham, a bunch of sweet herbs, and the paring of a lemon. When the head has boiled half an hour, take it out, and cut all the skin clear from the bone, into pieces about two inches square. Then strain and scum your soup, and return it back to the pot with the cut pieces, and half a mutchkin of white wine. Season it with a little salt, Cayenne pepper, mace, and cloves. Then take out a little of the soup, and thicken it with butter and flour. Stir this about into the pot, and let it boil three quarters of an hour longer. Before you dish it up, give it the squeeze of a lemon, and add to it some fried forced meat balls.

Portable Soup.

Take a hough of beef, a gigot of veal, and a shank of bacon ham. Cut the flesh into pieces, and break through the bones. Put it on with ten points of water, two carrots, two turnips, two or three eschalots, and a bunch of sweet favory. Let it stew all night on a slow fire; next morning strain the soup, and scum off all the fat. Return it back to the pot, taking care to keep out the grounds or settlings. Let it boil softly till it be of the consistence of glue, and take off the fat as it rises. Season it with mixed spices, salt, and Cayenne pepper. Then pour it into supper plates, but don't let them be above half full. Turn out the cakes next day, on flannel or paper, but be sure to turn them often till they are quite hard. Then hang them up in paper pocks in a dry place.

The half of one of these cakes will make a mutchkin of good soup, by dissolving it in that quantity of boiling water, and they will answer very well for making up brown sauces, or ragoos.

To make Cake Jelly.

Scald twelve gang of calfs feet, and put them on with ten pints of water; when the bones come clear from the flesh, strain it through a hair scarce, and scum off the fat. Then set it on a moderate fire, in a clean pot. Boil it softly till it is very thick, and looks almost

most black in the pot, but take care it does not burn. Then take it off the fire, and order it the same way as in the former receipt; when these cakes are quite dry, and look clear and hard like horn, hang them up as before for use.

These cakes are very convenient in a family, as they are not only always ready, in case of sickness, but may be used as a stock both for sweet and savory jellies, by dissolving one ounce of it in a mutchkin of water; and if you intend it *for shapes*, strengthen it by adding a quarter of an ounce of isinglass dissolved in warm water.

C H A P. II.

O F F I S H.

To dress a Cod's Head with a White Sauce.

FOR stock, take three pound of veal, two onions, and a handful of parsley. Boil it in three mutchkins of water, till the substance is out of it. Then lay in the head, with the shoulders, on a fish drainer, in as much boiling water as will cover it, adding to it a mutchkin of vinegar and a handful of salt. Let it boil about ten minutes. Then take the fish carefully out, that it may not break; glaze it over with the yolks of two eggs, and strew over it the crumb of a penny loaf, minced
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parsley,

parsley, a little pepper and salt, and the grate of a lemon, all mixed together. Take half a pound of butter, and stick little bits up and down upon the fish. Set it before a clear fire, in the dish you intend for it, and baste it frequently with the dripping of the butter, to keep the bread crisp, and the parsley green, till you prepare the following fauce for it.

Strain your stock, and thicken it with a little butter knead in flour, adding to it half a mutchkin of white wine, half a hundred oysters, with some of their liquor, the squeeze of a lemon, a little white pepper and salt, and the meat of a boiled lobster cut small. Boil it a few minutes, and scum it well. Then lift your dish from the fire, and wipe it clean. Pour some of the fauce about the fish, and serve up the rest of it in a boat or bason. Garnish with fried flounders and green pickles, or slices of a lemon.

To Dress a Cod's Head with a Brown Sauce.

For stock, boil two pound of beef in three mutchkins of water, with two onions, and a little winter favory, till it is strong. Then follow out the directions in the last receipt, as to boiling and ordering the head; and when you have done so, brown a quarter of a pound of butter, and dredge it with flour, stirring it till it is smooth, and of a fine brown. Then strain your stock, put in it the frying pan among your browning, with two spoonfuls of ketchup, some salt and mixed spices, the squeeze of a lemon, half a hundred oysters
browned

browned, with a little of their liquor; three anchovies, boned and cut small, and some cut pickles. When it comes a-boil, scum it clean; then take it off; pour your sauce about the fish; and garnish as before.

To Roast a Cod's Head.

Wash the head and shoulders, but don't cut up the breast. Pour over it a kettle of boiling water, and take off the thick black skin; wipe it clean, and rub it over with the yolks of two eggs; throw over it some grated bread, minced parley, mixed spices and salt. Then put it in an oven, in the plate you intend for it, and let it stand half an hour. Then take it out, and pour all the watery substance from it. Take half a pound of butter, and stick pieces of it here and there on the fish. Set it again into the oven, and baste it frequently with the butter that comes from it. Three quarters of an hour more in a quick oven will do it. Serve it up in the same manner, and with the white sauce mentioned in the former receipt.

To Broil Cod.

Take a piece of cod, and cut it into bits of about an inch thick, dust it with flour, and put it on a gridiron over a clear slow fire.

For sauce, take half a mutchkin of good veal gravy, a glass of white wine, two anchovies, boned and minced fine, a little white pepper and salt, and if you choose, a few pick-

led oysters, with a little of their liquor. Thicken it with some butter and flour. Then put it on to boil, and scum it clean. Pour it about your fish, and garnish with sliced lemon.

To Broil Cod's Sounds whole.

Wash them clean in cold water. Then pour a little boiling water over them to take off the black skin. Parboil them. Take them out of this water, and strew pepper, salt and flour over them. Then broil them; and when they are done enough, pour a little melted butter over them; and serve them up with some more butter and mustard in a dish.

To Dress Codlings with an Ale Sauce.

Boil two bottles of twopenny. Brown half a pound of butter, and dredge into it a small spoonful of flour. Stir it on the fire till it be of a fine light brown. Then pour into it the boiling ale, and scum it, adding a quarter of an hundred oysters with their liquor, two onions, two spoonful of ketchup, some mixed spices and salt, and half a spoonful of vinegar. Then put your codlings into a stew-pan, along with your sauce, and give them a quick boil; serve them up in a soup dish, with some cut pickles.

If you choose you may cut the codlings into two or three pieces, and they may be dressed in the same manner, with a beef stock, instead of an ale sauce, either whole, or in pieces;

ces; but I always do them whole, as I think they look much better that way.

N. B. All kinds of fresh fish, especially cod, should, (after they are cleaned) be sprinkled over with salt and vinegar, and lie an hour or two to firm, before they are used.

To crimp Cod after the Dutch manner.

Boil two pints of water and a pound of salt; skim it very clean; cut the cod in thin slices; put it into boiling water for three minutes; drain it well from the water. Garnish your dish with parsley. It should be eat with oil, mustard, and vinegar.

To stew Soles, or Flounders.

Skin and flour them; fry them a light brown; then drain all the fat from them. Brown a good piece of butter in flour, and add to it a little gravy, a few oysters with their liquor, a bunch of sweet herbs, some onions, the squeeze of a lemon, and an anchovy; mix them all together. Then put in the fish; let them stew over a very slow fire half an hour. When you are going to dish them up, take out the sweet herbs and onions; season them with salt and mixed spices; and garnish with sliced lemon.

To fry Soles.

Skin and score them cross-ways ; dredge them with flour ; then fry them till they are of a fine brown. Dish and garnish them with parsley and sliced orange. Beef drippings, when sweet, will answer better than butter to fry them with.

To roast Salmon.

Wash and scrape the scales from it very clean ; dry it with a cloth ; cut it cross-ways ; strew over it salt, mixed spices, and grated crumbs of bread ; then lay it in a tin pan, putting a little butter in the bottom of the pan, and plenty above the salmon ; put it in the oven till it is enough. It may be eat with oyster-fauce, or beat butter and parsley. A grilse done in the oven is a very fine dish. Turn the tail into the mouth, and be sure you do not score it as you do the salmon ; strew salt and mixed spices over it, with plenty of butter above and below. Eat it with the same sauce as the salmon. Garnish both with parsley.

To crimp Skate.

Cut it about an inch broad ; turn each piece round, and tie it with a thread ; have as much salt and water ready boiling as will cover it ; put it in, and boil it on a very quick fire ; cut off the threads, and put it on a dry dish. If you are to eat it hot, send beat but-

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ter and parsley along with it. Garnish with parsley.

To pot any sort of Fish.

Scrape and clean them well; cut them in middling pieces; season them with salt and spices; pack them close up in a potting-can, with plenty of butter above and below; tie some folds of coarse paper on the pot. Then put them in a slow oven, and when they are enough fired, take them out of the can, and drain them well from their liquor. Let both cool; put the fish into small white pots; skim all the butter off the liquor; then take some more butter along with that you take from the liquor, melt it down, and pour it on the fish. Send them in the pots to table.

To pickle Oysters.

Open the oysters, and throw them into a basin; wash them in their own liquor, and take them out one by one; then strain the liquor, and let it stand to settle; set it on the fire to boil; put a good deal of whole pepper, some blades of mace, a scrape of nutmeg, and a little vinegar and salt; let your oysters have a boil, and keep stirring them; when you think them enough done, take them off, put them into an earthen pot, and when they are cold, cover them very close; and be sure you have liquor enough to cover them.

To pickle Muscles or Cockles.

Take your muscles, beard and wash them very clean; put them in a pot to open over the fire; take them out of their shells, and lay them to cool. Put their liquor into a clean bason, and let it stand till the sand fall to the bottom; then pour off the clear; add to it a little vinegar and salt, mace, and black pepper; make it scalding hot; put in your cockles or muscles, and let them stew a while; then take them off; put them in a bowl to cool. Tie them close up in a jar, and keep them for use.

To fricasee Oysters, Cockles, or Muscles.

Wash them thoroughly clean in their own liquor, then strain the liquor on them; put them on the fire, and give them a scald; lift them out of the liquor, and thicken it with a little butter and flour kned together. When it comes a boil, put in the fish, and let them just get a boil or two. Cast two yolks of eggs; take a little of the liquor out of the pan, and mix it with the yolks, add to it a glass of white wine, a scrape of nutmeg, and a very little salt; then put them in the pan, and give them a toss or two, but don't let them boil; then dish them.

To scallop Oysters.

Clean and scald them; put a little butter and bread crumbs into your scallops; fill them with
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the oysters; season them with a little salt and spices. As you fill the scallops, put in a little of the liquor, with half a spoonful of white wine. When the scallops are filled with the oysters, cover them with crumbs of bread, and minced parsley, and lay small pieces of butter above all. You may do them in an oven, or brown them before the fire.

To brown Oysters in their own juice.

Take a quarter of a hundred of large pandore oysters; wash them clean in their juice; dip them in the yolk of an egg; brown a bit of butter in a frying-pan, and lay them into it; but don't put one above another; season them with pepper, and a little salt. Make them of a fine brown on both sides; then draw them aside in the pan, and pour in their juice. Thicken it with a very little butter and flour; let it boil a little, and stir the oysters into it carefully. This you will find the most delicious way of dressing them.

To dress Haddocks with a Brown Sauce.

Take half a dozen of the largest ones; clean them well, and cut off the heads, tails, belly (or what is commonly called the lugs), and fins; sprinkle salt over them; let them lie in it as long as you can; take the heads, tails, &c. and cut down two of the smallest of the fish; put them all together in a pan, with three mutchkins of water; put in an onion or two, a sprig of winter savory, thyme, and a
little

little lemon-peel; let all boil till the substance is out of the fish; then strain off the stock. Brown some butter, and thicken it with flour; mix it in the stock with some ketchup, spices, and salt. You may put in a spoonful of walnut-pickle, if you have any. When the sauce comes a-boil, put in your fish; have some oysters or muscles ready, and put either of them in with a little of their juice; put in some cut pickles just when you are about to dish them; or if you want your sauce to be richer, make your stock of beef in place of fish. It is much the better of a little wine.

To stuff large Haddocks.

Open them at the gills, and take out the guts, but don't slit up the belly; be sure to clean them well. Boil two of them in salt and water; then skin and take the bones from them, and chop them on your mincing board very small; season them with salt and mixed spices. You must work it up with a good deal of sweet butter, and as much beat eggs as will make it stick; then stuff the bellies of your haddocks with this forc'd meat; keep some of it to roll up in balls; be sure to fry them in brown butter; make the sauce the same as before, and boil the fish in it; be sure that the sauce cover them: put in the balls, and give them a boil along with the fish. If the fish have roes, boil them alone in salt and water; garnish the dish with them

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and parsley. You must lay them in salt and water.

To crimp large Haddocks in the oven with a white sauce,---a nice way of doing them.

Take four large haddocks ; gut and clean them as in the last receipt ; boil three smaller ones in salt and water ; skin, bone, and chop them very small, with the crumb of a penny loaf, two anchovies boned, and two or three pickled oysters ; season with white pepper and salt, and a little minced parsley. Work this up with four ounces of sweet butter, and the yolks of two eggs*. Then stuff the bellies of your fish with part of it, and roll up the remainder with a little flour into handsome round and oval balls. Rub the fish over with the yolk of an egg. Season them with a little white pepper and salt, and strew grated bread and minced parsley over them, and stick bits of butter upon the top of them. Put them in an oven to crisp, and take care to baste them well with the butter that comes from them. Then set on a pound of veal with three mutchkins of water, two onions, and some parsley. Strain and thicken it with a little butter and flour, and add to it a glass of white wine, the squeeze of a lemon, and a quarter of a hundred of pickled oysters with their juice. When the fish are crisp and ready, dish them carefully

* This forced meat will answer for all kinds of fresh fish. See another forced meat for flesh and fowl.

carefully up for fear of breaking them. Pour your sauce about them, lay in your balls, and strew over some cut pickles. Garnish with samphire and sliced lemon.

N. B. I have often dressed codlings in this manner, and they gave great satisfaction; but observe when you do them, to take the skin clean off with boiling water.

To dress Whitings with a White Sauce.

Clean them well, and lay them in salt and water. You may make your stock of haddocks, or a little veal gravy, and season it with salt, whole white pepper, mace, lemon-peel, and two or three cloves. When this is enough, strain it off, and turn it back into the pan, and thicken it with butter wrought in flour. When it boils, have some parsley, chives, or young onions, minced small, and put them in the sauce; let them boil a little before you put in the fish, for a very little will do them; cast some yolks of eggs, according to the size of the dish; scrape a little nutmeg amongst the eggs, a glass of white wine, and a little of the juice of a lemon; then take out a little of the boiling sauce, and mix with the eggs; pour all into the pan amongst the sauce, keeping it shaking over the fire. Be sure you never let any sauce boil after the eggs go in. Small haddocks dressed the same way are very good.

To make Parton Pies.

Boil two large partons; when they are cold pick all the meat out of them, taking care to keep out the skins and bits of the shells; mix it with the grated crumb of a penny loaf, a glass of white wine, (which I think is preferable to red, because it does not discolour the pie) a scrape of nutmeg, a little white pepper and salt, a quarter of a hundred oysters par-boiled and cut small, with their liquor strained, and a quarter a pound of sweet butter. Give them a scald on the fire, and stir them close that they may not stick to the pan. Wash the body shells very clean, and fill them up with the above ingredients. Put them in an oven, or before a clear fire, to brown.

To make a Lobster Pie.

Take two good lobsters, pick out all the meat and cut it in large pieces, put a fine puff paste round the edge of your dish, then put in a layer of lobsters, and a layer of oysters, with bread crumbs and slices of butter, a little pepper and salt, then a layer of lobsters, and so on, till your dish is full, then take the red part of the lobster, and pound it fine, with chopped oysters, crumbs of bread, and a little butter; make them into small balls, fry them, and lay them upon the top of your pie; make a little veal gravy, put to it a little pepper and salt, the oyster liquor, and half a glass of white
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wine, strain it and pour into your pie, then lay on your crust; stick a few small claws in the top of it, and send it to the oven.---This and a parton pie will make pretty corner dishes.

A Fricassee of Lobsters

Boil a large lobster; when it is cold take the tail from the body, and cut it through the middle the long way. Pick the meat out of both sides carefully, so as to keep the red part whole. Break the two large claws, and also take out the meat whole. Pick out all the other fleshy parts, and if it has a roe, cut it in small pieces. For a stock, take half a pound of veal, three half mutchkins of water, two onions, the paring of a lemon, some whole pepper and salt, and a few blades of mace. When the substance is boiled out of the veal, and the gravy well tasted, strain and scum it. Then put to it a glass of white wine, the squeeze of a lemon, and thicken it with butter and flour. Set it again on the fire, and when it boils, scum it. Cast the yolk of an egg, and stir into it a little of your gravy, and half a gill of cream, and when it is well mixed, pour it into your fricassee. Then put in your lobster, and let it simmer but not boil; give it a shake now and then, and scum it well. Take up the large claws, and place them at each end of your dish, the tail bits at the sides, and the small pieces of the fish, with the roe, in the middle of it. Pour the sauce all over it,

it, but don't fill the dish too full, that the lobster may be seen. Garnish with samphire and barberries, or a sliced lemon and French beans.

To stew Trouts with Brown Sauce.

After they are cleaned dry them very well; dust them with flour, and brown them a little in the frying-pan; take as much stock of either beef or fish; put in a faggot of sweet herbs, and an onion or two; strain off your stock; thicken it with browned butter and flour; season it with spices, salt, ketchup, a little walnut-pickle, and some claret. When the sauce comes a-boil, put in the trouts, and stew them until they be enough. If you choose them with a white sauce, do them in the same manner as the whittings. You may dress pike or eel in the same way as the trouts with brown sauce, taking care to cut the eels in pieces about three or four inches long.

To pot Eels.

After taking the skin off your eels, split them from the shoulders to the tail, and bone them; season them very highly with salt, spices, and sweet herbs; then put every two together, the inside of the shoulders of the one to the inside of the tail of the other; roll every pair up as you do a collar, and take as many of them as will fill your potting-can, putting some butter above and below them: cover them with coarse paper; put them in

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the oven, which must not be too hot; it will be a good while before they be enough. When you dish them, put one of the collars in the middle of the assiet (dish), and cut another into thin slices, and put round the one in the middle. You may garnish it with any green thing you choose.

To pot fresh Herrings.

Scale them, and make them very clean; season them well with salt and spices; pack them neatly in your potting-can, laying the shoulders of the one to the tail of the other. When you have as many as you intend, pour on as much vinegar as will cover them; bind them close up, and put them in a slow oven. They will take about four hours of doing.

To Fry Turbot.

Slice the turbot as thin as you can; flour them and fry them on both sides of a fine brown; beat some butter; put a little walnut pickle, some pickled oysters, and a little ketchup in it for a sauce, which you may pour over the turbot: garnish them with sliced lemon or pickles. The tail-cut is the best for frying.

To dress a Sea-cat.

Wash it very clean and skin it; turn the tail into the mouth; take some good stock, thicken it with browned butter and flour; put in some claret, ketchup, salt, and spices,

two or three anchovies, some pickled oysters, with some of their liquor, some cut pickled walnuts, with a little of their pickle; be sure to have as much sauce as will cover the fish; boil the fish amongst the sauce; then dish it, and put the sauce about it.

To dress a Sea-cat with a white Sauce.

Order the fish as in the former receipt; boil it in salt and water; and for sauce take some good stock; thicken it with butter; work in flour a little white-wine, a blade of mace, a little piece of lemon-peel, an anchovy, some pickled oysters, and a little of their liquor. When the sauce is ready, beat the yolk of an egg, and mix with it; dish it and pour the sauce over it.

Anchovies, oysters, pickled walnuts, and lemon-peel, are fine ingredients for all kinds of dressed fish. If you have no stock made of meat, you may make a very good one of fish. The proper fish for it are haddocks, whittings, and flounders.

C H A P. III.

O F F L E S H.

To red a Rump of Beef.

FOR one rump, take two ounces of salt-petre, a quarter of a pound of brown sugar, half a pound bay salt, one ounce Jamaica pepper, two drops of cloves, a nutmeg or two; beat and mix them altogether, and rub it in to the beef as well as you can; then rub it over with common salt; bed and cover it with the same; let it lie three weeks, turning it every other day, and then hang it up.

To make Mutton Hams.

Half a pound of bay salt, and a quarter of a pound of sugar, will do three or four mutton hams. If they are very large, allow half an ounce of salt-petre to each ham, and the same spices as in the above receipt. Thrust your finger down the hole of the shank, and stuff it well with the salts and spices; rub them well over with the same; then rub them over with common salt, and pack them in the trough, turning them every other day for a fortnight, and then hang them up.

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To make a Bacon Ham.

Take a pound of common and a pound of bay salt, two ounces of saltpetre, an ounce of salprunella, a quarter of a pound of coarse sugar, and spices as in the former receipts; mix all well together; open it a little at the shank, and stuff it well with the salt and spices; then tie it up hard with pack-thread round the shank-bone to keep the air out of it; rub it all over with the mixture as well as possible; lay it in a trough, and strew a little salt above and below it; take two or three folds of an old blanket, and cover the trough to keep out the air. After it has lain that way two or three days, pour off all that brine; then take what was left of the mixed salts, and mix in some more common salt with them: rub the ham every day with it, turning it and throwing away the old brine every day. Continue so doing for three weeks; be sure to cover the trough always with the cloth; lay the ham upon a table, with boards and weights above it; then hang it up.

All hung-meat is best smoked with wood; juniper is the best, if you have it.

To cure Neats Tongues.

Rub them well with common salt, and let them lie three or four days; then lay them in a heap on a table to let the brine run from them; then mix as much common salt, bay salt, saltpetre, and coarse sugar, as will do the
quantity

quantity of tongues ; strew some common salt in the bottom of a barrel ; pack in the tongues neatly, and on every row of them strew the mixed salts ; if you have not enough, make it up with common salt ; put on the sinking board and weights above it to bring up the brine to cover them ; then close up the barrel.

To make forced Meat Balls to serve for any kind of Flesh or Fowl.*

Take a pound of veal free from the skins, half a pound of beef suet, a slice of bacon ham, six pickled oysters, a small pickled cucumber, and some bread crumbs, mince and beat them in a mortar to a paste. Season it with mixed spices and the grate of a lemon, and then mix it up with the yolks of two eggs ; roll it up with a little flour into round and oval balls, and brown them.

To ragoo a Rump of Beef of a stone weight.

Turn up the inside of the rump, and with a sharp knife take the bones nicely out of it. Rub the hole from which the great bone was extracted with the yolk of an egg. Break the bones and put them on a slow fire with two pints of water, a pound of beef cut in pieces, a carrot, turnip and onion cut small. Then make a forced meat thus. Take a slice neatly off the thick of your rump, so as not
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* See the forced meat for *fish* in the receipt for stuffing haddocks, page 23.

to disfigure it, a quarter a pound of suet, the same quantity of bacon ham, two anchovies, and a pickled cucumber; mince all these together, and season it high with mixed spices and salt. Take a part of this forced meat and fill up the hole of your rump. Turn in the narrow end of it, and skewer it down that it may lie handsomely in the dish. Then with a larding pin, make small holes about two inches from each other in the thick of your rump, rub them with the yolk of an egg, and fill them up with the rest of your forced meat. This done, rub over your whole rump with the yolks of two eggs. Brown half a pound of butter in a frying pan, put your rump into it, and turn it every way till it is all of a fine light brown. When your stock is ready, strain it, return it back into the pot, and put in your rump, covering it close. Let it stew slowly about three hours, and turn it twice in that space. Then take it out, thicken your sauce with butter and flour, and add to it two spoonfuls of ketchup, a glass of port, some browned forced meat balls, pickles, browned oysters with their liquor, a spoonful of vinegar, and if you choose, a few sweetbreads and kernels parboiled. When your sauce comes a-boil again, scum it well, and put in your rump. Let it lie a while till it is thoroughly heated. Then take it out, place it handsomely in your dish, and pour the sauce about it. Garnish with pickles.

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To stew a Rump in a plain manner with Roots.

Powder your rump and let it lie three days, then take it up and wipe it clean. Brown it off as before, and put it into a pot of boiling water; after it has boiled an hour, put in some carrots, turnip and onion. When it is near ready, and the soup good, make a fauce thus: Brown a quarter a pound of butter, and thicken it with flour, mix it into a choppin of your soup, give it a boil, put in a spoonful of ketchup, and scum it. Dish up your rump, and pour the fauce over it, and garnish it with the boiled carrot and turnip, either whole, or turned out as you please. Then serve up your soup by itself on toasts of bread.

Beef a-la-mode.

Take six pound of the round of a rump, cut the marrow bone neatly out of it, and skewer the pieces together to keep it of a handsome round. Hole it with a larding pin, and fill the holes with forced meat. Rub the beef over with mixed spices and salt, lard it with thin slices of bacon, dredge it with flour, and brown it. Put on a mutchkin of strong beef gravy, with a gill of vinegar and an onion, in a stew pot. Lay timber skewers across the bottom of it to keep your meat from burning. cover it up very close, and stew it gently for an hour and a half. Then turn it, and let it stew till it is tender. Take out the beef, strain and scum your soup, and pour

pour it over it. You may add forced meat balls if you choofe. It will eat well either hot or cold.

To pot Beef.

Take fome slices of a rump or a hookbone of beef; ftrew a little faltpetre on it; let it lie two days; then put it in the potting-can with a good deal of butter or fuet; tie it clofe up with paper, and put it in a quick oven; let it bake two or three hours; then take it out, and pour all the fat and gravy clean from it. When it is cold, pull it all into threads, and beat it very fine in a mortar; feafon it with falt and mixed fpices. Whatever weight of beef you have, take the fame weight of fweet butter; oil and fcum it; pour it on the meat, and keep back the grounds. You muft work the butter and meat very well together; then prefs it into fmall white pots, and oil fome more butter; pour it on the top, and tie them clofe up with paper. You may fend it in pots to the table. A hare may be potted the fame way.

To make minced Collops.

Take a tender piece of beef, keep out all the fkin and fat, mince it fmall, feafon it with falt and mixed fpices; you may fhred an onion fmall, and put in with it; fpread the collops, and dredge flour on them; brown fome butter in a frying-pan; put the collops in the pan, and continue beating with the beater
till

till they suck up all the butter, and be a little brown. You may draw as much stock from the skins and tough pieces as will serve for the sauce; strain off the stock; set it on to boil, and put the collops in, and let them stew until they are enough. You may put in some pickles, or vinegar, if you choose them. If you see any of the butter on the top, scum it.

To pot a Cow's Head.

Wash it well with salt and water; it is the better of blanching a night, giving it more clean water; break it, that it may go into the pot; boil it until the flesh comes off easily; take out the eyes and the pallat: take the black skin of the pallat; cut the black out of the eyes; cut the eyes in rings, and the pallat in dices, the fat parts about an inch long, and mince the black parts small; then mix the pieces altogether; take the fat off the broth. For stock, boil a large knap of veal in a pint of water, with onion, carrot and turnip. When the veal is well boiled, strain it, and pick out all the grizly parts of it. Cut them about half an inch long, pick out also the fleshy parts of it, and mix them with the cuttings of the head. Season it very high with salt and mixed spices, the squeeze of a lemon, and some cut pickles. Put it into a large potting-can (or a shape if you have one) and mix it well with the gravy drawn from your veal, and the fat that has been scumed off the head. Cover it close with a coarse water paste,
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and flour, or strong paper, and set it into a slow oven for two hours. Then draw it, and when it is quite cold turn it out, or cut it in slices, and garnish it with beet root, or red cabbage.

If you have not an oven, pot it on a slow fire, covering it close till the gravy is almost soaked in. Then put into shapes, and when you are to use it, dip your shape in warm water and turn it out. Garnish as before.

To broil Beef Steaks.

Take the best bit of the beef for steaks off the rib-end of a sparerib; cut the steaks pretty thick; brade them with the flat side of the chopping-knife; the gridiron must be very clean and very hot, the fire very clear, before you lay them on; keep turning them often. When enough salt them in the dish; strew pickles over them. Send them hot with a cover over them.

Scots Beef Collops.

Cut steaks of a huckbone or sparerib in small pieces; beat them well; take a stewpan, brown a little butter with flour, put in a row of beef, with pepper, salt, and sliced onions; repeat the same till your stewpan is near full; draw back the collops, make about half a mutchkin of gravy of the skinny parts of your beef, and thicken it with butter and flour; add to it a little vinegar and ketchup, and

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when it boils scum it, and mix your collops with it.

To make-Beef Olives.

Cut thin slices off a tender piece of beef pretty long, and about three inches broad; cut the fat pieces separate from the lean; beat them with the rolling-pin; put a bit fat on every piece of lean; season them with salt and mixed spices; roll every one up like a collar; pack them close to one another in a potting can; put butter below and above them; then tie them close up with coarse paper; put them into the oven, and bake them until they are enough. Pour off all their own juice, and scum off all the fat; add some veal gravy thickened with a little butter wrought in flour; put to it a little ketchup and vinegar, and pour it over the olives, adding some forced meat balls.

To collar Beef.

Take the nineholes of beef; bone it; rub it well with salt and saltpetre; let it lie three or four days, or more, according to the thickness of the beef; take it up and dry it well with a cloth; then season it very well with mixed spices and sweet herbs, if you choose it; roll it up very hard, and roll a cloth about it; tie the cloth very tight at both ends: bind the collar very firm with broad tape; put it into a pot of boiling water; be sure to keep it always covered with water.

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If it is very thick, it will take near four hours boiling. When it is boiled hang it by one of the ends of the cloth, to drop the water from it; when it is cold, loose it out of the bindings. You may make a collar of pork and mutton the very same way.

Scarlet Beef.

Take eight or ten pound of the breast of fat beef, and rub it hard over with a pound of common salt, a quarter a pound of bay salt, a quarter a pound of brown sugar, and one ounce of saltpetre, mixed and beat all fine together. Let it lie a fortnight, turning it daily, and then boil it. It eats very well with greens when hot, and makes a pretty side dish when sliced down cold garnished with parsley.

Bouille Beef.

Take six or eight pound of a breast, neither too thick nor too thin, and bone it. Break the bones and put them into a pot with three pints of water, onion, carrot and turnip. Beat your beef with the pestle of a mortar. Rub it over with the yolk of an egg, and salt. Brown half a pound of butter, and brown the beef in it. Strain your stock, put the beef into it, and stew it on a slow fire for two hours and a half; turn out some nips and carrots, cut about three inches long, and take out your beef. Scum the sauce, add to it a little more salt, and thicken it with butter and flour.

Put in the carrot and nips, and stew them along with the beef half an hour longer. Then dish it up: and garnish with the carrot and nips.

To stew a Gigot of Veal.

Cut off the shank bone, and boil it in three choppins of water, with a pound of veal, some onions, mace, lemon peel, white pepper, and salt. Then make holes in your gigot with a larding-pin, and stuff it with veal forced meat, rub it over with an egg, white pepper and salt, and brown it. Strain your sauce and thicken it with butter and flour; put it again into the pot, and when it comes a-boil, scum it. Put in your gigot to stew, and when it is ready throw in some pickled oysters with their liquor, some fried forced meat balls, and the juice of a small lemon. Then dish it up, and pour the sauce over it. Garnish with sliced lemon.

Scotch Collops with a White Sauce.

Take three pound of veal, the thick of the thigh, cut in thin pieces about the size of a crown piece. Flatten them with a rolling-pin, dip them in the yolk of an egg, season them with white pepper and salt, mace, nutmeg, and the grate of a lemon mixed together. Brown them of a light gold colour in sweet butter. Take a little veal gravy with onion and parsley boiled in it, strain and thicken it with butter and flour. Scum it when it boils;

put

put in the squeeze of a lemon, a glass of white wine, a few pickled oysters and forced meat balls fried of a light brown. Then put in your collops, and let them boil about five minutes; cast the yolk of an egg, mix it with a gill of boiling cream, and stir it into your pan as soon as it comes off the fire, and serve it up. Garnish all veal dishes with sliced lemon and green pickles; and observe never to let any thing come a-boil that has eggs or cream in it, because it crudles the sauce.

Scots Collops with a Brown Sauce.

Cut and flatten them as above; season with mixed spices and salt, strew grated bread over them, and brown them on both sides. Take them out and wipe your pan clean; brown a little butter and thicken it with flour, stir into it some veal gravy and a spoonful of ketchup. Scum it, and add to it a few browned oysters, forced meat balls, and the squeeze of a lemon; put in your collops, boil them about five minutes, and serve them up.

To hash Cold Veal.

Cut it down in thin slices: take the bones and skinny pieces to make the stock; and put into it a piece of lemon-peel and some blades of mace. If there has been any of the gravy left of the roast, put it into the stock; then strain off the stock and thicken it with butter and flour; put in a little ketchup, the squeeze of a lemon, and a glass of white wine;

then put in the veal, give it a boil or two, and then dish it on sippets of toasted bread.

To mince Cold Veal.

Cut off all the brown pieces and fat; mince the white part of the meat small with a knife; boil some sweet cream (taking care to stir it until it boils, to keep it from bratting); thicken it with a very little sweet butter knead in flour; put in the veal, and season it with the grate of lemon, a little salt, and the scrape of a nutmeg; keep it tossing on the fire until the sauce is a little thick; just before it comes off, give it a little squeeze of a lemon: so serve it up.

Veal Cutlets.

After cutting the back ribs of veal into steaks, brode them with the chopping-knife; flour them before you put them into the frying-pan; make them of a fine light brown; make a ragoo sauce of some stock; thicken it with brown'd butter and flour, as in the other receipts for brown sauce, and give it the same kind of seasoning; then put in the steaks into the sauce; let them stew until they are enough.

Broiled Veal Cutlets.

Cut and beat them as in the former receipt; rub them all over with a beat egg; season them with salt and the grate of a lemon; strew some crumbs of bread over them

on both sides ; pour a little cast sweet butter over them ; lay every cutlet in clean white paper ; broil them on a clear fire, turning them often till they are enough ; take off the paper, and dish them : for sauce, send up some beat butter, ketchup, and the squeeze of a lemon, in a sauce-boat.

To fricasee a Breast of Veal.

This you may do in the same manner as the collops with the white sauce on page 40. only remember to cut the ribs in short pieces, and after they are browned, let them boil about three quarters of an hour.---Lamb, chickens, rabbits, tripe and kernels, &c. may be done the same way.

To dress Veal Fricandos.

Cut the back-ribs, keeping two of them together ; make a stock of the shank, neck, and any coarse pieces ; make up a faggot of sweet herbs, winter savory, thyme, and parsley ; put it into the stock, with a few onions, some lemon peel, whole pepper, a little white wine, the squeeze of a lemon, a few cloves, and a blade of mace. If you choose, you may put in an anchovy. When the stock is enough, strain it off, and thicken it with butter knead in flour ; when it comes a-boil, put in the steaks, and stew them on a slow fire. When you dish it, put in any kind of pickles or not as you please ; be sure to brown the ribs

ribs in the frying-pan before you put them into the fauce.

To dress Veal Olives.

Cut some steaks out of the thick of a thigh, a good deal longer than broad, and dip them in the yolks of eggs. Season them with mixed spices and salt. Make some forced meat, roll it up into oval balls, put one of them into the heart of each steak, and bind it up with a thread, cutting off a little bit at both ends of the olives to make them of a handsome shape, and brown them. Thicken some veal gravy with browned butter and flour, add to it a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, a few oysters and forced meat balls, both browned, and stew them along with your olives slowly three quarters of an hour. Then dish them up handsomely, putting a large olive in the middle, and laying the forced meat balls and oysters betwixt each of the olives; but be sure to take the threads from them before you put them into the dish.

To ragoo a Breast of Veal.

Bone a breast of veal; break the bones and put them on to boil, with three choppins of water, onion, carrot and turnip, a bunch of sweet herbs, and a shank of bacon. Flatten your veal with the side of your chopping knife; season it with mixed spices and salt; cut slices of bacon ham very thin, and spread
over

over it. Take the yolks of six hard boiled eggs, and mince them fine with the crumb of a penny loaf, half a dozen of anchovies boned; mix and strew them over the bacon; cut some pickled beans, and strew them above these. Then roll up your veal, beginning at the narrow end, and bind it firm with a piece of twine, or sew it up neatly. Brown it with butter. Then strain the soup, and return it to your pot with the collar, and let it stew gently two hours, covering it close up. Brown some forced meat balls, a quarter of a hundred oysters, two sweetbreads parboiled, cut small and browned. Take off the collar, and scum all the fat off the sauce; thicken it with browned butter and flour, and scum it again; add to it your forced meat balls, and a glass of port, a spoonful of ketchup, the squeeze of a lemon, the liquor of the oysters, and a little more spices and salt. Then put in the collar and give it a boil. If you choose you may add some truffles and morels stewed and cut small, artichoke bottoms, and pickled mushrooms. But the rago is very good without them. Then take out the collar, cut a neat slice off each end of it to keep it in shape, and unbind it. Divide it into three parts, placing the largest one between the other two in the middle of your dish, and pour the rago about them. Garnish as before.--A breast of veal may be ragoed in this way without being boned, larded, or rolled up.

To dress a Calf's Head.

After scalding and washing it very clean, boil it half an hour, and when it is cold, cleave it exactly thro' the middle; take one half of the head; take out the tongue and pallet; cut off the upstanding part of the ear; strike off the end of the nose; score it in squares; rub it over with a beat egg; then strew it over with salt, mixed spices, crumbs of bread and parsley; lay pieces of butter upon it, and put it in an oven or before the fire to brown, basting it frequently with the butter. Remember, when cleaning the head not to open the jaws. Cut down the other half into slices, neither too long nor too short; slice off the ear part round ways, and take out the eye; cut the black out of it, and slice it down; skin the tongue and pallet, and slice them down; thicken some stock of veal with butter knead in flour; season it with salt, mixed spices, a little ketchup, some white wine, the squeeze of a lemon, and some pickled oysters; put in the hash, and let it stew a little; throw in a piece of lemon-peel, but take it out when you dish it. When you dish it, lay the hash in the dish, and the other half in the middle; garnish with brain cakes and green pickles.

To make Brain Cakes.

When the head is cloven, take out the brains and clear them of any strings that may be amongst them. Cast them well with

a knife, and mix them with the yolks of two raw eggs, a few crumbs of bread, parsley, pepper and salt, a spoonful and a half of flour, and the same quantity of cream; when they are very smooth, drop them with a spoon of the size of a small sugar biscuit into a frying-pan, and give them a light brown colour.

To turtle a Calf's Head.

For stock, set on a knuckle of veal with turnip, carrot, onion and sweet herbs; when it comes a-boil, put in the head after it is well cleaned, and be sure there is as much water as will cover it, taking care to scum it as it boils. Take the head out after it has boiled half an hour, (letting the stock boil) and when it is cold, take off the grizly part of the ears, wipe them clean with a cloth, and cut them into straws. Then cut off as many round slices off the fleshy parts of the ear as you can get. Take the thin skin off the forehead, and cut it into narrow strips of about two inches long, so as to resemble the tripe of a real turtle, and cut the thick of the cheeks into dices or small square pieces. Open the jaws, and take the tongue carefully out. Skin it and keep it whole; pick out the eyes, throw away the black part, and cut them into rings. Then strain your stock, and add to it the juice of a lemon, some white and Cayenne pepper and salt, a spoonful of ketchup, half a mutchin of white wine, and a slice of lean

lean bacon ham. Put into it the cut head, with the tongue, set it on to boil on a slow fire, and scum it as it boils. Let all boil together till the head is tender, and the gravy well soaked in. Have a cut out border of paste, ready fired round the rim of your dish, a dozen of veal forced meat balls, and a quarter of a hundred oysters lightly browned. Let the forced meat balls and oysters with their liquor boil for two or three minutes along with your mock turtle. Take it off, pick out the tongue carefully, and lay it on a plate, also the bit of ham and lemon peel. Dish up your mock turtle; place the tongue in the middle, and the yolks of four hard boiled eggs, at the ends and sides of it, intermixed with green pickles.

To pot a Calf's Head.

Boil it about half an hour; slice as many round pieces off the ear as you can; cut out the black of the eyes, and slice them into rings; cut the skinny pieces about an inch long, and some a little longer; some about the breadth of a straw, and some of them broader; cut the fleshy parts of the head pretty small; have some beef stock; boil a blade of mace, a little lemon-peel, and a sprig of winter favory in it; strain it off; clarify it with the white of eggs, and run it through a jelly-bag; cut the pallet into small squares; put all the meat in the stock, and season it with a little white pepper and salt; let it boil until
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the stock is well-soaked in ; put a little of the thinnest of it into the bottom of a stone bowl, and let it cool ; take some pickled bitroot and cucumber ; cut them in such shapes as that you can lay them in the form of a flower on the jelly, in the bottom of the bowl ; lay a tire of the stewed meat over it. As you lift the meat, pick out the rounds of the ears and eyes, and lay them aside on a plate ; lay on some more of the meat, until there is about the half of it in ; then take the rounds of the ears and the eyes that you kept out, and slip them down edge-ways as near to the side of the bowl as you can ; let there be a little distance between every round ; put in the rest of the meat round the edge of the bowl ; put sliced bitroot and kidney-beans, or any thing that is green, about with the bitroot ; it must be thoroughly cold before it is turned out of the bowl. If it does not come easily out, dip the bowl into warm water, and turn it out on your dish.

To dress a Turtle of a hundred Weight.

Cut off the head, take care of the blood, and take off all the fins, lay them in salt and water ; cut off the bottom shell, then cut off the meat that grows to it (which is the callipee or fowl) take out the hearts, livers, and lights, and put them by themselves, take out the bones and the flesh out of the back shell (which is the callipash) cut the fleshy part into pieces, about two inches square, but leave the fat part, which looks green (it is called the

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monsieur)

monſieur) rub it firſt with ſalt, and waſh it in ſeveral waters to make it clean; then put in the pieces that you took out, with three bottles of Madeira wine and four quarts of ſtrong veal gravy, a lemon cut in ſlices, a bundle of ſweet herbs, a tea-ſpoonful of Cayenne, ſix anchovies waſhed and picked clean, a quarter a pound of beaten mace, a tea-ſpoonful of muſhroom powder, and half a pint of eſſence of ham, if you have it; lay over it a coarſe paſte, ſet in the oven for three hours; when it comes out take off the lid and ſcum off the fat, and brown it with a ſalamander.---*This is the bottom diſh.*

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

Then take the thick or large part of the fins, blanch them in warm water, and put them in a toſſing-pan, with three quarts of
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strong veal gravy, a pint of Madeira wine, half a tea-spoonful of Cayenne, a little salt, half a lemon, a little beaten mace, a tea-spoonful of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender, they will take two hours at least; then take them up into another tossing-pan, strain your gravy, and make it pretty thick with flour and butter, then put in a few boiled force-meat balls, which must be made of the veally part of your turtle, left out for that purpose, one pint of fresh mushrooms, if you cannot get them pickled ones will do, and eight artichoke bottoms boiled tender, and cut in quarters; shake them over the fire five or six minutes, then put in half a pint of thick cream, with the yolks of six eggs beaten well; shake it over the fire again till it looks thick and white, but do not let it boil; dish up your fins with the balls, mushrooms, and artichoke bottoms over and round them.---

This is the top dish.

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

Then take the guts, (which is reckoned the best part of the turtle) rip them open, scrape and wash them well, rub them well with salt, wash them through many waters, and cut them in pieces two inches long; then scald the maw or paunch, take off the skin, scrape it well, cut it into pieces about half an inch broad, and two inches long; put some of the fleshy part of your turtle in it, set it over a slow charcoal fire, with two quarts of veal gravy, a pint of Madeira wine, a little mushroom ketchup, a few shalots, a little Cayenne, half a lemon, and stew them gently four hours, till your gravy is almost consumed, then thicken it with flour, mixed with a little veal gravy, put in half an ounce of morels, a few forcemeat balls made as for the fins; dish it up, and brown it with a salamander, or in the oven.---*This is a corner dish.*

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

Then take the hearts and lights, chop them very fine, put them into a stew-pan, with a pint of good gravy, thicken it and serve it up; lay the head in the middle, fry the liver, lay it

it round the head upon the lights; garnish with whole slices of lemon.---*This is the fourth corner dish.*

N. B. The first course should be of turtle only, when it is dressed in this manner: but when it is with other victuals, it should be in three different dishes. Observe to kill your turtle the night before you use it, that you may have all your dishes going on at a time. Gravy for a turtle a hundred weight will take two legs of veal and two shanks of beef.

To dress a Turtle the West India way.

Cut off the head of your turtle, and hang it up by the tail all night to bleed. Next morning cut off the fins, scald, scale and trim them and the head, and raise the callipee; clean it well, and leave at it as much of the meat as you can spare. Take from the back shell all the meat and entrails, except the fat, wash all clean with salt and water, and cut it into pieces of a moderate size. Take from it the bones, and put them with the fins and head into a soup-pot, with a gallon of water, some salt, and two blades of mace. When it boils, skim it clean, and put in a bunch of thyme, parsley, savory, young onions, and your veal part, adding a little Cayenne pepper. When the veal has boiled in the soup about an hour, take it out, cut it in pieces, and put it to the other part. Order the guts and paunch as in the former receipt, and mix them with the other parts of your turtle, (all but the liver,) adding a

piece of butter, a few shallots, a bunch of thyme, parsley, and a little savory, season it with salt, white pepper, mace, three or four cloves beaten, and a little Cayenne pepper, but take care not to put too much of it. Stew it about half an hour over a good charcoal fire, in half a pint of Madeira wine, with as much of the broth as will cover it, till it is tender. When it is nearly enough, skim it, and thicken it with flour, and add some veal broth, about the thickness of a cream. Make forced meat balls of the fleshy part of your turtle, or of a piece of veal, if you cannot spare it; fry them of a light brown, and stew them with the rest about half an hour. If there is eggs in your turtle, boil and clean them well; if not, put in some yolks of hard boiled eggs; then put the stew (which is the callipash) into the shell with the eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece of butter on each slash, and some over the whole, and a dust of flour; then bake it in a quick oven. The back shell, or which is called the callipash, must be seasoned like the callipee, and baked. An hour and a half will bake it, which must be done before the stew is put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stew-pan, with some good veal

gravy,

gravy, not high coloured, a little Madeira wine, seasoned and thickened as the callipash, and served in a dish by itself. The lights, heart, and liver, may be done the same way, but a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before you put it into the shell, with a little of the sauce, adding a little more seasoning; but dish it by itself. The veally part may be made fricandos, or Scotch collops of. The liver should never be stewed with the callipash, but always dressed by itself, after any manner you like, except you separate the lights and heart from the callipash, and then always serve them together in one dish. Take care to strain the soup, and serve it in a tureen or clean China bowl. The different dishes may be disposed of in the following manner: The callipee at the head of the table, the callipash at the bottom, and the lights, soup, fins, &c. in the middle.

To make Mutton Cutlets.

Cut the back-ribs or loin of mutton into steaks, and beat them with the chopping-knife; brown them in a frying-pan; season them with salt and spices; and strew crumbs of bread over them; have as much good stock as will cover the steaks; put a little ketchup in the sauce; it is much better of a little red wine; when the sauce comes a-boil, put it and the steaks into a close pan; let them stew until they are enough. Strew some

some cut pickles on the steaks when you dish them.

To hash Cold Mutton.

Cut the mutton down in thin slices; break the bones, and take any pieces of the mutton that does not go into the hash; it makes the stock better; you may boil an onion or two in it. When the stock is ready thicken it with brown'd butter and flour; put in a little ketchup and some salt and spices; when the sauce is boiled, throw in the hash, and let it get two or three quick boils. If there was any of the cold gravy left, put it into the sauce, taking care not to put in any of the fat along with it. All hashes are much the better of cut pickles in them. Dish it on sippets of toasted bread.---Cold roast beef or lamb may be hashed in the same manner.

To make a Haricot of Mutton.

Take a loin of mutton, not over fat; cut the flap off, slash it with a knife, and put it on the fire in a stew-pan with three mutchkins of water, three onions, carrot and turnip, for a stock. Then cut the rest into steaks, beat them with a chopping-knife; after you have taken off the skin, rub them slightly over with the yolk of an egg, season them with a little salt and spices, and brown them on both sides; have some carrots and turnips turned, (if you have not a turner, cut them in squares), and parboil them in your stock;
when

when the stock is good, strain it and scum off the fat. Thicken it with a little butter and flour. Put it again on the fire, and scum it when it boils. Then put the steaks, carrot and turnip, and all the gravy that runs from the steaks, into a close pan, and let them stew for about half an hour on a slow fire; lay the steaks in a soup-dish, and the roots and sauce over them.

To broil a Leg of Lamb with Cabbage or Cauliflower.

Cut off the loin and boil the gigot; cut the loin into steaks, and fry them of a fine brown; put the boiled lamb in the middle of the dish; put a fried steak, and a little young cabbage or cauliflower for each steak, round the boiled lamb; pour some beat-butter over it; but take care not to boil the lamb too much.

Lamb covered with Rice.

Half roast a fore-leg of lamb; cut it in pieces as for a pie; season it with salt, and lay it in a dish according to the size of the lamb. If the lamb is not very fat, put in a piece of butter in the bottom of the dish and a little water. If the dish be any thing large, it will take a pound of rice; wash the rice very clean, and put it on with as much water as will boil it soft, and don't take it off the fire until all the water is suck'd up; put in some blades of mace with it. When the rice is thus prepared, stir in a good piece of fresh butter,

butter, a little falt, and the scrape of a nutmeg, amongst the warm rice; cast six eggs, and mix them up with the rice, keeping out a little of the eggs for glazing; then lay all the rice over the dish; rub it with the egg you kept out; put it in the oven, and let it bake until the rice is firm, and of a fine light brown.

To dress a Lamb's Head.

Wash it very clean and parboil it; cut off the neck, and cleave the head just as you do a calf's head; take out the brains; rub the head over with an egg; have some parsley and chieves, or young onions, finely shred, mixed with crumbs of bread; strew it all over the head, and put in an oven, or before the fire to crisp, basting it well with butter; take out the tongue when you cleave the head; cut all the flesh you can get off the neck very small with the tongue and pluck; take some of the water that boiled the head and pluck; put in the bones of the neck, and about half of the liver, and boil them until all the strength is out of them; put in a piece of lemon-peel, if you have it. When the stock is enough, strain it off; thicken it with a little butter knead in flour; put the minced meat into the sauce, with shred parsley and chieves, a little ketchup, some salt and spices, and the squeeze of a lemon. Order the brains as in the receipt for the brain cakes; cut the other half of the liver into stripes, and fry it; put the
hash

hash in the dish, and the head in the middle of it, and garnish with the liver and brains.

To dress Chickens with Pease and Lettuce.

Take as many good pease and chickens as will fill the dish you intend; truss the chickens as for boiling; season them with spices and salt; put a piece of fresh butter in every one of them; tie up a faggot of parsley a few young onions, and a sprig of thyme or winter savory; put the pease in the pan, with a piece of fresh butter; strew in a little salt and spices; put in a faggot of sweet herbs; lay the chickens above the pease, with the breasts undermost; split the hearts of two or three lettuces, and wash them very clean; put them above the chickens with about half a mutchkin of water, to keep the pease from burning; close up the goblet, and put it on a slow fire to stove; it does not take long time to do; lay the chickens with their breasts uppermost in a soup-dish, with the pease and lettuce over them, and as much of the broth as the dish will hold; take out the faggot of sweet herbs; so serve them up.

To make Veal or Lamb Toasts.

Take the kidney, with all the fat belonging to it, and a little piece lean out of the thick of the thigh; mince it so fine that it will spread on your fingers; season it with salt, grate of lemon, and nutmeg; mix all together, and work it up with a raw egg; cut
some

slices of bread not too thin into any shape you please, either long or round; cover them with the minced meat pretty thick, and raise it a little higher in the middle; put them in a pan of boiling butter, with the bread side undermost. You must fry it gradually, else the bread will burn and the meat will be cold in the heart; turn it to the other side, and fry it a fine brown. If you have an oven, it will answer much better than frying the toasts, as they will not be in such a danger of burning, and they will be more thoroughly done. In this last way you put the toasts in a dish, with butter below them.

A Jugged Hare.

Cut the hare in pieces; put a pretty large piece of butter in the bottom of a long jug; season it with salt and mixed spices; then pack in as many of the best pieces of the hare as the jug will hold; put in a faggot of sweet herbs, and two or three onions; take some of the water you washed the hare in, and strain it through a searce; fill up the jug with it, and tie the mouth of it very close with several folds of paper; put it into a pot of cold water; the water must not come up farther than the neck of the jug, else it will boil into it; as the water boils in, you must put in more to keep it of an equal quantity. If it is an old hare, it will take three hours of doing; the butter will rise to the top; pour it clean off; take out the herbs and onions when

when you dish it, pour the sauce o
be sure to tie the jug to the handles,
pot, to prevent it from shifting.

To marinate Fowls.

Take a fine large fowl or turkey, raise the
skin from the breast-bone with your finger;
then take a veal sweetbread, cut it small,
and mix it with the yolk of an egg; stuff it in
between the skin and the flesh, but take great
care you do not break the skin, and then
put in what oysters you please into the body
of the fowl. You may lard the breast of the
fowl with bacon, if you choose. Paper the
breast, and roast it. Make good gravy, and
garnish with lemon. You may add a few
mushrooms to the sauce.

To marinate a Hen.

Pick and singe it clean; cut it down the
back till you come to the rump, and bone it
all but the pinions. Flatten it with a rolling-
pin; truss the flesh off the legs into the body;
rub the inside of it with the yolk of an egg.
Season it with mace, nutmeg, white pepper
and salt; lard it with a slice of bacon ham;
take a chicken, and order it in the same man-
ner as the hen, only observe to bone the pini-
ons. Lay it into the hen above the slice
of ham; sew it neatly up to look as if
no bones had been take out. Break the
bones, put them on with three mutchkins of
water, an onion, some parsley, and a bit le-

mon peel. When your stock is well tasted, strain it. Rub your fowl over with a little butter and flour, and lay it into your fauce with the breast undermost, but take care to have as much fauce as will cover it, and when it comes a boil scum it clean; let it boil three quarters of an hour. Then take out the fowl, and thicken your fauce with a little butter and flour, and put to it some shred parley, a glass of white wine, the squeeze of a lemon, a quarter a hundred oysters fried of a light brown, with their liquor, and a few veal forced meat balls. Then put in your fowl, and let it stew till it is thoroughly heated. Dish it up, pour the fauce over it, and garnish it with samphire, or a sliced lemon.

A Good Scotch Haggies.

Make the haggies-bag perfectly clean; par-boil the draught; boil the liver very well, so as it will grate; mince the draught, and two pounds of beef small; grate about half of the liver; mince three quarters of a pound of suet and some onions small; mix all these well together, with a handful or two of dried meal: spread them on a table, and season them properly with salt and mixed spices; take any of the scraps of beef that is left from mincing, and some of the water that boiled the draught, and make about a choppin of good stock of it; then put all the haggies-meat into the bag, along with the stock; but be sure to put out all the wind before you
sew

sew it quite close. If you think the bag is thin, you may put it in a cloth to keep it from bursting. If it is a large haggies, it will take at least two hours boiling.

A Lamb's Haggies.

Clean the bag very well; slit up all the little fat tripes and the rodikin with a pair of scissars, and wash them very clean; parboil them, and also what kernels you can get about the lamb; then cut them in little pieces, but not too small; shred the web very small, and mix it with the other cut meat, and season it properly with a little salt and spices; cast three eggs with three spoonfuls of flour, as for pancake-batter; mix them up with a mutchkin of sweet milk; have a handful of young parsley, and some chieves or young onions, shred very small; then mix all the materials very well into the batter; put all into the bag, and sew it up: it will take about an hour's boiling.

A Pudding of Lamb's Blood.

Take as much blood as, with half a mutchkin of cream, will fill an asiet; mix the blood and cream together, and run it thro' a searce; season it with salt and spices, a sprig of mint and chieves, or young onions, minced small; mince the fat of the near or kidneys small; mix all together, and fire it in the oven, or in a frying-pan. Lamb's blood is the sweetest of all blood.

To make Puddings either of Sheep or Cow's Blood.

Break all the clots of blood very well; run it through a searce; mix some new milk with it, according to the quantity of blood; season it properly with salt and pepper; sliced some onions and a little mint; cut the suet in very small pieces; do not be sparing of the suet; mix in a little oat-meal; fill the stuff into skins; cut them all of one size, and tie the two ends together; be sure that the water is boiling, either to haggies or puddings. Just when you are going to put them in, pour in a little cold water to put it off the boil, else they will be ready to burst. When they are in a while, prick them with a pin to let out the wind.

To make Liver Puddings.

Boil the liver very well, and grate it down; take an equal quantity of grated bread and liver; cut some onions and plenty of suet; season it properly with salt and spices, and fill them in the white end of the pudding.

To make Apple Puddings.

Cut the apples pretty small; have some bread grated, cleaned currants, and sugar; mix them all together; season them with cinnamon and nutmeg; moisten them with a little white wine; cut some suet, and mix all together; put them in skins, and cut them all
of

of an equal length, not too long, and tie them at both ends.

To make Rice Puddings.

Wash the rice very clean through two or three waters; put it on in a pan with a little milk to burst; keep it stirring while it is on the fire, for fear of burning; when it has sucked up all the milk, take it off, and let it cool; mix it with some currants; season it properly with nutmeg, cinnamon, and sugar. You may put in some grate of lemon, if you have it; mix some fuet with the rest of the meat, and fill them into the skins; be sure not to cut the fuet too small for any puddings in the skin, for it boils away, and makes the puddings eat dry.

To make Almond Puddings in Skins.

Beat half a pound of sweet almonds with brandy, half a pound of sugar-biscuit, and a pound of beef-fuet; mix all together, and season it with cinnamon, nutmeg, sugar, and the grate of lemon, if you have it; then fill up the skins.

To roast a Calf's or Lamb's Liver.

Lard it with bacon, fasten it on the spit, and baste it with butter. Beat butter, ketchup, and a little vinegar mixed together, is a very good sauce for it.

To ragoo a Liver.

Cut it in thin slices; brown some butter, and fry the liver in it; take the liver out from the butter, dust a little flour in it, and pour in some boiling water; have some parsley and young onions shred small; let them boil a little in the sauce; season it with ketchup, a little vinegar, and salt; put in the liver, and let it get two or three boils; garnish it with fried parsley.---You may do cow's nears or kidneys in the same manner.

To make Cake-jelly of Calves Feet.

Scald twelve gang of calves feet, and put them on with ten pints of water. When the bones come clean from the flesh, strain it through a hair-scarce, and scum it; set it on a moderate fire in a clean pot; boil it till it is very thick, and appears almost black in the pan; then pour it out as thin as you can on stone plates; when it is cool, take it out of the plates, and lay it at a distance from the fire to dry gradually; after it is quite dry, and looks clear and hard like horn, lay it up for use.

These cakes are of great use in a family, as they are not only always ready for a sick person, but may be used as a stock both for sweet and savory jellies: In which case you have only to dissolve one ounce of them in a mutchkin of water; and if you intend it for shapes, strengthen it, by adding a quarter
of

of an ounce isinglass dissolved in warm water.

To ragoo Pallets and Kernels.

Wash them very clean, and boil them till they are so tender that the skin will come easily off; parboil the kernels; cut the fleshy parts off them, and cut them and the pallets into square pieces; fry them of a light brown; make a stock of the flesh that comes off the kernels, and part of the water in which they were boiled; put into it an onion, carrot, and turnip, and a slice of lean bacon; when it is strong enough, strain and thicken it with a little browned butter and flour. Season it with mixed spices and salt, and add to it a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon; scum it when it boils; then put in your pallets and kernels, and let them stew until they are enough; when you are about to dish them, put in a few cut pickles, and garnish the dish with sliced lemon.

Hare Collops.

Hare collops are dressed in the same manner as beef minced collops; only add a little claret to the sauce.

To roast a Hare.

Take some crumbs of bread and currants, with a good deal of fresh butter, and season it with sugar, salt, and nutmeg; work them
up

up with a beat egg ; or mince the liver with an anchovy boned, grate the crumb of a penny loaf, work it up with a quarter of a pound of sweet butter, some mixed spices and salt, and the yolk of an egg. Then put it into the hare, and sew up the belly ; draw up the thighs to the body, to make it as short as possible ; skewer the head even, or as it were looking over its shoulder ; spit it, and lay it to a clear fire, having first basted it with butter ; beat the yolk of an egg, and mix it with cream. When the butter is well dripped from it, pour it clean out of the pan ; then keep it close basting with the cream till it is almost taken up. When the hare is ready, have some more cream warm ; then take all the dripings and mix it with the cream ; dish the hare, pour this sauce over it.---Or for sauce : Take half claret and half water ; cut some very thin slices of bread, and a little piece of fresh butter ; let it all boil till it is pretty smooth ; sweeten it properly, and put in a scrape of nutmeg.

To smother Rabbits.

Truss them as you do a roasted hare ; put them into as much boiling water as will cover them ; peel a good many onions, and boil them in water whole ; take some of the liquor the rabbits are boiled in, and put in a good piece of butter knead in flour ; then put in the onions amongst it, keeping them breaking until the sauce be pretty thick ; dish the rabbits,

salts, and pour the sauce over them all, except the heads. The same sauce serves for a boiled goose and boiled ducks.

To make a Currey the Indian way.

Take two small chickens, skin and cut them as a fricasee, wash them clean, and stew them in about a choppin of water for about five minutes; then strain off the liquor, and put the chicken in a clean dish; take three large onions, chop them small, and fry them in about two ounces of butter; then put in the chickens, and fry them together till they are brown, take a small table spoonful of currey, and a little salt to your palate; strew these over the chickens whilst they are frying, then pour in the liquor, and let it stew about half an hour; add a gill of cream, and the juice of two lemons, and serve it up.

To boil the Rice for the Currey.

Put a pound of rice in three choppins of water, and let it boil till the rice is soft; throw in a little salt; then turn it out into a searce, and set it before the fire to dry; heap it up in a dish by itself as lightly as possible, and send it to the table.

To make a Pellow the Indian way.

Take three pounds of rice, pick and wash it very clean, put it into a cullendar, and let it drain; take a pound of butter, and put it
into

into a pan over a very slow fire till it melts, then put in the rice, and cover it very close, to keep in the steam; add to it a little salt, some white pepper, half a dozen blades of mace, and a few cloves, all beat. You must put in a little water to keep it from burning, stir it up very often, and let it stew till the rice is soft. Boil two fowls, and a piece of bacon of about two pounds weight, cut the bacon in two pieces, lay it in the dish with the fowls, cover it over with the rice, and garnish it with about half a dozen hard eggs, and a dozen of onions fried whole, and very brown.

To make a Caparata.

Cut down a cold fowl, and take all the skin and fat off it, except the rump; mince all the meat very small with a knife; break the bones, and put them on with some water, lemon peel, and a blade of mace; let them boil until all the substance is out of them; strain it off, and thicken it with a little butter knead in flour; chop some yolks of hard eggs; put the minced fowl and eggs into the sauce; let it get two or three boils. Just before dishing, put in the squeeze of a lemon, a scrape of nutmeg, and a proper quantity of salt; broil the back of the fowl, and lay it on the top of the caparata. A cold roasted turkey may be done in the same manner.

General Rules for boiling Fowls.

A young middling turkey will take three quarters of an hour; if it is large, you must give allowance accordingly; a hen will take half an hour. They are the better of being blanched a while in milk and water, and of having their breasts rubbed with a piece of butter; boil them in a clean cloth. All boiled meat, whether poultry or butcher-meat, should have plenty of water, and be boiled on a quick fire; for there is a great difference betwixt boiling and stewing any thing. The proper sauces for all boiled poultry is a parsley, oyster, fellery, or cream sauce.

A Parsley Sauce.

Pick and wash the parsley very well; put it into boiling water, and boil it tender; drain the water from it, chop it very small, and mix beat butter amongst it.

An Oyster Sauce.

Clean the oysters well, and scald them; then boil them up in beat butter, and a little of their own liquor. Or thicken a little gravy with butter and flour, and add to it half a gill of cream, a scrape of nutmeg, and a very little salt; scald a quarter of a hundred oysters, and put them into this sauce, with a little of their liquor, and half a glass of white wine.

wine. Give it a scald on the fire, but do not let it boil.

A Sallery Sauce.

Cut the white ends of the fellery in pieces of about an inch long; boil it in water till it is tender; thicken it with a little butter knead in flour; put in the fellery, with a blade of mace, and let it boil a little.

A Cream Sauce.

Take some sweet cream; let it come a-boil, stirring it close to keep it from bratting; cast the yolks of three or four eggs, and mix a little cold cream amongst with them; then mix the boiling cream gradually amongst the eggs; turn it backwards and forwards to make it smooth; put it on the fire to warm, but do not let it boil, and stir it all the time. Season it with a little salt, and a scrape of nutmeg.

To boil Beef or Mutton in the juice.

To every pound of beef allow a quarter of an hour; two hours will boil a large gigot of mutton. You must take care, when taking it out of the pot, not to run a fork into it, else the whole juice will run from it. You may put carrots and turnip, or cauliflower, about it, and pour a little beat butter over the mutton. In place of roots, you may give it a caper sauce, if you choose it.

To roast any piece of Venison.

Lard and season it with mixed spices and salt; let it lie four or five hours in some claret, lemon-juice, or vinegar, turning it every hour; then spit and roast it at a gentle fire; baste it with the wine it lay in; take the drippings, and add some gravy to it; thicken it with butter knead in flour, and a little ketchup; boil it up, and pour it on the venison.

To stew Venison.

Cut it in thin slices, and put it into a stew-pan with some claret, sugar, a little vinegar, and fried crumbs of bread; season it properly with salt and spices; let it stew until it is enough.

Venison in the Blood.

Bone a shoulder or breast of venison; let it lie in its own blood for a night; take it up, and season it with salt and spices: take some winter savory, sweet marjoram, and thyme, shred very small, and some beef-suet chopped small; put it in a pan, and stir it on the fire until it is thick; then spread it all over the venison, with some of the blood; roll it up in a collar, and bind it. You may roast it on the spit, or stow it in gravy, with some claret and shallots. Serve it up hot. Send up to table with all roasted venison a sauce-boat of currant jelly, dissolved in a little boiling water.

To stew Venison that has been roasted.

Take some gravy, claret, a bunch of sweet herbs, and a little ketchup; brown some butter, thicken it with flour, and put it into the sauce with salt and spices; let all boil until it is smooth; cut the venison in thin slices, put it into the sauce, and give it one boil; take out the herbs, give it the squeeze of a lemon, and then dish it.

To broil Venison.

Cut the venison into slices of about half an inch thick; season them with salt, mixed spices and crumbs of bread; broil them on a clear fire, and give them a gravy-sauce.

To boil a Haunch of Venison.

Salt it for a week; put it into boiling water; if it is large it will take two hours and a half to boil. You may send it up with cauliflower, or any kind of garden-stuff you choose, with melted butter.

Venison makes the finest of minced collops. You order them in the same way as you do the beef or hare collops.

To roast and stuff a Turkey.

Slit it up the back of the neck; take out the crop; make a stuffing of crumbs of bread, currants, and a scrape of nutmeg; work it up with a piece of fresh butter and a beat egg; (or, for stuffing, mince half a pound of veal, a quarter a pound of suet, a few bread crumbs,

crumbs, an anchovy, the grate of a lemon, and a little white peper and salt, mix these up with two beat eggs); fill up the breast with it, and skewer it with the head looking over the wing; it must be well floured and basted with butter, and roasted at a clear quick fire; put a gravy-sauce under it; make a sauce of some thin sliced bread, some water, a little white wine, a blade of mace, some sugar, and a piece of fresh butter; let all boil until it is very smooth, and do not let it be too thick. Send it up in a sauce-boat.

Sauce for a roasted Hen.

Take a gravy or an egg sauce. When you roast small chickens, stuff them with crumbs of bread, finall shred parsley, and a little salt, wrought up with a good piece of fresh butter, and fill up the bellies with it. Young chickens should have a little beat butter poured over them.

To fricassee Chickens with a white Sauce.

Take a pair of young chickens, and cut them down the back. Wash them clean and dry them with a cloth; halve them down the breast, and cut each chicken into eight equal parts. Flatten them, and rub them over with the yolk of an egg; season them with white spices and salt; put a piece of sweet butter in a frying-pan, and make it of a fine light brown. Put in your chickens, and brown them lightly on both sides. Have ready a mutchkin of

good veal gravy, thickened with a little butter and flour, and seasoned with white pepper and salt; stew your chickens in it for a quarter of an hour; cast three yolks of eggs till they are smooth, and mix into it half a gill of cream, the squeeze of a lemon, and about half a mutchkin of boiling sauce. Then mix the whole together, and give them a shake over the fire. Dish them up, and garnish with sliced lemon.

To fricasee Rabbits with a brown Sauce.

Wash them clean and cut them in small pieces, season them with mixed spices and salt, dredge them with a little flour, and stew them in beef gravy; when it has stewed three quarters of an hour, on a slow fire, put in half a glass of red wine, and thicken it with a little browned butter and flour. Let it stew a little longer, and when it is rich and good, dish it with green pickles and beet-root

To fricasee Cod Sounds.

Lay them in scalding water a few minutes to take off the black skin, dry them well with a cloth, give them a boil, and cut them in small pieces. Put a mutchkin of cream in a sauce-pan, with a piece of butter rolled in flour; season it with white spices and salt. Then put in your sounds, and give them a shake over the fire till the sauce is of a proper thickness. Dish them up, and garnish with sliced lemon.

To fricasee Tripe with a white Sauce.

Cut it in small pieces about three inches long, and two broad; stew them tender in veal gravy; season it with white spices and salt; thicken it with a little butter and flour; add to it half a gill of cream, a glass of white wine, and the squeeze of a lemon. Cast the yolks of two eggs, and mix it with some of your boiling sauce; then mix all together, and give them a shake over the fire till it be of a proper thickness. If you choose a brown fricasee, do it the same way as the rabbits.

To roast a Goose or Duck.

A goose or duck is the better of being rubbed with pepper and salt within: some choose a sprig of sage in them. A goose is the better of being rubbed with salt on its outside two or three days before it is roasted. You salt the ducks on the spit. Dish up the goose with gravy-sauce, and garnish it with raw onions; send up an apple-sauce along with it. When you draw the ducks, pour a glass of red wine through them, and mix them well with the gravy. Green geese and ducklings, the sooner they are killed the better before you put them to the fire; dish them with gravy-sauce; serve up some gooseberry-sauce made thus: Put some green gooseberries on with some water, a piece of fresh butter and sugar. Some choose this sauce to roasted chickens.

To dress a Wild Duck.

Half roast it, and score it on the breast; put pepper and salt, and the juice of a lemon, on every score; lay the breast undermost in a stew-pan with a little gravy; let it stew a little; then dish it, and put a glass of claret in the gravy, and two or three shallots shred small; pour it over the ducks.

To ragoo a pair of Ducks.

Draw them; take the gizzards, necks, livers, and half a pound of lean beef, and an onion; put them on to boil for a stock for the sauce; singe the ducks, and season them within with salt and spices; dust them with flour, and brown them on all sides in a frying-pan; then take them out, and strew some salt and spices on them; strain off the stock, and thicken it with browned butter and flour; put in some red wine, ketchup, and walnut-pickle, or the squeeze of a lemon; put the ducks into the sauce with a few small onions; close up the pan and let them stew until they are tender; scum all the fat off the sauce, and pour it on the ducks, along the whole onions.

To make a Tame Duck pass for a Wild one.

Knock it on the head with a stick, that the blood may go through the body of it; and dress it in the same way you do the wild ducks.

To pot a Goose and Turkey.

Take a fat goose and turkey, and bone them thus: Cut off the giblets, and, with a sharp knife, cut down the back skin in a straight line from the neck to the rump. Then raise up the skins carefully from the back bones, and take them out; bone the other parts of the fowls, leaving as little flesh on the bones as possible; after they are boned, flatten them with a rolling-pin; rub them over with salt-petre; put the turkey within the goose, and let them lie three days, taking care to turn them; then take them out, and wipe them. Beat an ounce of white pepper, two drop of mace, and two nutmegs together, and rub the fowls all over with it, both inside and out; then with your finger truss the legs into the skin of the body, as for boiling. Put the turkey within the goose as before; roll it up in a collar, and bind it with strong tape. Bake it in a large potting-can, with plenty of butter, and cover it with a water paste, till it is very tender; then take it out, and next day unbind it. Place it in your pot, and pour melted butter over it. Keep it for use, and slice it thin.

To pot Geese the French way.

Provide what number of geese you choose to pot; feed them on corn and water; clean out their places every day, and give them clean straw to lie on; they must be fed very fat, or they are not worth doing. Cut off the legs and wings,

wings, with as much of the breast to them as you can; rub the legs and wings very well with saltpetre, and lay them thirty-six hours in it, but no longer; take all the scum, and strip all the fat off the guts; put the fat into a pot to boil, and when it is all melted, put in the legs and wings, and let them boil in the grease until they are enough; then put them into a stone jar, and pour in all the fat on them: when they are cold, have some mutton-suet rhinded, and fill up the jar, and tie up the pot with leather; they keep a long time. If you eat them cold, wash off the fat with a little warm water; but they eat much better when hot. They are warmed thus: Put a leg and a wing in a pan, with as much of the fat as will cover them, and let them boil in it until they are warm at the heart. Let none of the fat go to the table.

A general Rule for roasting Wild Fowl.

To all wild fowl the spit should be very hot before you put them on it; skewer them with their legs-across; cut off only the feet; and for the rough-footed wild fowl, such as black-cock and muir-fowl, you keep all their feet on them, close basting with butter; dish them on toasted bread, and pour plenty of beat fresh butter over them. When you roast wood-cock or snipe, do not cut the heads off them, nor gut them; skewer them with their own bill; baste them well with butter; put toasted bread below them, to keep what drops
from

from the gut ; dish them on the toast, and pour beat butter over them.

To pot any kind of Wild Fowl.

Draw the fowls, and truss them ; season them with salt and mixed spices, and pack them in the potting-can with a good deal of fresh butter ; close up the pot, and bake them in the oven ; when enough, pour off the butter and gravy from them ; scum all the butter off the gravy, and add more to it. You may put them in small pots, and cover them with the melted butter. You may pot partridges or muir-fowl in the same way as you do hare and beef ; but remember the partridges, muir-fowl, and hare, must be either baked or roasted before you thread them, and order them as you do the beef. Venison is potted in the same manner.

To pot Pidgeons.

Draw and truss them ; season them well within with mixed spices and salt ; put a piece of butter within every one of them ; put them in the potting-can with their breasts undermost, and some butter about them, and throw some of the mixed spices and salt over them ; put in a little water with them, and close them up. You may do them either in the oven, or in a pot on the fire ; but the oven does best. If they are intended for keeping long, or sending abroad, the pidgeons must be boned and seasoned

soned very high, and potted with butter only, without a drop of water; so soon as they come out of the oven, the gravy must be poured clean off them, and, when cold, the butter taken off the top of it, and more butter must be melted along with it, in order to cover the pidgeons entirely.

To stew Pidgeons.

Stuff them with forced meat; have some good broth ready, and when it boils, put in the pidgeons; take the hearts of some cabbage-lettuce, and quarter them; put them in with the pidgeons, along with two or three green onions; season them with mixed spices and salt, and thicken it with butter knead in flour; close them up in the goblet, and let them stew till they are ready; then lay the pidgeons in the middle of the dish, with the lettuce over them, and pour some of their own broth into the dish.

To ragoo Pidgeons.

Truss the pidgeons as for boiling, and season them within with spices and salt; brown some butter; dust the pidgeons with flour; put them in the frying-pan, and make them of a fine brown; turn them often in the pan until they are alike browned; take them out, and lay them on a dish. You may make a very rich stock of the gizzards, pinions, livers, and hearts thus: Wash them very clean, and put them on with some water, an onion, a faggot
of

of parsley, and winter favory; let all boil until the strength is out of them; strain it off, and turn it into a clean pan, keeping back the grounds; thicken it with browned butter and flour, and put in some red wine; season it with salt and spices, a little ketchup, and truffles and morels, if you choose: Put the pigeons in a stew-pan, and let them stew on a slow fire; dish them neatly with their shoulders outmost, putting one in the middle; cut some pickles, mix them in the sauce, and pour it on them. If it is the season for asparagus, it looks very pretty to put a few between every pigeon, with the tops outmost.

To broil Pidgeons whole.

Season them within with spices and salt; tie the skin about the neck very close with a thread; put a piece of butter within them, and about half a spoonful of water; tie their feet and vent close up, so that the liquor will not get out; let the gridiron be quite hot, and on a very clear fire; turn them often, to keep them from burning, until you find them thoroughly done; do not cut the threads from the neck and feet till they are dished; lay them neatly in the dish, and pour beat butter over them; they are very juicy done in this way. When you broil the pigeons *open*, split them down the back; make the breast as flat as you can, and turn in the legs; be sure to set the gridiron at a good distance from the fire.

Disguised Pidgeons

Season them with spices and salt; make puffed paste; roll it out pretty thick; cut it in as many pieces as you have pidgeons; roll the paste about every pidgeon; tie each of them in a cloth by itself, and put them into a pot of boiling water; they will take more than an hour's boiling; take them out of the cloths, and dish them.

A Pidgeon Dumpling.

Season the pidgeons as high as for potting; make puffed paste, and roll it out round, and about an inch thick; lay a clean cloth in a bowl, and the paste above it; put in the pidgeon, with their breasts to the bottom of the bowl; put a piece of butter within every pidgeon, fold the paste round the pidgeons, and tie the cloth tight about them; they will take at least two hours to boil. For all boiled puddings and dumplings, be sure the pot is boiling before you put them in, and turn them frequently in the pot while boiling. For a change, you may dress pidgeons in the same way as you do fried chicken. When you cut them, blanch them a little in warm water.

To stew cold roasted Wild Fowl or Hare.

Cut down the wild fowl or hare in joints; brown some crumbs of bread in butter; put them into some boiling stock with some red

wine

wine ; season it with salt and spices ; then put in the cold fowl or hare ; let it get two or three boils, so as to warm it thoroughly. If it is partridges, give it white wine in place of red. If you have no beef stock by you, break the bones of the meat you are cutting down, and put it on with some water, and an onion or two, and draw all the strength out of it. This makes a good stock for a hash of any kind. You may put in cut pickles into any hash when about to dish them.

To ragoo Rabbits.

Cut them down in joints, and divide the back in little pieces ; wash them very clean, and dry them with a cloth ; dust them with flour, and brown them ; thicken some stock with a little browned butter and flour ; season it with salt and spices, a little wine if you choose, the squeeze of a lemon, and a little ketchup. Serve them up hot.

To stew a Neat's Tongue whole.

Wash it very clean with salt and water ; put it in a very close goblet with as much water as will cover it ; let it stew for two hours ; then take it up, and skin it. You may add to the broth it was boiled in, a mutchkin of strong stock and a little white wine ; thicken it with a piece of fresh butter knead in flour ; put in a faggot of sweet herbs, and season it with salt and mixed spices. When the sauce boils, put in the tongue, and close up the pan.

If it is a large tongue, it will take two hours to stew ; cut some fellery in pieces of about an inch long ; parboil it, and put it in the sauce, and let it boil till it is tender. Some choose carrot and turnip in it in place of fellery. Before you dish it, take out the herbs and strew in some cut pickles ; put the tongue in the middle of the dish, and pour the sauce over it.

To hash a cold Neat's Tongue.

Slice it very thin ; take as much stock as will cover it, and put some crumbs of bread, browned in butter, into the stock. When it boils, season it with salt and spices, a little ketchup, and a little of either red or white wine. If you choose it, put in a few cut pickles when you are about to dish it. Dish it on sippets of toasted bread, cut in triangular forms, and let a little of them appear at the side of the hash. Let no hashed meat get more boiling than to be thoroughly warmed.

A Sauce for a roasted Tongue.

Grate some bread very fine ; put it on with a little water, a piece of fresh butter, some red wine, a scrape of nutmeg, and a proper quantity of sugar ; let it boil until it is very smooth ; put it in a sauce-dish, and send it to the table. Some choose currant-jelly in place of wine ; others choose nothing but beat-butter and vinegar in their sauce, or capers.

To potch Eggs with Serrel.

Tie up some serrel in small faggots; boil it; cut the strings, and lay the faggots round the dish neatly; spread them a little, leaving a space between every faggot; cut some toasted bread long-ways, and put a piece between every bunch of the serrel; potch some eggs very nicely; take them carefully out, and drain the water from them; lay them above the serrel and the bread, allowing a little of the bread and green tops to be seen; beat some fresh butter, and pour it over them.

An Omelette.

Take ten eggs, or a dozen if small; break and cast them, but not too much; put in a little sweet cream, and season it with salt and a scrape of nutmeg; shred some parsley and onions very small, and mix them with the eggs; take a good piece of butter, let it boil a little in a frying-pan; pour in the eggs amongst it, and fire it, but not too hastily. When it begins to fasten, raise it frequently with a knife from the bottom of the pan in different parts, to let the butter in below it. It must be fried on both sides. If the ribs are clear, hold it before the fire; it must not be too hard done.

Egg and Onions, commonly called the Onion Dish.

Boil some eggs hard; cut some onions in slices across, and fry them in brown'd butter; take them carefully out of the butter, and drain it from them; cut the eggs in round slices; beat some fresh butter; mix in some mustard and vinegar; then put in the eggs and onions, and toss it upon the fire; then dish it.

CH A P. IV.

PIES, PASTIES, &c.

A Paste for raised Pies.

BREAK two eggs into two pounds of flour. Take half a pound of butter, and boil it in a mutchkin of water; pour the butter and water into the flour, keeping back the sediment; then work it up into a paste, and before it is cold, raise it up to any shape you please. If the paste is not wet enough, boil a little more water, and put it in.

A Beef Steak Pie.

Take a tender fat piece of beef; cut it in thin slices, and beat it well with a rolling-pin; season it with salt and spices; divide the fat pieces from the lean, and lay a fat and a lean
piece

piece together, so far as they will go; then roll them up as you do beef olives, and pack them neatly in the dish, but don't press them hard; put half a mutchkin of gravy thickened with a little butter and flour, and a spoonful of vinegar. Lay on your cover, scallop it round the edges with your runner, and ornament it with leaves.

To make a Mutton Steak Pie.

Cut the back ribs of mutton in single ribs; season them as in the above receipt; lay them in the dish with a little gravy and an onion or two, and finish it off as in the last receipt.

To make a Venison Pastj.

Bone a piece of venison, and season it with black pepper and salt; pour over it two glasses of red wine, and a glass of vinegar; let it lie all night in the seasoning; break the bones; put them on, and draw a good gravy from them. You may boil some whole pepper in it and an onion; cover the pan with puff'd paste; be sure to roll out the paste very thick; lay the meat in the pan, and put some of the gravy in with it, thickened with a little butter and flour; if the venison is lean, take a piece of fat mutton, and lay it on the top of the venison; then close it up, and send it to the oven: it takes a long time of baking. When you draw it out of the oven, shake it.

If you think it has not enough of gravy about it, pour in more at the top. Ornament the top of this pasty with dogs and deers.

A Calf's Head Pie.

Scald and wash the head clean, and boil it half an hour with a knuckle of veal, two onions, a bunch of winter favory, and the paring of a lemon. Take the head out to cool; then cut the ears into round slices, and the rest into square pieces, keeping the tongue whole; strain your stock when it is reduced to about three half mutchkins, and thicken it with butter and flour; season it with nutmeg, Cayenne pepper and salt, a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon; then put in the cut head and tongue, and give it a boil. Cover the sides of your dish with puff'd paste; put in the head with the tongue in the top of the pie, and the yolks of six hard boiled eggs round it. If you choose you may add a few sweetbreads parboiled and cut, and some cut pickles; cover the pie with puff'd paste, and ornament it according to fancy. It will take an hour and a half to bake it.

A mock Venison Pasty.

Bone a fore-leg of mutton; take a mutchkin of its own blood, and some claret; lay the mutton to soak in it for twenty-four hours, and

season

season it in the same way as the venison pasty; lay it into the pan, and fill with as much of the blood and claret it was soak'd in as it will hold: it will not take so long time of baking as the venison one.

To make a Veal Florentine.

Cut a piece of veal in pieces; if it is a rib piece, divide the ribs, and beat them with the chopping-knife; season them with salt and spices; put a little piece of butter in the bottom of the dish, and lay in a row of the steaks; then strew in some currants and raisins above the steaks; lay on another row of meat and fruit, until the dish is full, and put into it a little veal gravy. If the veal is not very fat, lay on some more butter on the top of it, and cover it with puff'd paste. You may do a lamb pie the same way. Some people do not like sweet seasoning in meat pies; in that case, you may put in oysters, the yolks of hard eggs, and artichoke bottoms. These three articles may go into all pies that have not sweet seasoning in them; but they are very good without them.

A Hen Pie.

Draw and singe a hen; cut it down the back, and bone it. Bone also a chicken; flatten them with a rolling-pin; rub them over with the yolk of an egg; season them with mixed spices and salt; lard the hen with thin slices of bacon. Put the chicken within the hen above

bove the larding, and a thin slice of ham within the chicken. Grate a little bread, mince the livers and some parsley, season it with pepper and salt, and work it up with a piece of butter, and the yolk of an egg. Mix these together, and put a little of it into the inside of the chicken; sew up the hen, but take care when you bone it, to keep the pinions and rump whole, so as not to disfigure it. Rub it all over with a piece of butter, and lay it in your dish. Take the remainder of the forced meat and make it into balls, and put it round your fowl, with half a dozen of hard yolks of eggs. Break the bones of the fowls, and make a gravy of them. Put a little of it into the pie, cover it with puff'd paste, and ornament it with birds and flowers; when it comes out off the oven, strain the rest of your gravy, thicken it with the yolks of two eggs, adding a glass of white wine; then pour it into the pie, and give it a shake.

To make a Pidgeon Pie.

Truss the pidgeons as for boiling; season them within with spices and salt; put a piece of butter into every pidgeon; put some butter in the bottom of the dish, and pack them in neatly. You may fill up the vacancies between them with the gizzards, livers and pinions, and strew a little more of the seasoning over them. In all meat pies, remember to put a little gravy in them; cover it with puff'd
paste,

paste, and ornament the top of your pie with pidgeons cut out of paste.

Another way.

Truss your pidgeons; parboil the gizzards, livers, and pinions, in a mutchkin of water, and an onion; mince a slice of bacon very fine, with the livers, and a few crumbs of bread; mix them with the yolk of an egg, and season with mixed spices and salt. Stuff part of this in the body of each pidgeon, roll up the rest into small balls, and cover the breasts of the pidgeons with thin slices of bacon. Then strain your sauce, thicken it with a little butter and flour, and put it into your pie with six hard yolks of eggs. Cover and ornament it as before.

To make a Chicken Pie.

Truss and season the chickens as you do pidgeons; put a piece of butter in them, and a piece in the bottom of the dish; pack the chickens neatly in it, and strew currants and raisins over them, and lay pieces of butter above them (fresh butter is the best); cover it with puff'd paste. When it comes out of the oven, have a caudle made thus: Beat the yolks of two eggs, and mix with them a gill of white wine, the same quantity of cream, some sugar, and a scrape of nutmeg; make it very smooth; pour it in at the top of the pie, and shake it well. If the chickens are very large, you may cut them in quarters. If you don't

don't like them with sweet seasoning, you may put in the yolks of hard eggs and artichoke bottoms.

A Chicken Pie with Savory Seasonings.

Truss four young chickens; season them with white pepper and salt, and lard them with thin slices of bacon. Parboil the livers, and beat them fine in a mortar, with some crumbs of bread, a little parsley, and the yolks of two hard eggs; mix it up with a piece of butter, some pepper and salt, and the grate of a lemon; roll it up into balls, and place them in your pie, with the yolks of some hard boiled eggs. Cover up your pie, and, when it comes out of the oven, put in some good veal gravy, thickened with the yolk of an egg.

To make superfine minced Pies.

Take the largest neat's tongue you can get; let it lie twenty-hours in salt; then boil it, blanch and skin it; take the finest part of the tongue, and mince it, and three pounds of beef-suet, very small; take two pounds of raisins ston'd, and minced small, the same weight of currants clean'd, half a dozen of apples pair'd, half a pound of citron, and a pound of orange-peel cut small; put them into a broad vessel, and mix all the materials well together; beat half an ounce of Jamaica pepper, about two drops of cloves, two nutmegs, or three, according to their size, the grate of two large lemons, and two tea-spoonfuls of salt;

mix

mix the salt, spices, and lemon-grate, very well together; then season the minced meat with them; be sure to mix them until the seasoning be all equally thro' them; then squeeze the juice of three lemons into a choppin of white wine, and pour it on the minced meat; mix all well together; then press them hard into a can; put a piece of white paper close upon the meat, and tie paper on the mouth of the can; then lay them up for use. If you are careful, when you take out any of it, to press the remainder hard down, and paper them well up, they will keep twelve months. When you want to use them, cover your petty-pans with puff'd paste, and fill them up with the minced meat; nick the upper crust with a knife; cover them, and make them neatly up, and fire them in the oven.

To make a common Minced Pie.

Parboil three pound of tender beef; when it is cold mince it with half a pound of suet, stone and mince three pound and a half of raisins, half a dozen of apples cut small, a pound of currants cleaned and pickled, add to these the grate of a lemon, half an ounce of Jamaica pepper, a few cloves, and a nutmeg, all beat together and mixed with two tea spoonfuls of salt. Put all together into a bowl, and moisten it with half a mutchkin of the gravy the meat was boiled in, and a gill of white wine. Cover your pan with a standing paste; then put in your meat, and cover it with a puff'd paste.

To make a Giblet Pie.

Scald and clean the giblets very well, and chop the wings in two; pull the neck out of the skin, and chop it in four pieces, and cut the gizzards in pieces; season them with salt and spices; keep the blood of the goose, and strain it through a searce; boil a few groats a while in sweet milk; mince some fuet small, mix the groats and fuet with the blood; season them with salt and spices, and a little mint shred small, if you choose it; fill this into the skin of the neck, and sew up the ends of it; turn it round, and lay the pudding in the middle of the dish, with the giblets round it; pour in a little gravy with them, and cover it with puff'd paste.

Another way.

After the giblets are cleaned, boil them tender, cut the neck in three pieces, and the wings in two. Cover the pan as before, and lay some beef steaks in the bottom, then lay in your giblets, season them with pepper and salt, and a cut onion, adding half a matchkin of the gravy they were parboiled in; cover the top with puff'd paste. The pie should be put in a pan with a loose bottom, so as it may be taken out and put on a plate.

To

To make a Hare or Muirfowl Pie.

Cut the hare in pieces; season it with salt and spices very well. If it is muirfowl, keep them whole, and season them well within and without; lay a good piece of butter in the bottom of the dish, and put a piece in each of the muirfowl; lay them in the dish with slices of butter above them; put in a little gravy with them; cover them with puff'd paste, and fire it in the oven. Warm a little gravy and claret; thicken it with the yolk of an egg or two, and pour it in at the top when the pie comes out of the oven, and shake it well. These pies should always be eat hot. Whatever pies you fill up, always use a filler; for the sauce is apt to run over and spoil the paste.

To make a Kernel Pie.

Scald the kernels in boiling water; make forc'd-meat balls of veal; fry them off in the frying-pan; beat a little white pepper and mace, the grate of a lemon, and some salt, and season the kernels with them; lay some fresh butter in the bottom of the dish; put in the kernels and balls, and cover them with puff'd paste; warm a little veal gravy, with some white wine, the squeeze of a lemon, and the grate of a nutmeg; thicken it with the yolks of eggs; pour it into the pie when it comes out of the oven, and give it a shake; put in a little gravy alongst with the kernels. If you have

plenty of artichoke bottoms, you may put them into any meat pies.

Another Hen Pie.

Take the skin off a large cold roast fowl, and cut the breast, and all the nice pieces of it, into thin handsome slices. Break the bones, and put them on with the skins, an onion, two eschalots, and the paring of a lemon, in about a chopin of water. Raise the walls of your pie, and make it in proportion to your fowl. Then fold a cloth, and put it neatly into the pie; put on your cover, ornament it handsomely, and glaze it over with a beat egg. When your crust is well fired, and of a fine light gold colour, cut the cover neatly round the inside edges of your pie, and take it off. Then take out the cloth, and when your stock is strong, and reduced to a mutchkin, strain and thicken it with a very little butter and flour. Then put it on the fire, and stir it close till it comes a boil. Then take it off, scum it well, and season it with a little mace, white pepper and salt; cast the yolks of two eggs, and mix it with a little of your boiling sauce, and a gill of cream; return it back to the sauce-pan, and mix all together; put in your fowl, keep it shaking for some time over the fire, but do not let it boil, for fear of crudling the eggs. When the sauce is of the thickness of cream take it off, and put it into the crust, cover it up, and send it hot to table. The crust may be made of puff'd paste, but
if

if you do it so, put it into a pan with a loose bottom, so as to turn out.

To make a Calf's-foot Pie.

Boil the feet tender; mince them with some beef-suet, and apples cut small; season them with beat cinnamon and nutmeg; clean and pick some currants well, and mix them all together with a little sugar, and a glass or two of white wine. Cover it with a good puff'd paste, nicely carved out. When the paste is enough, the pie is ready.

A Marrow Pasty.

Blanch six ounces of sweet almonds; pare half a dozen of large apples, and cut both very small; cut also a quarter of a pound of orange peel very small; take three quarters of a pound of marrow cut in pieces. If you are scrimped of marrow, make it up with beef-suet shred very fine; mix all well together with the yolks of four hard eggs, and a gill of white wine; season it with sugar and beat cinnamon; cover it with puff'd paste nicely carved out, and fire it in the oven.

An Egg Pie.

Boil a dozen of eggs hard, and cut them very small; clean about a pound of currants; take a gill of sweet cream, a little white wine, and a little rose water; season it with beat cinnamon, sugar, and the grate of a lemon.

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It will take three quarters of a pound of fresh butter: mix all together, and cover it with a carved paste as above, and fire it in the oven.

An Eel Pie.

Skin the eels, and cut off the heads and fins; cut them about two inches long; season them with salt and spices; put them into a dish with a little butter and white wine, and the juice of a lemon; put in half a mutchkin of water, and cover it with puff'd paste. You make pike or trout pies in the same way, only put more butter in the dish with them than with eels.

A Salt Fish Pie.

Take two pound of tusk fish, and steep it all night; stew it gently next day on a slow fire, for two hours; take it off, and put it in cold water to cool; lay it on a table, and cut a square piece out of it; skin and bone the rest of it, and beat it in a mortar with half a pound of sweet butter, very fine; take the crumb of a penny loaf, and pour upon it cream and milk, of each half a mutchkin, boiling hot, and cover it up; mix this with your fish, add to it four hard boiled yolks of eggs, the grate of a nutmeg, a little white pepper, and three tea spoonfuls of made mustard. Mix all well together; make a good crust; lay your ingredients into it, placing the square

bit

bit of fish in the middle; cover it up, and bake it an hour and a half.

A Curd Florentine.

Press the whey well from two pounds of curds, and break them with a spoon; beat a pound of sweet almonds; clean half a pound of currants; cut some boil'd spinage small with a knife; sweeten it properly; beat six ounces of butter, and mix all well together; make a fine puff'd paste, and lay a thin covering of it on the dish; then put in the sauce, and cross it over with paste straws; put it in a slow oven; and when the paste is enough baked, the florentine is ready.

An Apple Pie.

Pare, quarter and core the apples, and season them with sugar, beat cinnamon, and the grate of a lemon. If you wish to have your pie very rich, put in some ston'd raisins, blanch'd almonds, citron, and orange-peel, cut down; cover it with puff'd paste. Don't be sparing of sugar to any fruit pie.

Another way.

Take a dozen and a half of apples, boil them till the skins are crack'd, and scrape out all the pulp; chop it with half a pound of fine powder sugar, the grate of a lemon, and (if the apples are very sweet,) add the juice of a lemon also, and a quarter a pound of orange peel cut. Cover your plate with a

puff'd paste; put in your apples, and bar it over the top with paste straws.

An Apple Pie with Potatoes.

Boil some potatoes; pair and cut some apples; lay a row of apples in the dish, and a row of potatoes above them; then put some pieces of fresh butter above the potatoes; put apples, potatoes, and butter in lairs, until the pie is filled up; sweeten it to your taste; take rather more apples than potatoes; it is much better of having a little citron and orange-peel in it; put a little water in all apple pies; cover it with puff'd paste.

A Macaroni Pie.

Skin a cold roasted hen, cut the breast of it into thin slices, and pick out the best parts of the wings and legs. Break the bones, and put them, and the skins, on the fire with an onion, eschalot, and the paring of a lemon, in a mutchkin and a half of water. Take a pound of flour, the yolks of two eggs, a quarter a pound of butter; mix it with the flour, and make it up into a paste with warm water; knead it till it be very smooth; then roll it out, cut part of it into small straws, and roll them round in your hands to imitate the pipe macaroni, butter your shape, and cross-bar the straws over the top and sides of it. Then line the shape with your paste. Strain the stock, and season it with a little white pepper, Cayenne, nutmeg and salt. Put into it a quarter
a pound

a pound of pipe-macaroni ; set it on the fire, and stir it close till the macaroni is soft, and the gravy a good deal reduced. Grate a quarter of Parmesan, or good double Gloucester cheese. Lay some of it into your shape, then some of your macaroni, with bits of butter above it, then a lair of the slices of the fowls, and repeat this till the whole is exhausted. Wet the edges of your pie, put on the bottom paste, and join it very close, to prevent the gravy coming through it ; bake it in a quick oven ; then turn it out, and garnish the rim of your plate with grated cheese.

A dish of Macaroni.

Put on a quarter a pound of macaroni in a mutchkin of milk, stir it on the fire close till the milk is reduced, and add to it half a mutchkin of cream. When the macaroni is soft, take it off ; grate a quarter a pound of cheese, season your macaroni with a little white pepper and salt, and put a puff'd paste border ornamented with flowers, &c. round the edges of your plate. Put pieces of butter in the bottom of the plate, then some spoonfuls of macaroni, then the grated cheese, and then the butter. Repeat these lairs till your ingredients are all in, taking care to have a good deal of cheese on the top with bits of butter above all. Bake it half an hour in an oven.

A Chef-

A Chestnut Pie.

Scald the chestnuts, and take off the skins; blanch some almonds; pare and quarter some apples; put some fresh butter in the bottom of the dish; lay in a row of chestnuts, a row of apples, and a row of almonds, with cut citron and orange-peel, and strew in sugar between the rows; put some more fresh butter on the top of it, and cover it with puff'd paste.

A Gooseberry Pie.

Cover the dish with paste; pick the gooseberries, and lay them in the dish with plenty of sugar (you can scarcely make a gooseberry pie too sweet), and a little water. If you want it rich, put in citron and orange-peel; cover it with puff'd paste. If you eat any of these fruit pies cold, cut off the cover, and pour cream over them.

To make Puff'd Paste.

Take a pound of the finest flour, and half a pound of butter as firm as possible; break the least half of the butter among the flour. Then take about half a mitchkin of cold water, and wet your flour and butter, knead it very smooth; when it sticks to the table, lift up your paste, and strew a little flour beneath it, and when it is properly wrought roll it out. Divide the butter you left out into four parts; take one of these and put it over your paste in
small

small bits. Strew some flour over it, and give the butter a clap down with your hand to keep it from shifting; then fold up your paste, and continue doing so four times, till the whole is wrought up; use it as quick as you can, because it is the worse for lying.

A common Pie Paste.

With two pound of flour mix three quarters of a pound of butter; wet it with cold water, and work it very smooth; roll it out for any use you intend it.

To make Paste for the Cases of preserved Tarts.

Take half a pound of flour; grate in a little sugar, and mix it with two ounces of fresh butter; wet it with cold water; work it very smooth, and roll it out equal, but not too thick; line your petty-pans with this paste, and scollop the edges nicely with your knife; prick them with a pin to keep them from blistering in the oven. For tops, take half a pound of flour, a small piece of sweet butter about the size of a walnut, mix it with the flour, and wet it with a little cold water; then knead it smooth, and roll it out very thin; cut it out into fancy patterns, with your pastry knife, or paste cutter, and fire them on crocant moulds, but take care they be not discoloured. Every family should have some of these by them, for they keep a long time, and make a ready genteel dish, as you have nothing more to do but fill them up with your preserved

ved fruit, and lay the tops on them. You will get crocants and cutters from the tin shops.

To make Apple Tarts.

Pare some apples; cut them pretty small, and put them in as much cold water as will cover them. If you have a piece of lemon-peel, shred it small, and put it in amongst them; let them boil until they are quite to a mash; turn them often in the pan; sweeten them, and give them a boil after the sugar is in; mix in some beat cinnamon when they come off the fire; and when they are cold, put them in your petty-pans, and cover them with open paste, or barred over: when the paste is fired they are enough.

Gooseberry Tarts.

Scald the gooseberries, but don't let them boil; then cover the petty-pans with paste: when the berries are cold, put them in the pans with a good deal of sugar below and above them, and cover them in the same way as the apple ones.

Cherry Tarts.

Stone the cherries; and for each pound of them take three quarters of a pound of sugar; wet it with a gill of water; boil and scum it; then put in the cherrries, and let them boil some time; when they are cold, fill up the petty-pans, and cover them as the former.

To make Raspberry or Currant Tarts.

Pick the currants from the stalks; put a good deal of sugar above and below them; be sure to give them loaf-sugar, for coarse sugar spoils both the taste and colour; cover them, and fire them in the oven.

To make Prune Tarts.

Strew the prunes with water, claret, and a proper quantity of sugar; stone some of them, and keep some of them unston'd; put them with the liquor they were stewed in into this; cover them, and fire them in the oven. You may keep out the wine, if you choose; but they are much the better of it.

Peach or Apricot Tarts.

Take the peaches or apricots before they are quite ripe; stone and pare them; cut them in quarters or halves; put a good deal of beat loaf-sugar in the bottom of the pan; lay in the fruit amongst it; stir them often on the fire; let them boil a little while, and when cold, put them into the petty-pans, and the syrup amongst with them; cover them with puff'd paste, but not open in the top, as the other tarts are, because they take more firing.

To make a Glazing for Tarts.

Take the white of an egg, and some grated double-refined sugar; cast them very well together

gether till it is light and white. All fine tarts should be glazed with it. Lay it gently on the paste with a feather before you put them in the oven.

C H A P. V.

OF PUDDINGS, CHEESE-CAKES, CUSTARDS, &c.

To make a Light boiled Pudding.

TAKE a dozen of eggs; keep out four of the whites, and cast them with six spoonfuls of flour, quite smooth; mix in half a pint of sweet milk; sweeten it to your taste, and put in a little salt; season it with beat cinnamon and a glass of spirits; butter a bowl very well, and fill it up with the pudding; take a clean cloth, and butter the part that goes on the the bowl very well, and drudge some flour on it; tie the cloth very tight about the bowl; turn the mouth of the bowl undermost into a pot of boiling water; be sure the pot never goes off the boil, and that it is properly covered. It will be enough in three quarters of an hour.

A boiled Custard Pudding.

Take ten eggs; keep out six of the whites; cast them very well with some sugar; take a matchkin and a half of sweet cream; season it with beat cinnamon and the grate of a lemon;

mon; butter a cloth or bowl; tie it very close up, and put into a boiling pot: a quarter of an hour will boil it.

A Plumb Pudding.

Stone and shred a pound of raisins; pick and clean a pound of currants; mince a pound of suet; beat eight eggs with four spoonfuls of flour till it is very smooth; put in a little salt; season it with cinnamon and nutmeg, add a gill of brandy, a gill of cream, and two spoonfuls of grated bread; mix all well together, and tie it up very hard; put it in a pot of boiling water; it will take four hours boiling.

A plain Suet Pudding.

Mince a pound of suet very small; cast six or seven eggs and a pound of flour; season it with salt, ginger, nutmeg, and a dram. If you find it very stiff to cast, you may put a little milk in it; mix all well together; butter a cloth, and tie it up; it will take three hours boiling.

A boiled Bread Pudding.

Cut the heart of a twopenny loaf in very thin slices; boil a chopin of milk; pour it over the bread, and cover it up for half an hour; beat ten eggs; season it with beat cinnamon, the grate of a lemon, if you have it, a scrape of nutmeg, a little salt, and sugar to your taste. You may put in some cur-

rants and minced suet; butter a cloth, and tie it close up. It will take two hours boiling, if it has suet and currants in it; if without them, only an hour and a half. If you intend it for a side asset, half the quantity will do it, and it will take less boiling.

A boiled Rice Pudding.

Take a quarter of a pound of rice, and put it on with a chopin of cold milk and a good piece of fresh butter; keep it close stirring on the fire till it boils: if you find it not very thick, stir in some more rice till it is like thick pottage; cast six eggs; mix them very well with the rice and milk, and sweeten it to your taste; put in a very little salt; season it with cinnamon and nutmeg, the grate of a lemon, and a dram; butter a cloth, and tie it up close: it will take an hour to boil.

The proper sauce for all boiled puddings is fresh butter beat with wine and sugar. When you butter a cloth to boil a pudding in, dredge a little flour over the butter. You will observe, in the boiling of all puddings, that the pot must be kept full of water, and never allow it to go off the boil: turn the pudding frequently in the pot, especially at the beginning, till the pudding is well fastened.

A Pcase

A Pease Pudding to be eat with Bacon.

Take a pound of split pease, or more as you have occasion; tie them in a cloth not too close, that they may have room to swell; let them boil an hour; then take them up, and mix a good piece of butter in them, and tie them up hard; they will take near another hour's boiling; divide the pudding in two, and lay the pork in the middle. Send beat butter along with them to the table.

A whole Rice Pudding.

Take half a pound of rice; wash it well in water, and boil it in a chopin of sweet milk till it is almost dry, stirring it on the fire to keep it from burning; stir in six ounces of fresh butter; let it cool a little; cast five or six eggs; mix with them about a gill of sweet cream; then mix all together; season with cinnamon, nutmeg, sugar, and a dram; stone and clean half a pound of currants and raisins, and put them in. In all baked puddings, be sure to rub a little butter on the dish before you put them in. Garnish all baked puddings with puff'd paste in any figure you choose.

Another Rice Pudding.

Take the flour of rice, and boil it in the same way as you do the boiled rice pudding; beat five eggs and mix them with the rice and milk; sweeten it to your taste; season it pretty high with the grate of oranges. If you have

not this, season it with any spice you please; and give it a dram; but when it is high flavoured with the oranges, it needs no dram; put it in the oven.

A Lair Pudding.

Cast six eggs till they be very thick and light with four ounce of beat sugar; mix into it a mutchkin of cold milk, a dram of brandy, the grate of a lemon, and a quarter an ounce of beat ginger. Then cut a penny brick in thin slices the broad way, paring off the crust; lay them into your custard to soak; mince half a pound of beef-suet very fine, stone half a pound of raisins, and clean half a pound of currants; mix your suet, currants and raisins together; then take a pudding-pan, butter it, and put some paste straws across the bottom of it, and some straws waved up and down the sides of it; cover it all over with a thin cold paste made in this manner: Take a pound of flour, and a quarter a pound of butter; mix it together, (keeping out a little of the flour,) and wet it with a little cold water, knead till it be smooth; pare the paste round the edges of your pan; then put into it a lair of your suet and fruit, then a lair of your slices of soaked bread, pour in some of your custard, then a lair of suet and fruit, and continue to do so till your pan is full; then pour your custard over all; roll out your parings of paste, and cover your pan with it, taking care to join the edges of it to prevent it from separating.

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It will take an hour and a half in a quick oven: when it comes out, turn it over into your plate. This pudding may be put in a dish with only a paste border round it, the other way looks better, and keeps it more mellow.

A Marrow Pudding.

Grate the crumb of a penny loaf; boil a mutchkin and a half of sweet cream, and pour it boiling hot on the grated bread; beat six eggs; cut half a pound of marrow in pieces, not too small; stone and clean some currants and raisins; sweeten it to your taste, and season it with cinnamon and nutmeg; mix all these materials well together, and put them in a dish. If you have not marrow, good beef-suet does very well, but it must be minced very fine. If you want this or any of the boiled puddings to appear yellow, steep some saffron in a little milk, or dram, or rose water, and mix it in the pudding; put it in the oven and fire it.

A Tansy Pudding.

Cut thin slices of fine bread; boil some cream, and pour it boiling on the bread; cover it up till the bread has sucked up all the cream; beat ten eggs, and keep out four of the whites; mix them in with the bread, and sweeten it to your taste; beat some tansy, and squeeze out the juice through a clean cloth; put in as much of it as makes it bitter to your taste;

taste; put in some of the juice of spinage with it to make it of a fine green; put in a dram, the scrape of a nutmeg, and four ounces of fresh butter; put all into a pan, and give it a heat on the fire till it is pretty thick; then put it into a pudding-pan, and fire it in the oven. When you are to send it to the table, strew sugar on the top, and sliced orange. If you make it with milk instead of cream, you must put a great deal more butter in it.

An Orange Pudding.

Take the yolks of a dozen of eggs; beat and sift half a pound of sugar; put it in by degrees, and cast it amongst the eggs with a knife; it must be cast until they are thick and white. If you have the conserve of oranges, put in as much of it as will give it a fine taste, and cast it along with the eggs. If you have not this, put some beat marmalade in place of it. Beat two ounces of biscuit; mix all well together, and cast it constantly until it goes into the oven, or it won't be light; cast five ounces of fresh butter; mix all well together, and put in the oven.

Another way.

Grate three bitter oranges, cut and squeeze them; pick out the pulp, boil the skins till they are very tender, and when they are cold, beat them with the grate, and four ounce of sweet butter in a mortar, till they are very smooth

smooth; cast the yolks of eight eggs, with half a pound of beat sugar, till they are very light; then mix all together with a gill of cream. Put it into your plate, and fire it as before.

A Lemon Pudding.

Grate four lemons, beat the yolks of ten eggs, as in the above receipt, with the same quantity of sugar, biscuit, and butter. You must order it every way as in the orange pudding; all the difference is in the seasoning, the one lemon and the other orange.

Another way.

Grate four lemons, cut and squeeze them; take out the pulp, and boil the skins very tender; beat six ounce of sugar and searce it; beat and searce a hard biscuit; when the skins are cold, beat them with four ounce of butter, and the grate, till they are perfectly fine and smooth; cast six yolks, and two whites of eggs, till they are very light and thick; then put in your sugar, and cast it a little longer; mix it with your other ingredients, and add to it a gill of thick cream. Put a puff'd paste border round the edges of your plate, and ornament it with flowers, &c. Glaze it with a little of your eggs and sugar, which you will keep back from the pudding, and send it to the oven. Half an hour will do it.

Citron

A Citron Pudding.

Slice half a pound of citron thin, and shred it very small with a knife; beat and sift six ounce of sugar; beat the citron and sugar very well together in a marble mortar; have the yolks of eight eggs cast, until they are like a cream; then mix them by degrees into the beat sugar and citron, and cast them very well with a spoon or a knife. You may mix in a very little sugar-biscuit. Put in as much of the juice of spinage as will make it of a fine green; mix all well together. When you are just about putting it to the oven, put in a dram and four ounce of sweet butter, cast it to a cream, and mix it very well. In all fine baked puddings, let the butter be the last thing you put in.---Be sure never to oil the butter for any kind of puddings, but always beat it to a cream, for when it is oiled, it makes them heavy, and is apt to swim upon the top.

A Green Gooseberry Pudding.

Put on a pint of gooseberries with a very little water; let them boil to a mash, and thrust them through a searce with the back of a spoon; beat ten eggs, keeping out six of the whites; then take all the fine pulp of the gooseberries that comes through the searce, and beat up with the eggs, and half a pound of sugar; if it is not sweet enough, put in more. You may mix in it some citron and
orange-

orange-peel cut small, with a quarter of a pound of sugar-biscuit. Just when you are about to send it to the oven, put in six ounces of cast butter, and mix all well together.

An Apple Pudding.

Roast seven or eight large apples; take the skins off them, and scrape out all the pulp; beat the same quantity of eggs, and add all the other materials, as in the foregoing receipt. These two puddings you may green with spinage-juice, as they look the better of it.

Another way.

Roast a dozen of middle sized apples in a batchelor's oven; take off the skins, and scrape out all the pulp; cast eight eggs, keeping out half of the whites, with six ounces of beat sugar, till they are very thick and light; mix it with a beat biscuit, four ounces of cast butter, and a gill of cream, and add to it the pulp of your apples, after it has been well beat with a whisk. If you wish it to be green, put in a little spinage-juice, and send it to the oven.—All fine puddings should be ornamented with paste.

An Almond Pudding.

Blanch half a pound of sweet almonds, and a few bitter ones; beat them very fine, so as they will spread on your fingers like a paste; be sure as you beat to wet them with some brandy; beat the yolks of eight eggs, keeping

keeping out four of the whites, with six ounces of sugar beat and sifted; cast them till they are light and white. You may put in about an ounce of beat biscuit, and season it with a dram, or the grate of orange or lemon, if you have it, and four ounces of cast butter.

A Sago or Millet Pudding.

Put on the sago with a chopin of water, a stick of cinnamon, and the rind of a lemon; let it boil till it is pretty thick; put in half a mutchkin of white wine, and sugar to your taste; beat six eggs well, keeping out half of the whites, and mix all well together. You may make a millet pudding the same way; only boil the millet in milk, and give it two or three eggs more, and put in a dram in place of wine; let them be pretty cold before you mix in the eggs and cast butter.

A Potatoe Pudding.

When the potatoes are boiled and skinned, take half a pound of the best of them, and beat them very well in a mortar; beat nine eggs, and keep out three of the whites; cast them thick with half a pound of sugar; mix in with the potatoes half a mutchkin of cream, and half a pound of cleaned currants if you chuse them; then cast them up well together with the sugar and eggs; season it with cinnamon and nutmeg, and give it a good dram; it will take half a pound of cast butter at least.

A common Potatoe Pudding to be fired below roasted meat.

Boil and skin as many potatoes as will fill the dish, beat them, and mix in some sweet milk ; put them on the fire with a good piece of butter ; season them properly with salt and spices. Some choose an onion in it shred small. Put it in a dish, and fire it below the meat, until it is of a fine brown on the top ; if you choose, cast three eggs well, and mix in with the potatoes before you put them in the dish, as it makes it rise, and eat light : pour off all the fat that drops from the meat before you send it to the table : it eats very well with roasted beef or mutton.

A Bread Pudding to be fired below meat.

Take a chopin of milk, and slice down as much of the heart of a fine loaf as will make it thick ; put it on the fire and boil it. If you see it too thin of bread, put in a little more ; let it boil until it is pretty thick, stirring it from the bottom of the pan to keep it from burning ; put in a handful of suet ; if you have none, put in a piece of fresh butter ; take it off the fire, and sweeten it to your taste ; season it with what spices you choose ; beat six eggs, and let the pudding be a little cold before you put them in ; mix all well together, and put it into a dish, and fire it below the meat ; turn the dish often, to make it
of

of an equal brown. Pour off all the fat before you send it to the table.

A Hasty Pudding.

Order as much bread and milk, in the same way as in the above receipt, as will fill a small bowl to fit an assiet; put in a piece of fresh butter; pick and clean a handful of currants, and boil them alongst with the bread and milk; cast four eggs, and put in it; season it with cinnamon, nutmeg, and sugar: after the eggs are in, stir it a while on the fire to fasten it, but don't let it come a-boil; then butter a bowl very well, and put the pudding in it; set it before the fire, or in a white-iron oven, turning the bowl often. If the fire is pretty hot, it will very soon fasten; turn it out of the bowl into an assiet, and send up to the table with the same sauce as for the former boil'd puddings.

A Carrot Pudding.

Boil some good carrots; and when they are well clean'd, weigh half a pound of them; beat them very fine in a mortar; mix two or three spoonfuls of sweet cream along with them; beat eight eggs, keeping out half of the whites, with half a pound of sugar; mix all well together, and season it with beat cinnamon, or orange grate, if you have it, as it makes it eat like an orange pudding; mix six ounces of cast butter in it, just when you are about putting it into the oven.—*For Sauce,*
take

take an half mutchkin of cream, sweeten it with a little sugar, and add to it the squeez of a lemon.

An Apple Dumpling.

Make a good puff'd paste; roll it out about half an inch thick; pair the apples, and cut them down very small; then butter a cloth, and put it into a bowl; lay the paste in it, and put in the apples; wrap the paste about the apples, and tie the cloth hard up. If it is a large one, it will take three hours boiling; if a little one, less time will do it. You may make any fruit dumpling in the same way; such as currants, cherries, raspberries, apricots, or any fruit you please. Most people don't sweeten them until after they come out of the pot; but I always found it better to sweeten them before I put them in, as the sugar incorporates better with the fruit. If it is an apple dumpling, cut out a piece of the paste at the top, and put in a piece of fresh butter, and lay on the piece again.

Another way.

Take a pound of suet; shred it small; grate some stale bread, till you have about three quarters of a pound; pick and clean about a pound of currants; cut a quarter of a pound of orange-peel and citron small; mix all together, and season it with cinnamon and sugar; cast six or eight eggs, and keep out half of the whites; mix in the eggs with the o-

ther ingredients, and a dram; they must be no more than wet with the eggs, to make it stick like a paste. You should have small nets, wrought of pack-thread; put in every one into a net, until they are about the size of a good large apple; tie them close in the net; make them all of one size, except the one for the middle, which ought to be a little larger; put them into a pot of boiling water; they will take about an hour's boiling. If you have not nets, you may tie them up in pieces of clean linen; dill them, and pour beat butter, wine, and sugar over them.

To make Curd-cheese Cakes.

Take two pints of milk; put it on the back of a sieve, and let the whey drain from it: when it is well drained, beat the curd in a mortar with four ounces of sweet butter; cast six eggs, keeping out two of the whites, with four ounces of beat sugar; beat a hard biscuit, and mix all well together with four ounces of currants pickled and cleaned; season them with orange grate, or a dram; have some petty-pans covered with puff'd paste; put in the cheese-cake meat, but don't fill the pans too full; glaze them over with a beat egg and sugar; cut the paste with a runner like straws, and ornament the tops in any figure you please; put them in the oven, and fire them.

To make Lemon Cheese-cakes.

Boil the skins of three lemons until they are as tender as they will be, but take off the grate before you boil them; beat them very fine with half a pound of fine sugar; beat six eggs, and keep out half of the whites; cast them until they are light and white; mix them very well; season them with lemon-grate and cinnamon; put in a little brandy, and four ounces of cast butter. After mixing all well together, put them in the petty-pans, but don't fill them near full, and fire them in the oven.—Glaze them with some beat sugar.

To make Almond Cheese-cakes.

Blanch and beat half a pound of almonds; wet them with a little brandy while you are beating them; cast six eggs, keeping out four of the whites with beat sugar, and cast all together with the almonds; season them with the grate of lemons or oranges; put in six ounces of cast fresh butter; mix all well together; put them in the petty-pans, and fire them in the oven.—Glaze them as before.

To make Custards.

Take a mutchkin of good sweet cream; put it on the fire with a stick of cinnamon and lemon-peel; let them boil until the strength is out of the cinnamon, stirring it always one way to keep it from bratting; cast the yolks

of eight eggs till they are very dight and smooth; mix them with a gill of cold cream; then mix these by degrees in the boil'd cream; take out the cinnamon and lemon-peel, and sweeten the cream to your taste; put them into cups, and fire them. You may put a little wine in them, if you choose it.

To make Rice Custards.

Boil a mutchkin of sweet milk with two ounces of fresh butter; put in two ounces of the flour of rice with the cold milk, and let them boil for a little time together; beat two eggs, and mix them with the boil'd milk and rice; stir them on the fire until they thicken, but don't let them boil; season them with the grate of an orange and sugar, and put them into cups.

To make Almond Custards.

Put on a mutchkin of cream with cinnamon and lemon-peel, as in the former receipts, the same quantity of eggs, mixed in the same way with the cold cream; blanch and beat a quarter of a pound of almonds, and wet them with a little rose-water as you beat them; then mix them with the eggs; mix the warm cream and them together by degrees, and sweeten them to your taste; put them on the fire again, and keep them stirring one way; but don't let milk or eggs ever come to a boil; put them into cups, and fire them. You may fire all custards in a flow oven,

ven; or put the cups into a panful of boiling water, but take care the water is not so high as to boil into the cups. When you see them fastened, they are enough.

C H A P. VI.

OF CREAMS, JELLIES, SYLLABUBS, &c.

To make clear Lemon Cream.

GRATE four large lemons, and pour half a mutchkin of boiling water on the grate, and let it stand to mack, covering it close; cut your lemons and squeeze them into it; strain it off, and boil it up with three quarters of a pound of double refined sugar; take the whites of six eggs cast, and mix them with the liquor by degrees, for fear of curdling; put it on a very clear fire, stirring it one way; let it be scalding hot, and put it into glasses. If you want the yellow lemon cream, just cast the yolks of two eggs, and mix it with the above ingredients as soon as it comes off the fire.

To make an Orange Cream.

GRATE four bitter oranges; lay it in half a mutchkin of water; let it lie until it has a fine flavour of the rhind; squeeze the juice of

the oranges into it; strain it off, and boil it up with half a pound of lump sugar; cast the yolks of six eggs with the sugar, and mix in the liquor by degrees; set it on the fire, and stir it one way until it is scalding hot. You may put it into cups, glasses, or a China asset.

To make Ratafia Cream.

Boil four laurel bay leaves in a chopin of cream; beat the yolks of six eggs; keep out a little of the cold cream, and mix it with the beat eggs; then mix in the warm cream amongst the eggs by degrees; put it on the fire, and keep it stirring one way; let it be scalding hot, but not boiling: take out the leaves, and sweeten it to your taste. If you have not bay leaves, blanch and beat a few bitter almonds; wet them with a little cream as you beat them, to keep them from oiling, and mix the cold cream with the almonds; thrust it through a searce, and mix it with the eggs.

To make Sweet Almond Cream.

Boil a chopin of cream with cinnamon and lemon peel; blanch and beat half a pound of sweet almonds, and wet them with a little rose-water as you beat them; beat the whites of eight eggs very well; mix them with the almonds, and thrust them through a searce; mix in the boil'd cream gradually amongst them, and put them on the fire, stirring it one way;

way; make it scalding hot, but don't let it boil; sweeten it to your taste, taking out the stick of cinnamon and the lemon peel. You may put these two creams either into cups, or China dishes.

To make Clouted Cream.

Take four pints of new milk, set it on a clear fire, and stir it now and then: when it comes a boil take it off, and put it into broad dishes to cool; stir it about in the dishes for some time after it is turned out of the pan; set it in a cool place, and let it stand twenty-four hours; then scum off the clouts with a skimmer, and lay them on a dish; put sweet cream about them, and strew cinnamon and sugar over them. Spanish cream is made of the brats thus: Take the brats, and beat them well in a bowl with a spoon, with some fine sugar and a little rose-water, until they are very thick. You may dish it with some sweet cream about it. If you have plenty of brats, you may lay a row of them and a row of the Spanish cream time about.

To make Velvet Cream.

Take a little syrup, either of lemons or oranges, or any kind of syrup you have; put two or three spoonfuls of it in the bottom of a dish; make some new milk lukewarm; pour the milk on the syrup, and put in as much runnet as will fasten it, and cover it up with a plate.

To

To make Steeple Cream.

Take a chopin of sweet cream and two pints of new milk; set it on the fire to come a-boil, and stir it to keep it from brating; turn it into dishes to cool; then scum off the top, and put it on to boil again, and so continue to boil, cool, and scum, until you have a good quantity of the cream. Just when you are going to whisk it, put in half a mutchkin of Lisbon or Cherry, the juice of a lemon, and as much fine sugar beat and sifted as will sweeten it to your taste; whisk it up until it is very thick; raise it up as high as you can in the asiet, in the shape of a sugar-loaf.

Another way.

Scald two large calves feet clean; put them on with two pints of water, and let it boil till it is reduced to a chopin; dissolve an ounce of isinglass on the fire, in a mutchkin of warm water; blanch a quarter a pound of sweet almonds, half an ounce of cinnamon, and the paring of two lemons; beat the almonds very fine with a little cream, to keep them from oiling; take a chopin of cream, and six ounce of sugar, and when your calves feet stock is cold, scum the fat clean off it, turn it up, and cut off all the ground part or sediment from the bottom; then mix all your ingredients together, and put them on the fire to boil for six minutes; then strain it through a piece of thick muslin; stir it one way, till it is almost cold;

cold; then dip your shape, which ought to be in the form of a sugar loaf, in cold water, and pour your cream into it; next day loofe it with the point of a pen-knife round the edges, and dip it in warm water, and turn it over into a flat plate; stick a sprig of mirtle on the top of your steeple, and garnish the bottom of it with red currant cream, and bunches of whole preserved white and red currants on the stalks, intermixed with leaves cut out of preserved green angelica.

Red Currant Cream.

Cast the white of an egg to a snow, and add to it a few table spoonfuls of red currant jelly, but take care there is no rasps in it, as they prevent the cream from rising; then take a small whisk, and whisk it close one way, till it is of a fine pale pink colour, and so thick that it will not drop from the whisk.—This is a beautiful garnish for blamange, and all sorts of whipt cream, and white dishes, and looks pretty in glasses intermixed with other creams.

To make Bandstring Curd.

Strain some new milk, and press the whey very well out of it; put it into a squirt that has small holes in it, and squirt it into the asset; it looks just like bandstrings; put fine sugar and sweet cream over it.

Rush Curd.

Wash some green rushes very clean; cut them about a quarter long, and lay them round ways on the back of a hair searce; earn about five chopins of new milk; take up the curd in slices with a skimming-dish, and lay it on the rushes to drain the whey from it, and as the whey is drained, lay on more of the curds, until it is all on; let it stand for an hour or two, and by that time the whey will be well drain'd from it; lay the dish you intend to serve it up in on the top of the curd, and turn the searce upside down, and take the rushes off the curd. It is eat with sugar and cream; but send the cream in a bowl to the table.

Tender Curd.

Earn the milk, and press the whey well from it; beat it very well in a mortar with a little fine sugar; then press it hard into tea-cups, or into any shape you please; when it is well fastened in the shapes, turn it out on an aslet, and pour sweet cream over it. All these curds must be made of milk newly taken from the cow, else they will not eat well. You may garnish all milk dishes with any kind of sweet-meats you have.

To make Fairy Butter.

Take the yolks of three hard eggs, four ounces of loaf-sugar, six ounces of fresh butter,

ter, as new from the churn as you can, and two spoonfuls of orange flower or rose water; beat them all very well until they are like paste; then put it into a squirt, and squirt it on an asfet in little heaps.

Syllabubs.

Take half a mutchkin of sweet cream, half a mutchkin of white wine, and the juice of a lemon; sweeten it to your taste with fine sugar; put in a bit of the paring of a lemon, and a piece of cinnamon, if you choose; whisk it very well, and as it rises take it up with a spoon, and lay it on the back of a searce to drain the whey from it; then fill the glasses half full of wine, and sweeten it; then fill up the glasses with the whisked cream, and lay as much on the glasses as will stand on them.

Another kind of Syllabubs.

Take a chopin of thick cream; put in it three gills of white wine, the juice of a lemon, two bitter oranges, and some sugar; beat it very well till you see it thick; then scum it with a spoon, and fill up the glasses. Put in a piece of cinnamon and lemon-peel as in the former, but be sure you take them out before you put it into the glasses.

Blamange,

Dissolve three quarters of an ounce of isinglass in half a mutchkin of water, and add to it a chopin of very sweet cream that will bear boiling;

ing; for if it break, it is spoiled; put in a piece of the rind of a lemon and a stick of cinnamon; let all boil together for some time. If you like it with the ratafia taste, blanch and beat a very few bitter almonds, and boil along with it; sweeten it to your taste, and strain it through a searce; be sure to stir it on the fire, otherwise it will brat after it is strained. You must stir it until it is quite cold, before you put it into any shape, or else the cream will fly to the top, and the isinglass to the bottom. When it is thoroughly fastened, dip the shape into hot water to loose the blamange from it, and turn it out on an asiet as quick as you can. Turn out every other jelly in the same way.

Gooseberry Cream.

Boil some gooseberries until they are so soft that a spoon can thrust them through the back of a searce; take the pulp that comes through the searce; separate it from the seeds, and sweeten it to your taste; mix it up with thick sweet cream, and put it on an asiet. You may make apple cream the same way.

To make Strawberry, Raspberry, or Currant Cream.

Take the fruit new pulled, and an equal weight of sugar and fruit; clarify the sugar, and put in the fruit; let them boil until the sugar has penetrated into the heart of the fruit: and when cold, take two or three spoonfuls of it;
whisk

whisk it up with a mutchkin of thick cream; then take the wholest of the berries, and mix in two or three spoonfuls more of them amongst the whisked cream. You may either put it into an asslet or glassess. If you have any of those fruits preserved, you may do them in the same way.

Rice Cream.

Take three spoonfuls of the flour of rice, put it on with a mutchkin of sweet cream, and stir it until it comes a boil; then let it cool; cast the yolks of three eggs with sugar, and mix a little cold milk or cream with them; then mix it with the rice, and keep it stirring one way; but take care it does not boil. You may flavour it either with orange flower water or rose water. If you have none of these, boil a piece of cinnamon along with the rice; dish it, and send it cold to the table.

ICE CREAMS.

Apricot Ice.

Pare and stone a dozen and a half of ripe apricots; cut them in small pieces, and throw them in a sieve; squeeze them very well with a spoon, and add three quarters of a pound of clarified sugar to them; take the kernels out of the shells, and pound them fine in a mortar, moistening them with water;

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then

then mix this with your apricots, and if the mixture is too thick, thin it with the juice of two or three lemons and a little more water; then put it into your jelling pot. Take some natural ice, and beat it, and strew two or three handfuls of salt over it; put some of this in the bottom of your bucket, and place the the jelling pot in the middle of it, laying the rest all about the pot; let it stand half an hour in it, then take off the cover of your pot and stir it well; put it into your shape or moulds, cover it close, and bury it in your bucket with plenty of beat ice and salt all over it; let it stand in it for at least an hour; when you are ready to serve it up, take out your shape and wipe it clean, dip it into warm water, and turn it out into your plate. You may do peaches the same way. If you would wish to have your ices resemble the fruits they are made of, put it into moulds of the shape of your fruits, and paint them of the natural colours immediately before they go to table.

Pine Apple Ice.

Take what number of them you may have occasion for, and pare them; cut them small, and beat them in a mortar; squeeze them through a cloth; pound and squeeze them till you have got the whole of it through; add to it the juice of four lemons, and clarified sugar, boiled to a pearling height. If it is too thick, add some water, and put the whole

whole through a fine searce. Ice it as before.

Strawberry Cream Ice.

Take a pound of preserved strawberries; squeeze them through a sieve; boil a chopin of cream with a piece of sugar; mix this among your strawberries, and pass the whole through your searce again; then ice it as before. All preserved fruits may be done the same way.

A rich Eating Poffet.

Take a chopin of sweet cream, half a pound of common biscuit beat and scarced; blanch six ounces of sweet almonds; beat them up with a little sweet milk to keep them from oiling; mix the cream, almonds, and biscuit together; put them into a pan, and let them boil a while; take a mutchkin of white wine, and cast nine eggs, keeping out six of the whites, add them to the wine, and sweeten it to your taste; season it with beat cinnamon; put the wine and eggs on the fire, and let them come a boil; then put them into a bowl; pour the cream on the wine, and stir it about; put sugar and cinnamon on the top. It looks very pretty with sliced almonds stuck on the top, goes to the table in a bowl, and is a proper middle dish for supper.

A common Eating Posset.

Take a bottle of good ale and a mutchkin of wine, and warm it with a little beat cinnamon, and sweeten it; toast some thin slices of bread, cut it in dices, and put it amongst the wine; boil three mutchkins of new milk, and pour it boiling hot on the bread and wine; stir it all about with a spoon, and cover it up; send it hot to the table, either in a bowl or a sopp dish. It is a very good supper-dish.

Hartshorn Jelly.

Put on two pints of water in a close goblet with a pound of hartshorn; let it boil on a slow fire until half of the water is wasted, then strain it; dissolve half an ounce of isinglass in half a mutchkin of water; mix it with the jelly; add to it half a pound of sugar; the juice and paring of three lemons; half an ounce of cinnamon; a mutchkin of white wine; six whites of eggs cast light; put it on the fire, and keep stirring it, skimming the eggs as they come to the top; when it comes a boil, let it continue so for ten minutes; then run it through your jelly bag, and return it back again till it be quite clear.

Calves-feet Jelly.

Clean a gang of calves feet; slit them, and set them on in a very close pan with two pints and a half of water on a slow fire; let them

them boil till it be reduced to a pint; then strain it, and scum all the fat off it. When it is quite cold, cut off all the sediment from the bottom. It is seasoned every way as the hartshorn jelly. If you are careful of turning it often back into the bag, it will be as clear as the other. If the stock is very stiff, put in some water in it: it is not pretty to be stiff in glasses; but if it is for a shape, it must be a great deal firmer, or else it will not stand when you turn it out.

Jelly for a Consumption.

Take a pound of hartshorn shavings, nine ounces of eringo root, three ounces of isinglass, a chopin of bruised snails, the shells taken off and clean'd; take two vipers, or four ounces of the powder of them; put all these ingredients in two Scots pints of water, and let it boil till it is reduced to one pint; strain it through a searce; and when it is cold put it into a pan with a mutchkin of Rhenish wine, half a pound of brown sugar-candy, the juice of two Seville oranges, and the whites of three or four eggs well beat; boil them altogether for three or four minutes; then run it through a jelly-bag, and put it into small pots. The patient may take two tea-cupfuls of it in a day.

A Hen's Nest.

Make a strong jelly of calves feet or hartshorn; take a bowl, the mouth of which will

go within the affet you intend to dish it on; fill about a third part of the bowl with the jelly, and when it is cold and firm, lay in the eggs; then melt down the rest of the jelly, and let it be quite cold, but not fastened, and pour it on the eggs; take the thin parings of lemons, and boil them a little in water; cut them like straws, and strew them on the top of the jelly before it is quite firm. You make the eggs of blamange.

Another way.

Make a strong jelly of calves feet, adding a little isinglass to it; when your jelly is very clear, put about three gills of it into the bottom of your shape; then make your blamange eggs in this manner; shave down half an ounce of isinglass, and dissolve it on the fire in a gill of water; when it is dissolved, put it into a mutchkin of sweet cream; blanch a quarter of an ounce of bitter, and half an ounce of sweet almonds, and beat them very fine, with a little cold cream, to keep them from oiling; mix all together, with a quarter of an ounce of cinnamon, and the paring of a lemon; set it on the fire, stir it one way, and let it boil three minutes; take it off, and sweeten it with two ounces of loaf-sugar; strain it thro' a piece of muslin, and stir it close one way till it be cold, but not fastened, so as the isinglass may be incorporated with the cream; take half a dozen of the smallest hens eggs you can get; make a small hole at the narrow ends of them
with

with a pin, and pick out all the meat; wash the shells in clean water, and with a small filler, fill them up with your blamange: Put each in a glass to stand solid, and set them in a cool place to fasten; then take the lemon-peel out of your jelly-bag, and cut it into narrow straws about half a quarter long; when your eggs are firm, crack the shells gently, and, with a soft cloth in your hand, pick the shells nicely off; put three of them in your shape, upon your jelly, and strew a few of the straws round them; put another mutchkin of your jelly upon, and when it is firm, lay on your other three eggs, and fill up your shape with the rest of your jelly, and lay the remainder of the straws carelessly round the edges of your shape; when you are to turn it out, loose the jelly from the edges of the shape with the point of a pen-knife, and dip it in warm water; turn it out on a flat China plate, and cover the edges of it with sprigs of boxwood, and lemon straws. This, when done with taste, is a very pretty dish for the middle of a table.

Jelly in Cream.

Fill small cups full of the jelly; when it is firm, turn the cups out upon a China assiet, and put thick sweet cream round the jelly in the bottom of the assiet. This way of making up jelly looks very well, especially when it is on a pretty dish, as the painting looks very beautiful through the jelly.

A Chicken or Pidgeon in Jelly.

Lay the jelly in the bottom of a melon shape, as you do in the hen's nest; take a cold roasted chicken or two, if it will hold them; turn their breasts down to the bottom of the shape, and drop the yolks of some hard boiled eggs in amongst the jelly round the chickens; then fill up the bowl with the jelly; let it stand until it is firm; then turn it out. It must not be seasoned as the other jellies are. Boil in the stock a little white pepper, a blade of mace, a bit of lemon-peel, the squeeze of a lemon, and a very little salt; clarify it as the former jelly, and run it through a jelly-bag in the same manner. You may garnish with any thing that is green.

An elegant Floating Island.

Take a round deep dish with a broad edge; dip half apound of ratafia drops in white wine, and heap them up in the middle of your dish, taking no more of the dish up than the circumference of a large saucer. Make a weak calves feet jelly, and pour it round the biscuit, till your dish is near full; roast a dozen of apples in an oven before the fire, and when they are soft, skin them and take out the pulp; cast the whites of two eggs to a snow, and mix it with the apples, adding four ounces of beat sugar, and the grate of a lemon; cast it with a small whisk till it is very light and thick; heap this upon your ratafia drops,

drops, taking care to let none of it fall among your jelly; then cast other two whites of eggs very light, and add to it half a pound of red currant jelly; wash your whisk clean, and cast the jelly till it is of a fine pale pink, and so thick that it will not drop from a spoon; take a tea spoon, and lay it over your apples in different figures with the help of your finger, making your island so light, that it will float in the midst of your jelly; take half a matchkin of sweet cream, a gill of white wine, and two ounce of beat sugar, swich it up with your whisk, till it be very well raised; then take off the froth as it rises, lay it on the back of a searce to drain, and, with a tea spoon, drop parts of it round about the island and inside edges of your dish, to resemble the dashing of the waves. Then put a Chinese rail round the inside edge of your dish, which is made thus: take a quarter a pound of flour, two ounce of sugar, beat and searced fine, half an ounce of gum-Arabick, dissolved in a gill of water, a quarter of an ounce of stone blue, and the same quantity of cumboge, beat and searched; mix it up in a flap bowl, with the gum water, which makes a beautiful green; wet your flour and sugar with this, and make it up into a smooth well wrought paste; roll it very thin, and put as little flour as possible to it; cut it into long stripes about two inches broad; flour a piece of paper to lay them upon, and, with a sharp pastry knife, cut as much of the paste out, in imitation of a rail, as will go round your dish;

dish; raise it off the paper, and give it a gradual dry before the fire, or in a slow oven, so as to make it bend; wet the inside of your dish with your finger, and fix the rail, joining it neatly with the gum water; put it at the door of a slow oven till it hardens; if it has lost any of its colour, touch it over again with your green gum water. Remember to make the rail before you begin your island, and to cover the outer edges of your dish with a quarter a pound of sugar-biscuit beat and searced, dropping here and there upon it coloured buckies and shells made of sugar, which can be got in the confectioners shops, also swans and other water fowls, which you can so place in the jelly, as to make them appear to be swimming in it.

Another Floating Island.

Roast some apples; pare off the skins, and take out the pulp, and cast it very well with the white of an egg and sugar, until it is light and white; take half a pound of currant jelly and four whites of eggs; whisk it up with the whisk all one way, till it is so thick, that when you drop it from the spoon it will stand; it will take a long time whisking until it is of a proper stiffness; put some sweet cream in the bottom of a dish; cover the cream with the roasted apples, and drop on the jelly in what figure you please; raise the apples and jelly as high in the middle as you can. You may do it without apples,

ples, but it takes a great deal more jelly to cover the cream.

A Trifle.

Take some white wine and sugar; dip some sugar-biscuit in it; lay the biscuit in the bottom of a dish, and bring it by degrees to be high in the middle; when the biscuit is a little softened with the wine, pour some thick sweet cream over it; let it stand until the bread has sucked up the wine and the cream, and if there is any of the liquor left, pour it off. If you have apples, roast some of them, and order them in the same way as in the last receipt; lay a covering of apples on the biscuit; then cover it all over with whipt cream, and drop some currant-jelly on it. In case you have not cream, put on some sweet milk, with a bit of cinnamon and lemon-peel; let it boil; take the yolks of four eggs to a mutchkin of milk; cast them until they are very smooth, and mix them up with a little cold milk; then mix the boiling milk by degrees amongst the eggs, and turn it backwards and forwards until it is very smooth; then put it on the fire a little, keep it stirring, but don't let it boil. This supplies the place of real cream when you have none; sweeten it to your taste.

An Egg Cheese.

Take three mutchkins of sweet cream or good milk; put it on with a little cinnamon, lemon-peel, sugar, and half a mutchkin of
white

white wine; cast a dozen of eggs; keep out six of the whites; mix the eggs very well with the cold milk; put it on the fire, and keep it stirring all the time until it comes a-boil. When you see it is broke, turn it out into any shape you have, with holes, to let it stand until the whey runs from it, and turn it out of the shape. You may flavour it either with orange-flower or rose-water before you put it into the shape. If you choose, you may pour sweet cream over it when you dish it, or it may be eat with wine and sugar.

A Cheese Loaf.

Take three chopins of new milk; put in as much runnet as will make it curdle; press the whey gently from the curd, and take equal quantity of grated bread and curd; beat the yolks of a dozen of eggs, and six of the whites; season with beat cinnamon, nutmeg, and sugar; mix in half a mutchkin of sweet cream and a glass of brandy; mix the bread and curd all together, and put a very little salt in it; work it all up to a paste, and dust in two or three spoonfuls of flour as you work it up; take out a piece of it, and roll it out thin to fry; then make the rest up in the shape of a loaf, and fire it in the oven; cut the fried paste in little bitts to put round the loaf; cut a hole in the top of the loaf, and pour in some beat butter, cream, and sugar; send it hot to the table.

Fine Pan-cakes.

For every two eggs take a spoonful of flour; beat the flour and eggs until they are quite smooth, and sweeten it; put in beat cinnamon, a very little salt, and a dram; for every six eggs mix in a mutchkin of sweet cream; oil six ounces of fresh butter, and mix it with the batter; put butter in the frying-pan at first; let the pan be very hot, and put in a tea-cupful and a half of batter at a time in the pan, and turn it round to make it of an equal thickness. If you think it too thin, put a little more batter in the pan; when it is fired on that side, you must hold the other side before the fire, for these light pan-cakes will not turn; double it in the pan; then fold it again; lift it with a knife, and lay it on a warm plate before the fire to keep it hot; be sure that the pan is quite hot for every cake you put in; stir always the batter before you put it into the pan, that it may be properly mixed.

A very good Pudding with the same Batter.

Butter a pudding-pan; put in the batter, and fire it in the oven; it will rise very light. When you see the butter all suck'd up, and the pudding begins to grow brown, it is enough.

Rice pan-cakes.

Take three ounces of the flour of rice, and put it on the fire, with a chopin of sweet milk and a quarter a pound of sweet butter; stir it close till it is thick and smooth; then take it off the fire, and when near cold, stir into it three table spoonfuls of fine flour; season it with nutmeg, a very little salt, and sugar to your taste; cast eight eggs till they be very thick and light, and mix them with the rice along with a glass of white wine, if you choose it. Fry these cakes as before.

To turn the same Batter into a different form.

Butter some tea-cups, and fill them more than half full; fire them in the oven; when enough, turn them out of the cups on a plate. Send beat-butter, wine, and sugar to eat with them.

Pan-puddings.

Beat four or five eggs with four spoonfuls of flour; cast it until the flour is free of knots; put in a little salt and sugar to your taste; beat cinnamon and nutmeg, with a mutchkin of sweet milk, a dram, a handful of currants, and as much sweet suet shred small; mix all well together; put a piece of butter in the frying-pan; when it boils, lay as many petty-pans in the frying-pan as it will hold, with their bottoms upmost; put in the pudding-stuff at the bottom of the petty-pans.

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You must fry them on a flow fire, otherwise you will burn them, and they will be raw in the heart. When the petty-pans come easily off, they are ready for turning to the other side. They eat well, and are a very pretty dish.

Apple Fritters.

Beat four or five eggs; mix in as much flour as they will cast with till they are very smooth; put in a little salt, sugar, and some beat ginger; you may put in cinnamon, if you choose; mix in about a gill of sweet cream or new milk, and two or three spoonfuls of sweet yest; cast them all well together; put down the batter at a distance before the fire to rise. If you have not yest, you must give it a good dram. Pare the apples, and cut them in thin slices; take out the cores, but keep the slices whole; have a good deal of beef-dripings boiling in the pan; then put in every slice of the apples by itself amongst the batter, and drop them into the pan one by one until it is full; fry them a light brown; take them carefully from the fat, and keep them warm before the fire till they are all fried off; then dish them neatly one above another; raise them pretty high in the middle, and strew sugar over them. Send them hot to the table.

Another way.

Cast five eggs, and mix into it three table spoonfuls of flour; pare half a dozen of large apples, and cut them in round thin slices; fry them in sweet butter till they are soft, and order them the same way as in the former receipt.

Currant Fritters.

Make the batter in the same way as in the former; put in a quarter of a pound of currants well wash'd and dried. If you have any beef-suet, shred a little of it small, and put amongst it; mix all well together, and drop them from a spoon into the frying-pan into what size you please. Dish them in the same way as the above.

Oyster Fritters.

Make the batter in the same way as in the above receipts, only keep out the sugar and cinnamon; pickle the oysters; take as many of them as you want, and lay them between the folds of a cloth, and dry them; then dip every oyster in the batter, and fry them in the same way as the other fritters; dish them hot, but put no sugar on them.

Potatoe Fritters.

Boil and beat half a dozen of potatoes, and mix them with four beat eggs, about a gill of good thick cream, some sugar and nutmeg, a little

little falt, a bit of fresh butter oi'ed, and a dram; beat them all well together, and drop them in the boiling driplings; fry them a light brown; dish them hot, and strew sugar over them.

You may put *any preserved fruit* in the heart of fritters; such as, preserved cherries or gooseberries, or the half of an apricot; be sure to have a great deal of fat to fry all fritters in, else they will not be good. Some choose their apples chopt small, and mixed in the batter in place of slices.

A Tansy Cake.

Beat six eggs with four or five spoonfuls of flour; mix with them a mutchkin of sweet cream or new milk; sweeten it to your taste; season it with some nutmeg and a little salt; put in as much of the juice of tansy as to make it green; mix some oiled butter in it, and cast all well together; you may fire it in a frying-pan on the top of the fire, but take care not to burn it. You may fire it below roasted meat, or in an oven; but be sure to butter the plate very well that it goes in. In case it is fired below meat, pour off all the fat from it before you send it to the table; strew sugar over it.

The Poor Knights of Windsor.

Cut some slices of bread about half an inch thick; lay them to soak a while in white wine:

and sugar; cast two or three yolks of eggs; take the bread out of the wine, and dip it amongst the eggs; have some fresh butter boiling in the frying-pan; put in the bread, and fry them a fine brown; then dish them, and strew sugar and beat cinnamon over them: you may eat them with wine if you choose.

To make small Curd Puddings.

Strain two pints of new milk; lay it on the back of a searce until all the whey is run from it; beat it very well in a mortar with eight ounces of fresh butter, till they are all well mixed together; cast six eggs, and keep out three of the whites; beat two ounces of biscuit; mix the eggs and biscuit well with the curd; season it with sugar, and beat cinnamon to your taste, and the grate of a lemon; butter some tea cups, and let one of them be larger than the rest for the middle; put the stuff into the tea-cups, and fire them in a slow oven; when they are enough, turn them out on the dish, lay the large one in the middle, and the small ones round it; cut some blanched almonds in small stripes, and stick them in the tops of the puddings; pour beat butter, wine, and sugar, over them.

To make a Curd Florentine.

Take two pounds of curds, and break them very well with your hands; blanch and beat a pound of almonds, with a little rose or orange-

range-flower water; pick and wash half a pound of currants; boil some spinage; cut it small with a knife, and sweeten it to your taste; oil eight ounces of fresh butter; mix all well together; make a fine puffed paste, and lay a thin covering over all the dish; then put in the stuff; cover it on the top with a thin paste neatly cut out, or barred over; put it in a slow oven to bake: when the paste is enough, the florentine is ready.

To stew Parsnips.

Boil them tender, and scrapethem clean; cut them in slices; take as much sweet cream as will be sauce, and thicken it with butter wrought in flour: when the cream and butter is warm enough, put in the parsnips, and keep it tossing on the fire: when the cream boils they are enough; strew a little salt on them.

Boil some bitroot, and scrape off the skins; slice it down in thin slices; beat some fresh butter, put a little vinegar in it, and throw in the bitroot; toss them until they are warm, and dish them.

To stew Red Cabbage.

Cut it down as for pickling; put it in a stew-pan with some red wine and a piece of butter knead in flour; season it with a little salt and spices; keep it stirring until the butter is melted; then cover the pan, and let them stew a little, but not too soft; for they are better to eat a little crisp; put in a little
vinegar

vinegar before you take them off; dish them, and send them up hot.

To stew Cucumbers.

Pare some large cucumbers, and slice them about the thickness of half a crown; spread them on a clean coarse cloth, to drain the water from them; pare and slice some large onions round-ways; flour the cucumbers, and fry them and the onions in browned butter; when you see them brown, take them up carefully from that butter. Then take a clean pan, and put three or four spoonfuls of warm water in it; put in a quarter of a pound of fresh butter rolled in flour; stir it on the fire until it is melted; mix in a tea-spoonful of the flour of mustard; put in the cucumbers, and season it with salt and spices; cover up the pan, and let them stew about a quarter of an hour, softly shaking the pan, and dish them up.

To dress Parsnips to eat like Skirrets.

Boil some large parsnips tender, and scrape off the skins; cut them by the length, and cut every piece round, about the size of a skirret, and fry them in butter a fine light brown; rake them out of the butter, and lay them neatly in a dish. Strew beat cinnamon and sugar over them before you send them to the table.

Celery with Cream.

Wash and clean the celery; cut it in pieces about two or three inches long; boil them in water until they are tender; put them through a drainer, and keep them warm; take about half a mutchkin of sweet cream; roll a bit of fresh butter about the bulk of a nutmeg in flour; keep it stirring on the fire until it comes a-boil; have the yolks of four eggs ready cast; mix them with a little cold cream; then mix in the boiling cream by degrees amongst the eggs, and put it on the fire again; keep it close stirring, but don't let it boil; throw in the celery, and give it a toss up; season it with salt and nutmeg to your taste, and dish it.

To stew Celery in Gravy.

Boil and order the celery as in the above receipt; brown a piece of butter, and thicken it with flour; mix in as much good gravy amongst it as will cover the celery, and a little red wine, and salt and spices to your taste; when the sauce comes a-boil, throw in the celery, let it stew a little, and then dish it.

To have a Dish of Kidney Beans in the Winter.

Gather the kidney beans while they are young; strew a good deal of salt in the bottom of a can; then lay in some of the beans, and strew in some more dry salt, and so continue

tinie until the can is full. Between every row of beans lay a row of salt, and as you lay them in, press them pretty hard with your hand, but not so as to bruise them: when the pot is full, tie them close up with a bladder, and a piece of leather above it: when you are going to use them in the winter, take up what quantity you want, and lay them in fresh water some hours before you boil them; change the water two or three times to draw the salt out of them; cut them about an inch long; let the water be boiling before you put them in: when they are enough, drain the water from them, and toss them up with some beat butter. When you put in the beans, throw in a tea-spoonful of pearl ashes; it makes them boil both green and tender; it also makes young pease of a fine green, or any kind of greens, and does hurt to nothing. All these garden things are very proper for supper dishes.

To keep Artichoke Bottoms the whole Year.

Cut the stalks very close to the artichokes; boil them no longer than the leaves will come out of them; then take the choke clean from them, and the strings from the outside of the bottoms, and lay them on tin plates. When the oven is near cold let them stand a day or two in it: they won't be dry enough with this; but you may set them at a distance from the fire, or in the sun to dry. When the oven is hot at any other time, you may put them

them in again, and so continue drying them with either fire, oven, or the sun, until they are as dry as a board: then put them in paper bags, and hang them up in a dry place: when you are going to use them, lay them in warm water, and let them lie about four hours, changing the water often; you must pour the last water boiling hot on them; cut them in dices after they are soaked, and boil them tender. If you have plenty of them, they make a very fine dish, and they are very good in either fricasee or ragoo sauces, or any fine soups.

To keep green Gooseberries for Tarts.

Gather them before they are come to their full size; cut off the tops and stalks with scissars; take wide mouth'd bottles; be sure they are very clean and dry; fill them up with the berries, and cork them; put them into an oven not so hot as to break the bottles; let them stand until they turn white, and pretty well fallen: when they are enough, take them out of the oven; take out the corks, and tie a mullin rag on the top of the bottles; then turn the bottles into deep jugs that will hold them; let them stand that way until the whole juice is run from them, (it is the juice that spoils them). When they are very well drained from their juice, turn back the bottles; take one of the bottles and fill up the rest with; leave as much room as to cover them with sheep's

sheep's tallow; melt it, and let it be as cold as it will pour on the berries; let them be about an inch covered with the tallow; then cork them hard up; dip the corks and the rings of the bottles amongst melted bees wax, and tie leather above them.

To make white Custards.

Take a mutchkin of new milk; put it on the fire; when it comes a-boil, stir in as much ground rice as will make it like thick pottage; have ready the whites of three eggs; cast and mix them with the milk and rice off the fire; put it on the fire again for a little, stirring it all the time; but take care that it does not boil; sweeten it to your taste with fine sugar; wet some tea-cups with water, and fill them with the custards: when they are cold they will turn out on the dish. Cast the yolks; mix them with some boiling milk; season it with cinnamon, sugar, and a little wine; and when cold, pour it on the custards.

To make German Puffs.

Take five eggs; keep out one of the yolks; take five spoonfuls of flour; beat them well together with sugar to your taste, the scrape of a nutmeg, and a very little beat ginger; mix in a mutchkin of sweet cream and two ounces of oil'd butter; cast them all together; butter the pans, and put them in a quick oven to fire. The pan must be only half full.

Apple

Apple Puffs.

Stove the apples, and mash them very well; sweeten them to your taste; mix in a little marmalade or cinnamon with them; make puff'd paste; lay a saucer of a middling size on the paste, and cut quite round by it; let the apples be quite cold; lay a spoonful of them in the middle of the paste; then double the paste together; wet it a little in the inside to make it stick together; mark it neatly with a knife, or plait it with your fingers round the edges. You may fire them in the oven, or fry them in a frying-pan: they are best done in the oven.

You may make puffs of any preserved fruit or green gooseberries stov'd and mash'd like the apples; you may make puffs of any good thing you please, such as an almond pudding: if you have any left over filling your dish, make one quite round, or in the shape of a star, for the middle, and lay the semicircles round it. If they are rightly made up, they are a very pretty dish.

To make the best Short Bread.

Take a peck of flour, and keep out about a pound of it; beat and searce a pound of loaf sugar, and cut half a pound of orange-peel, half a pound of citron, and half a pound of blanched almonds; mix them all well together with your flour, and make a hole in the middle of it; rhind three pound of sweet
O butter

butter with a tea-spoonful of salt, and pour it into your flour, with half a mutchkin of good barm; work it, but not too much; divide the paste into four quarters, and make up each quarter into an oval; then roll out each quarter by itself into what thickness you please with the flour you kept out, and cut it through the middle, so as to have two fardels out of each quarter; prickle it well on the top, pinch it round with your fingers, and strew carraways on the top. Fire it on grey paper, dusted with flour, in a slow oven.—If you want it plain, keep out the sugar and fruits, and in place of three pounds of butter, take two pounds, and mix it with half a mutchkin of water, and half a mutchkin of more barm.

A rich half peck Bun.

Take half a peck of flour, and keep out a little of it to work it up; make a hole in the middle of your flour, and break into it three quarters of a pound of butter; pour on it a mutchkin of warm water, and three gills of barm, and work it up into a smooth dough; If it is not wet enough, add a little more warm water to it, cut off one third of the dough, and lay it aside for the cover. Then take two pounds of stoned raisins, three pound of currants well cleaned, half a pound of blanch'd almonds cut the long way, orange-peel and citron of each four ounce, a quarter of an ounce of cloves, half an ounce of cinna-
mon.

mon, and half an ounce of ginger, all beat and fearced; mix your spices by themselves, and then spread out your dough; lay your fruit upon it, strew your spices over the fruit, and mix all well together; when it is well knead, roll out your cover, and lay your bun upon it. Then cover it neatly and loose, and cut it round the sides; prickle it, and bind it with paper to keep it in shape; set it in a pretty quick oven, and just before you take it out, glaze the top of it with a beat egg.

A fourth part Plumb-cake

Clean and pick two pounds and a half of currants, three quarters of a pound of citron, as much orange-peel, half a pound of almonds; blanch and cut them all into pieces, not too small; take a fourth part of flour, and break an English pound of fresh butter in it, the same way as you do the paste for the bun; give it half a mutchkin of good yest; the paste must be very light and smooth wrought; cut off a piece for the sheet; take half an ounce of ginger, half an ounce of corriander seed, a few cloves, and about a quarter of an ounce of Jamaica pepper; all these must be finely beat, and about a quarter of an ounce of carraway seeds; mix all these together, and season the fruit with them, and pour a dram over the fruit. The fruit and paste is wrought, and made up in the same manner as the bun.

A fine Plumb-cake.

Take one pound and a half of eggs, and whisk them till they be very thick and light. Beat and searce one half pound of sugar; mix it into your eggs by degrees, and keep casting till it be very light. Stone and mince half a pound of raisins; clean half a pound of currants; blanch and cut half a pound of almonds; cut half a pound of orange-peel, and half a pound of citron small; cast three quarters of a pound of sweet butter to a cream; mix all these together, and season it with a quarter of a pound of cinnamon, a grated nutmeg, and half an ounce of powdered ginger. Butter your hoop, and put your mixture into it. Smooth the top with a knife, and strew four ounces of carraways over it. Put it in a quick oven.

A Seed-cake.

Beat and searce a pound of sugar; weigh a pound of eggs; whisk the eggs and sugar together until it is very thick and white; have half a pound of fresh butter ready; cast it to a cream with your hand; when the eggs and sugar are cast, season them with beat ginger, cinnamon, and a few carraway seeds; put in the butter, and cast it with a timber spatalla; have ready cut half a pound of citron, and as much orange-peel, and six ounces of almonds blanched; cut the orange-peel in narrow strips about an inch long, and the citron

tron in broad pieces; cut the almonds in two long ways. Take a pound of flour, and stir it in the sugar and eggs; when it is well mixed, put in the fruit, and then mix all well together; butter the frame or hoop, and fire it in the oven. You may strew white carraways on the top, if you choose.

A Diet-bread.

Beat and searce a pound of sugar; then cast a pound of eggs until they are very thick and light; mix the sugar into it by degrees, casting it at the same time for half an hour. Secure it with a little ginger and carraway seeds. Then take out your whisk, and stir in three quarters of a pound of flour with a spoon, taking care to mix it well. Then butter your pan, and put it into it. Sift a little sugar on the top of it for a glazing, and send it to the oven. Half an hour will bake it.

Fine Gingerbread.

Take two pounds and a half of flour; mix an ounce of beat ginger with it, a few beat cloves, carraway seeds, cinnamon, and half a pound of brown sugar; cut three quarters of a pound of orange-peel and citron not too small; mix all these together; take a mutchkin and a half of good treacle, and melt it on the fire; beat five eggs; wet the flour with the treacle and eggs; weigh half a pound of fresh butter, Scots weight, and cast it to a cream, and pour it in amongst your other materials;

terials; cast them all well together; butter a frame, and put it in the oven. This gingerbread must be fired in a frame. If it rises in blisters when it is in the oven, run a fork through it. It makes very fine plain bread without the fruit, with a few carraway seeds. All these cakes must be fired in an oven neither too hot nor too cold. The way to know when the cakes are fired enough, is to run a clean knife down the middle of them; if the knife comes out dry, they are enough; if the least of it sticks to the knife, put it into the oven again.

Common Biscuit.

Cast a pound of eggs with a pound of sugar pounded and sifted; dry a pound of flour: when the eggs and sugar are very thick and well cast, stir in the flour and some carraway seeds; drop them on paper, and glaze them on the top with sugar.

To make the same Biscuit proper for beating to put in fine Puddings.

Keep out a little of the flour and all the seeds; and after they are fired fit for eating, put them in a cold oven to dry.

Savoy Biscuit.

Cast six eggs, and a pound of sugar pounded and sifted, until they are very thick and white; mix in three quarters of a pound of fine flour; drop them oval on papers; glaze them

them on the top with sugar, and send them to the oven.

Sponge Biscuit.

Cast nine eggs until they froth; pound and sift a pound of fine sugar; then beat it up with the eggs till it is quite smooth; mix in three quarters of a pound of flour and the grate of a lemon or two; have the biscuit frames well buttered with fresh butter; fill them a little more than half full, and put them in the oven.

Common Almond Biscuit.

Blanch a pound of sweet almonds; beat them up by degrees with the white of an egg, until they spread smooth between your finger and thumb; have ready pounded and sifted two pounds of fine sugar; pound and sift two hard bakes; cast the whites of thirteen eggs; beat the almonds and eggs together until they are very light; mix in the sugar by degrees, still continuing beating; mix the bakes with half a pound of flour; then mix all together; drop them oval on paper, and glaze them on the top with sugar, and put them in the oven.

Ratafia Drops.

Blanch and beat a pound of almonds, the one half bitter and the other sweet; beat them with the white of an egg as in the former receipt; have ready three more whites of eggs; cast and mix them very well with the pound-
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ed almonds; then mix in by degrees a pound of fine sugar pounded and sifted; mix all well together; then drop them off the point of a knife on common white paper, about the bigness of a small coat button; put them into a cool oven, and fire them.

Squirt, Fruit, and Shaving Biscuit.

Blanch and beat two pounds of sweet almonds, with two whites of eggs, till they are very smooth; pound and sift two pounds of fine sugar; have the whites of five eggs cast; mix the eggs and almonds very well together in the mortar with the end of the pestle till they are quite white; then put in the sugar by degrees, stirring them constantly until they are thoroughly mixed; then put the stuff into a clean pan, and set it on a slow fire, keeping it stirring constantly until it becomes white and thin. Before you set it on the fire, have some white wafers ready; whenever the stuff comes off the fire, take about the third part of it, and spread it on the wafers; make it very smooth, and about the thickness of a common biscuit; score it with a knife about an inch broad, and the length of the wafer; but take care not to cut the wafer until after they are fired; then cut the wafer through with a penknife. After the shaving biscuit is dropt, the pan must be put on again until it becomes thin; then take the half of what is left in the pan and put it in a bowl; mix four ounces of orange-peel and citron in it cut small; drop
them

them oval on the papers, and squirt the remaining part through a mould. You may turn them round, or into any shape you please. All biscuit, except ratafia drops, do best to be dropt on gray paper. These fine biscuits take very little firing.

C H A P. VII.

OF SAUCES.

I. Sauces for Meat.

Caper Sauce for a boil'd gigot of Mutton.

TAKE some strong gravy of either beef or veal, and season it with pepper and salt, and the squeeze of a lemon. Take a large table spoonful of capers; chop them and put them in your sauce. When it boils, skim it and pour it over your mutton.

Onion Sauce.

Take a stew pan, put into it some veal gravy, with a couple of onions cut in slices; season with pepper and salt, let it stew softly, then strain it off; put it in a saucer, and serve it up hot.

Sauce for a Shoulder of Mutton.

When the meat is three parts roasted, put a plate under it with a little boiling water, and

and two or three spoonfuls of port, some onion slic'd, or shalot, a little grated nutmeg or anchovy wash'd and minc'd, and a little bit of butter; let your meat drop into it, and when you take it up, run the fauce through a sieve, and put it under the mutton, and pour a little into your fauce.

Butter Sauce for Fish.

Melt your butter with water and vinegar, and thicken it with the yolks of a couple of eggs. Squeeze in the juice of a lemon before you serve it up.

Sauces for Venison.

Take half a pound currant jelly dissolved on the fire in a gill of boiling water; or take half a mutchkin of red wine, and a quarter of a pound of beat sugar, and simmer it over a clear fire for five or six minutes; or take half a mutchkin of vinegar, and a quarter of a pound of sugar, and simmer it to a syrurp.

Sauce for any roasted Meat.

Take an anchovy, and wash it very clean, and put to it a glafs of red wine, a little strong gravy, some nutmeg, a shalot slic'd, and the juice of a Seville orange; stew these together a little, and pour it to the gravy that runs from your meat.

Anchovy

Anchovy Sauce.

Take two or three anchovies, wash them well, take out the bones, cut them small, and put them in a stew-pan, with a good gravy season'd with pepper and salt; you may add a little vinegar if you like it, let it be hot and relishing; you may use this sauce with roasted meat.

A general Sauce.

Mince a little lemon-peel very small, a little nutmeg, beaten mace, and shallot; stew them in a little white wine and gravy, with some butter. If it be for hashes of mutton or fish, add anchovies, a little of the liquor of stew'd oysters, and lemon-peel.

II. Sauces for Poultry.

Sauce for boil'd Chickens.

Take the yolks of two hard eggs, and shred them as fine as possible; take the livers of the chickens, and shred them very fine. Then put the eggs and livers into some gravy, and squeeze in a lemon to your taste; thicken and toss them all together with a little shred parsley. Garnish with lemon.

Sauce for boil'd Chickens or Lamb.

Take a little white wine, and a few sprigs of sweet herbs, a little whole pepper, mace, and three slices of lemon; let it stew a little; then

then put in a little parsley and spinage boil'd green, and chopp'd a little; beat it up thick with six ounces of fresh butter, pour it over the meat, and serve it. Garnish it with lemon sliced, and barberries.

Sauce for Capons.

Take the necks of your capons, and boil them in a little water, with a whole onion and two anchovies cut small, and a little white pepper, and the gravy that runs from the capons, and put it to your liquor; then strain it, and thicken it with a little butter and flour, and serve it up with sliced lemon.

A Sauce soon made for a Fowl.

Boil the liver of the fowl in a few spoonfuls of water, and bruise it in a small quantity of the liquor it was boil'd in; add a little lemon-peel, very fine; melt some butter, and mix the liver therein; let it just boil up, and put it into the dish with the fowl.

Sauce for a Turkey.

Take a little strong broth, a glass of white wine, an anchovy or shallot, a little pepper, mace, and salt, and a slice of lemon; set it to stew a little, then strain it, and pour it through its belly. Serve it with onion-sauce; lay them round the turkey; butter them, and serve them only with gravy, or oyster sauce.

A good Sauce for wild Fowl.

Take a quantity of veal gravy, according to the bigness of your dish of wild-fowl, season it with pepper and salt; put in the juice of two oranges, and a little claret: This will serve all sorts of wild-fowl

Sauce for a Hare.

Take half a mutchkin of red wine, and a little oyster liquor, and put to it some good gravy, a large onion stuck with cloves, and some whole cinnamon, and nutmeg, cut in slices; let it boil till the onion is tender; then take out the onion and whole spice, and put to it three anchovies, and a piece of butter; shake it up well together, and send it to the table.

Another way.

Take a mutchkin of cream, and half a pound of fresh butter; put them in a stew-pan, and keep stirring it with a spoon till all the butter is melted, and the sauce thick; then take up the hare, and pour the sauce into the dish.

Another way.

Baste the hare with a mutchkin of cream, and when it is three parts wasted, and the blood of the hare mix'd with it, take up the dripping-pan, and pour it into a sauce-pan, and set it by; then flour your hare, baste it well with butter, and put into the

pan some gravy; scrape up all the brown among the liquor, and then put to it the cream; run it through a sieve, and thicken with butter roll'd in flour.

Sauce for a boil'd Goose.

Take either onions or cabbage, first boil'd and then stew'd in butter for five minutes, and pour it over the goose.

Sauce for a roasted Goose or Rabbits.

Having drawn up some butter thick, mix in it a spoonful or two of mustard, some sugar and vinegar.

Sauce for boil'd Rabbits.

Boil the livers, and shred them very small, as also two eggs, not boil'd too hard, and a large spoonful of grated bread; have ready some strong beef broth, and sweet herbs; to a little of that add two spoonfuls of white wine, and one of vinegar, a little salt, and some butter; stir all in, and take care the butter does not oil: shred your eggs very small.

Sauces for Partridges.

Take a bunch of cellery clean wash'd, and cut all the white very small; wash it again very clean, put it into a fauce-pan with a blade of mace, a little beaten pepper, and a very little salt; put to it a mutchkin of water; let it boil till the water is almost wasted away; then add a gill of cream, and a piece of butter roll'd in flour;

flour; stir all together, and when it is thick and fine, pour it over the birds.

Or take the livers, and bruise them fine, some parsley chopp'd fine, melt a little fresh butter, then add the livers and parsley to it; squeeze in a little lemon, just give it a boil, and pour it over your birds.

Or take a gill of cream, the yolk of an egg beat fine, a little grated nutmeg, a little beaten mace, a piece of butter as big as a nutmeg roll'd in flour, and one spoonful of white wine; stir all together one way; when fine and thick pour it over the birds: You may add a few mushrooms.

Or take a few mushrooms, peel and wash them clean, put them on a sauce-pan with a little salt, set them over a quick fire, let them boil up, then put in a gill of cream and a little nutmeg; shake them together with a very little piece of butter roll'd in flour, give it two or three shakes over the fire: Three or four minutes will do; then pour it over the birds.

Or take grated bread, some water, salt, and an onion, boil all together, and when boil'd some time, take out the onion, and put in some lemon sauce and a piece of butter, the bigness of a walnut.

Crisped Crumbs for Larks, or other small Birds.

Put a piece of butter into a stew-pan, and let it run to oil; then skim it clean, and pour it off from the settlement; to this clear oil

put grated crumbs of bread, and keep them stirring till they are crisp; when they are drained lay them round your larks.

Sauces for roasted Pidgeons.

1. Gravy and juice of orange.
2. Boil'd parsley minced, and put amongst some butter and vinegar beaten up thick.
3. Gravy, claret, and an onion stewed together with a little salt.
4. Vine leaves roasted in the bellies of the pidgeons, minced, and put in claret and salt, boil'd together, with some butter and gravy.
5. Sweet butter and juice of orange, beat together and made thick.
6. Minced onions boil'd in claret, almost dry; then put to it nutmeg, fugar, gravy of the fowl, and a little pepper.
7. Or gravy of the pidgeons only.

Sauces for all kinds of Land Fowl.

1. Stew some onions with salt, pepper, some grated bread, and the gravy of the fowl.
2. Take bread, and boil it in water with two whole onions, some gravy, half a grated nutmeg, and a little salt; strain them together through a strainer, and boil it up as thick as water-gruel; then add to it the yolks of two eggs dissolved, and the juice of two oranges.
3. Take the gravy of a fowl, some sweet butter, grated nutmeg, pepper, and salt, stew all together, and add to it the juice of a lemon.

III. Sauces for Fish.

Fresh Fish Sauce.

Take some good gravy, and make it prett-
strong of anchovies, and a little horse-rad-
dish, work a piece of butter in some flour,
and put to it, and draw it up thick; then,
with stew'd oysters and shrimps, put it to your
fish: garnish with fried parsley, lemon, and
sippets.

Another Fish Sauce.

Get two anchovies, and boil them in a lit-
tle white wine a quarter of an hour, with a
shalot cut thin; then melt your butter very
thick, and put in some pickled oysters, and
pour it over your fish. You may add the
oyster-liquor.

Sauce for pickled Fish.

Take parsley and chives, of each an equal
quantity, some anchovies and capers shred ve-
ry small, with a little salt, pepper, nutmeg,
oil, and vinegar, all mix'd well together; when
you dish the fish, pour some of this sauce upon
them, and serve the rest of it in a China bason.

Fish Sauce to keep the whole Year.

Take twenty-four anchovies, chop them,
bones and all; put to them ten shalots, a
handful of scraped horse-raddish, four blades
of mace, one chopin of white wine, one pint

of water, one lemon cut in slices, half a gill of anchovy liquor, a gill of claret, twelve cloves, and twelve pepper-corns; boil them together till it comes to a chopin, then strain it off into a bottle. Two spoonfuls, when you have occasion to use it, will be sufficient to a pound of melted butter.

**GENERAL DIRECTIONS FOR TRUSSING
POULTRY, &c. IN EXPLANATION OF THE
PLATE.**

To truss a Goose.

A GOOSE has no more than the thick joints of the legs and wings left to the body; the feet and the pinions being cut off, to accompany the other gibblets, which consist of the head and neck, with the liver and gizzard. Then at the bottom of the apron of the goose, cut a hole, and draw the rump through it; then pass a skewer through the small part of the leg, through the body, near the back, and another skewer through the thinnest part of the wings, and through the body, near the back, and it will be tight.

A Chicken like a Turkey-Poult, or a Turkey-Poult.

After you have got a chicken, cut a long slit down the neck, on the fore-part; then take out the crop and the merry-thought, as it is called; then twist the neck, and bring it down under the back, till the head is placed on the side of the left leg; bind the legs in, with their claws on, and turn them upon the back. Then, between the bending of the leg and the thigh, on the right side, pass a skewer through the body of the fowl; and when it is through, run the point through the head, by the same place of the leg as you did before: You must likewise pull the rump through the apron of the fowl.

Note, The neck is twisted like a cord, and the bony part of it must be quite taken out, and the under jaw of the fowl taken away; neither should the liver nor the gizzard be served with it, though the pinions are left on. Then turn the pinions behind the back, and pass a skewer through the extreme joint, between the pinion and the lower joint of the wing, through the body, near the back, and it will be fit to roast in the fashionable manner.

N. B. Always mind to beat down the breast-bone, and pick the head and neck clean from the feathers, before you begin to truss your fowl.

A turkey-poult has no merry thought; and

and therefore, to imitate the turkey the better, we take it out of a chicken through the neck.

A Hare.

Case a hare, and in casing it, just when you come to the ears, pass a skewer between the skin and the head, and, by degrees, raise it up till the skin leaves both the ears stripp'd, and take off the rest as usual. Then give the head a twist over the back, putting two skewers in the ears, partly to make them stand upright, and to secure the head in a right position; then push the joint of the shoulder-blade up as high as may be, towards the back, and pass a skewer between the joints, through the bottom jaw of the hare, which will keep it steady; then pass another skewer through the lower branch of the leg, through the ribs, passing close by the blade-bone, to keep that up tight, and another through the point of the same branch, which signifies the upper part. Then bend in both legs between the haunches, so that their points meet under the scut, and skewer them fast, with two skewers.

A Fowl for Boiling.

You must, when it is drawn, twist the wings till you bring the pinion under the back; and you may, if you will, enclose the liver and gizzard, one in each wing, but they are commonly left out. Then beat down the
breast-

breast-bone, that it may not rise above the fleshy part; then cut off the claws of the feet, and twist the legs, and bring them on the outside of the thigh towards the wing, and cut a hole on each side of the apron, just above the sidesman, and put the joints of the legs into the body of the fowl: This is truss'd without a skewer.

An Easterling.

A duck, an easterling, a teal, and a wid-geon, are all truss'd in the same manner. Draw it, and lay aside the liver and gizzard, and take out the neck, leaving the skin of the neck full enough to spread over the place where the neck was cut off. Then cut off the pinions, and raise up the whole legs, till they are upright in the middle of the fowl, and press them between the stump of the wings and the body of the fowl; twist the feet towards the body, and bring them forwards, with the bottom of the feet towards the body of the fowl: then take a skewer, and pass it through the fowl, between the lower joint, next the foot and the thigh, taking hold, at the same time, of the ends of the stumps of the wings: then will the legs, stand upright.

A Rabbit for boiling.

Cut the two haunches of the rabbit close to the back-bone, two inches, and turn up the haunches, by the side of the rabbit:
skewer

skewer the haunches through the middle part of the back ; then put a skewer through the utmost joints of the legs, the shoulder-blade and neck, trussing the shoulder high, and bending the neck backwards that the skewer may pass through the whole.

A Rabbit for roasting.

Case all the rabbit, except the lower joints of the fore-legs, which you chop off ; then pass a skewer through the middle of the haunches after you have laid them flat ; and the fore-legs, which are called the wings, must be turned, so that the smaller joints may be pushed into the body, through the ribs. A single rabbit has the spit pass'd through the body and head, but the skewer takes hold of the spit to preserve the haunches. But to truss a couple of rabbits, there are seven skewers, and then the spit passes only between the skewers, without touching the rabbits.

You may truss it short as for boiling, and roast it.

A Pigeon.

Draw it, but leave in the liver, for that has no gall ; then push up the breast from the vent, and holding up the legs, put a skewer just between the bent of the thigh and the brawn of the leg, first having turned the pinions under the back ; and see the lower joint of the biggest pinions are so pass'd with
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the skewer, that the legs are between them and the body.

A Pheasant or Partridge.

Both the pheasant and partridge are truss'd the same way, only the neck of the partridge is cut off, and the head of the pheasant is left on. When it is drawn, cut off the pinions, leaving only the stump-bone next the breast, and pass a skewer through its point, and through the body near the back; and then give the neck a turn; and passing it by the back, bring the head on the other side of the wing-bone, and run the skewer thro' both, with the head standing towards the neck, or the rump, which you please. Then take the legs, with their claws on, and press them by the joints together, so as to press the lower part of the breast; then press them down between the sidesman, and pass a skewer through all. Remember a partridge must have its neck cut off, but in every other respect is trussed like a pheasant.

C H A P. VIII.

PRESERVES, PICKLES, &c.

To clarify Sugar.

TO every pound of sugar allow half a match-kin of water, and the white of an egg to every two pounds; cast the eggs very well, and put them amongst the water; break the sugar, and pour the water and the whites of the eggs upon it; let it stand to soften a little before you put it on the fire; stir it on the fire until the sugar is quite dissolved: when the sugar comes a-boil, and the scum rises very well, pour in a little cold water, and let it boil a little longer; it makes the scum rise the better; take the pan off the fire, and let it settle a little; then scum it, and lay the scum on a hair-scarce, that the syrup may run from it, so that you will lose nothing but the refuse; put the syrup again on the fire; pour a little water on it when it comes a-boil; this brings up a second scum; let it boil a little: then set off the pan again; let it settle a little, and take off the scum, and then the syrup is for use.

Smooth Marmalade.

Weigh the oranges ; take the same weight of sugar as of oranges ; wipe all the oranges with a wet cloth, to take off the blackness, and grate them ; cut the oranges long ways in quarters ; strip off the skins ; scrape all the pulp off the inner skins with a knife, and pick all the seeds clean from them ; then put on the skins to boil, until they are so tender that they will beat to a mash. When you take the skins off the fire, squeeze out the water, and scrape all the strings from them ; clarify the sugar ; then take the pounded skins, and mix them by degrees in the syrup with a spoon, just as if you were breaking starch : when it is all well mix'd, put it into the pan, and let it boil until the sugar is incorporated with it ; then put in the pulp, and let it boil until it is all of an equal thickness. You will know when it is enough, by its turning heavier in stirring, and of a finer colour ; whenever it begins to spark it is enough ; pound the grate in a mortar ; take off the marmalade, and stir in the grate carefully ; when it is all in, put on the pan again, and let it boil until it is all thoroughly mixed. You may keep out some of the grate, unless you choose it very bitter. If you save any of the grate, dry it, and keep it for seasonings.

Chip Marmalade.

Weigh the oranges, and take equal weight of sugar; clean and grate the oranges as in the former receipt; cut them cross, and squeeze them through a searce; boil the skins tender, so that the head of a pin will pierce them: when you take them off the fire, squeeze the water out of them, and scrape all the strings from them; cut them into very thin chips, and let them boil until they are transparent. As soon as the oranges are grated, pour some boiling water on them: when the chips are quite transparent, put in the juice, and strain the water through a searce from the gratings in amongst the marmalade, and let all boil together until the juice jellies, which you will know by letting a little of it cool in a saucer.

If you wish to make the common chip marmalade, it is done every way as in the above receipt, only you beat the one half of the skins, and cut the other half of them into chips.

To preserve whole Oranges.

Take half a dozen of the largest high coloured bitter oranges, and with an orange razor, cut them no deeper than the yellow rhind in different patterns of figures, flowers and leaves, or grate or ridge them; then lay them in as much water as will cover them well, with half a pound of salt mixed with it, and put a
plate

plate above them to keep them under the water. When they have lain in this pickle two days, take them out and put them in fresh water other two days; then tie up each orange by itself in a piece of linen; put them on with cold water, and let them boil till the head of a pin can easily pierce the uncut parts of them; take a pound of sugar for every orange, and clarify it, but take care to let the sugar boil no higher than that you can take the scum easily off it; then with a pen knife make a small hole in the stalk end of each orange, and scrape out the pulp and seeds carefully with the end of a tea-spoon, that the orange may be no way hurt; place them handsomely in a potting-can, so as that one may not lie above another; fill each orange with your syrup, and pour the rest of it over them; when the syrup is cold, put a plate above the oranges to keep them under the syrup; after they have lain four days, take each orange, and pour the syrup out of it; then strain your syrup to clear it of the loose seeds, and put it on to boil, and as the scum rises take it off; when it has boiled about six minutes, take it off to cool a little, and then pour it in, and cover your oranges as before; then let it stand other four days; look at your oranges, and if they are clear and transparent, and the syrup pretty thick, squeeze into it the juice of four bitter oranges, which prevents the syrup from candying, and gives the oranges a fine flavour; give your syrup a boil, and scum it; then put

in your oranges, one by one, and let them boil five minutes more; take them out carefully, and put them up for use, but be sure they are well covered with the syrup. Preserved angelica cut out in long leaves, make beautiful tops for them.

To preserve Orange-skins.

Lay them in salt and water as you do the whole oranges; and cut them through the middle; squeeze out the juice, and pick out all the inner skins; boil them until they are so tender that the head of a pin will easily pierce them; be sure you scrape all the strings from them; case the skins in one another, and put them into a pot that will hold them easily; clarify weight for weight of sugar, and pour the syrup on the skins when it is quite cold. It must be a wide-mouth'd pot that will let in a faucer; put a little weight on the faucer to hold down the skins amongst the syrup; let them stand for four or five days; by that time the syrup will become as thin as water. You must take it off, and boil it up with more sugar, until the syrup is of a proper thickness; let it cool, and pour it on the skins again; let them stand for three or four days, and the syrup will be thin again, tho' not so thin as before; take it off, and add more sugar to it; when it boils, scum it very clean; put in the skins amongst it, and let them boil until they are quite transparent; then case them one within another, and lay them

them in the pot, and pour the fyrup over them; be sure to have as much as will cover them, and lay them by for use. Three or four of the skins turned down, with a slice of preserved oranges between each of them, make a very pretty asset.

Preserved sliced Oranges.

Grate the oranges; cut them cross in thin slices; pick the seeds carefully out with a bodkin, but take care not to break the pulp; lay them in a flat bottom'd jar, one slice above another; clarify as much sugar as will cover them; and when the fyrup is cold, pour it over them; put a weight on them to keep them down amongst the fyrup; let them stand two or three days; by that time the fyrup will be very thin; then turn out the slices on a hair-scarce to drain all the liquor from them; add as much sugar to the liquor as will make it into a good fyrup; be sure to scum it always when it boils; put back the slices into the pot, and when the fyrup is cold, pour it on them; let them stand four or five days. You must repeat this a third time in the same manner: it is a long time before the fyrup penetrates into the heart of the raw oranges; let them stand for eight days longer; then pour off the fyrup, and boil it up with some more sugar; take off the scum; then put in the slices, and give them a hearty boil. When you put the slices in the pan, cover them with clean white paper. When the oranges have

got two or three hearty boils, take them off the fire, and let them stand until they are almost cold, and don't take the paper off them; then pot the slices neatly up, and pour the syrup over them; be sure you have always syrup to cover them. This is a very good, and a very pretty preserve.

To preserve Orange Grate.

Boil the grated skins tender; pound them as for smooth marmalade; take one pound of sugar to a pound of the pounded skins; clarify the sugar; and boil the skins amongst the syrup, just as you do the smooth marmalade; when they are thoroughly boiled, stir in as much of the grate as will make them like thick pottage; let it get a boil or two to mix it well; then pot it up for use. This is better for orange puddings, or any thing that is to be seasoned with oranges, than even fresh oranges or marmalade. You should dry the orange grate as you gather it; for although it is dry, it will make this conserve very well: likewise keep all the parings of your lemons; pare them thin, and lay them by for use. When they are well dried, they will serve for seasoning any thing that lemon-peel should go into.

Orange Chips.

Boil some orange skins very tender, and cut them into long thin chips; clarify the same weight of sugar as of chips. You may let them

them lie for two or three days; then pour it off, and boil it up again; and when cold pour it over the chips. Do this three or four times, until the chips are transparent.

Orange-peel.

Lay the orange skins in salt and water three or four days; then put them on with cold water, and let them boil until they are tender; scrape out all the pulp and strings; clarify weight for weight of sugar; case the skins one within another, and put them into a stone jar; when the fyrup is cold, pour it over them, and let them stand until the fyrup is thin about them; then pour it off them, and add more sugar to it; boil it up to a good fyrup, and when it is cold, pour it on the skins again, and let it lie on them until they are quite transparent, and the fyrup thick about them. Then take them out of the fyrup, spread them on the back of a searce, and dry them in a stove, or before a slow fire. Then candy them thus: take up each skin upon the point of a fork, and dip them one by one very quickly in the candied sugar, and lay them again on the back of a searce to dry; and when they are thoroughly dried, case them within one another, and lay them in a dry place for use.

To candy Angelica.

Take the angelica in the month of May, while it is tender; cut away the leaves; cut
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the stalks in pieces about a quarter long; lay them in cold water as you cut them; set them on the fire in a panful of water; let them boil tender and green; then take them out and peel them; clarify it, and let your angelica lie in it for four days. Then take it out, and squeeze into the syrup the juice of three lemon, adding the parings very thin cut, and half an ounce of white pepper beat. Let your syrup again boil six minutes. Then put in your angelica, and give it a boil for three minutes, and lay it by for use. It may be candied in the same way as the orange-peel, only don't boil the sugar quite so high as candy height.

To prepare Sugar for candying all sorts of Fruits.

Take equal weight of single refined sugar as of fruit; cast the white of an egg to two pound of sugar, and add half a mutchkin of water to each pound of it. Break the sugar; put it in a brass pan, and pour the egg and water over it. Stir it on a clean fire till the sugar is thoroughly melted, and boil it till the scum is hardened on the top. Then take it off, and scum it clean. Set it on again, and take off a second scum. Then let it boil till candy or blowing height, which you will know by dipping your skimmer in the syrup, and blowing through it. If it is come to the proper height, the sugar will blow up like feathers. Then take off the pan,

pan, hold it to one side, and grind the sugar on it with the back of a spoon.

To candy Flowers.

Take any kind of flowers you think pretty; if the stalks are very long, cut off some of them; clarify and boil a pound of fine sugar till near candy height; when the sugar begins to grow stiff, and something cool, dip the flowers into it; take them out immediately, and lay them one by one on a sieve; dry them as before.

To make red-currant Jelly.

Take the largest berries you can get; strip them off the stalks; do not put in green ones, nor the red hard berries that are at the end of the stalks, for they have neither juice nor taste. After the berries are stript, weigh them, and take the same weight of single-refined sugar; clarify the sugar, and let it boil to blowing height, for which see the receipt; then throw in the whole berries into the syrup, and let them boil very fast for ten or eleven minutes; then lay a hair-scarce on a deep can; pour it into the scarce to let the jelly run through; stir the berries gently up with a spoon; but take care you do not bruise them, for by so doing the whole will run through, and there will be nothing left in the scarce but the skins and seeds. While the jelly is running through, cause clean the pan it was boiled in, and turn back the jelly into
it;

it: warm it on the fire, but take care it does not boil; so pot it up. This manner of making jelly preserves more of the pure juice of the fruit than by straining it through a cloth, which spoils the flayour and colour; and it neither candies nor runs, which in the common way of making it is apt to do.

White-currant Jelly.

This may be done the very same way as the red-currant jelly, only be sure to take double-refined sugar in place of single, and when it comes a-boil, let it boil no longer than six minutes, lest it should discolour it; then put it directly through a gauze searce, and pot it up without heating it again.

Black-currant Jelly.

To three pints of black currants take one pint of red; strip them from the stalks; put them, with half a mutchkin of water, into a can, and tie them close up with some folds of paper; then put the can into a pot of water, and let it boil about twelve hours; but take care none of the water goes into the can; and as the water boils down, you may add some more to it; turn the berries into a searce; bruise them with the back of a spoon on the side of it; then gather all the bruised berries together, and put them into a clean bowl; pour on a mutchkin of water; bruise them well with a spoon; turn them into a searce, and let them stand all night; let the
water

water that runs through be put amongst the juice; by so doing, you get the whole strength of the berries. This is much better than straining through a cloth, which both spoils the taste and colour of the fruit. To every mutchkin of juice take a pound of sugar; clarify and boil it to candy-height; then put in the juice; let it boil a quarter of an hour, taking off the scum as it rises, and then pot it up.

Another way.

Pick your currants, and put as much water into a brass pan as will just cover the bottom of it; then put in the berries, and give them a scald, but do not let them boil; take them off, put them into a hair searce, and squeeze the juice out of them; then take out the squeezed berries; put them into a can, and to every pint of them allow half a mutchkin of warm water, to draw out the juice that remains in them, which we call the washings. Add this to the rest of your juice, and to every mutchkin of juice take a pound of loaf sugar beat; mix it with the juice, and put it on a clear brisk fire, stirring it close one way till it comes a-boil; then take the scum clean off it as it rises, and let it boil for fifteen minutes; then take it off, and pot it up.

To preserve whole Currants.

Pick all the berries off the stalks, or clip them off with a pair of scissars, which is neat-

er, and likewise the black tops of the berries; but take care you do not break the berries: Then take equal weight of single-refined sugar and currants; keep out half a pound of the sugar, which pound and searce, and clarify the rest, and boil it to blowing-height; take the half of the berries, and throw them into the syrup; let them boil eight minutes, as you do the jelly; run them through the searce in the same way. When it is all through the searce, put it into the pan; and whenever it comes a boil, put in the whole berries, after strewing them over with the pounded sugar, and let the whole boil together five minutes; then take them off, and pot them up. White currants may be done in the same way; only be sure you use double-refin'd sugar. This is a pretty preserve in glasses or fine tarts. If you have a mind to do a few of them upon stalks, you must make a small hole in the side with the point of a pin, and pick out all the seeds; strew a little pounded sugar over them; put them in at the same time with the whole berries: when they are done, you can easily separate the berries on the stalks from the whole ones; put them into glasses, and fill them up with the jelly, and let the ends of the stalks be uppermost in the glasses.

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An excellent way of doing Currants for present use.

Cast the whites of two or three eggs, until they drop from the spoon like water; take the largest and best red currants you can get; keep them on the stalks; have some double-refined sugar pounded and sifted; take every stalk of the berries by itself; dip them in the eggs as above; and while they are wet, roll them gently in the sugar; lay them so as not to touch each other on a sheet of clean white paper before the fire to dry; but take care you don't burn them; put them on a China plate, and so send them to table. If there are any green berries at the end of the stalk, be sure to pick them off.

To preserve Raspberries whole.

Take the best you can get; and to every pound of them take a pound and a half of single-refined sugar; clarify and boil it candy-high; keep a little of the sugar out to pound and sift; when the sugar is ready, put in the rasps, and let them boil as quick as possible; strew the pounded sugar over them as they boil; when the sugar boils over them, take them off the fire, and let them stand until they are almost cold. To every pound of rasps add half a mutchkin of currant juice, which not only firms the rasps, but makes the jelly stronger; then put the whole on to boil, till the syrup hangs in flakes from the spoon; keep scumming as they rise; then take it off,

and put it in pots or glaffes.—Strawberries are preserved in the same manner.

To make Raspberry Jam.

Pick and clean the berries well. To every pound of berries take half a mutchkin of the juice of currants, and a pound and a half of lump sugar; pound it, and put it into a pan, a row of fruit and a row of sugar alternately; let the whole stand in the pan some time before you put them on the fire, to soften the sugar; boil them on a quick fire, and when they fall to the bottom they are enough.

To preserve Green Gooseberries.

Take the largest and greenest gaskens you can get; cut off the black tops, and leave the stalks; slit them down the side with a pin, but not too long; then put them on the fire to scald, but take care they don't boil; take them out very carefully with a skimmer, and spread them on the back of a searce to drain the water from them. You must not lay one above another, for bruising them. Weigh the berries before you do any thing to them; and to every pound of berries take two pounds of double-refin'd sugar; clarify the sugar. You may lay by near one half of the syrup, and the other half put in a pan until it boil; then put in a few of the berries carefully; let them boil just one minute; take them up carefully, and put them into small pots; repeat boiling the rest in the same manner and time until they are all done; put the syrup through

through a searce, to keep out the feeds; pour it hot upon the berries, and lay some light thing over them to keep them down amongst the syrup; let them stand five days; then drain all the syrup from them, which will be very thin; add to it a part of that kept out; let it come a boil; throw in the berries, and give them another minute's boiling as at first, and lay them by in the same manner as before; let them stand ten days; add new syrup to the old, and give them the same boiling as before; put them up, and let them stand other eight or ten days. If they are not green enough, give them another boil in the same way; be sure every time you take off the syrup to run it through a searce, which takes out the feeds better than picking them out with a pin, and much easier. When they are so done, and quite cold, cover them up close with paper.

Another way to do a pint of Green Gaskens.

Take a pint of the largest green gaskens; clip off the tops, but leave the stalks, and with a needle make a short slit in the side of each berry, so as to get out the feeds; then cover the bottom of a brass pan with green kail blades; lay in your stoned berries, and strew over them a quarter an ounce of beat alum. Then cover them well with water, laying kail blades above all. Put them on the fire, and give them a heat, so as to be no warmer than you can bear your hand in the water; then take them off, and let them cool; set them on

and off the fire in the same manner, seven or eight times; then change the water and blades, and set them on again with fresh water and blades, and repeat the heatings and coolings, as before, till you see them of a fine light greenish colour; and when your berries are cool, lift them carefully up with your hand, and lay them on the back of a searce to drain; clarify three pounds of double refined sugar; put your berries in a bowl, and pour this syrurp over them; cover them with a sheet of writing paper, and let them stand two days; then lift the berries carefully up, and lay them on a searce again; strain your syrurp; set it to boil six minutes, taking off the scum as it rises; then put your berries into it, and give them a boil for a minute; then return them back again into the bowl, and let them stand other three days; then clarify another pound of sugar, and put into it a chopin of fresh gaskens; set it on the fire, bruise the berries well in it with the back of a spoon, and give them a boil for five or six minutes; then put this jelly thro' a searce, and squeeze the berries well through it; then take out the preserved gaskens, and add this to their syrurp; give it a boil, and scum it; then put in your berries, and let them boil in it five minutes. Then pot them up.

I must recommend the stoning of the berries, and which I always do myself, because when the seeds are allowed to remain in them, I have found by experience that they not only hurt the berries, and discolour the jelly, but

but prevent the jelly itself from getting in to make them plump, which adds much to their beauty, and makes them keep better.

I must also recommend the addition of the gooseberry jelly, as it both helps to fill up the empty berries, and makes them retain their natural flavour.

Observe never to cover up jellies or preserves of any kind, till they have stood at least twenty-four hours.

To preserve Red Gooseberries.

Take the best Mogul berries; clip off the black tops, and leave the stalks, as in the preceding receipt; take equal weight of berries and single-refin'd sugar; clarify the sugar; make a very small slit in the berries with a pin on the side, to let the sugar go through them. When the syrup is ready, put in the berries, and let them boil till the sugar is quite into the heart of them, and become transparent; then take them up with a skimmer; put them into pots, and run the syrup through a sarse, to keep out the seeds; put the syrup into a pan again, and let it boil until it ropes from the spoon; then pour it on the berries; don't let the berries boil on too strong a fire. You may put them into glasses, as they look very fine.

To make Gooseberry Jam.

Take the same weight of powder-sugar as of berries; put in the berries, strewing the

sugar over them as you put them in; pour half a mutchkin of water over them; put them on a slow fire; let them boil slowly a little time; skim them as clean as you can; then put a quicker fire to them; let them boil till they are very clear, and will jelly. So pot them up.

Gooseberry Jelly.

Fill a store jar with ripe gooseberries; cover it close up with paper; put it in a pot of water; let them boil until they are quite tender, just as you do black currants; then put them through a searce. To every mutchkin of juice take a pound of single-refin'd sugar; clarify it, and boil it candy-high; then put in the juice, and let it boil till it jellies, which you will easily know by letting a little of it cool on a saucer; take off any scum that rises from the fruit before you pot it up.

Another way.

Take two pints of dark red gooseberries; put them on in a brass pan, with a mutchkin of water; mix them till they are scalding hot; then take them off; put them through a searce, and squeeze all the juice out of them. To every mutchkin of juice take a pound of lump sugar; beat it; mix it with your juice; set it on the fire, and let it boil for fifteen minutes, taking off the scum as it rises. Then pot it up.

I recommed this as the best and easiest way of doing this jelly.

To preserve Cherries.

Take two pound of Morella cherries, and cut a piece off each stalk; prick them with a fine needle; then clarify two pound and a half of sugar, and boil it candy high; add to it a mutchkin of red currant juice, and allow one pound of sugar more for the juice to be clarified along with the rest. Let it boil for five minutes after the juice is put in, and scum it; then put in your cherries, and let them have a covered boiling for five minutes more; then take off the pan; scum it, and let it stand for ten minutes covered up with writing paper; then give them a boil for other ten minutes, and lift up one of your cherries by the stalk. When you see it transparent, and of a fine high colour, pot them up.

As the season for currants is mostly over before these cherries are ready, take currant-jelly to supply the place of the juice, and allow a pound of jelly for every two pound of cherries. Observe, that white currants will answer this purpose as well as red, especially when the cherries are of a dark red.

To preserve Cherries with Stalks and Leaves.

Take the largest May-duke cherries; gather them carefully with the stalks, and some of the leaves on them; take some strong vinegar, and beat a little alum in it; put it on
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the fire, and let it boil; then dip in the stalks and leaves, and give them a little boil in the vinegar, (but take care you don't let the cherries touch the vinegar); then lay them on a searce to dry; clarify two pounds of double-refined sugar. While the fyrup is boiling hot, dip the cherries, stalks, and leaves in it. When they are scalding hot, take them out again, and lay them on the searce; then boil up the fyrup candy high; dip the cherries into it again; then lay them again on the searce; dry them in the sun, or in a drying stove; turn them frequently whilst on the searce.

To preserve Apricots.

Take the largest and best you can get, just ripe and no more; open them at the cress with a knife, and thrust out the stone with a bodkin; pare them as thin as you can. To every pound of apricots take a pound and a half of fine sugar. As you pare them, strew some pounded sugar on them; clarify the remainder of the sugar; put the apricots in the fyrup, and let them lie till the fyrup is almost cold; then put them on a slow fire, and let them simmer a little; cover them with white paper; set them off the fire, and let them stand until they are almost cold; then put them on again, and bring them to a simmer; repeat this three or four times, letting them be almost cold before you put them on; by this time the sugar will be well incorporate
with

with them; then put them on, and bring them to a boil; let them boil until they are quite transparent. If you choose you may blanch the kernels, and put them in amongst them at the last boiling. So pot them up.

To make Apricot Jam.

Stone and pare the apricots; take equal weight of sugar and fruit; clarify the sugar, and boil it candy height; put in the apricots, and let them boil very thick, until they are well broke. You may bruise them with a spoon as they boil: you may boil a little white currant-jelly with them, for they are much the better of it; blanch the kernels, and mix with them just before you take them off. This makes very fine tarts.

To preserve Green Gauge Plumbs.

Pluck the plumbs when full grown, with the stalk at each, and a leaf, if you can; let them lie in cold water twenty-four hours; take them out of that water; put two or three green-kail blades in the bottom of a clean brass pan; put in the fruit, with as much water as will wholly cover them; strew a little pounded alum amongst them; put them on a clear fire; and when they rise to the top, take them out, and put them in a bowl, with a little warm water about them; clean the pan again; put in a fresh green-kail blade into it; put as much boiling water on them as will cover them, with a little more pounded alum;

cover

cover them with a cloth; let them stand a quarter of an hour; take them out of the water; weigh them, and take equal weight of double-refined sugar; pound the sugar; clean the pan again; put in the fruit, and strew the pounded sugar amongst them, and a little water; set it on a clear fire, and let it simmer and boil slowly, until the fruit is green and transparent; put the fruit in pots; boil the syrup a little longer; and when it is cold, pour it on the fruit; let them stand two or three days; then pour off the syrup; boil it up with more sugar to a strong smooth syrup: when it is cold, pour it on the fruit, and close them up, and as the skin will shrivel down, you must take it gently off.

Another way.

Green them as before. Then clarify a pound and a quarter of single-refined sugar for each pound of plumbs; put your plumbs in a jar, and when the syrup is almost cold, pour it over them, and put a weight on the top to keep them down in the syrup; then let them stand for two or three days, when you will see the syrup very thin; then boil it up again, and pour it on the plumbs as before; repeat this till you see your syrup very thick, and the plumbs transparent; then put on the syrup; give it a boil, and scum it; then put in your plumbs; let them boil for three minutes, and pot them up.

To preserve Magnum Plumbs.

Take the plumbs before they are too ripe, and give them a slit on the hollow side with a pen-knife, and prick them with a pin; take scalding hot water, and put a little sugar in it; put in the plumbs; cover them close up, and set them on a slow fire to simmer; take them off, and let them stand a little; put them on the fire again to simmer, but take care they do not break; clarify as much sugar as will cover the plumbs, and boil it to candy-height: when the plumbs are pretty tender, take them out of that liquor, and put them amongst the fyrup when it is almost cold, till they are very transparent; skim them, and take them off; let them stand about two hours; then set them on, and give them another boil; put them in pots or glasses; boil up the fyrup very thick, and when it is cold pour it over the plumbs.

To keep common Plumbs for Tarts.

Put the plumbs into a narrow-mouth'd stone-jar. To every twelve pounds of plumbs take seven pounds of raw sugar, and strew it in amongst the plumbs as you put them in the jar; tie up the mouth of the pot very close with several folds of paper; put them into a slow oven, and let them stand until the sugar has quite penetrated them, and then they are enough.

To preserve Peaches.

Put the peaches into boild water, but don't let them boil; take them out, and put them into cold water; then lay them between two cloths to dry. To every dozen of peaches clarify a pound of sugar; when you take the peaches out of the cloth, prick them with a pin; put them into a close-mouth'd jar; and when the syrup is cold, pour it over them, and fill up the jar with brandy; put a wet bladder on the mouth of the jar, and tie leather above it.

To preserve Pears.

Take the best preserving pears new pluck'd; make a small hole at the back end with a small ivory bodkin, and pick out the seeds; pare them very thin; weigh them, and take equal weight of fine sugar; take half a mutchkin of the water that boil'd the pears to each pound of sugar; clarify it, and put in the pears; let them boil until they are soft. When you put the pears into pots, boil up the syrup again, and pour it over them: when it is quite cold, put a clove into every pear where the eye was cut out; cover them with the jelly of apples, and so pot them up.

To preserve Pears red.

Take the largest pound-pears when full ripe; pare them, and put them into as much water as will cover them; pound a drop or

two of cochineal, and put it into the water; let them boil till they are tender; keep them close covered while the syrup is making; weigh them, and take equal weight of sugar; clarify it; then put in the pears; squeeze the juice of a lemon amongst the syrup, and cut the thin paring of the lemon as small as you can, and put it in: let them boil until they are red and transparent; then put them into pots, and when the syrup is cold, pour it over them; cover them with the jelly of red gooseberries; pick out the seeds, as in the preceding receipt, and put a clove into every pear.

Apple Jelly.

Pare a dozen of good tart apples; take a pint of water; cut the apples in very small bits, and throw them into the water as you cut them, to preserve their colour; let them boil until the whole substance is out of them, and the water half wasted; then put it into a hair-scarce; let them stand until all the water is drain'd from them. To every mutchkin of the liquor take a pound of fine sugar; cast the white of an egg or two, and put in amongst the sugar and liquor; put them on the fire, and keep them stirring until the sugar is melted: when it boils a while, take off the scum, and put in the juice of a lemon or two, as you like it of tartness. You may boil in a piece of the rhind along with them; let it boil until it jelly, which you will know by putting a
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little

little of it on a saucer to cool; take all the scum clean off, and take out the lemon. So put it up.

Chip and Jelly of Apples.

Prepare the apples in the same way as in the foregoing receipt for the jelly; pare the apples, cut them in slices, and then cut the slices into long chips (as you do the chip marmalade); put them amongst cold water. You may weigh two pounds of apples before you pare them. To each chopin of juice allow two pounds of fine sugar, and a pound and a half for the two pounds of chips; put on all the sugar and juice; clarify it with eggs as you do the jelly; when the syrup is well scummed, squeeze in the juice of three lemons; put in it some of the parings of the lemons; drain the water from the chips, and put them into the syrup; let them boil until the chips are quite transparent. You must be sure that they are very firm apples. The true leading-ton, or the pippins, answer very well. This is a very pretty preserve, either in glasses or for fine tarts.

To preserve Apples green.

Take the large coddings, or any other hard green apple, newly pulled; cut them in quarters, and cut out the core; put them into a brass pan, with hard water, and a little pounded alum; turn the green side downmost; let them simmer on a slow fire, but

but don't let them boil; they are enough when you take off the skin without any of the fruit adhering to it; and after they are all peeled, put them on again with the same water, and two ounces of sugar; keep down the green side, and let them simmer gently for a little while; put them on and off they fire until the turn again; they must not be long at a time on the fire, as they would be too soft; take out the apples from the liquor, and lay them on a dish. To every pound of apples clarify a pound of fine sugar: when the fyrup is ready put in the apples, and give them a quick boil, till they are transparent; take them out of the fyrup, and boil it pretty thick. When the apples and fyrup are cold, put them into pots; let them stand some days, and if the fyrup is turned thin, pour it off the apples; give it a boil, and then give the apples a boil in it; when they are cold, put them into pots, and close them up. You may look at them in a fortnight after; and if the fyrup is turned thin, boil it up again as before.

Apples in Syrup.

Take firm round apples, and take out the cores; pare them, and throw them into cold water as you pare them; clarify as much fine sugar as will cover them; put them into the fyrup, and let it boil over them; place them neatly in a China dish, and pour the fyrup about them; put in the juice of a lemon when the fyrup is clarified. If you have any preserved

preserved barberries, you may put in two or three sprigs of them on the top of the apples. This is a very pretty dish for present use.

To preserve Cucumbers.

Take a dozen of the greenest and firmest large cucumbers you can get, and lay them in a pickle of salt and water, allowing half a pound of salt to the dozen of cucumbers. Let them lie in this pickle four days; then take them out, and lay them in plenty of fresh water for two days, with a plate above them to keep them down in the water; then cover the bottom of a pan, with green kail blades, lay in your cucumbers, and strew over them half an ounce of pounded alum; cover them up close with more green kail blades; set them on the fire, and give them a scald; then take them off, and let them stand till they be cold, and repeat this operation of scalding and cooling them, till you see them begin to look greenish. Then take them out, and change both the water and blades, but put in no more alum, and give them a boil for six or seven minutes; then take up your cucumbers carefully, and cut a small piece out of the flat side of each of them, and with the small end of a tea spoon scrape out the pulp and seeds; then dry them between the folds of a cloth, and season them in the inside with whole white pepper, thin parings of lemon, sliced ginger, and some blades of mace mixed together; then put in
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the pieces you cut out of the cucumbers, and fasten them with a thread so as to prevent the seasonings from getting out; then weigh the cucumbers, and for each pound of them clarify one pound and a half of double-refin'd sugar, and when this syrup is almost cold pour it over them, covering them with a plate to hold them down in it; let them lie in the syrup three days; then lift out your cucumbers; put your syrup through a sence, and give it a good boil, taking care to scum it well, and when it is near cold pour it again on the cucumbers, and about six days after repeat this again; then take them out of the syrup, and squeeze into it the juice of four lemons, adding all the other seasonings above mentioned; then set the syrup on the fire, and when it comes a boil put in your cucumbers, and give them a boil for six or seven minutes; then take them out, and put them up for use. This is one of the most beautiful and richest preserves we have, and may be sent to table either in glasses or in assets, either cut or whole. If the cucumbers are very large, split them long ways, take out the pulp, and do as above directed.

To preserve Melons.

Take the melons before they are quite ripe, and lay them in salt and water two days; take them out of that pickle, and lay them in cold clean water another day; green them the same way as the preserved cucumbers: when

they are green'd, cut a small bit out of one of the ends, and scoop out all the pulp. Do the fyrup the same way as for the cucumbers; let it be quite cold before you put it on the melons; throw in a good deal of lemon-peel, cassia buds, and some sliced ginger amongst the fyrup; and the last boiling you give it, put in some of the juice of lemon.

To preserve green Almonds.

Pluck the almonds when not full grown, but so tender that a pin will pierce through them; rub them with a clean cloth, and put them into boiling water for three or four minutes, until the outer skin will rub off with a cloth; have ready some thick fyrup, and put the almonds in it, and let them boil two minutes; take them out of the fyrup, boil it a little longer, and pour it on them; repeat the boiling of the fyrup five or six days, until it remains thick on them, and has penetrated into them. Boil some rock alum in the water.

All green and white preserves must be done with double-refin'd sugar, else they won't be pretty. Another thing to be minded is, that there is no other pans fit for preserving or pickling but bell-metal or brass ones, and these must always be clean scour'd before you use them.

To preserve Barberries.

Take the largest and finest sprigs of barberries you can get; lay them carefully in a stone flat-bottom'd pot; clarify as much fine sugar as will cover them: when the syrup is cold, pour it over them; let it stand until the syrup becomes thin; then pour it off them, and add more sugar to it, and boil it to a pretty strong syrup; when cold, pour it over them again, which you must repeat until the syrup is incorporated with the berries, and that they are transparent, and the syrup remains thick about them; then pot them up for use. When you use them, take them up in whole sprigs; put them into glasses with the syrup about them; they look very pretty. They are a very pretty garnishing for milk-dishes.

Be sure to put paper dipped in spirits close on all preserves, or in fine oil, which is rather better for keeping them from candying than the spirits; take care not to keep them in a damp place, nor in a place too drying.

Lemon or Orange Syrup.

For every mutchkin of juice, clarify a pound and a half sugar; set it on the fire, and let it boil for ten minutes, adding to it some of the thin parings; then take it off, and when it is cold bottle it up for use; this answers for almost every purpose for which the juice of these fruits are used, and is always ready when these

these cannot be had. When mixed with water it is an excellent cooling drink in summer. It will keep a long time.

Syrup of Clove-Flower.

Cut all the white ends off them. To every pound of flowers put on a chopin of water, and about a dozen of cloves; put them into a stone pot, and tie them close up with paper, and put it into a pot of cold water; let it boil about them for five or six hours; take care the water does not boil into them; then take them out, and squeeze them through a clean cloth. To every mutchkin of juice take a pound of fine sugar; put in the white of an egg to clarify it; scum it very well as it boils up; when cold, bottle it up.

Syrup of Violets.

Pick them off the stalks. To every pound of violets pour on a mutchkin of boiling water; cover them up close, and let them stand for twenty-four hours; then strain it. For every mutchkin of juice take two pounds of double-refin'd sugar, pounded and sifted, and put it in by degrees; and when the sugar is quite dissolved, bottle it up,

Syrup of Pale Roses.

Fill an earthen pot with roses; pour boiling water over them; cover them up and let them stand all next day; strain them through

a clean cloth, and add as many fresh roses to the liquor as you had before; set them on the fire, and let them boil until they are strong; then strain it. To every mutchkin of juice take a pound of fine sugar, and mix it in with the juice; put in the white of an egg or two to clarify it; then put it on the fire to boil; it must not boil too long; scum it very well, and when cold bottle it up.

Syrup of Maidenhair.

Take half a pound of maidenhair, and half a pound of liquorice-stick; peel off the skin, and slice it down; take an ounce of tussilago; put them all into a pot of cold water; set it on the fire, and let it boil for seven or eight hours; then strain it through a cloth. To every mutchkin of juice take a pound of white sugar-candy; clarify it with the white of an egg; let it boil well; scum it, and when cold bottle it up.

Syrup of Turnip.

Wash the turnip very clean, and dry them with a cloth; grate them down, and strain them through a clean cloth. To every mutchkin of juice take a pound of sugar-candy; clarify it with the white of an egg; let it boil well; scum it, and when cold bottle it up.

Syrup of Nettles.

Take the red nettles in the spring of the year; pick and wash them very clean through two or three waters; beat them in a mortar, and squeeze out the juice; let it stand twenty-four hours to settle; then pour all the clear juice from the grounds. To every mutchkin of juice take a pound of sugar-candy, and clarify it; boil and scum it, and when cold bottle it up.

Conserve of Roses.

Take the buds of the true scarlet roses; clip off all the red part. To each pound of roses beat and sift two pounds of fine sugar; pound the roses very well in a marble mortar; then stir in the sugar by degrees, and continue pounding until all the sugar is thoroughly incorporated with the roses. If you think it too thin, add more sugar, until they will receive no more.

To make Cinnamon Tablet.

Prepare your sugar in every respect as in the receipt for candying fruits, page 168. Then take your pan off the fire, and to every pound of sugar, take a sixpence worth of the oil of cinnamon, if you want the tablet very fine, if not, half an ounce of ground cinnamon will answer; mix it very well among your candied sugar, and grind it on the side of the pan. Have a marble flap, or smooth flat stone

stone ready rub'd over with a little of the oil of almonds, or sweet butter; pour your tablet upon it, and when it has stood some time, score it lightly with a knife into squares; and when it is quite firm, draw it off gently

Ginger Tablet.

This is done in the very same way as the other, only to the pound of sugar, in place of cinnamon, take half an ounce of ginger finely beat and sifted, and finish it off as before.

Barley Sugar.

Boil a pound of single-refined sugar, to what is called *crackling* height, which is a higher degree than blowing. The way to know it is to dip a small bit of stick in cold water; then dip the stick in the boiling sugar, and try it with your teeth; if it sticks to them like glue it is not enough, but when it cracks in your teeth, take it off, and pour it upon your stone, (remembering always to have the stone rubbed over with a little fine oil, or sweet butter); then as quick as you can, draw it up, and cut it with a pair of big scissars; give it a roll or a twist, as you choose. In boiling sugar to this height it is apt to fly very furiously, therefore to prevent the loss of your sugar, put into it the smallest bit of fresh butter, which will at once give it a check.

If you wish to have it of the *permacetti* kind, take a quarter of an ounce of *permacetti*

cetti to the pound of sugar, and give it a beat; then put the half of it among your sugar, and strew the other half of it upon that part of the stone you mean to pour your sugar on, and smooth it down with a hot iron. In this case you have no occasion to use either oil or butter, as the permacetti prevents both the sugar from flying over the pan, and at the same time will make it come easily off the stone.

Again, if you choose to have your barley-sugar of the lemon kind, grate a large lemon, or two small ones, to each pound of sugar; dry the grate in an oven, or before the fire, and when you have poured it out upon the stone, strew it over it; then fold it double, and finish it as above directed.

To make a Glazing for a Seed or Plumb Cake.

Pound and sift one pound of double-refin'd sugar; cast the whites of three small eggs to a snow; mix the sugar gradually among the whites; cast all together, with your whisk, till it becomes white and smooth, which will take about three quarters of an hour; add to it a little gum water. When your cake is ready draw it to the mouth of the oven; then take a broad pointed knife, and lay the glazing all over the top and sides of the cake.

If you choose to ornament your cake, put a crown in the middle, and other small fancy figures on the top, waving small shells up and down

down the sides of it, and put a bunch of artificial flowers of different colours so as to stand within the crown; the crown, figures, and shells are made of sugar paste, the flowers and leaves of different coloured paste, and the stalks of lemon peel. The three first articles are sold reasonably in the confectioners shops, and the others you can easily do yourselves according to fancy, after being taught the method of making pastes, and cutting them out.

To mango Cucumbers.

Take a dozen of middle sized large cucumbers, green and firm; lay them in a pickle of salt and water, as strong as to bear an egg, for eight days, changing this pickle twice in that time. Then cover the bottom of a brass pan with green kail blades; lay in your cucumbers, and cover them with half vinegar and half water, and throw in amongst them half an ounce of beat alum; cover them with a large kail blade, and put them on the fire till the pickle is almost scalding hot; take them off, and let them stand till they are almost cold; then set them on the fire again, and give them another slight scald, repeating the same till you find them begin to change colour, which will take near a whole day; then take out your cucumbers, and after having cleaned your pan, put fresh blades in the bottom of it, and lay in your cucumbers; pour boiling water on them, and half a matchkin of more vinegar, but no alum; cover them with a
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blade,

blade, and give them a boil for six or seven minutes; then take up the cucumbers, and cut a small piece out of the flat side of them, and with the shank of a tea-spoon, scoop out the loose pulp and seeds; lay them betwixt the folds of a cloth; and for seasoning, take a quarter a pound of mustard seed, an ounce of black pepper, an ounce of Jamaica pepper, two nutmegs broke, an ounce of ginger scraped and sliced, half an ounce of cloves, and some heads of garlick peeled and sliced down; mix these all well together, and fill up your mangos with it; put in the pieces you cut out, and fasten them with a thread; then lay them in your pickling can, with some pieces of horse raddish; boil one pint of good vinegar, throw into it a handful of salt, and what spices remained over filling your mangos; pour it boiling hot over them, taking care that they be well covered with it. Cover your can with a cloth to keep in the steam, and next day tie the mouth of it up with bladder or leather

To pickle small Cucumbers and Kidney Beans.

Take four dozen of cucumbers, and one half forpet of beans; lay them four days in a strong pickle of salt and water, and green them as in the last receipt; then boil a pint of vinegar with a handful of salt, half an ounce of black, and half an ounce of Jamaica pepper, half an ounce of ginger, a quarter an ounce of cloves, and a nutmeg broke in pieces.

ces. Give these a boil for a minute or two, pour it directly over your pickles, and cover them as before.

Samphire, raddish pods, the seed of Indian cresses, and all other green pickles, may be done the same way.

To pickle Walnuts green full grown.

Take a hundred full grown walnuts before the shells begin to turn hard, which you will know by a pin easily piercing them; lay them in a strong pickle of salt and water for nine days, changing this pickle three times in that space; then take them out of it, and prick each walnut with a pin; then lay a kail blade in the bottom of a pan, and above it your walnuts, covering them with plenty of water, and laying a blade over all; put them on the fire, and let them be no warmer than you can hold your hand amongst them a few moments; then take them off, and repeat this heating two three times, and when the water turns black, pour it off, change your blades, and pour a kettle of warm water over them; then set them on a slow fire, and when you find that the outerskin of your walnuts will easily scrape off, take them off the fire, and as you scrape them, rub them smooth with a towl, and throw them into a jar of warm water; then boil a pint of strong vinegar, with a handful of salt, half an ounce of black, and half an ounce of Jamaica pepper, half an ounce of ginger, a quarter of an ounce of cloves, and a nutmeg

broke in pieces; when it has boiled two or three minutes, pour it into a can to cool, and when it is cold, put it in your jar, and lay your walnuts, after you have dried and smoothed them, in amongst it, and cover them up for use.

To pickle Walnuts black.

Take full-grown walnuts before the shells turn hard, so that you can run a pin easily through them; prick every nut with a big pin; boil a pickle of salt and water so strong as to bear an egg; scum it when it boils, and pour it hot on the nuts; lay a weight on them to hold them down, and every four days make a new pickle as strong as the first; continuing so doing for four or five times; and when you take them out of the last brine, rub each nut with a clean coarse cloth; boil as much strong vinegar as will cover them; take some black and Jamaica pepper, cloves, and mace, two or three nutmegs, a piece of ginger and a piece of horse-raddish, three or four spoonfuls of mustard-seed, and a few cloves of garlick; strew in the spices amongst the walnuts as you put them in; then pour the vinegar boiling hot on them, and cover them up with two or three folds of a clean cloth. This walnut pickle will supply the place of catchup, in any brown sauces or ragoos.

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To pickle Mushrooms.

Take the small white buttons; throw them in milk and water; take them out of that, and rub every mushroom with a piece of clean flannel; and as you rub them, throw them into clean milk and water; then put them into a pan of clean cold water with a little bit of alum; put them on the fire, and give them a scald; then take them off, and spread them between two cloths to dry; have ready boil'd as much of the strongest vinegar as will cover them; then put the mushrooms into bottles with whole white pepper, cloves, mace, and ginger, and cover them with the vinegar; it must be quite cold before you put it on them; put a little sweet oil on the tops of the bottles; cork and tie them up very close with a piece of leather.

Cauliflowers.

Take the cauliflowers when they are no larger than a small turnip; take away all the green leaves from them; put on some milk and water, and when it boils put in the flowers, and scald them in it; take them off, and lay them between two cloths to dry; and when they are dry, put them into a jar: put in whole white pepper, mace, cloves, and a bit of ginger, amongst them; boil as much of the best vinegar as will cover them; you must let it be cold before you put it on them. Take care that the cauliflowers be hard, white, and

and free of all blemishes. You may pickle turnip in the same way, but turn them out with a turner: if you have none, pare and cut them down very neatly in pieces about the size of a walnut.

Onions.

Take small hard onions (the silver onions are the best); set them on the fire in a pan of cold water, and let them be very near boiling; then take off the skins, and lay them between two cloths till they are cold; put in white pepper, mace, cloves, and ginger, amongst them; boil some vinegar, and when it is cold pour it on them.

Another way.

Take a forpēt of small silver onions; make a pickle of salt and water as strong as to bear an egg; give it a boil, and pour it hot over your onions, and repeat the same next day; when the onions are cold, peel them neatly with a pen-knife, and wipe them with a cloth; boil a pint of the best vinegar with an ounce of white pepper, two drops of mace, a nutmeg broke, and a small bit of ginger; when it is cold pour it over your onions, and cover them up close.

This method is preferable to the other, particularly in this respect, that as the onions are not boiled or scalded, it keeps them firm and crisp.

Red

Red Cabbage.

Take a middling stock of the darkest kind you can get, and cut it down in very thin slices like straws; work in amongst it a pound of salt, and when it is well mixed, press it down hard in a can, and let it stand two days, covering it up with the outer blades, and laying a plate and a weight above it; then take out the cabbage; squeeze the juice well out of it, and dry it with a cloth; boil a pint of vinegar with half an ounce of Jamaica and half an ounce of black pepper, a quarter of an ounce of cloves, and a piece of ginger; put the cabbage in your pickling can, and pour the pickle over; cover it up with a folded cloth, and when they are cold, tie them up for use.

A few onions cut in round slices mixed among your pickled cabbage gives it a fine relish.

Bitroot.

Put the bitroot into a pot full of boiling water; take care not to cut or break any of the small fibres or the shaws: when they are boiled tender enough, let them cool a little, and take off the skins with a coarse cloth; slice them down into a pot, and put in some black and Jamaica pepper and cloves among them, and fill up the pot with cold vinegar. If you have a mind to dye any of
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the turnips or onions red, put them in amongst the bitroot, and you may slice a few onions, and throw them amongst it.

N. B. This is a pretty garnish for made dishes, especially when it is cut down either in thin round slices like wheels, with the edges nicked neatly, or in any figures or shapes you please of birds, beasts, leaves, flowers, &c.

Barberries.

Take equal quantity of vinegar and water; into a chopin of that put half a pound of kitchen sugar and a little salt; then pick out the worst of the berries; bruise them in a mortar, and put them in amongst the liquor; boil it till it is of a fine colour; let it stand to cool, and then strain it through a cloth; put the best of the barberries into a jar, and when the pickle is cold and settled pour it on them.

To make Piccalillo, or Indian Pickle.

Take a pound of white ginger; let it lie one night in salt and water; scrape and cut it into thin slices, and put it in a large stone-jar with dry salt, and let it remain till the rest of the ingredients are ready; take one pound of garlick; peel off the skins; salt it three days; then wash it and salt it again, and let it lie three days longer; then wash it, and put it in a sieve, and dry it in the sun; take two ounces

ounces of long pepper; salt and dry it, but not too much; take one ounce of white mustard seed, two ounces of turmeric root; pound it well, and tie it in a muslin rag, and throw in all these ingredients into a well glaz'd earthen jar, putting a quart of strong white-wine vinegar to them, just cold; do not boil it; and if at any time the liquor dry up, add some more vinegar; take the white kind of cabbages; cut them into quarters; salt them three days; squeeze the water from them, and dry them in the sun: do the same to cauliflowers and celery, only the white part of the celery. French beans, salad, and asparagus, should only lie two days, and have a boil in salt and water, and be dried in the sun, and thrown into the pickle; keep them very close. Cucumbers, plumbs, and apples, may be done in like manner with this pickle.

N. B. All pickles should be closely tied up with a wet bladder and leather; and when they are to be used, taken out with a wooden or horn spoon, as any kind of metal is hurtful to them.

CHAP.

Take the last
and cut off a bit of the end that the earth
licks on; break them in small pieces with
your hand; let them stand twenty-four hours; then
turn them into a hair-sieve, and let them
often in the sieve to let the juice run from
them. When you have gathered all the juice

VINEGAR, KETCHUP, SHRUB, WINES, &c.

To make Sugar Vinegar.

To every pint of water take half a pound of raw sugar; let it boil, and scum it as long as the scum rises; put it into a barrel that will hold it; and when it is as cold as when you put barm (yest) to wort, soak a toast of bread in barm, and put it to it; let it stand until it give over hissing; then bung it up; let it stand in an equal warm place. If you make it in April, it may be ready against the season of making pickles.

Gooseberry Vinegar.

To every pint of gooseberries allow three pints of water; the berries must be quite ripe; bruise them with your hand; boil the water, and when it is cold, put it on the berries; let it stand twenty-four hours; then strain it through a clean cloth. To a pint of that juice put half a pound of raw sugar; mix it well, and when the sugar is dissolved, barrel it up; it must stand nine or

ten months at least. This is a very strong vinegar.

Ketchup.

Take the largest mushrooms you can get, and cut off a bit of the end that the earth sticks on; break them in small pieces with your hands; as you break them, strew salt on them; let them stand twenty-four hours; then turn them into a hair-scarce, and stir them often in the scarce to let the juice run from them. When you have gathered all the juice you can get, run it through a flannel bag. To every pint of juice allow an ounce of black and an ounce of Jamaica pepper, two nutmegs bruised, two drops of mace, two drops of cloves, and a piece of sliced ginger; clarify it with the whites of eggs; and when it is very clean scummed, put in the spices, and let it boil until it tastes very strong of the spices; when cold, bottle it up, and put the spices into the bottles; pour a little sweet oil into each bottle; cork them, and tie a piece of leather above the corks.

Walnut Ketchup.

Take the walnuts when they are full grown, before the shell turn hard; prick them with a pin; make a strong pickle of salt and water to bear an egg; pour it boiling hot on the walnuts, and let them stand for four days; take them up, wash them with clean water, and dry them with a cloth; beat them very well

well in a mortar. To every hundred walnuts put on two bottles of strong stale beer; the stronger the beer is the better; let it stand ten or twelve days on the walnuts; then run it through a cloth, and strain it hard to get all the juice out; then run it through a flannel bag; put it on the fire; clarify it with whites of eggs; when it is clean scummed, put in black and Jamaica pepper, cloves, nutmegs, mace, sliced ginger, horse-raddish sliced, and a quarter of a pound of anchovies; let them boil until they are strong of the spices; then run it through a searce; divide the spices equally amongst the bottles, and put in a single clove of garlick into each bottle: when the ketchup is cold, cork it up as the other ketchup.

To make a twenty-pint Barrel of Double Rum Shrub.

Beat eighteen pounds of single-refined sugar; put it into the barrel, and pour a pint of lemon and a pint of orange juice upon the sugar; shake the barrel often, and stir it up with a clean stick till the sugar is dissolved. Before you squeeze the fruit, pare four dozen of the lemons and oranges very thin; put on some rum on the rhind, and let it stand until it is to go into the barrel: when the sugar is all melted, fill up the barrel with the rum, and put in the rum that the rhind is amongst along with it. Before the barrel is quite full, shake it heartily, that it may be all well mixed;

mixed ; then fill up the barrel with the rum, and bung it up ; let it stand six weeks before you pierce it. If you see it is not fine enough, let it stand a week or two longer.

To make the true French white Ratafia.

To two pints of brandy take four ounces of the kernels of apricots and peaches ; bruise them in a mortar ; take the thin parings of a dozen of lemons and six oranges ; bruise an ounce of coriander seed ; break half an ounce of cinnamon in small bits, and take twenty whole cloves ; mix all these materials with the brandy. You may let them stand a month or six weeks, stirring them often ; put it through a searce, and take a pound and a half of fine sugar ; clarify it, and mix it with the spirits ; then bottle it ; put the corks loose in, and let it stand until it is quite fine ; pour it from the grounds into other bottles. You may filter the grounds through a paper or cotton in a filler.

When you cannot procure apricots and peaches, bitter almonds will supply their place ; but take only the half of the quantity, and don't bruise them, but cut them small with a knife. You may put a pint of rum or good whisky on the materials, and a good piece of sugar.

N. B. This will answer very well for a dram, or for seasonings to puddings.

Currant Wine.

Take an equal quantity of red and white currants; bake them an hour in a moderate oven; then squeeze them through a coarse cloth; what water you intend to use have it ready boiling, and to every gallon of water put in one mutchkin of juice and three pounds of loaf sugar; boil it a quarter of an hour, scum it well, then put it in a tub; when cool toast a slice of bread and spread on both sides two spoonfuls of yeast, and let it work three days; stir it three or four times a-day, then put it into a cask, and to every twenty pints of wine add a mutchkin of brandy, and the whites of ten eggs well beat; bung it close up, and let it stand three months, and then bottle it.

N. B. This is a pale wine, but it is a very good one for keeping, and drinks pleasant.

Gooseberry Wine.

To two pints of water put three pounds of lump sugar; boil it a quarter of an hour, scum it very well, and let it stand till it is almost cold; then take a gallon of gooseberries when full ripe; bruise them in a marble mortar, and put them in your vessel; then pour in the liquor; let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a chopin of brandy two days; strain the wine through a flannel bag into a cask; then beat the isinglass in a marble mortar with five whites of eggs; then whisk them together
half

half an hour, put it in the wine, and beat them all together; close up your cask and put clay over it; let it stand six months; then bottle it off for use; put in each bottle a lump of sugar and two raisins of the sun. This is a very rich wine, and when it has been kept in the bottles two or three years will drink like Champagne.

Ginger Wine.

Take four gallons of spring water and seven pounds of Lisbon sugar; boil it a quarter of an hour, and keep scumming it well; when the liquor is cold squeeze in the juice of two lemons; then boil the peel with two ounces of ginger in a chopin and a half of water one hour; when it is cold put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beat very thin, and two ounces of jar raisins; then close it up; let it stand seven weeks, and bottle it. The best season to make it is the spring.

To make Raisin Wine.

Boil ten gallons of spring water one hour; when it is milk warm, to every gallon, add six pounds of Malaga raisins, clean picked and half chopped, stir it up twice a-day for nine or ten days, then run it through a hair sieve; squeeze the raisins well with your hands, and put the liquor in your barrel, bung it close up, let it stand three months, and then bottle it.

Raspberry Wine.

Gather your raspberries when full ripe and quite dry; crush them directly and mix them with sugar, to preserve the flavour, which they would lose in two hours. To every choppin of raspberries, put a pound of fine powder sugar; when you have got the quantity you intend to make, to every choppin of raspberries add two pound more of sugar, and one gallon of cold water; stir it well together, and let it ferment three days, stirring it five or six times a day; then put it in your cask, and for every gallon put in two whole eggs, take care they are not broke in putting them in, close it well up, and let it stand three months, then bottle it.

N. B. If you gather the berries when the sun is hot upon them, and are quick in making your wine, it will keep the virtue in the raspberries, and make the wine more pleasant.

Lemonade.

Take two Scots pints of spring-water and two pound of loaf-sugar, and boil them softly for three quarters of an hour with the parings of a dozen of lemons thinly cut; when the liquor is cold, pick out the parings, and squeeze in the juice of the lemons; then toast a piece of bread brown, spread it with barm, and put it to the liquor; let it stand two days, then bottle it; if you think it not sweet enough, put a lump of sugar in each bottle.

Black

Black Cherry Brandy.

Stone eight pounds of black cherries, and put on them a gallon of the best brandy. Bruise the stones in a mortar, and then put them into your brandy. Cover them up close, and let them stand a month or six weeks. Then pour it clear from the sediments, and bottle it. Morello cherries done in this manner make a fine rich cordial.

DIRECTIONS FOR THE CHOICE OF PROVISIONS.

Beef.

Ox-beef, if young, will have a fine smooth open grain, of a pleasing carnation red, and very tender; the fat rather white than yellow, and the suet white. The grain of cow-beef is closer, the fat whiter than that of ox-beef, but the lean not so bright a red as the other. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and has a stronger smell than either cow or ox-beef.

Mutton.

If you squeeze young mutton with your fingers, it will feel hard, and continue wrinkled, and the fat will be fibrous and clammy. The grain of ram-mutton is close, the flesh is of a deep red, and the fat spongy. The flesh of ewe-mutton is paler than that of the wether, and the grain is closer. Short-flanked is the best.

Lamb.

The head of a lamb is good, if the eyes are bright and plump; but if they are sunk and wrinkled, it is stale. If the vein in the neck of the fore-quarter appear of a fine blue, it is fresh; but if it be green or yellow, you may be sure it is stale. In the hind-quarter, if there is a faint disagreeable smell near the kidney, or if the knuckle be very limber, it is not good.

Veal.

The flesh of a cow-calf is whiter than that of a bull, but the flesh is not so firm; the fillet of the former is generally preferred, on account of the udder; if the head is fresh, the eyes will be plump; if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh; and if there are any green or yellow spots in it, is very bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if it be stale, it will be soft and slimy. A leg is good, if it be firm and white; but bad, if it be limber, and the flesh flabby, with green or yellow spots.

Pork.

Measly pork is very dangerous to eat; but this you will know by the fat being full of
 little

little kernels. If it is young, the lean will break on being pinched, and the skin will dent, by nipping it with the fingers; the fat, like lard, will be soft and pulpy. If the rind is thick, rough, and cannot be nipped with the fingers, it is old. If the flesh is cool and smooth it is fresh, but if clammy it is tainted; and the knuckle part will always be the worse.

Hams.

Those are the best which have the shortest shank. If you put a knife under the bone of a ham, and it come out clean, and smell well, it is good; but if it be daubed and smeared, and has a disagreeable smell, don't buy it.

Bacon.

If bacon is good, the fat will feel oily, and look white, and the lean will be of a good colour, and stick close to the bone; but it is not good or will be rusty very soon, if there is any streaks in the lean. The rind of young bacon is always thin; but thick if old.

Brawn.

The rind of old brawn is thick and hard; the young is moderate. The rind and fat of barrow and sow brawn are very tender.

Venison.

The fat of venison must determine your choice of it. If the fat is thick, bright and clear

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.

Turkies.

If a cock-turkey is young, it will have a smooth black leg, with a short spur; the eyes full and bright, and the feet limber and moist; but observe, that the spurs are not scraped to deceive you. When a turkey is stale, the feet are dry and the eyes sunk. The same rule will determine, whether a hen-turkey is fresh or stale, young or old; with this difference, that if she is old, her legs will be rough and red; if with egg, the vent will be soft and open; but if she has no eggs, the vent will be hard.

Cocks and Hens.

The spurs of a young cock are short; but the same precaution is necessary here, as was observed in that of the turkey. Their vents will be open, if they are stale; but close and hard, if fresh. Hens are always best when full of eggs, and just before they begin to lay. The comb of a good capon is very pale, its breast is fat, and it has a thick belly and a large rump.

Geese.

A yellow bill and feet, with but few hairs upon them, are the marks of a young goose; but these are red when old. The feet will be limber, if fresh, but stiff and dry, if old. Green geese are in season from May to June, till they are three months old. A stubble goose will be good till it be five or six months old, and should be pick'd dry. The same rules will hold for wild geese, with respect to their being young or old.

Ducks

The legs of a new killed duck are limber; and if it be fat, its belly will be hard and thick. The feet of a stale duck are dry and stiff. The feet of a tame duck are of a dusky yellow, and thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour.

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.

Woodcocks.

A woodcock is a bird of passage, and is found with us only in the winter. They are best at a fortnight or three weeks after their first appearance, when they have rested after their long passage over the ocean. If fat, they will be firm and thick. Their vent will be also thick and hard, and a vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean; but the contrary, if stale.

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 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.

Pidgeons.

These birds are full and fat at the vent, and limber-footed, when new; but if the toes are harsh, and the vent loose, open and green, they are stale. If they are old, their legs will be large and red. The tame pidgeon is preferable to the wild, and should be large in
the

the body, fat and tender; but the wild pidgeon is not so fat. Wood-pidgeons are larger than wild ones, but in other respects like them. The same rules will hold in the choice of the plover, field-fare, thrush, lark, black-bird, &c.

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; 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.

The claws of an old rabbit are very rough and long, and grey hairs are intermixed with the wool; but the wool and claws are smooth, when young. If stale, it will be limber, and the flesh will look blueish, and have a kind of slime upon it: but it will be stiff, and the flesh white and dry, if fresh.

Fish.

The general rule for discovering whether fish are fresh or stale, is by observing the colour
lour

lour of their gills, which should be of a lively red; whether they be hard or easily opened, the standing out or sinking in of their eyes, their fins stiff or limber, or by smelling their gills. Fish taken in running water, are always better than those taken from ponds.

Turbot.

If a turbot is good, it will be thick and plump, and the belly of a yellowish white; but they are not good, if they appear thin and blueish. Turbot are in season the greater part of the summer, and are generally caught in the German and British Ocean.

Soles.

Good soles are thick and firm, and the belly of a fine cream colour; but they are not good, if they be flabby, or incline to a blueish white. Midsummer is their principal season.

Lobsters.

If a lobster is fresh, the tail will be stiff, and pull up with a spring; but if it is stale, the tail will be flabby, and have no spring in it. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail, are stiff and hard; but those of the hen are soft, and the
tail,

tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.

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

Cod.

A cod should be very thick at the neck, the flesh white and firm, of a bright clear colour, and the gills red. When they are flabby, they are not good.

Skate.

This fish should be very white and thick. When they are too fresh, they eat tough; and if stale, they have a disagreeable smell.

Herrings.

The gills of a fresh herring are of a fine red, their eyes full, and the whole fish stiff and very bright; but if the gills are of a faint colour, and the fish limber and wrinkled, it is bad. The goodness of pickled herrings is known by their being fat, fleshy, and white. Good red herrings are large, firm, and dry. They should be full of roe or melt, and the outside of them of a fine 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.

Salmon.

Salmon.

The flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the season for this fish.

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.

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.

Prawns and Shrimps.

They have an excellent smell when in perfection, are firm and stiff, and their tails turn

stiffly inwards. Their colour is very bright, when fresh; but when stale, their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

Butter.

In buying fresh butter, you must trust to your taste, not to your smell. In chusing salt butter, trust rather to your smell than taste, by putting a knife in it, and applying it to your nose. If the butter is in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for the top of the cask is sometimes better than the middle, owing to artful package.

Cheese.

Observe the coat of your cheese before you purchase it; for if it is old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If moist, spongy, or full of holes, it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe to the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.

To judge properly of an egg, put the greater end to your tongue, and if it feel warm, it is new; but if cold it is stale; and according to the degree of heat, you may judge of its

its staleness or newness. Another method is, to hold it up before the sun or a candle, and if the yolk appear round, and the white clear and fair, it is a mark of goodness; but if the yolk be broken, and the white cloudy or muddy, the egg is a bad one. The best method of preserving eggs, is to keep them in meal or bran; though some place them in wood-ashes, with their small ends downwards. When necessity obliges you to keep them for any length of time, the best way will be to bury them in salt, which will preserve them in almost any climate; but the sooner an egg is used, the better it will be.

BILLS OF FARE.

Dinners of Five Dishes.

Potatoes.	Broth or Soup. Bread Pudding with Fruit. Roast of Beef.	Pickles.
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Five small Tarts.	Dressed Fish with Oyster Sauce. Potatoe Pudding. Roast Mutton.	Five Cheese-cakes.
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Greens of any kind.	Mock Turtle. Cellery. Roasted Fowls.	Bacon Ham on an aslet.
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A Pudding of any kind.	Brown Soup. A Lobster. Roasted Hare.	A Minced Pie.
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Rice Pudding.	A Stewed Breast of Beef with Car- rot and Turnip. Soup. Roasted Ducks.	Stewed Apples.
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A Ragood Breast
of Veal.
Spinage. Orange Pudding. Sallad.
Roasted Lamb.

Green Pease Soup.
Fith. Giblet Pie. Scolloped Oysters.
Roasted Veal.

Dinners of Seven Dishes.

Tarts. Soup. Cheese-cakes.
Potatoes. Plumb-pudding.
Roast Beef. Pickles.

Salt Fish. Dressed Lamb's Head. Potatoes.
Kidney Baked Pudding. Stewed Cu-
Beans. Roast Loin of Mutton. cumbers.

Potatoes. Dressed Cod's Head
with Oyster Sauce. Pudding.
Cauliflower. Beef Stake-pie.
Roast Fowls. Bacon ham.

Egg Sauce. Fresh Fish. Potatoes.
Cold Tongue. Soup.
Roasted Pig. Spinage.

Dinners of Eight Dishes.

Crimped
Haddocks. Soup removed,
with a dressed
Dish of Calf's Head.
Macaroni. Apple Pie.
Roasted Goose. Scolloped
Oysters.
Bread
Pudding.

	Soup removed,	
Boiled Rice	Stewed Round of Beef with Carrot and Turnip.	A Curri- ed Fowl.
Macaroni Pie.	Dish of Tarts with Crocant covers.	Apple Loaf.
	Roast of Veal.	

Dinner of Nine Dishes.

Apple-pie.	Hare Soup.	Beef Stake-pie.
	Dish of Jelly.	
Veal Olives.	Trifle.	Potted Pidgeons.
	Blamange.	
	Roasted Turkey.	

Dinner of Eleven Dishes.

A ragoon of Pal- lets and kernels.	Transparent Soup, removed with a ragoon of Pidgeons.	Veal Olives.
	Preserved Cucum- bers with a Cro- cant cover.	
Cod's Sounds.	Hen's Nest.	Salmond.
Marrow Patty.	Preserved Oranges with a Cro- cant.	Preserved Ap- ple Tarts.
	A Saddle of Mutton.	

Dinner of Thirteen Dishes.

Curried rabbits.	Soup removed, with a boiled Gigot of Mut- ton and Caper Sauce.	Boiled rice.
Fowls Marinated.	Pidgeons in Jelly.	Bacon-ham.
	Two Servers of Preserve.	
Blamange.	Jellies or Syllabubs.	Trifle.
Cheese cakes.	Lobster in Jelly.	Tarts.
	Roasted Turkey	

Dinner of Fifteen Dishes.

	Hare Soup removed with a Boiled Turkey and Oyster Sauce.	Boiled Rice Veal Olives.
Fricassee of Chickens.	Dish of Small Tarts.	Scolloped Oysters.
Crimped Had- docks.	Dish of Jelly.	Orange Pudding.
Marrow Pasty.	Almond Cheesecakes	Potted Pidgeons.
Sweetbreads ragood.	Roast of Venison.	Ragood Rabbit.
Mock Turtle.		

Dinner of Seventeen Dishes.

Fowls ma- rinated.	Soup removed, with a dress'd Cod's Head.	Pidgeons disguis'd.
Cauliflower boiled.	Macaroni Pye. Apples in Syrup.	Piece of ba- con ham.
A Trifle.	Floating Island, or Hen's Nest.	Blamange.
Potatoe Fritters.	Preserved Pears.	Spinage Toasts.
Veal Flor- entine.	Apple Loaf. A Roast of any kind.	Pork. Cutlets.

*See Dinner of Nineteen Dishes in the Table, ex-
clusive of removes.*

SUPPER DISHES.

- CALF'S head in clear jelly, hot or cold, in shapes.
 Scot's collops dressed with forced meat balls, and a white sauce.
 Veal olives.
 Breast of veal ragood or colour'd, and cut in slices.
 Fowls, lobster, and other fishes in jelly.
 Haricot of mutton, with carrot and turnip.
 Pidgeons roasted, potted, broiled, or fricase'd.
 Roasted ducklings.
 Cold tongue and spinage.
 Dressed lamb's head.
 Haddocks, boiled, crimped, or broiled.
 Sausages fried with eggs.
 Rodikins parboil'd and broil'd.
 Lamb's rumps broiled.
 Turkey poul, or any kind of wild fowl, hot or cold.
 Custards, fritters, cheese-cakes, or tarts.
 Blamange jellies.
 Syllabubs, creams.
 Cold veal, fowl, or pidgeon pies.
 Hung beef, brawn, ham, or Dutch beef.
 Beef, veal, mutton, pig, pork or eel collar'd.
 Venison, beef, hare, pidgeons, eels, lampreys, trouts, &c. potted.
- Stew'd mutton, beef, pig, hare, pidgeon, ducks, or wild fowl.
 Calf's heart stuff'd.
 Hashed beef, mutton, veal, lamb, with pickles.
 Minced meats of any kind.
 Sweet-breads and kidneys.
 Ragood veal sweetbreads.
 Tripe fry'd, boil'd or fricase'd.
 Eggs and bacon.
 Sallads of all sorts.
 Beef steaks and oysters, or with gravy and horse-radish, or with anchovy or walnut pickle.
 Scotch collops.
 Veal cutlets.
 Mutton chops with pickles, or caper sauce.
 Rabbits roasted or fricaseed.
 Butter'd turnips.
 Potatoes.
 Artichokes.
 Anchovies with oil, capers, cucumbers, or other pickles.
 Pickled or red herrings, oysters, salmon, sturgeon, or lobsters.
 Mackarel boil'd, fous'd or broil'd.
 Cod and oyster sauce.
 Lobsters, crabs, prawns, oyster, or other fish in season.
 Lobster fricasee.

SUPPER DISHES.

GENERAL OBSERVATIONS as to serving up Dishes.

- I. Be sure to send them always to table hot, and in good season.
- II. See that the bottom and edges of your tureen and plates are clean, and that such dishes as require garnishing be handsomely done.
- III. Do not send two dishes of the same kind of meats to table at one time, but diversify them by having them roasted, boiled, baked, &c. and observe always to send up the most substantial first.
- IV. It is customary to serve boiled meats first, baked next, and roasted last.

THINGS

THINGS IN SEASON in every month of
the Year.

M E A T.

Beef, mutton, and veal, are in season all the year ;
—House lamb, in January, February, March, No-
vember, 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 rab-
bits and tame pigeons.

February. Turkeys and pullets with eggs, ca-
pons, fowls, small chickens, hares, all sorts of wild
fowl, (which in this month begin to decline), tame and
wild pigeons, tame rabbits, green geese, young duck-
lings, 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, pigeons,
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.

F I S H.

FISH.

January, February, March, April. Haddocks, cod, soles, turbot, thornback, skate, whittings, 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, brillis, 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, favoys, coleworts, sprouts, borecole, brocoli, purple and white, spinage, cardoons, parsnips, carrots, turnips, celery, 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, raddishes, onions, lettuce, all small fallad, all pot herbs, parsley, purslane.

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

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, falfasy, cardoons, endive, celery, parsley, lettuce, and all sorts of fallad, all sorts of herbs, raddishes,

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

F I N I S.

