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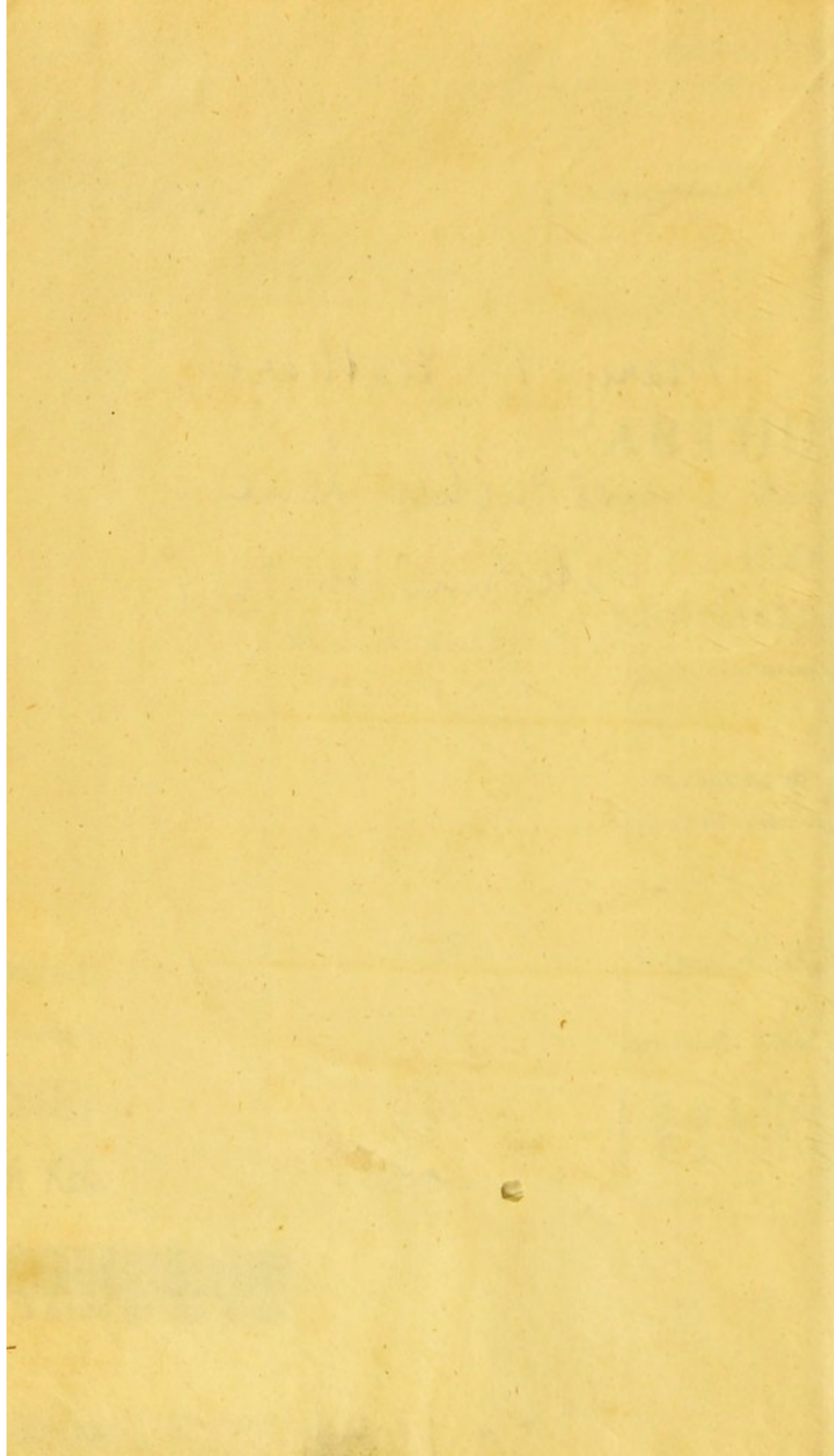
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BY  
SUSANNA, ELIZABETH, and MARY  
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A  
COMPLETE COLLECTION  
O F  
COOKERY RECEIPTS.

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GENERAL RULES.

**N**EVER make any thing too falt, but let your other seasonings have the upper hand. When a made dish is thickened with eggs, it must not boil after they are put in, and your sauce must be always thick and smooth. When you use whole pepper, an union, bacon, lemon, and a bunch of herbs, they must always be taken out before you serve it up. When you use an anchovy, it must always be boned, washed, and shred: your mortar must be marble. For pickling, your pan must be brass; for preserving, copper; and for made dishes and jellies, a tinned pan. All made dishes must be skimmed before you serve them up.

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*To make a* SAVOURY PIE.

Take a loin of mutton, cut off the thin lap, skin it, and cut the chain into steaks, season with white pepper, salt, and nutmeg, then lay it in your dish with forcemeat balls, arti-

B

choke



choke bottoms boiled and cut, asparagus tops scalded and cut, a little wine if you please, and fresh butter on the top, and a little water, so lay on your paste and bake it; when baked, put in some fresh gravy, so send it up.—You may make veal or lamb the same way. You must take off all the fat of the gravy before you send it to the table.

### APRICOT *or* PLUMB PIE.

You must green them as for preserving; when cold, put them in your dish, with a little of the water they were greened in, with as much fine sugar as will make them rich, lay paste round the side of the dish, and a cut cover over them, and bake it in a pretty quick oven; you must not lay the paste thick on these pies, for they must not bake long; you must have a little syrup ready to put in when baked, made of fine sugar, and a little lemon juice, and the water they were done in.

### A SWEET PIE.

Cut your meat into steaks, and season with salt, mace, and nutmeg, and a very little white pepper, lay it in your dish, with artichoke bottoms, several yolks of hard eggs, and some currants and raisins, lay sweet butter on the top, so cover it, then put in water and a little wine, so bake it; when baked, have a caudle ready, which  
you



you must make thus—Take a gill of white wine, and two or three yolks of eggs, and a little sugar, so toss it up, and take care it don't curdle, put it in your pye, so send it up.—If your meat be veal, you may omit artichokes or not.

### A PIGEON PIE.

Dress them well, season with pepper, salt, and nutmeg, work a piece of butter with pepper, salt, and nutmeg, and put a piece in every belly, lay them in your paste, put in artichoke bottoms boiled, asparagus heads scalded, forcemeat balls, and a little water, so bake it; if to be eat cold, no water.—CHICKEN PIE: Season with salt, white pepper, nutmeg, and mace, add white wine and water, and when baked, add a caudle of white wine and yolks; every other way the same as pigeon pie.

### *Another* CHICKEN PIE.

Dress your chickens as for boiling, only take off the pinions, season with white pepper and salt, a very little mace and nutmeg, with a bit of butter and seasoning in their bellies, and a little parsley shred fine, lay them in your dish with artichoke bottoms, with some yolks of hard eggs or asparagus, a little white wine and water, cover it with light paste, and bake it; you may put in it a caudle when baked, made the same as the veal pie, only leave out sugar.

*Another*



*Another* CHICKEN PIE.

Skin them and cut them in pieces, season them with white pepper and salt, a little mace and nutmeg, a bit of parsley cut fine, lay them in your dish with morrels and truffles, which must be boiled, put in a little of the water they were boiled in, with slices of bacon or ham, and some light forcemeat balls, a glass of white wine and water, cover it with light paste and with flowers of paste on the top; you may glaze it with a little egg or milk, before you bake it you must boil the livers and the gizzards for gravy; when baked, cut the lid round, take off the fat, and put in the gravy, if needful; send it up for a first course. You may make a veal pie the same way.

*A* CALF'S HEAD PIE.

Scald off the hairs as you do a pig, take out the tongue and brains, boil it till it will come from the bones, cut it in square pieces nigh an inch thick, season it with white pepper, mace, nutmeg, and salt, make a stuffing of the brains with beef suet, grated bread, and eggs, season it with mace, nutmeg, salt, and sweet herbs, parsley, and a little sage, make it in balls; you may stuff the tongue with some of it before it is boiled, by cutting it at the broad end and forcing it with your finger down to the bottom; when it is stuffed you must sew it up and boil it till it will skin, then lay all into the pie with yolks of eggs boiled hard, with some slices of ham or bacon, and some morrels and truffles, with the  
liquor



liquor they were boiled in, a glass of white wine, and gravy, lid it with light paste, glaze it with egg and milk; when it is baked cut off the lid and skim off the fat, add more gravy, if needful, with a little lemon juice; send it up for a first course; add some oysters, you must boil them in liquor, put them in when you take off the lid.

### A CALF FOOT PIE.

Dress your feet, boil them, and pick them from the bones, when cold, shred them very small, with half as much beef suet, season with salt, mace, cinnamon, and nutmeg; to two gang of feet, a pound of currants, another of raisins stoned and shred, two ounces of almonds cut, the same of orange and lemon peel, a glass of brandy, a glass of white wine or red, a glass of water, three large pippins small shred, and sugar to your taste, mix all together, so lay paste about and bake it.

### MINCED PIES.

Boil a neat's tongue, and blanch it; to a pound of tongue, three of beef suet, two dozen of pippins, four pound of currants picked, two pound of raisins stoned and shred, a pound and half of sugar, an ounce of cinnamon, a quarter of an ounce of mace, the same of cloves, half an ounce of nutmeg, half a pound of almonds, the same of orange and lemon peel, shred all things very small, salt, then add a pint of brandy and three gills of claret, and mix all together.

MINCED



MINCED PIES *of* EGGS.

Take six hard boiled Eggs, shred them exceeding small, two pound of beef suet skinned, two pound of currants well picked, two pound of raisins stoned and shred, three quarters of a pound of powder sugar, an ounce of cinnamon, a quarter of an ounce of mace, one nutmeg, a quarter of an ounce of cloves, half a pound of candied orange peel, half a pound of almonds, add two pound of pippins shred fine, and a little salt; beat your seasonings, cut and shred every thing very small, then add a pint of claret, and a gill of brandy, and mix all together, and fill your pies.

*An* OLIVE PIE.

Take a leg of veal, cut it as for collops, season with pepper, salt, and nutmeg, and work them up with yolk of egg, then roll them up like an olive, then lay a lare, and a lare of forcemeat balls, and here and there a yolk of hard egg, make your forcemeat pretty green, and put in a little white wine, a little gravy, and some butter, so lay on your paste, and bake it, and serve it up hot.

## A TURBOT PIE.

Take a Turbot's Head, wash it very clean, and cut it in pretty large pieces, put it in a pan of boiling salt and water, let it boil a very little, then drain it, and season it with white pepper, salt, mace, and nutmeg, then lay it in your dish,  
with



with a few capers, some oysters and cockles, add half a gill of white wine and some water ; if you would have it sweet, put in currants, and leave out capers, oysters, and cockles ; lay sweet butter on the top, cover it with paste, and bake it. You may make a pie of any other part of the fish the same way.

### *An OISTER PIE.*

Beard them, and wash them in their own liquor, then take some fresh ling, bone it and skin it, and shred it small, add some sweet herbs, parsley, spinnage, and sweet marjoram, and a little thyme, season with pepper, salt, and nutmeg, two yolks and one white beat, a little grated bread, and some clarified butter, beat it into forcemeat, work all together, make it in pretty large balls, lay them in your dish, a lare of balls and a lare of oysters till all is in ; you may add some pieces of fish, seasoned as your balls, shred parsley and yolks of hard eggs, add a little wine and water, and some pieces of butter on the top, cover it with paste and bake it.

### *Another OISTER PIE.*

For a plate or a little dish, blanch a quart of oysters or more, take them from the beards and shells, and drain them from the liquor, take a quarter of a pound of butter, and minced anchovies, two spoonfuls of grated bread, a spoonful of minced parsley, and a little of beaten pepper and grated nutmeg, a very little salt, because



cause the oysters and anchovies are seasoning of themselves: Make a paste as follows, take a quarter of a pound of butter, work it into a good handful of flour, put to it a spoonful or two of cold water, part it in two, and roll out each half, as if for a tart; it is proper you should bake your oyster pie in the mazarine you serve it in, or a little pasty pan, then place in your bottom paste, half your mixed butter, anchovy and parsley afore said, lay on your oysters, two or three thick at most, then put the rest of your butter, anchovies, &c. and a slice of lemon, strewing a little beaten pepper and nutmeg over your oysters, with some of their liquor, cover it as you do a tart, only turn and cut it round an inch high, bake it three quarters of an hour before you have occasion for it, then cut up its cover and squeeze in a lemon, shake it gently together, cut its cover in bits, and lay handsomely round it, and serve it up for the first course.

N. B. You may bake it without a cover, and it's better to cut the oysters in small pieces, and to stir in a spoonful of cream and the yolk of an egg.

#### *Another* OISTER PIE.

Take the beards off them, and wash them clean in their liquor, and season them lightly with white pepper, nutmeg, or mace, a very little salt, some slices of lemon, ham, or bacon, a little shred parsley and shalot, put it in your dish, with a little wine and water, cover with light paste, or bake it without a lid, or cross it with paste,  
glaze



glaze the paste with egg and milk before you put it into the oven; if you have not bacon you must put in a bit of butter or marrow shred; when it comes out of the oven, cut up the lid, and add more gravy, if needful.

### A VENISON PIE or PASTY.

Take your venison and bone it, and if it have any tough skin upon it take it off, and season it well with black pepper, salt, and some nutmeg or cloves, then lay it on your dish, and put in some claret and water, lay a thick crust over it and bake it, and when it comes out of the oven put in good fresh gravy, so serve it.

N. B. We sometimes half-bake the venison before we put it into a crust: you may add forcemeat balls if you please; you may have flowers of paste on the top.

### A GREEN CODLING PIE.

Green them and take out the seeds and tough part, put them in your dish, grate a rind of a lemon and throw over them, with the juice, with as much sugar as will make it sweet, cover it with light paste and bake it; when it comes out of the oven, if you choose a custard, you may cut the lid, and place it round the inside of the pie, and pour the custard over it, and send it up to table.

### An EEL PIE.

Skin and gut them, cut them in pieces, season them with pepper, salt, mace, nutmeg, and  
 C parsley



parfley cut fine, lay them in the difh, with as much wine and water as will make gravy, cover it with a good light pafte and bake it; fend it up hot; if you like it cold you muft leave out the water, and add a good piece of butter on them.

### A HARE PIE.

Cut it in pieces, you muft take off all the tough parts, feafon it with pepper, falt, a very little mace and nutmeg, lay it in the difh, add fome bacon or ham cut in flices, a glafs of red wine, and a little gravy or water, cover it with a good pafte, glaze and bake it; before you fend it to table you muft cut up the lid, take off the fat, add more gravy, if needful.—You may make a RABBIT PIE the fame way, only white wine in place of red.

### A GOOSE PIE.

To a ftone of flour take three pound and half of butter, twenty ounces to the pound, boil your butter with a little water and put it into your flour, with a little falt, you muft firft take the skim off your butter, add as much boiling water as will make it into a ftiff pafte fo as to work fmooth, work it well, and cool it a little before you raife it; if you like your goose boned you muft finge her with whitifh paper, cut off the joint bones of the wings and legs, begin at the neck and cut off the meat clofe by the bone with your penknife, and go quite round the  
goose



goose till you come to the rump, which you leave on with the goose; if you like her red rub in a little salt petre and let her lie all night, then season her with black pepper and salt; you may add a little mace if you please; it will take nigh an ounce of pepper; you may put in turkey, duck, or what fowl you please, which must be done the same way, there must be no salt petre on them; if you put in wild fowl you must not bone them, and you must not put in your fowls till your pie be quite cold and stiff; let your lid be of a good thickness, then rub it all over with egg and milk; you may lay on flowers made of paste on the top and sides as you please; if you put in tongues they must be salted with salt petre and salt, and boiled before you put them in; when your pie comes out of the oven pour over it two or three pound of clarified butter; you may put the fat or saim of the goose in when or before you lid it if you please; if there be no cracks in the lid you must make a small hole in the lid to let in the butter.

#### A GIBLET PIE.

Blood your goose on a little oatmeal or grated white bread, you must stir it well in the bleeding, season it with black pepper, with some clove, a little mint and salt, add a little more bread, which you must make soft by boiling in a little milk, and pour on it when cold, add two eggs, leaving out one white, with as much beef or



lamb suet cut fine as will make it rich, a bit of onion cut fine, mix it all well together, and fill the skins, and sew them at both ends, or you may close them with a small skewer, which you must take out before you send it to table, lay them in the dish with the giblets, which, if old, stew before you bake them; you may add beef, or mutton, or lamb steaks, well seasoned with black pepper and a little salt, with some gravy or water; you must put paste down the side of the dish, and a thick cover on the top; if the goose is not very young it will take nigh three hours baking; you must cut up the lid and take off the fat, add more gravy, if needful, before you send it in.

#### A LOBSTER PIE.

Season the tails and claws with white pepper, a little mace and salt, you must take off the tough skins of the tails, split them and take out the gut, line the side of your dish with light paste, lay in your lobsters with some butter on them, a glass of red wine, and a little water or gravy, cover them with a light paste, which must be thin, for a little baking will do for them; send them up hot for a side dish.

#### A PARTRIDGE PIE.

Pick them and draw them, singe and wash them, cut off their heads and legs, tuck in their stumps as for boiling, season them with white pepper, salt, a little mace or nutmeg, put a bit  
of



of butter and seasoning within them and on them, lay them in the pie with slices of bacon, and morrels and truffles boiled tender, a little gravy, and some of the water they were boiled in; when baked cut up the lid, and put on them some spinage that has been stewed in gravy, cut the lid and place it round it; serve it up for a first course.

#### *A PIE of SOLES or FLAT FISH.*

Gut, skin, and wash them, just dip them in warm water and vinegar, season them with pepper, salt, and nutmeg, lay them in the dish with forcemeat balls made of fish, some fresh oysters, with slices of butter and shred parsley, lay paste round your dish, put the shape of them in paste layed cross and cross over them, so bake it without a lid; you must add a little white wine and water; bake it in a quick oven.

#### *A PIPPIN PIE, or any good baking APPLES.*

Pare them smooth, take off all the bruised and tough parts, lay them in your dish, with a little lemon juice and the skin shred small, with a sufficient quantity of sugar, cover them with light paste; you may add quince, marmalet, or orange, as you choose, or serve it up with custard.

#### *A QUINCE or PEAR PIE.*

Pare them and cut them in quarters, boil them till a little soft, put them on a sieve to cool, then  
lay



lay them in your dish with a little cinnamon or cloves, a glass of port wine and lemon juice, with so much fine sugar as will make them rich, cover them with light paste, or a cut cover; when baked grate on a little fine sugar; serve it up hot or cold.

### *An* ORANGE PUDDING.

Take two Seville Oranges, slit them in the sides, and squeeze out the juice, then boil them till they are tender, changing the water several times to take out the bitterness, then cut them open, take out the pulp, and beat the skin in a mortar to a paste, then take them up, and beat a quarter of a pound of the best almonds very fine, with a little cream, then beat them well together, with half a pound of sugar, eight yolks of eggs, and half a pound of melted butter, add your juice, then lay paste all over your dish, cut holes in the bottom for fear it melt, so lay in your pudding and bake it.

### *A Plain* ORANGE PUDDING.

Grate a penny loaf or half a pound of Naples biscuit into a quart of milk, seven eggs well beat, leave four whites out, the yellow rind of two large Seville oranges grated, then stir it over the fire till it thicken, add a quarter of a pound of butter, and sugar to your taste, a very little salt, a glass of brandy, and the juice of your oranges, butter your dish, lay paste about it, and put in your pudding and bake it.

LITTLE



## LITTLE ORANGE PUDDINGS.

Steep half a pound of Naple biscuit in a pint of cream, and mix it with the yolks of five eggs, and three whites, well beat, a little beat cinnamon and nutmeg, a very little salt, a glass of orange flower water, and sugar to your taste, take as many oranges as it will fill, do not fill them full, but give them room to rise; prepare them before you make the pudding thus, cut a piece off the top, and take out the pulp, steep them and boil them to take off the bitterness, then fill them, and tie on the tops, and boil them in cloths almost an hour; your sauce is sack and sugar. You may put your oranges in thin syrup, three days before you want them.

## A RATAFIA PUDDING.

Take half a pound of Naple biscuit, slice it, and pour a quart of boiling cream upon it, cover it, and when it is softened beat it smooth in a mortar, add a quarter of a pound of sugar, half a pound of melted butter, eight eggs, leave five whites out, well beat, one nutmeg grated, a little brandy, a little salt, and an ounce and half of bitter almonds beat to a fine paste with a little cream, put these into your pudding, beat all well together, butter your dish, lay paste about it, put in your pudding and bake it, then stick it with cut almonds.



*A TANSEY PUDDING the best Way.*

Take half a pound of Naple biscuit, and three gills or more of cream, seven eggs well beat, leave out four whites, slice your biscuit, and put your cream upon it, then add a quarter of a pound of melted butter, one nutmeg, as much spinage juice as will make it green, the juice of tansey to your taste, and a little salt, sweeten to your taste, a quarter of a pound of almonds grossly beat, then set it on the fire to thicken, and add a glass of brandy, so put it in your dish, lay paste about it, and bake it; your sauce is wine and sugar; garnish with oranges cut in quarters. When dished you may bake it with paper, which must be buttered well, and turned out.

*A RICE PUDDING.*

Take half a pound of rice, boil it in water, strain it, and add three pints of milk, half a pound of sugar, the same of melted butter, eight eggs, leave four whites, well beat, some cinnamon and nutmeg, a little salt, a few currants, some lemon peel, and a glass of brandy, so bake it with or without paste.

*A SAGO PUDDING.*

Take a quarter of a pound of sago, boil it in a quart of new milk or cream till it is thick, let it cool, beat six eggs, leave three whites out, and a little orange flower water, some nutmeg, cinnamon



namon, and brandy, a little falt, some lemon or citron peel, and a quarter of a pound of melted butter, mix all, lay paste about it, and bake it; sugar it to your taste.

### A CALF FOOT PUDDING.

Boil a gang of feet, and shred them very small with as much beef suet, a penny loaf grated, a little rose water, eight eggs, leave four whites out, well beat, a pint of cream, half a pound of currants, the same of raisins stoned and shred, some nutmeg, lemon or citron peel, a glass of brandy, and salt and sugar to your taste; you may bake or boil it; eat it with wine and butter sauce.

### An APPLE PUDDING.

Boil your apples till soft, and beat them in a mortar; to six apples, six eggs, leave three whites out, and a pint of cream, grate in half a Naples biscuit, and a quarter of a pound of melted butter, a little beat cinnamon, salt and sugar to your taste, and a little orange flower water, then put it in your dish, lay paste about it, and bake it.

### A MARROW PUDDING.

Take the marrow of two large bones, and half a pound of Naples biscuit cut in thin slices, butter your dish, lay it in, a lare of biscuit, a lare of marrow cut thin, a lare of currants, till all is in,  
D then



then lay paste about it, and take three gills of cream, seven eggs, leave four whites out, well beat, a nutmeg grated, a little salt, and a little brandy, sweeten to your taste, mix them all, and pour it upon your dish.—N. B. If you have not Naples biscuit, you may take a light brick, and cut it very thin, but no crust: if you don't like currants, you may put beaten almonds in their place.—A BREAD PUDDING: Butter in the place of marrow, and bread in the place of Naples biscuit.

#### A CARROT PUDDING.

Take half a pound of Naples biscuit cut in thin slices, boil a quart or more of milk or cream, and pour it upon the biscuit and cover it, then take a large boiled carrot, and beat it to a paste in a mortar, then rub your biscuit and milk smooth, and beat with your carrot, add eight eggs well beat, leave out four whites, half a pound of melted butter, sugar to your taste, one grated nutmeg, a little brandy, and a little salt, beat it very well, butter your dish, lay paste about it, and bake it.—You may make it with a light brick; cut off the crusts.

#### A GROUND RICE PUDDING.

Set a quart of cream or new milk to boil, stir a quarter of a pound of ground rice in a little cold milk till it is quite smooth, then put it in your pan to your cream, and boil and stir it



it very well, till it thicken, then take it off, and put in a quarter of a pound of butter, six eggs well beat, leave three whites, a quarter of a pound of sugar, one nutmeg grated, a little beat cinnamon, the rind of a lemon small shred, a little of the juice, a little salt and candied peel, and a glass of brandy; butter your dish, lay paste about it, so pour it in, and bake it.

### *A bailed* RICE PUDDING.

Boil half a pound of rice in water for a few minutes, drain it, and boil it in new milk till tender, stirring it often, strain it and pound it in a mortar till smooth, half a pound of butter, a nutmeg or lemon, a rind of lemon grated, a small spoonful of brandy, a very little salt, and sugar to your taste, with eight eggs, leaving out five whites, one spoonful of fine flour, with a pound of currants, with candied orange or lemon peel, with some almonds grossly beat, mix all well, butter and flour the cloth, tie it tight, boil it an hour; serve it up with wine and butter sauce in a boat.

### *A* HUNTING PUDDING.

Take twelve eggs well beat, twelve spoonfuls of powder sugar, twelve spoonfuls of flour, a pound of beef suet small shred, a pound of raisins stoned and minced very small, a little beat mace and cinnamon, half an orange skin small shred, a glass of brandy and salt, mix all well, tie it in a cloth, and boil it a long time.—A gill of cream and currants if you please.



*An* ANGELICA PUDDING.

Take three ounces of angelica after it is boiled tender and skinned, beat it to a fine paste in a mortar, with a little cream, pour three gills of boiling cream on a quarter of a pound of Naple biscuit and add to it, and beat them well together, then add 10 yolks of eggs, and sugar to your taste, six ounces of melted butter, a little orange flower water or brandy, and a little salt, butter your dish, lay paste about it, and bake it; serve it stuck with candied angelica or citron.

*An* ARTICHOKE PUDDING.

Take nine artichokes and boil them, then take them off and free the strings from the bottoms, and beat them very fine in a mortar, add half a pound of sugar, the same of melted butter, one nutmeg grated, seven eggs beaten, leave four whites out, three gills of cream, and a little sack and salt, mix all well together, butter your dish, lay paste about and bake it, serve it up stuck with citron or lemon peel—half a pound of Naple biscuit or almonds beat fine with cream.

*A* POTATOE PUDDING.

Take a pound and half of pared potatoes, boil them in milk and water, run them through a cullender, with a little hot milk, add a quart of cream or milk, and beat them in a mortar, add one nutmeg grated, half a pound of sugar, the same of melted



melted butter, eight eggs, leave four whites out, salt, and a little brandy, so butter your dish, lay paste about and bake it, flick it with candied peel when it comes out of the oven.

### *An* ALMOND PUDDING.

Take six ounces of Jordan almonds, blanch and beat them very fine in a marble mortar, with half a gill of cream, then add half a pound of melted butter, and eight yolks of eggs, half a pound of sugar, or to your taste, one nutmeg grated, a little sack and salt; put all in by degrees, and beat it very well, then lay paste all over your dish, cut holes in the bottom, for fear of melting, lay in your pudding, so bake it, when baked, flick it with almonds or citron.

### *A* YELLOW PUDDING.

Season a pint of cream with salt, mace, nutmeg, sugar and cinnamon, four yolks and two whites, rose water, a pint of flour, and a little grated bread, colour it with two pennyworth of saffron strained, beat it well together with a whisk, and boil it.

### *A* BAKING PUDDING.

Boil a quart of cream, pour it on an old penny loaf sliced, and cover it when cold, add nine eggs, leave four whites out, salt, nutmeg, cinnamon, and mace, half a pound of beef suet  
small



small shred, a pound of currants, one apple, rose water, a little flour, sugar, and candied peel, mix all together, butter your dish, and bake it or boil it.

### *To make* WHITE PUDDINGS.

Take three penny loaves, grate them, and dry it before the fire, seven eggs, leave four whites, beat with a gill of cream, a little salt, some beat cinnamon and nutmeg, a large pound of beef suet, skinned and small shred, a large pound of currants picked and rubbed, half a pound of powder sugar, a quarter of a pound of almonds grossly shred or beat, two candied skins shred, a glass of brandy or sack, mix all well together, and fill them in what skins you can get, then boil them, and take care you do not let them burst; they must not boil fast.

### *A* PUDDING *for a Hare's Belly.*

Beat two eggs with a little cream, a quarter of a pound of beef suet shred, some grated bread, and fat clear bacon, season with nutmeg, salt, a little onion small shred, and sweet herbs; take care to sew up the belly, or secure it otherwise, stuff it, then spit it.

### *A* boiled BREAD PUDDING.

Take half a pound of bread sliced, a pint of milk boiled and put on it, till soft, rub it fine, then put in sugar, nutmeg, and salt, a spoonful  
of



of brandy, two or three ounces of butter melted, five or six eggs, with currants or almonds, orange or lemon peel as you chuse, butter the cloth well; you may boil it an hour, it may stand a little in the cloth before you turn it out.

*To make* LIGHT BAKED PUDDINGS.

Boil a pint of cream, and when it is off the fire stir in a quarter of a pound of butter, when that is melted stir in by degrees a quarter of a pound of well dried flour, shake it lightly with one hand and stir it with the other, then seven eggs, leave out five whites, and a very little salt, beat it well together, and put it in a warm earthen pot by the fire covered down, let it stand an hour, then butter cape or patty pans, and fill them three quarters full, put them in a quickish oven, let them stand till of a good brown, then turn them out; and for sauce, butter, sugar, and white wine; a little lemon juice in the sauce gives an agreeable taste.

A CUSTARD PUDDING.

Take a pint of cream or good milk, mix it with seven eggs well beat, two spoonfuls of fine flour, a little nutmeg and salt, and sugar to your taste; dip the cloth in hot water, butter and flour it well, tie it tight, boil it half an hour, serve it up with wine and butter sauce.



*A* QUAKING PUDDING.

Take one pint of cream or good milk, the yolks of nine eggs and five whites well beat, a little nutmeg, a very little salt, beat it well, with four spoonfuls of fine flour, dip a cloth in hot water, then butter and dust it well with flour, tie it tight, boil it nigh an hour, you may add a little fine sugar if you like it, you must let it stand in the cloth a little before you dish it; send it up with butter sauce or wine.

*A* CURD PUDDING.

Curd a quart of new milk very tender, then part it from the whey with a hair sence, beat it in a mortar, then grate in a Naple biscuit, three quarters of a pound of beef suet shred very small, six eggs well beat, leave three whites out, as much currants as suet, a little beaten cinnamon and nutmeg, sugar to your taste, a little salt, and a glass of brandy, butter your dish, lay paste about it, and put in your pudding, and bake it.

*A* WHITE FRICASSEY *of* CHICKENS.

Blood them and skin them, and lay them in milk and water, then carve them and cut them to fricassey meat, leave out the bloody part of the back bone up to the neck, and dry them with a cloth, put them in your pan with a piece of butter and a glass of white wine, season with  
salt,



salt, mace, and nutmeg, have ready some white gravy, boiled with an anchovy and a blade of mace; set your fricassee to stew with an anchovy, a piece of lemon, a bit of bacon, and a whole onion, to be taken out again when it is tender; thicken with the yolks of two eggs beat, with a gill of cream, and a piece of butter rolled in flour, it must be smooth and thick; garnish with mushrooms, oysters, bacon sprouts, forcemeat balls, and crisp parsley; you may put in a few oysters if you have them.

N. B. Skim the grease off all made dishes.

#### *A* WHITE FRICASSEE of RABBITS.

Take young rabbits, cut them into fricassee meat, wash them clean, and lay them in milk and water, leave out the bloody part of the head, neck, and thin part of the belly, and dry them with a cloth, then just warm a piece of butter, water, and flour in your pan; season with mace, salt and nutmeg, slightly, have ready as much white gravy as will be your sauce, add a blade of mace, a little white wine, some shred lemon, an anchovy, and a whole onion to be taken out again; thicken it with a little cream, and two yolks beat, a piece of butter rolled in flour, so serve it up with forcemeat balls, lemon and barberries.



*A BROWN FRICASSEY of RABBITS.*

You must order, and season them the same as the white, but brown the butter you fry them in, and have brown gravy; thicken as before with butter rolled in flour, and put in a little catchup.

*A FRICASSEY of MUSHROOMS.*

Take fine close mushrooms, and dress them as for pickling, then give them a slight scald in salt and water; then set them to stew, with a little of that water, and a piece of fresh butter; a glass of white wine, an anchovy, and a whole onion to be taken out again, add a little gravy; season with salt, mace and nutmeg, a little whole white pepper, thicken with butter rolled in flour then toss in a gill of cream, beat with two or three yolks of eggs, so serve it up with sippets, and garnish with barberries.

*A FRICASSEY of LAMB.*

Take a loin of lamb, cut out the roughest of the bones, and cut it into fricassy meat, lay it in milk and water, then dry it with a cloth, then put it in a stew pan, with a little water and butter, season with salt, mace, and nutmeg, an anchovy,



chovy, a little white wine, a piece of lemon, a bit of bacon, a few young onions, and a little parsley, both small shred; thicken with butter rolled in flour, and a yolk beat with a little cream, garnish with sippits, lay sliced lemon on the top, and about it mushrooms and oysters.

### A FRICASSEY *of* PIGEONS.

Dress them very clean, cut them to fricassy meat, and dry them with a cloth, season with pepper, salt and nutmeg, slightly; take a quarter of a pound of butter, and as much water as will stew them, toss in a little flour; when it boils, put them in, add a little white wine, some lemon rind small shred, a young onion, an anchovy, a little parsley shred small, and a bit of bacon to be taken out again; when tender, skim off the fat, thicken with butter rolled in flour, the yolks of two eggs, beat with a gill of cream; so toss it up, garnish with sliced lemon, bacon sprouts, and what pickle you please.

### A FRICASSEY *of* PIG.

Dress it as for roasting, skin it, and cut it to fricassey meat, and lay it in milk and water, then dry it with a cloth, then put it in your stew pan with a quart of gravy, and half a pound of butter, a large blade of mace, salt and nutmeg, a little white pepper, an anchovy, half a gill of white wine, a little lemon small shred, a



whole onion, and a bunch of herbs to be taken out again; when tender, skim off the grease; thicken with butter rolled in flour, and two yolks bet with a little cream; garnish with lemons, oyfters, mushrooms, barberries, and fippits.

### *A FRICASSEY of LOBSTERS.*

Boil them fit for eating, and pick the red off the tail, then split the tail, and take the meat out of the claws, as whole as you can; then pick all the red off both tails and claws, a piece of butter, a little water, a little dust of flour, a little salt and nutmeg, and a little white wine, so tofs it up in a fauce pan to a fine smooth fauce, without oiling it, or breaking your Lobster, so serve it up with fippits, use a little of the body, if you like it; if you like it red, beat some of the red, and tofs in the fauce.

### *A CURRY of CHICKENS.*

Cut your Chickens to pieces, as you would for a fricassey with the skin on; then put them into stew pan, with a piece of butter, the size of a large walnut, and season them well with black pepper, salt, Kayan pepper; cover them, and set them over a slow fire for ten minutes, then put in a small table spoonful of curry powder, to two chickens, and a quarter of a large onion, with a little parfly, chopp'd very fine, then put  
half



half a pint of gravy, and about two small tea spoonfuls of turmerick to colour it; stew it altogether for half an hour, then skim all the fat off, and just before you dish it, put in a little lemon.

N. B. If you can get any cushoondy pickle, put in a piece about the size of a walnut.

### To SMUT a HARE or RABBIT.

Put into the belly of the hare, three large onions whole, and a large handful of parsley, tied up, and skewer in it, boil it till it is half done, then take it out, and chop the onions and parsley pretty fine, and the anchovies chopt likewise; then take all the meat off the bones as whole as you can, and boil them, and the bits of skin, in about a pint of the liquor, the hare was boiled in, till it has taken out all their goodness; strain it, and put in your anchovy, parsley, &c. with pepper and salt to your own taste, let it just boil up, then put in your hare, with eight spoonfuls of port wine, and three of vinegar, let it simmer altogether till it has taken in the seasoning, and thicken it with flour and butter; you may lard the lugs and back with bacon, dish it with lemon.

### OYSTER LOAVES.

Make your loaves the bigness of a French roll, cut them round, then take off the top,  
and



and pick out the crumb, without breaking the outside; then take some fresh oysters, and plump them over the fire with a little butter, and cut them in three or four pieces; then take as much butter as will wet the crumb, and do it over a charcoal fire, then put in your oysters, add a little nutmeg, and shred parsley, and let them stew a little slowly, then put it in the crust again, lay on the top, and tie it on with twine, have some clarified butter, and when it is hot, throw in the loaves, turn them over, and let them fry, till they are brown, so serve them up. You make cockle and oyster loaves the same way.

#### OYSTER LOAVES.

Scrape all the crumb out of your loaves, set them by the fire about half an hour, baste them very well with butter, stew the oysters in their own liquor, about a pint of gravy, a little white wine, a bit of lemon peel, a little pepper, nutmeg and mace; when they are enough, thicken them with a bit of butter rolled in flour, and squeeze in a little juice of lemon to your palate; fill your loaves with them, and pour some of them in the dish. This is for a pint of oysters, which will do for four or five loaves.

N. B. Shrimps are done the same way, only water will do instead of gravy.

SCOLLOP'D



## SCOLLOP'D OYSTERS.

Beard your oysters, put a piece of butter in every shell, and a little fine grated bread upon it; season your oysters with a very little salt, nutmeg, and shred parsley, then put them in the shells, and lay on more grated bread with butter intermixed, then set them on a gridiron, hold a hot iron over to brown them, and when the bread is brown, serve them up: you may put light paste round the shells, and bake them before you fill them; if you like it, you may do them in the oven, the paste too at the time.

## To POT LOBSTERS.

Half boil them till the shell be red, then take out the tail and claws whole, pick all the red skin off the tail, season them with salt, white pepper, mace and nutmeg, put them in an oven with as much butter as will keep them moist, close covered with paper, when baked, drain them from the gravy; then put them in your pots when cold, cover them with clarified butter, and as much of the butter they were baked in, as will colour it, but no gravy; if you like them red, beat the red very fine, and bake it with them.



## To POT SALMON.

Cut it in pieces, and dry it with a cloth, take out the chain and small bones, and skin it; season with salt, white pepper, mace and nutmeg very high, set it to bake with as much butter, as will keep it moist, cover it with paper; then take it from the butter, press it a little when cold, put it into pots, cover it with the butter it was bak'd in, and clarified butter. If you like you may beat it as potted beef.

## To POT BEEF.

Take a round of beef, cut off the skin and sinews, and cut it in thin slices, and season with pepper, salt, nutmeg, and a little sage very high; put it in your mug, and a lare of beef suet grossly shred, cover it with paper, and bake it very tender, then drain it from the gravy, and beat it in a bowl to a paste, with the fat it was bak'd in, but none of the gravy, put it close down in your pots, and cover it with clarified butter. If you love it red, lay it in saltpetre a day or two; you may put butter in place of suet if you like it better.

## To POT PIGEONS.

Dress them well, and wipe dry with a cloth, season with salt, white pepper, mace and nutmeg,



meg, very high; work some butter with the seasoning, and put a piece in every belly; put them in a mug with their bellies down, with as much butter as you think will bake them; cover them with paper, and bake them very tenderly; then drain them from the gravy, put them down in your pots when cold, cover them with the butter they were baked in, and clarified butter, but none of the gravy.

### To POT HARE.

Skin and bone your hare, season with salt, white pepper, mace and nutmeg, very high; to a pound of hare, a quarter of a pound of clear fat bacon, beat it very fine together, so put it down in a mug, add a little beef suet grossly shred; tie it over with paper, and bake it very tender, then drain it from the gravy, and beat it in a bowl with a trencher or mortar with the fat it was baked in, to a paste, then put it down in your pots very close; cover it when cold, with clarified butter; if you like it to look red, put in a little saltpetre in baking; if you like butter in the place of suet, it will do.

### To POT WILD-FOWL.

Dress them, and wipe them very clean with a cloth, season them with white pepper, salt, mace, and nutmeg very high; work a piece of butter with the seasoning, and put a piece in every belly, put them in your mug with their bellies  
F down,



down, with as much butter as you think will bake them, and tie paper over them, and bake them tender; then drain them from the gravy; put them down in your pots, cover them with the butter they were baked in, and clarified butter; but none of the gravy if they be woodcocks, or snipes, you must keep on their heads, pick out the eyes, and skewer them with the nebs.

### *To make SOLOMONGUNDY.*

Take the white part of a roasted turkey, or any other fowl; fix yolks of hard boiled eggs, and the whites, a handful of parsley, all chopt separately very small; take the same quantity of lean boiled ham, scraped fine; turn a china bason upside down in the middle of a dish, make a quarter of sweet butter in the shape of a pine apple, and set it on the top, or you may set a Seville orange; lay round your bason a ring of parsley, then a ring of yolks, then whites, then ham, then the shred fowl till you cover your bason, and use all the ingredients; then you may garnish it with capers and pickled oysters, and some pretty sprigs of table parsley to your fancy, and send it up; you must rub the bason with cold butter to make the ingredients stick.

### *To POT VEAL.*

Take a fillet of Veal, and cut it into lumps, and season it well with white pepper, mace, nutmeg,



nutmeg, and salt ; then put it into a pot, with a pound and a half of sweet butter, cover it close with paper, and coarse paste, and bake it till tender, then drain it out, and beat it in a marble mortar till very fine, putting in as you beat it, the fat it was baked in, and three anchovies ; then put it close down in your pots, and cover it with clarified butter ; if you like it red, add a little saltpetre, put in the anchovies before you bake it.

### TO POT TONGUES.

Lay them in saltpetre three or four days, and boil them tender ; blanch them, and cut them from top to bottom ; season with white pepper, salt, mace, and nutmeg, and bake them with butter, and lay them whole in the pots, and cover with the baking butter, and clarified butter.

### TO MAKE FORCEMEAT.

Take the lean of mutton or veal without skins, the double of beef suet shred very small together, beat your veal very fine, before you add your suet, add four or five leaves of green sage, a little thyme, sweet marjoram, and parsley, some egg, more yolk than white, and some grated bread ; season with clove pepper, mace, salt, and nutmeg ; work it to a paste, make it to what fancies you please, and fry them not over dry.



FORCEMEAT *of* FISH.

Take a piece of fine fish, free from skin and bone, and beat it very fine, add grated bread, sweet herbs, and a little parsley, some yolks, a little white of eggs, and oiled butter in place of suet; season with salt, nutmeg, and mace; work it to a paste, so use it in balls, or for stuffing baked fish, a little pepper.

FORCEMEAT *of* LIVERS *of* FOWLS.

Take the livers, some clear fat bacon, make it a little green with sweet herbs, spinage, and parsley; season with clove pepper, salt, nutmeg, and mace, a little grated bread, a little shallot small shred, a very little egg, more yolk than white; work and fry it as before not over dry; add a little butter in place of bacon, if you please.

## SCOTCH COLLOPS BROWN.

Take a leg of veal, cut it in collops cross the grain, spread and beat them a little with a paste pin; season with mace, salt, and nutmeg; rub them with a yolk of an egg, and a little cream, and fry them in clarified butter a light brown; have ready some brown gravy, and set them to stew with a little white wine, an anchovy, a little catchup, a piece of lemon, a bit of bacon, a few capers, and a whole onion to be taken out again; thicken with butter rolled in flour; garnish with  
bacon



bacon sprints, forcemeat balls, oysters, and what pickles you please.

Put all your ingredients in before the collops, and don't stew them much.

### SCOTCH COLLOPS WHITE.

Take a leg of veal, skin it, and cut it in collops, cross the grain, spread and beat them a little with a paste pin, season with mace, salt, and nutmeg, then put in a good piece of butter in your hash pan, with a little water and flour; when it boils, put in the collops, with half a gill of white wine, an anchovy, a piece of lemon, a bit of bacon, a whole onion to be taken out again, and a little catchup; when tender, skim off the grease, thicken with butter rolled in flour, and a gill of cream beat with two yolks; put in small boil'd forcemeat balls, some oysters, and mushrooms; garnish with sliced lemon, mushrooms, and barberries, so serve it up.

### VEAL CUTLETS.

Cut your neck of veal into steaks, a bone in each steak; season with salt, mace, and nutmeg, break in two eggs, and a little cream, and work them well up with your hand; then put them in your collop pan to broil, and baste them with butter, and throw on some grated bread; boil your neck end with an anchovy, a bit of bacon, and



and a whole onion to be taken out again ; then strain it into your pan, and put in your cutlets ; add a glass of white wine, a few capers, a little catchup, and some oysters ; give them a little stew in the gravy, thicken with butter rolled in flour ; garnish with mushrooms, oysters, and sliced lemon, so serve it up.

### *A* DISH *of* SAVOURY STEAKS.

Season your steaks with very little pepper, salt, and nutmeg, a little thyme, and sweet marjoram beat small, then break in two eggs, so toss them up with your hand, then brown your butter, and when they are fry'd enough, toss in a little broth, dust in a little flour, an anchovy, a few capers, a little onion shred small, garnish with oysters, mushrooms, and what pickles you please.

### *To* MAKE PAPER STEAKS.

Take a neck of mutton, and cut it into steaks, a rib in each steak, and hack them with the back of a knife ; season with salt, pepper, mace, and nutmeg ; take some writing paper, butter it, and paper every rib singly, and lay them in a dripping pan, or in an oven ; baste them, and mind to turn them ; make the neck end into gravy, boil'd with an anchovy, an onion, and a little  
sweet



sweet herbs; strain it, so dish your steaks with the papers on them, and pour the gravy about them; garnish with barberries, and what pickles you please; or you may send the gravy in the sauce boat.

### TO MAKE SAUSAGES.

Take a pound of lean mutton or pork, shred it very small, with half a pound of the clear fat of your meat, or beef suet without skins; season with black pepper, salt, and nutmeg to your taste; when you fill them, put in a little ale that's not bitter, so mix all well together; they must be fill'd in small skins of sheep, have a tin funnel made to your size, and add a little sage, if you like.

### TO COLLAR a PIG.

Take a young pig, dress it, and cut off its head, and bone the body, and lay it in water for a night, changing the water; then drain it, and lay it on a table, cut it where it is thick, and lay it where it is thin, to make it level; season the inside with mace, nutmeg, salt, sage, parsley, and sweet herbs, so roll it in a cloth, tie it with packthread at the ends, and bind it with tape very hard; set on water and a handful of salt; when it boils, put in your collar, let it boil till the strings slacken, then tie them faster, and hang it to drain, then boil  
your



your pickle with a pint of vinegar, then skim off the fat, and clear it of the settling, and when it is cold, put in your collar, so keep it; if you keep it long, make a fresh pickle of bran, salt, and water; strain it, and let it be cold.

### To COLLAR VEAL.

Bone and skin your breast of veal, season it very little with salt, mace, and nutmeg; make it level, by cutting where it is thick, and laying where it is thin; strew it with thyme, parsley, spinage, and sweet marjoram; two hard boiled eggs shred to a paste; here and there thin slices of bacon; lay first your eggs, and then your herbs, roll it in a cloth rub'd with butter, and bind it with tape, so bake it; rub your collar with butter, and put some water in the dish you bake it in; make a few collops to fill up your dish, lay the collar in the middle, the collops about it; you must have gravy for sauce; garnish with bacon sprints, forcemeat balls, oysters, and what pickles you please; you may cut your collar in two or three pieces if you like. You must put the balls and oysters in the gravy,

### To COLLAR BEEF.

Take the thin end of a brisket of beef, bone it, rub it with salt and saltpetre, and let it lie four or five days; then wipe it with a cloth, and hang it up to drain, then season with nutmeg, cloves, Jamaica



Jamaica pepper, and mace, very high, a little dust of sage, and sweet herbs; lay it level, and roll it close up in a cloth, and roll it very hard with tape; you may boil or bake it, it keeps longer baked than boiled; if you bake it, rub the cloth with butter, put in a little water, and a pint of claret; when baked, tie it tight, hang it up, and rub the cloth over with fat; if you bake it, you must cover it with paper and paste.

### To COLLAR LING.

Take a large tail of ling, cut off the thick edges, and lay it where it is thin; season with black pepper, salt, and nutmeg; strew it on the inside, with parsley, spinage, sweet marjoram, the rind of a lemon, all very small shred; make it pretty green, roll it hard in a cloth, and tape about it; tie the ends, and boil it in salt water, and vinegar, till the strings slacken; then tie them tighter, and hang it up to drain; and when the pickle is cold, skim and clear it, put it in, and keep it for use; you must butter the cloth before you roll it.

### To COLLAR SALMON or TROUTS.

Take a jowl of salmon or trout, season with mace, white pepper, and salt; strew the inside with spinage, and parsley, shred small, then roll it hard in a cloth with tape about it; tie the ends

G

of



of all collars with packthread; fet on a pan with water, when it boils, add a handful of falt, and a little vinegar; then put in your falmon, let it boil till the strings flacken, then tie them faster, and hang them to drain; when the pickle is cool, skim it, and clear it, and put them up together; butter the cloth, to keep on the skin, before it is rolled.

### To COLLAR EELS.

Take a large conger eel, and flit it right down the belly, bone it, and feason it with falt, nutmeg, and mace, very little white pepper, and the rind of a lemon fhred small; take fpinage, parfley, sweet marjoram, and two or three leaves of fage, fhred them small; level your eel, and ftrew them on the infide; then begin at the tail, and roll it hard up in a cloth, tie it with tape, and boil it till the strings flacken, in falt water, and white wine vinegar, then tie the strings faster, and hang it to drain, clear of your pickle; and when it is cold, put in your collar.

### To COLLAR a CALF's HEAD.

Take your head, and fcald the hair off it, then wash it well, and foak it in water all night; then bone it, and make it very even; feason with white pepper, falt, cloves, mace and nutmeg, fome green parfley, and sweet herbs; you may put in the tongue, but boil it firft; then roll it in a cloth, tie it with packthread at the ends,



ends, and roll tape about it; boil soft water with a little salt, and when boiled put in the collar; let it boil till it be tender, then take it out, and hang it to drain, and tie it faster; then put into your pickle a gill of white wine, and a pint of white wine vinegar, let it boil, and when it is cold, put in your collar, and keep it for use.

### *To COLLAR a BREAST of MUTTON.*

Take a large breast of mutton, bone it, and cut the tough skin of the brisket; season it slightly with salt, nutmeg, and a little white pepper; rub the inside with a beaten egg, then make very light forcemeat, lay it over the inside, cut it where it is thick, and lay it where it is thin to make it level; then roll it hard in a cloth, and tie it with tape; rub the cloth with butter, and bake it in a little water; when it is enough, cut it in four or five slices, and dish it with brown gravy, forcemeat balls, and oysters; garnish with green pickles and capers.

### *To RAGOO a BREAST of VEAL.*

Take the tough skin of a brisket, crack the bones, then lard and half roast it; season with salt, mace, and nutmeg; have ready some strong gravy, and set it to stew, with half a gill of white wine, a bit of bacon, a piece of lemon, a whole onion to be taken out again, and an an-



chovy ; when it is enough add small boiled forcemeat balls, broiled fuckles, some whole, and some sliced ; thicken with butter rolled in flour, put in some capers, add oysters, truffles, morrels, and a little catchup, so serve it up.

### *A R A G O O of D U C K S.*

Take two ducks, singe them, and lard them, then half roast them, and cut them in quarters ; then put a piece of butter in your stew pan, and brown it, then put in your ducks with a gill of claret, some good gravy, an anchovy, a faggot of sweet herbs, a little salt, some grated nutmeg, very little pepper, and some lemon shred small ; when it is almost enough, add some veal sweetbreads fried, forcemeat balls fried small, and some oysters ; thicken with butter rolled in flour, garnish with sliced lemon, and barberries, so serve it up.

### *A R A G O O of P I G E O N S.*

Take pigeons, dress them, and lard them, some whole, and some in halves ; season with white pepper, salt, and mace ; dip them in yolks of eggs and cream, dredge them with flour, and fry them brown ; then put them in a stew pan, with as much gravy as will cover them ; add a bunch of sweet herbs, anchovy, and a whole onion to be taken out again ; when near enough, you may add roasted larks, or other small birds,  
a few



a few shred capers, oysters, mushrooms, and some fried sweetbreads; thicken with butter rolled in flour; garnish with lemons, barberries, and capers, and yolks of hard eggs, so serve it up.

### A R A G O O.

Take a breast of mutton, half boil it, skin it, and season it with sweet herbs shred small, mace, nutmeg, salt, and white pepper; then cut it across in diamonds, and broil it on a gridiron, or bake it; then take a pint of claret, a little strong gravy, an anchovy, and a few capers; then add mushrooms, oysters, and a piece of butter rolled in flour, skim it, and garnish with capers, or what you please, so serve it up.

### To STUFF a FILLET of VEAL.

Take some of the best that is left of the fillet without skins, shred it very small, with double the weight of beef suet; season with pepper, salt, mace, and nutmeg, a little parsley, and sweet herbs, some egg, and grated bread, work it well up; so cut your veal with a penknife, stuff it, and roast it; have gravy for sauce, garnish with lemon, mushrooms, and oysters; you may bake it with a little water, and a little catchup; put the mushrooms and oysters in the gravy.



*To STUFF a LEG of VEAL.*

Take some beef fuet fhred ſmall, add grated bread, two yolks, and one white, parſley, ſweet marjoram, thyme, and the rind of a lemon, all fhred ſmall; ſeaſon with white pepper, ſalt, and nutmeg; then make holes with a penknife, and ſtuff it; you may roaſt or boil it; if you boil it, tie it in a cloth, ſerve it with gravy, and garniſh it with lemon.

*To STUFF a TURKEY's CROP.*

Take a little cream, and two eggs, leave one white, beat together; a quarter of a pound of beef fuet fhred very ſmall, and ſome grated bread; ſeaſon with ſalt, and nutmeg, a little ſweet herbs, very little ſhallot, fhred ſmall, and ſome parſley, ſo fill your crop, and lard it.

*To STUFF a LEG of PORK.*

Take parſley, ſpinage, winter ſavoury, and thyme, fhred them very ſmall; add beef fuet, grated bread, and ſome egg, more yolk than white; ſeaſon with pepper, ſalt, nutmeg, and a little ſage; make holes with a penknife, ſtuff it, and boil it in a cloth; ſerve it with gravy, or eat it cold; you may let it lie two or three days in a little ſalt; you may have green cabbage round it; garniſh with carrots if you pleaſe.



### To STUFF CHICKENS.

Bone your chickens, and make your stuffing of lamb stones or suckles, some clear bacon, beef suet, some yolk, a very little white, some grated bread, and some herbs if you like it; season with salt, mace, and nutmeg; stuff your chickens, and set them to stew in white gravy, slowly, and covered; when enough, thicken with a little cream, and butter rolled in flour; add a few oysters, and mushrooms, garnish with lemon and barberries, so serve it up; you may lard them, or bard them with bacon, if you please.

### To STUFF PIGEONS.

Dress your pigeons, season them slightly with white pepper, and salt; make the stuffing of their livers, some clear bacon, a little grated bread, and an egg, a little parsley; season it with nutmeg, and salt, so stuff them; set them to stew in brown gravy, slowly, and covered; add a glass of white wine, a few capers, an anchovy, a bit of bacon, a piece of lemon, a whole onion to be taken out again, a little walnut pickle, and catchup; when it is enough, add a bit boiled carrot shred small, thicken with butter rolled in flour, garnish with lemon, and capers, so serve it up; you may lard the breast if you please.

To



*To STUFF a SHOULDER of MUTTON.*

Take a handful of oysters, a few capers, a handful of parsley, three or four anchovies, some suet, one onion, shred them, and add a little grated bread; season with nutmeg, black pepper, salt, and work it up with the yolks of eggs, so cut holes with a penknife, and stuff your mutton; cut off the shank, and roast it till it is almost enough, then baste it with a pint of claret, then take up your gravy, blow off the fat, if there is not enough, add some more to it; dust in a little flour, and a few shred oysters, so serve it up; garnish with green pickles, and red cabbage.

*To STEW a BEEF's HEAD.*

Take a Beef's head, and take out all the bones, then wash it well, and soak it in water; dry it very well, and season with pepper and salt; put it in a mug to bake, add a quart of water, a quart of strong beer, a couple of onions, stuck with cloves, and a bunch of sweet herbs; then lay on the bones; cover it with paper; bake it very tender, then skim off the fat, and serve it up with thin crisp toasts of bread; you may put port wine in place of beer.

*To STEW a RUMP of BEEF.*

Make your stuffing of shred parsley, sweet marjoram, and the fat of bacon, or beef suet,  
spinage,



spinage, and sweet herbs, a very little grated bread and egg; season with cloves, mace, nutmeg, and salt, then take out the bone, stuff it, and lard it, then set it to stew slowly, well covered, in three quarts of water, a pint of claret, three anchovies, a whole onion stuck with cloves; let it stew three or four hours, then take it out, blow off the fat, and put it to the meat again; have ready some fried artichoke bottoms, cut some turnips in small dices, and whiten them in water; fry the ribs and bottoms of Silesia lettice, and some of the whites of celery in small pieces, put all these in, and let it stew slowly an hour, then thicken with butter rolled in flour; garnish with horse radish, barberries, and some slit palates boiled tender.

#### To STEW a HARE.

Wash it well, cut it in pieces, split the head, and take out the brains; season with pepper, salt, mace and nutmeg; cover it, and set it to stew slowly, with a quart of gravy, a pint of claret, a few capers, a piece of clear bacon, an anchovy, a bunch of sweet herbs, a whole onion to be taken out again; when enough, add a quarter of a pound of butter rolled in flour, dish it, and garnish with lemon and barberries,



## To STEW EELS.

Skin them, and cut them into lengths; season with salt and nutmeg; do them over with yolks of eggs, thick cream, and fry them brown in clarified butter; then take some gravy of fish, or meat, put it in your pan; add a whole onion, an anchovy, a faggot of sweet herbs, a little wine, a piece of lemon, and a spoonful of catchup; let it stew a little, then strain it, and put in your eels; add a few fresh oysters, and capers; when stewed a little, toss them up with butter rolled in flour, so serve them up; garnish with crisp parsley, lemon, and barberries.

## To STEW a CARP.

Take your Carp, and stick it under the fin, next to the head, to get out all the blood; then gut, scale, and dress it very clean; then take a pint of water, a pint of claret, a whole onion, two or three blades of mace, some corns of pepper and nutmeg, a bunch of sweet herbs, a bit of lemon, one or two anchovies, salt to taste, and the blood; let them boil a little, add some gravy; then put in your carp, let it stew slowly, close covered, mind to turn it; then take out your onion, herbs, and spice; thicken with a quarter of a pound of butter rolled in flour, so dish it; garnish with fried smelts, lemons, horse radish, mushrooms, oysters, morels, and truffles; so send it up with the melts, and roes laid on the top.

To



## To STEW a TURBIT'S HEAD.

Take off the gills, then wash it, scald it in salt and water, and take off the black skin; season with nutmeg and salt; then do it over with yolks of eggs, beat with a little cream, and dridge it with flour; then brown a good deal of butter, and fry it brown; then take gravy of fish or flesh, as much white wine, add some whole pepper, two or three blades of mace, some nutmeg, and salt, a whole onion, one or two anchovies, and a faggot of sweet herbs; when it boils, put in your head; when enough, strain the gravy, and blow off the fat; add a little catchup, and some fresh oysters, thicken with butter rolled in flour, so serve it up; garnish with fried fish, lemon, horse radish, oysters, and what you please.

## To STEW SALMON.

Take a side of salmon, scale, wash, and dry it with a cloth; then put the jowl into a large stew pan, with a quart or three pints of gravy, a pint of claret, and white wine, a bunch of sweet herbs, an onion stuck with cloves, a little white pepper, salt and nutmeg, a gill of oysters, half a gill of cockles, a few capers, and mushrooms, two or three blades of mace; let it stew slowly, close covered an hour, and cut the tail in six pieces; season with pepper, salt, and nut-



meg; broil it brown on both sides; dish your jowl, lay the broiled round it, thicken the gravy with butter, and flour, pour it over it; garnish with scalded gooseberries, crisp parsley, lemon, barberries, and horse radish.

### To STEW OYSTERS.

Put the oysters into a pan, with their own liquor, and crumbs of bread, a bit of butter rolled in flour, a little lemon peel, and nutmeg; let them stew a little, but not to be hard; add a little cream, and shred parsley.

### To STEW OYSTERS.

Beard them, wash them in their own liquor, and lay them on a sieve to drain; then take a little white wine, a little water, a piece of butter, two or three dusts of flour, a little grated nutmeg, some mace, a little cream, and boil them up; then put in your oysters and let them stew very little; put in a little shred parsley, and serve them up with sippets of bread.

### STEW'D SOLES.

Wash and skin them; season with mace, nutmeg, and salt, and do them over with yolks of eggs beat with cream; fry them brown in clarified butter; then put in your stew pan, some  
good



good gravy of fish or flesh, add an anchovy, a little white wine, a piece of lemon, some catch-up, and a whole onion; let it stew a while, then strain it, and put in your soles; add a handful of fresh oysters, some capers, and let them stew a while; then thicken with butter rolled in flour, dish them, garnish with lemon, horse radish, mushrooms, and crisp parsley.

### To STEW a FILLET of VEAL.

Take a fillet of Veal, and cut the bone, to lay lower than the meat; stuff it as you would for roasting, cut some of the fat into long slices, and put into the holes with the stuffing; put it into a stew-pan, with a good lump of butter; when the veal is brown on both sides, put in three gills of water, and a little lemon peel; let it stew over a stove fire, or oven, about an hour; put in a bunch of sweet herbs, and an onion stuck with cloves, some mace, whole pepper, and a little salt; if it be a large fillet, it will require two hours and three quarters stewing; then take it up, strain the liquor through a sieve, skim off the fat, and put it into a stew pan again; thicken it with butter rolled in flour, add a little catch-up, one or two spoonfuls of white wine, a little juice of lemon, and if you please, a few oysters, mushrooms, and forcemeat balls; you may put gravy in place of water.

STEW'D



## STEW'D CUCUMBER.

Cut your Cucumbers in slices, and some that are not large, in quarters, or six parts long ways; dust a little flour on them, and fry them in butter till of a light brown; then put them in gravy, and stew them a quarter of an hour, more or less as you find they are enough, and have a good relish; you may put in a little shallot, and take it out again; before you thicken the sauce, do this with butter and flour, and a little pepper and salt to your taste.

## To STEW WILD DUCKS.

Half roast them, cut them in joints, then put them into a stew pan, with a little good gravy, a shallot, an onion, a slice of lemon, and a little pepper and salt; let them stew gently for half an hour, then put in a large glass of red wine, let it boil a little, skim off the fat, and serve it up with lemon, and horse radish, scrap'd round the dish; you may do any wild fowls, or hare, after the same manner; you must take out the shallot, onions, and the slice of lemon.

To STEW CELERY BROWN, *for SAUCE.*

Boil it tender, and drain it well; season it with nutmeg, and a very little pepper and salt; do it with egg, and a dust of flour; fry it in brown butter, a light brown, and stew it up in brown gravy.

To



*To STEW CELERY, or CELERY SAUCE.*

Cut the white part of the Celery, boil it in milk and water, till tender, take a little gravy, a slice of lemon, a little mace, nutmeg, salt, and a spoonful of white wine; boil it up with a piece of butter rolled in flour, and a little cream, so serve it up.

*A CALF's HEAD HASH.*

Wash it well, soak it in soft water, then in milk and water, half boil it, and cut it in thin pieces; set it to stew with a little white gravy, a piece of butter, and half a gill of white wine; season with salt, mace, and nutmeg, a few capers, a piece of lemon, a bit of bacon, and a whole onion to be taken out again; then add a few oysters, and an anchovy; thicken with butter rolled in flour, and two yolks beat with a gill of cream; so serve it up; garnish with lemon, brain cakes, oysters, mushrooms, slice, lard, and broil the tongue, and lay it on the top of your hash with the brain cakes.

*A BROWN CALF's HEAD HASH.*

Wash it clean, and steep it in water; half boil it, and cut it in thin pieces; season with salt, mace, and nutmeg, work it up with the yolk of an egg, a little cream, and fry it in clarified butter



butter, a light brown; take strong brown gravy, put it in your stew pan, with half a gill of white wine, a little catchup, an anchovy, a piece of lemon, a bit of bacon, and a whole onion to be taken cut again; let it stew a pretty while, then skim and strain it, and put your hash and gravy into the pan, with a few capers, some fresh oysters, or mushrooms; let it stew a little, thicken with butter rolled in flour, so serve it up; garnish with brain cakes, and your tongue larded with bacon, lemon, mushrooms, and what pickles you please: cut your tongue in three or four slices; lard it, and broil it, and lay it on the top of the dish; if you please, you may leave half of the head; broil it, and lay it in the middle of the dish; score it, and season it with salt and nutmeg, and rub it with a little cream, and a yolk; strew it with grated bread, shred parsley, score it, and broil it handsomely; baste it well, and broil it brown.

#### P L U M B   B R O T H.

Take a neck or leg of beef, and boil it to rags, slowly, and covered, then strain it through a hair sence, and skim off all the fat; then put in some whole cinnamon, and mace, and put in some fruit to your fancy, which must be prunes, currants, and raisons, and let it stew slowly, till the fruit be tender; add a pint of claret, a little sugar to your taste; thicken with dried bread beat to powder, and put through a sence; garnish with the same powder, and figure it out, or send it in a turrein to table.



*To make* CORPORATION CAKES.

Take two pound of flour, three quarters of a pound of butter, half a pound of sugar, half a pound of currants, one nutmeg, and a glass of brandy; you must melt your butter, mix in all your ingredients, work it to a paste, and make them into small cakes; grate them with a little sugar, and bake them in a quick oven.

*To make a* COMMON FRUIT CAKE.

Take three pound of flour, dry it, a pint of milk, and a gill of good yeast, or more, to raise it; when risen, add to it a pound and an half of butter, a pound of sugar, two pound of currants, and two nutmegs, or a little cinnamon; you must soften the butter as for wigs, you may put in two or three eggs, if you please, and a little brandy; then put it in your pan, and let it rise before you put it in the oven, which must be pretty quick.

*To make a* RICE CAKE.

Take eighteen eggs, leave out nine whites, a pound of sugar beat, searced, and dried; beat your eggs with a whisk to a froth, then put in your sugar, whisk it for an hour or more, till they be light, then add a pound of fine flour of rice, with the rind of a lemon grated, so butter your pan, and bake it in a pretty sharp oven.



## B R A I N C A K E S.

You must skin, and shred them very small, with a quarter of a pound of beef suet, two yolks and one white a little beat, a little grated bread; season with salt and nutmeg, make it a little green with sweet herbs, and parsley; clarify your butter, drop them in little cakes, and fry them a light brown.

## B A T H C A K E S.

Take a pound of flour, set it to rise with a gill of milk, a little warm'd, two eggs, and as much good yeast, as will raise them; then add to it eight ounces of butter, a quarter of a pound of dry sugar, half a pound of currants, very little salt, a little beat cinnamon, and a small glass of brandy; beat them up very well together, butter your pans, and let them rise before you put them into the oven, and grate them with a little sugar.

## A P L U M B C A K E.

Take two pound of fine flour, dried by the fire, three quarters of a pound of powder sugar, and put amongst it; take a pound and an half of sweet butter, work it soft with your hand, then put in a gill of warm cream, a little flour, with two or three spoonfuls of yeast, six eggs well beat,



beat, leave out two whites, a gill of brandy, three quarters of an ounce of cinnamon, half an ounce of nutmeg, a quarter of an ounce of mace, six ounces of almonds, a pound of Raisons, stoned and cut, and two pound and an half of currants well dressed, beat it very well, and put your ingredients in by degrees; let it rise by the fire, so fill your hoop, and put in with it three ounces of citron, seven ounces of lemon, and orange peel, then bake it, and slice it if you please; half the mace will do.

#### A GOOD FRUIT CAKE.

Dry a quarter of a stone of flour at the fire, a little salt, a pound of powder sugar, an ounce of cinnamon, a quarter of an ounce of cloves, all well beat; a quarter of an ounce of nutmeg, a quarter of an ounce of mace, a pint of cream, a pound and an half of butter warmed with the cream, but not oiled; eight eggs, leave four whites, a gill of yeast, a gill of brandy, and half a gill of cinnamon water, mix all by degrees with your hand, and beat it very well with your hand; have ready four pound of currants, picked and plumped at the fire, two pound of raisons, stoned and shred, half a pound of almonds, beat with a little cream; or cut three quarters of a pound of orange, lemon, and citron peel, so butter your pan; let it rise by the fire before you fill the pan; put in a lare of cake, and a lare of peel, till all is in, so bake it; melt your butter and cream together; you must put two pound of butter long weight.



## A QUEEN CAKE.

Dry a pound of fine flour, a pound and a half of lump sugar, beat and searced, sixteen ounces of butter, eight eggs well beat, leave four whites out; wash your butter in rose water, and work it with your hand to a cream; then put in a little sugar, and beat it with your hand a good while, and then a little flour, till the half is in; whisk your eggs to a froth, and put them in with the other half by degrees; add a dram of beat mace; if you like them with currants, have a pound picked and plumpt in a pan of boiling water, then dry them, so butter your pans, and fill them; glaze them with a feather dipped in rose water, grate them with loaf sugar, and bake them; if no currants, two ounces of lemon peel small cut; you must have only one pound of sugar, and you need not put the flour till the sugar and eggs be well mixed in.

## LEMON CHEESE CAKES.

Take a quarter of a pound of jordan almonds, blanch, and beat them very well with a little cream; beat two ounces of lemon, or citron peel, to a paste, grate in the rind, and squeeze in the juice of two lemons; add half a pound of melted butter, six eggs well beat, leave four whites out, half a pound of sugar, or less, half a gill or less of cream, and beat them all well; so lay paste in your pans, and bake them; when baked, stick them with citron.

CURD



## CURD CHEESE-CAKES.

Curd two quarts of new milk and cream very tender, and drain it from the whey, then beat it in a mortar, with half a pound of sugar, the same of melted butter, eight yolks, and two whites well beat, a glass of sack or brandy, a little beat cinnamon, nutmeg and salt, beat all well; add more than half a pound of currants, so lay paste in your pans, and bake them; you may add almonds and sweetmeats,

*An* ALMOND CAKE.

Dry a pound and a quarter of flour, a pound of lump sugar, beat and searced, a pound of butter, ten eggs, and a nutmeg; wash your butter in rose water, and work it to a cream with your hand; mix your seasoning with your sugar, whisk your eggs to a froth, and mix and beat it the same as your queen cakes; when it is beat, add half a pound of almonds cut very thin, and a little cinnamon water; butter your pan, put it in, then add a quarter of a pound of citron cut thin, put it in with a spoon, so bake it,



*A* SEED CAKE.

Dry a pound of fine flour, a pound of lump sugar, beat and feared, twenty-two ounces of butter, ten eggs, one nutmeg, and an ounce of carraway seeds; wash your butter in rose water, work it with your hand to a cream, and mix your seasoning with your sugar; whisk your eggs to a froth, so mix and beat the same as your queen cakes; add a glass of cinnamon water, so butter your pan, and bake it; you may add a quarter of more flour, and a small glass of brandy; omit cinnamon water, or one of them.

*A* BISKET CAKE.

Dry a pound of fine flour, a pound and a half of lump sugar, beat and feared, eleven eggs, leave two whites out, one nutmeg, a little cinnamon water, a few seeds, and mix them all by degrees; beat two hours with a pudding stick, or whisk your eggs to a froth, and put them in by degrees as you beat it, so butter your pan, and bake it; you must not put in the flour and water till the last; you must take out the whisk, and mix it with a pudding stick.

*Another* BISKET CAKE.

Take a pound of sugar, twelve eggs, leave out six whites, beat the eggs and sugar extremely well together with a whisk, till it is very white, and light, then when the oven is hot and  
ready,



ready, put in fourteen ounces of flour, stir it in by degrees with a spoon, but be sure not to beat it after the flour is in, for it makes it heavy; put in three spoonfuls of rose water, a little grated lemon peel, and a little lemon juice; you must line the pan with paper, it must be buttered, bake it in a moderate oven near two hours, more or less, according to the heat; it must be loaf sugar, which must be beat fine; dry the flour and sugar.

#### LITTLE GINGERBREAD CAKES.

Take a pound and a half of fine flour dried, half a pound of honey, three quarters of a pound of sugar, half a gill of cream, two yolks of eggs, two or three spoonfuls of brandy, an ounce of ginger, half an ounce of mace, a quarter of an ounce of cinnamon very finely powdered, dissolve the honey and sugar over the fire, warm the cream, and beat your eggs, so mix all these to a stiff paste, so as to roll and cut into cakes with a glass; lay them on sheets of tin, buttered, then bake them, prick them, and bake them crisp; half the mace will do.

#### WHITE FRUIT CAKE.

Take a pound and a quarter of fine flour, well dried, a pound of lump sugar, beat, searced, and dried, a pound of butter of twenty-two ounces, a pound and a quarter of currants, dressed and  
plumpt



plumpt upon the fire, ten eggs well whisked, half a quarter of an ounce of mace, a large nutmeg, a glass of brandy, a quarter or half a pound of almonds, blanched and cut, a quarter of a pound or more of lemon, orange, and citron peel; beat the seasoning in a mortar, cut the sweatmeats, and beat up the cake with your hand, the same way you do the feed cake, then butter your pan, and bake it.

#### CLEAR CAKES *of* LEMONS *and* ORANGES.

Take the rinds of six oranges, and boil them till they are softened, or that you may with ease thrust your nail through; then beat it very fine in a mortar, and rub it through a coarse hair sieve; then break your six oranges, and rub as much as you can through the sieve to the rind; then pare some apples, and boil them to a mash, break them and rub them through the sieve, then weigh the orange; put an equal weight of apple pulp to it, and as much sugar as apple and orange, and boil it as currant jelly; then add the apple and orange, and stir it together, just let it begin to boil; you must have your tin rings ready on pye plates, then fill them with a spoon, and if it runs, let it cool a little; when you have put them in the stove, and you find them harden, take them off, and when pretty dry, turn them on sieves carefully; if they are clammy, and not crusted, dust them with fine sifted sugar; when quite dry, put them in your boxes, and paper between them; lemon cakes, the same way.

LITTLE



## LITTLE SUGAR CAKES.

Take a pound of fine flour, half a pound of sweet butter, a quarter of a pound of fine sugar, beat and searced, and rub them well together; a nutmeg grated, a few carraway seeds, work it up to a paste with a yolk of an egg, then roll it out, but not very thin, and cut your cakes with a wine glass, prick them with a pin, lay them on tin plates, and bake them in a slow oven.

*To make* CLEAR CAKES *of* CURRANTS, RASPS, or what you please.

Pick your fruit, put it into a pitcher, and set it in a kettle of water, cover it close, let the water boil about it, till the juice be run; then strain it through a flannel bag, and let it cool; then weigh it to a pound of juice, take a pound and two ounces of fine sugar, beat it, and put it into your pan, with a little water; let it boil to high candy; then put in your juice, and keep stirring it, till the sugar be all melted, but don't let it boil; then run it through a flannel bag, and put it into your little flat pots, or glasses; let it stand in your stove, and when you find it crufted on the top like ice, cut it round with a penknife, and when it will turn, lay it upon glass salvers, or window glass, and put them in the stove till that side be crufted, then cut them in quarters, or as you please, and separate them; the sides may dry, take great care you don't break the

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crust,



crust, which spoils the beauty of them; when they are quite dry, pack them gently in boxes, not one upon another, for they will be tender for some time, so keep them in a dry place for use; please to keep them from dust.

### ICING *for the* CAKE.

Beat six whites of eggs very well, a pound and a half of double refined sugar, beat and searced, and two ounces of fine starch rubbed very fine, then beat it in a mortar two hours, and put in your eggs by degrees, then lay it on your cake; when it is hot with a spoon, spread it with a knife or a feather; and dry it in a flow oven, if you like it perfumed, lay two grains of perfume in rose water, dip your feather in it, and rub your cake before it is iced; three whites of eggs and rose water in place of the six whites.

### *To make* SAVOY BISKEETS.

Take eight yolks and two whites of eggs, beat them up very light with a whisk, then put in a pound of fine sifted sugar by degrees, whisking it up all the while; when the sugar is all in, take out your whisk, and stir in a pound of fine flour, that has been dried; put in with it a little orange flower water, and two spoonfuls rose water; stir it together, then lay it out on stiff paper floured, and then butter it on the spots, where you design to lay your biskets; lay  
them



them out long, and dust them with fine sugar; bake them in a pretty quick oven, but take care you do not discolour them; then take them off the paper, and keep them dry in a band box.

*To make* CRISP BISKETS.

Take a pound of flour, three ounces of butter, an ounce of loaf sugar, and a little salt; rub the butter with a little flour, and make it up to a stiff paste, with a little warm milk; roll the paste very thin, cut them with the lid of a dridging box; lay them on tins, prick them all over, and bake them crisp; you may eat them with wine, or as you please.

*To make* NAPLE BISKET.

Take three yolks, and six whites of eggs, and whisk them up very light, then put in by degrees, three quarters of a pound of fine sifted sugar, beat them very well; then take out your whisk, and stir in half a pound of fine flour, that has been dried by the fire; then rub your little moulds with warm butter, and fix writing paper into the moulds, also rubbed with the butter; then fill them, and bake them in an oven, not very hot nor slow; grate sugar over them before you bake them; take the papers off them when hot.



S A U C E *for* a H A R E.

Boil grated bread and water, a little whole cinnamon, a gill of claret and sweeten to your taste; so take out your cinnamon, and send up your sauce; otherwise make butter sauce, a little parsley, the liver shred, and the gravy that drops from it, or currant jelly in a plate.

*To make* F I S H S A U C E *at any time.*

Take a pint of vinegar, four ounces of anchovies, a bit of horse radish, some lemon peel, and an onion; let it simmer till the anchovies are dissolved; when cold, strain it, and bottle it for use; a little of this in melted butter makes a pretty fish sauce.

F I S H S A U C E *for present use.*

Boil about three anchovies, put a little water in, rather more than a quarter of a pint, till they are dissolved; strain the liquor, and thicken it with half a pound of butter, with some flour worked in it; add a little gravy, or not, as you please; squeeze in a little juice of lemon to your taste; this is the sauce we commonly use, there may be added shrimps, lobsters, and crabs.



*A very good sharp* FISH SAUCE.

Three spoonfuls of water, as much of elder or other vinegar, as much of red or white wine as you would have the sauce for colour; three or four anchovies chopped, a little grated nutmeg; a bay leaf, two onions, a bit of lemon peel, a blade or two of mace, and a little whole pepper; boil this three or four minutes, then strain it, then add a small dust of flour, with three quarters of a pound of butter; divide the liquor in two parts, the butter the same; put half the liquor, half the butter, and stir it; when it boils, put the other half of each, and stir it as before; if it wants more thickning, add a piece of butter and flour, if too thick, a little water, and if not sharp enough, add a little vinegar, or verjuice.

SAUCE *for* FISH *or* FLESH.

Take a quart of verjuice, and put it into a jug, then take whole Jamaica pepper, some sliced ginger, some mace, a few cloves, some lemon peel, horse radish root sliced, some sweet herbs, six echalots peeled, eight anchovies, and two or three spoonfuls of shred capers; put all these into a linen bag, put the bag into the verjuice, stop the jug close, and keep it for use; a spoonful cold, mixed in sauce for fish or flesh.

SAUCE



S A U C E *for fried* F I S H.

After your fish is fried, take them up, put in as much water, as will be your sauce; dust in a little flour, add a little white wine, and catchup, a few shred capers, a piece of lemon to be taken out again, a few oysters, and some of the pickle; let it boil, and skim off the fat; garnish with lemon, mushrooms, barberries, green pickles, and put the sauce in a boat; if you make sauce, you must fry your fish with clarified butter.

## C E L E R Y S A U C E.

Take some good white gravy, then take blanched celery, boil it tender, and cut it into square bits, then stew it up with your gravy; season with salt and nutmeg, put in a little catchup or wine, if you please; thicken it up with a little cream, and butter rolled in flour.

S A U C E *for boiled* C H I C K E N S *or* F O W L S.

Take sweet butter, white gravy, sweet cream, and a little flour, shake them up in your sauce pan, till the butter is melted, and boiled smooth; then shred your liver small, put it in with a little anchovy, and juice of lemon, so pour it over them, and serve them hot; a little parsley, as you like it.

S A U C E



SAUCE *for a boiled FOWL or RABBIT.*

Take the liver, and one hard yolk of egg, an anchovy, a little lemon peel, and a small piece onion, all chopped or beat exceedingly fine; some pepper and salt, nutmeg, and two spoonfuls of mushroom catchup; these ingredients well mixed up, must be stirred into a proper quantity of melted butter, and then the juice of lemon squeezed in by degrees, stirring it all the all the time. For one fowl, half an anchovy, half a lemon, and one spoonful of catchup is enough.

SAUCE *for a PIG.*

Take a little good gravy, put to it a good piece of butter, a little flour, and boil it as sauce; and when your pig is roasted, take the brains, and chop them a little with a little sage; you may add a little lemon or vinegar; boil it, and send it up in a boat; if you like currants, you must wash them clean, boil them in water a little soft, and send them up in a plate with a little gravy in the dish.

SAUCE *for a GREEN GOOSE,*

Take a little butter sauce, add as much sorrel juice as will make it green, some gooseberries, a  
little



little sugar, and send it up hot in a boat, with  
gravy in the dish.

APPLE SAUCE *for a* GOOSE *or* ROAST  
PORK.

Pare and cut your apples, boil them in water  
till soft, and drain the water from them; put to  
them a little sugar, and send it up hot in a  
boat, or plate.

BREAD SAUCE *for* ROAST VENISON,  
*or* HARE.

Boil the bread with water, with a stick of  
cinnamon, till smooth and thick; then add some  
port wine, and a little sugar, so serve it up in  
a boat.

*Another* SAUCE *for the same, or* ROAST  
TONGUES.

Warm a sufficient quantity of red currant  
jelly over a stove till hot, then boil it a little, so  
serve it up hot; or add a spoonful of red wine.

GRAVY SAUCE *for* VENISON *or* WILD  
FOWLS.

Boil some good gravy, with a little port wine,  
shalot, and a slice of lemon, so serve it up.



*A very good GRAVY SAUCE for a HARE.*

Take brown gravy, with a little catchup, a slice of lemon; if thin, add butter rolled in fine flour, and send it up in a boat; you may put a little in the dish, and add the liver if you like it.

SAUCE *for* ROAST RABBETS.

Make some good butter sauce, boil the liver, pare and cut them fine, mix them, and give it a boil, and send it up in a boat; you may put a little in the dish with parsley in the sauce.

SAUCE *for a* BOILED CARP *or* TENCH.

Take gravy, a little red or white port, a head or two of shalot, or onions, a little horse radish, and boil all together; strain and mix it up with some good butter sauce, with a little juice of lemon, so serve it up in a boat.

## ANCHOVY SAUCE.

Wash them from scales and bones, shred them, and put them to some good gravy of fish or flesh, a little juice of lemon, a good piece of sweet butter, rolled in a little fine flour, one head of shalot, toss it over a fire till it boils, and send it up in a boat; it is a proper sauce for fish either boiled or fried.

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LOBSTER



## LOBSTER SAUCE.

Cut the claws and tail into slices, not over small, take off the tough skin, and gut the tail; beat the spawn fine, and put all into a pan, with some good butter sauce, a bit of anchovy, a slice of lemon, a little mace and nutmeg, a little wine, red or white, so send it up in a boat, or dish.

OYSTER SAUCE *for* BOILED TURKEY,  
*or* FOWLS.

Beard and wash them in vinegar, boil them in some good butter sauce; you may add a little of the clear liquor, and a little lemon, and serve it up very hot in a boat; you must pour some of it on their breasts.

A SHRIMP SAUCE *for* FISH.

Wash them from the shell in a little vinegar, boil them very little in butter sauce, with a little gravy, or anchovy, and a little lemon; if too thin, you must add a bit of butter rolled in fine flour; boil it, and send it up in a boat. You may do cockle sauce the same way.



*An EGG SAUCE for FISH or FOWLS, or  
ROAST or BROILED HADDOCKS.*

Boil them hard, chop them fine, and boil them in some good butter sauce, so send them up in a boat.

*ONION SAUCE for BOILED RABBETS,  
HARE, or DUCKS.*

Peel them, and boil them in soft water and milk till soft; chop them fine, then boil them up in butter sauce, a little thick cream, a little salt, and pour it over them; you must send some up in a boat.

*BREAD SAUCE for a ROAST TURKEY,  
or PARTRIDGE.*

Boil grated bread in water till soft, with an onion, some corns of black pepper, a good piece of butter, till thick; then add very little good cream, and serve it up hot in a boat.

*CELERY SAUCE proper for ROAST BEEF.*

Wash and cut the white part one inch or better, boil it in water till a little soft, then drain it from the water, and stew it tender in gravy; add a little pepper and salt, and if thin, a very little butter rolled in flour, so serve it up in a plate; it is proper for roast beef or mutton.

CUCUM-



CUCUMBER SAUCE *for BEEF or MUTTON.*

Cut them the long way, take out the seeds, then cut them one inch long, and half an inch broad; put a good piece of butter in your pan, and when a light brown, put in some onions cut; a small dust of flour, very little pepper and salt; and fry them till brown; then add some good gravy, stew them tender, and serve them up in a boat or dish; you must pare them smooth before you fry them.

## BROWN ONION SAUCE.

Cut your onions, but not too small, fry them in a little butter, which must be a light brown; before you put them in the pan, dust in them a little flour; fry them a light brown, then add a little good gravy, and very little vinegar, with a little pepper and salt; if too thin, add a little butter rolled in flour, boil it up, and send it in a dish or boat; it is proper for neats feet fried, or what you please.

## WHITE CELERY SAUCE.

Cut the white of the celery a little more than an inch long, boil it in milk and water a little, then drain the water off, and stew it in good white veal gravy till tender; then add a little good cream, with a piece of butter rolled in  
flour,



flour, lemon juice, or vinegar; salt it to your taste, and send it up in a dish, for boiled turkey, or veal.

### SAUCE *for* BOILED HENS.

Take some good turnips, pare them, cut them into square small dices, and boil them in milk and water, but don't boil them too much; then drain them, and have some bacon boiled and cut like turnips, and lay them together; then shred some lemon and oysters, and melt some butter; when it is ready, put all into it, and pour it over your hens; you may boil square pieces of bacon, to lay in the middle of the dish.

### *To make* BROWN SAUCE *for made* DISHES.

Put four ounces of sugar into your frying pan, stirring it over the fire, till it be a good brown; then put in a pint of red wine, an ounce of black and clove pepper, a few heads of shallot, a little rind of lemon, a little mace and nutmeg, two anchovies, and let it boil five minutes slowly; when cold, put it into a wide mouth'd bottle for use; it may stand for a month or better, then strain it off; you may brown a little more sugar, and put to the ingredients, with a little more wine, as it will do for present use.

*To*



*To make* ORANGE JELLY.

Diffolve an ounce of isinglass in a pint of water, a stick of cinnamon, then squeeze in the juice of eight or nine oranges, one lemon, and sweeten it to your taste; have the peel of five or six China oranges pared thin, boiled and rubbed through a sieve; strain off your liquor, and add the peel to it; set it on the fire again till it is hot, then let it stand till almost cold, stirring it now and then; then fill your moulds, which are pretty, in the shape of peaches, oranges, or any kind of fruit; lead or tin moulds, rub them with a little oil before you put it in.

*To make* CURRANT JELLY.

Take a good quantity of currants picked from the stalk; put them in a pitcher, close covered; set them in a pan of water, and boil it till the juice is parted from them; then strain them through a jelly bag, and to every pint of juice, a pound of double refined sugar, just wet it with water, and boil, and skim it; then put in your juice, and add a bit of roach allum, boil and skim it, till it will jelly, which you may know, by putting a little into any thing; then run it through a flannel bag, put it in your pots, and cover it as usual.



## HARTSHORN JELLY.

Take half a pound of hartshorn shavings, two ounces of isinglass, and set it to boil with a gallon of water, or more well covered; let it boil very slowly down to three pints, then strain it, and let it cool; then turn it out, and take the settling of the bottom; then put it in a well tinned pan, with a pint of rhenish, a gill of cinnamon water, a gill of white wine, the juice of four lemons, and the rind of one, the whites of eight eggs well whisked, double refined sugar to your taste; set it to boil, and stir it for fear of sitting on; when it has boiled a while, run it through and through a bag till clear enough, so run it in your glasses.

N. B. If you make it without isinglass, you must have a pound of hartshorn.

## CALF FEET JELLY.

Take a gang of feet, soak them all night, wash them well, scald off the hair, and set them to boil slowly and well covered; then strain the stock, let it cool, skim off the fat, and take it clean off the settling; put it in a well tinned pan, with a quart of white wine, a little whole cinnamon, a gill of cinnamon water, ten whites of eggs well whisked, the juice of four lemons, the rind of two, and half a pound or more of sugar; let it boil a little, and run it through and through a bag, till fine enough, so run it in your glasses.

To



*To make* PIPPIN JELLY.

Pare and core a quantity of Codlings; fet on a pan with water, that will juſt cover them; when it boils, put in your apples, and let them boil as faſt as poſſible, till they are all broke to pieces; then put in three gills of more water, and let them boil for half an hour; then run it through a jelly bag into a baſon, and keep it cool for your uſe.

N. B. All ſorts of fruits muſt be gathered in dry weather, or they will not keep.

*To DRESS SMELTS in* JELLY.

Take them alive if you can get them, chuſe the firmeſt without ſpawn, boil them in a gallon of water, a pint of white wine, a good deal of ſalt, a bunch of ſweet herbs, and ſome lemon peel; let them boil, but take them up before they break, and make the jelly thus: take a quart of liquor, the ſame of vinegar, the ſame of white wine, an ounce of iſinglaſs, ſome cloves, mace, ginger ſliced, whole white pepper and ſalt, boil it ſlowly and covered, to two quarts; then ſtrain it, and lay your ſmelts in a china diſh, and when it is near cold, pour it upon them, and keep it cool; you muſt ſine it as you do jelly before you put it on.

*To*



*To DRESS PIGEONS in JELLY.*

Boil a knuckle of veal slowly, with an ounce of isinglass to a strong jelly; season with mace, white pepper, salt, bay leaves, and lemon peel; dress the pigeons for boiling, and boil them in the jelly; when enough, cool them, then lay them in the dish you serve them in, and add the juice of a lemon to the jelly; clarify it with whites of eggs; run it through a jelly bag into a pan, and keep it till it is cold, then lay it in heaps on and between the pigeons; garnish with lemon, barberries, bay leaves, and you must add a little white wine, and fine it as you do jelly.

*To DRESS MACARONI.*

Boil four ounces or more in milk and water, with a little salt, till tender; then drain it, toss it up with a gill of cream, and butter rolled in flour; boil it a little, with a little nutmeg, then lay it on the dish, with parmesan cheese or cheshire toasted, and brown it in an oven, or with a salamander; so serve it up.

*To DRESS RABBETS like WILD FOWL.*

Skin your rabbits, and do not cut off the hinder legs, but take off the skin and leave on

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the nails; then bone the fore part down to the kidney without breaking the skin; then turn the breast over, down to the rump, and fill it up with forcemeat, to be like the breast of fowl, then skewer it like wild fowl, and roast it; make gravy sauce, and garnish with lemon.

### *To DRESS a COD's HEAD.*

Take the head and shoulders of a cod, wash it very clean, and put it in a pan of boiling water, strong with salt, and a fish plate under it; you may boil it betwixt a quarter and half an hour; then drain it, and skin it, and infuse two anchovies in water; strain it off, and add to it a little catchup and claret wine; then draw some very good butter pretty thick, and put it to your claret, &c. add some shred capers, some pickled cockles, and garnish with fried fish, sliced lemon, oysters, barberries, and horse radish rasped; take the small bones out of the jaw, wash them, stick them full of cockles, capers, and stick them in the shoulders of the fish; cut some long square pieces of bread, fry them crisp, and stick them in the mouth and eyes; put some of your sauce under the head, and send the rest in a boat; keep it hot while you serve dressing it up; you may keep the skin on if you please.

### *A DISH of BOILED HENS.*

Dress your hens for boiling, fill their bellies with the yolks of hard boiled eggs, and boil the  
hens;



hens; when enough, lay them in order on a dish, then pour sauce over; lay slices of lemon upon them, and thin slices of bacon round.

*A DISH of LAMBSTONES and SWEET-BREADS.*

Take your lambstones, skin them, cut the largest in halves, and mix them with the sweet-breads; season them with mace, nutmeg and salt; take two yolks of eggs, two or three spoonfuls of sweet cream beat together, and pour upon them; work them very well up with your hands, and fry them a light brown in clarified butter; then take some good gravy, put it into your hash pan, with half a gill of white wine, an anchovy boned, washed and shred, a piece of lemon, a whole onion, a slice of bacon, and all three to be taken out again; let it boil till you think the gravy pretty strong, then skim it well, and put in your lambstones and sweetbreads, with a few capers, some mushrooms, and thicken it with butter rolled in flour; put in a little catch-up, skim off all the fat, and take two yolks of eggs, some sweet cream, beat them well together, and toss them in, but do not let it boil after they are in, for fear it curdle, so serve it up; garnish with lemon, barberries, fried oysters, and green pickles; you may add morels and truffles; if you do, you must wash and boil them first, and add their liquor to the gravy.



*To BOIL RICE whole the best Way.*

Take a pint of rice, wash it clean, set on a sauce pan with two gallons of water, put in a handful of salt; and when the water boils, put in the rice about fifteen minutes, and boil it according to the quickness of the fire, but do not stir it once with a spoon, once will spoil all; make it like a pudding; when it is done, pour it into a cullendar or sieve, and when it is well drained, put it over fowl, or what you please; or to make it rather so, put it in a sauce pan with a bit of butter as big as a walnut at the bottom, and let it stand covered by the fire half an hour; if it be boiled as directed, it will be white and dry, and every grain separate.

*To BOIL CHICKENS.*

Cut them at the throat, put them into cold water, and take out the breast bone; if they be small, scald off the feathers, and wash them well in milk and water; cut off the heads and necks, and truss them for boiling; when your milk and water is ready, tie them in a cloth, and let them boil about twenty minutes or better, then cover them with a hot wet cloth till you dish them. So serve them up with parsley and butter.



*A BOILED TURKEY with OYSTER SAUCE.*

Skewer it, stuff the crop, boil it very white in a cloth, take half a hundred or more of oysters, beard, and wash them in vinegar, drain them well, and stew them in white gravy; make some good butter fauce, mix and boil it with your oysters, and add salt to your taste; thicken with butter rolled in flour, dish the turkey, and pour the fauce round; garnish with lemon, and barberries; you must have the fauce in a boat, with a little on the breast of the fowl.

*A TURKEY A-LA-DOUBE or any FOWL.*

Prepare it as for roasting; if it is tough, beat the breast to make it level, cut your lard the length of a child's finger; season it with pepper, salt, and parsley, lard your fowl with it; cover the bottom of your pot with slices of bacon, and cover the bacon with slices of beef; then lay on your fowl, with breast up, then cover it with slices of lard, and pour on it bullion or weak broth as much as will make it swim; season the bullion with pepper, salt, parsley shred, laurel leaves, thyme, onions, four or five cloves, a carrot, and half a lemon; cover, and let it simmer, or boil slowly four or five hours, more or less, according to the antiquity of your fowl; let it cool in the broth, which will be jelly; strain your jelly before it is cold, and put it over the breast of your fowl; garnish with lemon and parsley, so serve it up. This from Jean Francis, Cook to the Duke of Chartres.

*An*



*An* OLLY DOUB.

Take a leg of veal, mutton, or lamb, cut the meat out, but leave the skin rough, for fear you cut it, and leave on the shank bones; season the inside with salt, pepper and nutmeg; make the meat into forcemeat, fill your skin with it, but leave some to dress it with; you may bake, roast, or boil it, baking is the best; if otherwise, you must take care to keep the meat in; cut the loin into steaks, and season with salt and nutmeg; rub them with a yolk, fry them, and make some gravy for your steaks; add a piece of lemon, a whole onion, an anchovy, stain it, and give your steaks a stew; add a few shred capers, some oysters and mushrooms; thicken with butter rolled in flour, lay your leg in the middle, and the steaks about it; garnish with some fancies of forcemeat, lemon, and what pickles you please.

*An* OLLY DOUB of HEN or CAPON.

Singe your fowls, take out all the bones, but do not break the skin; stuff it with forcemeat, or white stuffing, and spread upon it slices of bacon cut as thin as a wafer; season with salt, mace and nutmeg; then roll them like a collar singly; tie them with twine, and fry them brown, so have some gravy; dust in a little flour, an anchovy, a few capers, a bit rind of lemon small shred, a small bit of shalot, a little  
white



white wine, and let them stew in the gravy till tender; thicken with butter rolled in flour, and garnish with lemon, barberries, and mushrooms.

### *To make* C A T C H U P.

Take large mushrooms that is fresh and red, dress them well, but do not wash them; put them in a mug with a good deal of salt two days; then wring them out, and clear your liquor; boil and skim it very well, and run it through a jelly bag; season with black and Jamaica pepper, cloves, mace and nutmeg, some heads of shallot, a glass of claret, some anchovies, and let it stand four or five days; then boil it, and strain it through a bag, and when it is cold, bottle it.

N. B. You must not beat your seasoning; put it boiling upon the seasoning; when the brine is run, you may give them a boil, so stand two days.

### *To make* F L U M M E R Y.

Take a calf's feet, hartshorn or isinglass, to a pint of stock, a pint of cream, a stick of cinnamon, a little orange flower water, sugar to your taste, and two ounces of almonds, beat with a little cream, and boil it; when boiled, add a little brandy, and when it is a little cold, run it through a bag into your cups, and hold it over hot water to bring it out; eat it  
with



with wine and sugar; serve it stuck with cut almonds, and make it over night; you may dip the cups in water before you put it in.

*To make FLUMMERY another Way.*

Take an ounce of isinglass, free from dust, put it in a quart and gill of cream, and new milk; and boil it with a stick of cinnamon, a piece of rind of lemon, and fine sugar to your taste; let it boil, and stir it all the while, till it is well dissolved, then strain it through a clean napkin, and add a little orange flower water, and stir it till it is a little cold, then put it in a china dish, or what you please; when stiff, stick it with blanch'd almonds cut; if you turn it, you must wet the moulds before you put it in with water, and when you turn it out, you must dip them in hot water, but not long.

*To make a TRIFLE.*

Take a quart of cream, sweeten it to your taste; make it just blood warm, and grate in a little nutmeg; add a drop of brandy, put in a little yearning, and put it immediately into your basin; it must be made just when you are going to use it.



*To make a TRIFLE another Way.*

Take a china dish, or glass basin, cover the bottom with mackroons, and a lare of citron cut very thin; then add to it as much white wine as will make it swim; put another lare of bisket on the top, cover it over with froth, as for whip possets, and strew the froth over with the smallest coloured comfits; you may set a crocant cover over it, if you please, which must be cut very open.

*To make CREAM CURDS.*

You must put the whey on the fire, and when scalding hot, but not to boil, beat up a quart of thick sour cream, a pint of chirm milk, a very little bit of allum, and it will cast up; you must then take up the curd with a slice, and lay it on a sieve, with a thin cloth under it; be sure you do not let it boil; when well drained, you may lay them on your dish, or what you please; you must put in your cream before it be too hot; stir it sometimes for fear it burns, but not too much.

*To make CREAM CURDS another Way:*

Take a gallon of water, put to it a quart of new milk, a little salt, a pint of sweet cream, and set it on the fire; when it is near boiling, but it must not boil, put into it eight yolks of  
N eggs,



eggs, and four whites well beat and strained; mix it with a pint of sour cream, and stir it, to keep it from settling to the bottom; let it stand till it begins to rise up, then take a little water, and keep putting it all round the sides of your pan, till you see your curds well risen, then take them off the fire, and let them stand a little to sadden; then take a sieve with a thin cloth over it, so put your curds to drain; when well drained, you may mix it with two or three spoonfuls of thick sweet cream, and lay it on a china dish; you may sweeten it if you chuse, and if you have a mould, you may put it in to turn out; the half of this quantity will make a little dish.

*To make* APPLE FRITTERS.

Pare and slice your apples, dipped in batter made of flour, milk and eggs, a little nutmeg and salt, so thick as to lie on the apple, and drop them with a spoon into a pan of boiling lard; fry them a light brown, and set them on a sieve to drain, so serve them up with sugar grated on them, with wine sauce in a boat.

*To make* COMMON FRITTERS, *without Eggs.*

Make the batter of fine flour, milk, a little good yeast, two or three spoonfuls of mild ale, beat them well together, and let it rise with a little salt and sugar beat in it; when risen, beat them  
them



them well again, then have currants ready, well cleaned and boiled ; mix them well in it, and drop them with a spoon into a pan of boiling lard, or clarified butter ; you may butter the dish well, and bake it in oven as a pudding ; it eats well with wine, or butter sauce ; you must put in a little nutmeg.

*To make PASTE the best Way.*

Take two pound of flour, twenty-four ounces of sweet butter, and rub three parts of the butter in the flour ; then mix it with the yolks of two eggs very well beaten with water, so roll it stiff, and roll in the remainder of your butter at three or four times ; you must leave out a part of the flour, for you must dridge it on the paste before you put it on the butter, and after.

*To make BREAD the French Way.*

Take a piece of dough, about two pound of the last baking, which has been raised with yeast ; keep it in a wooden vessel, and cover it well with flour, this is your leaven ; the night before you bake, put the leaven to a peck of flour, work them well together with warm water, lay it in a dry wooden vessel, and cover it with a linen cloth and a blanket ; in cold weather, two or three inches thick with brawn, keep it warm, to rise till the morning, and it will be sufficient to mix with two or three bushels



of flour; work it up with warm water, and cover it till it rise; when the bran begins to crack, knead it well, and work it up to bricks, making them rather flat, than high. This is the French way, which renders it light, and easy of digestion.

*To make GERMAN PUFFS.*

Take a pint of good milk, let it simmer over a slow fire, and stir in as much fine flour as will make it as stiff as hasty pudding; then beat it in a mortar till smooth and cold; add the yolks of eight eggs, a little sugar and nutmeg, a rind of lemon grated, a crumb of salt, and beat it well for an hour; let the pan be very hot with lard or sweet butter, and fry them a fine brown; drain them well, and dish them up; grate sugar, with wine or butter sauce; you must drop them into the pan as small as a nutmeg.

*To make GERMAN PUFFS another Way.*

One pint of cream, two good spoonfuls of flour, the yolks of four eggs, two ounces of almonds blanched and beat, with a little orange flower water, and a little sugar to your taste; a quarter of a pound of butter clarified, put them into buttered petty pans, and fill them near full; bake them as long as a custard, till they have a nice brown on the top; turn them out, but not  
bottom



bottom upwards, with melted butter, white wine, and sugar for sauce.

*To make W I G S.*

Take to a pound of flour near a gill of milk, with as much good yeast, as you think will raise it; beat it up together with a spoon, and set it to rise; when it is well risen, add to it six ounces or more of butter, with a little sugar, very little salt, and a few seeds or nutmeg, if you please; your butter must be softened as for a seed cake before you put it in, and beat them well up together; let them rise again, roll them into cakes; they must rise once again, and bake them in a quick oven.

*To make MUFFINS.*

You must make your paste up very soft, with warm milk, a little good yeast, some eggs, if you please, and beat them up with your hand, as you do a fruit cake; you must let them stand all night, and beat them up very well again in the morning; then take them with a spoon, lay them on your board, with a good bit of flour under them, form them round, and bake them on a girdle, over a clear fire, or a stove; you must turn them pretty soon after they begin to harden, and you may put in a little salt.

*To*



*To make* SUGAR KNOTS.

Beat and searce a quarter of a pound of double refined sugar very fine, make it into stiff paste, with gum dragon steeped in rose water, and make it into pretty fancies; gild them with gold leaf, laid on with the white of an egg; dry them a little in a stove before you gild them.

*To make* MACKROONS.

Take a pound of sweet almonds, blanch and beat them very fine, with a little rose water; then add a pound of sifted sugar, and whites of eggs, as you beat it by degrees, but not too many, for fear they run; grate in a little lemon rind, lay them on wafer paper, and bake them on tin plates in a moderate oven; dust them with fine sifted sugar before you bake them, and chip off the wafer from the edges, so keep them for use.

*To make* GREENING.

Take a bit of verdegrease the bigness of a hazze nut, finely powdered, half a pint of distilled vinegar, a bit of allum, powdered with a little bay salt, put all into a bottle, shake it, and let it stand till clear; put a small spoonful into codlings, or what you want green.

*To*



*To make MACARONI for present Use.*

Take some flour, make it into paste with two eggs, roll it out thin, and cut it like wheat straws, an inch and a half long; set on a pint of milk, a pint of cream, to boil; put in the paste, bit by bit, or it will stick together, and let it boil till it is the thickness of cream; stir it, or it will stick to the bottom; sweeten it to your taste, dish it, and strew on some cinnamon, beat and sifted, and garnish with Seville oranges.

*To make SAVOURY PATIES.*

Take two ounces of raw veal, or what sort you have; boil it a little, and shred it fine, with half the quantity of beef suet; season with mace, nutmeg, white pepper, salt, parsley, and a rind of lemon, shred fine; a little shallot, and oysters, which must be boiled before you put them in; then bottom your pans with light paste, fill them with a little gravy, and the liquor of your oysters; put one whole oyster on each top, cover them with paste, and bake them; this quantity will make a small dish; if you have not veal, you may make them of what you please.

*To make PATIES another Way.*

Make a good crust of light paste, line your pans with it as above, mince some beef suet,  
small,



small, and put some in each pan; just lid them, and brush them over with cream and yolk of egg, to glaze it; bake them of a light brown, and have ready a ragoo of what you please, sweetbreads, mutton or veal par boiled, and minched, and stewed up, with some gravy; thicken of a proper thickness, with a piece of butter, a little flour, and mushrooms and oysters cut in pieces; or if mutton, a little pickle, a little lemon juice, and make it savoury; take the lid of the paties, scrape off the fuet, fill them with ragoo; lay on the lid again, and send them up; add to it sweetbreads, or veal, a little cream, may be used, or a little white wine, if you like it. If you like forcemeat pasties, put in forcemeat in each, bake them, and before they go to the table, put in a little gravy.

*To make* RAMKINS.

Take three French rolls, cut them even in the middle, take out some of the crumbs, and rub them all over with butter; set them in an oven two minutes, take them out, and take a quarter of a pound of an old well tasted mellow cheese, the yolks of two eggs, and one white, half a quarter of a pound of sweet butter, and put all into a marble mortar, with two spoonfuls of cream, a little grated nutmeg; beat it to a paste, and fill your loaves; set them in an oven, bake them of a gold colour, and send them up hot.

*To*



*To make* CREAM CHEESE.

Take five quarts of cream, three of new milk, and earn it blood warm; when it is well earned, break it down lightly with your hand; when settled, take it out from the whey with a slice, and lay it on a thin cloth, or an open sieve, to run the whey from it; then lay it on your ches foot, on a dry cloth, as whole as you can; you must change the cloth twice a day till you see it be dry; you must lay but little weight on it, a heater or two will do; when you find your cloth is dry, take it out, and lay it on a pewter dish, with nettles under it, and over it, shifting them every two or three days, as you find it want; you must set it in a window, where the sun is not too hot; you will find when it is right, it then begins to grow soft and mouldy.

## BULLIS CHEESE.

Take bullisters, slit the side with a pin, bake them, and rub them through a hair searce; to every pint of pulp, a pound of sugar; clarify your sugar with a little water, and boil it to a candy height; then put in your pulp, boil it to a jelly, put it in your pots, and when cold, cover it as usual.

O

BUL-



BULLIS CHEESE *another Way.*

Take your bullisters, slit them in the side with a pin; to every pound, a pound of sugar, make it a syrup, and a gill of water to every pound; skim it very well, put in your bullisters, and let them boil fast, till they boil to mash; skim them very well, rub them through a cullendar; put it in the pan again, boil it till it looks clear, and put it in your pots; when cold, cover it as usual.

*To make* CHEESE LOAVES.

Take the curd of a gallon of milk, the yolks of seven eggs, a little salt, a little sugar, and mix them; then put to it as much fine flour as will make it a light paste, and work them into little loaves, or rolls; bake them near three quarters of an hour, and as soon as they come out of the oven, cut a piece out of the top of them; pour in butter, sugar, and white wine, milled together for sauce.

*To make* POTTED CHEESE.

Take a pound and an half of old Cheshire cheese, shave and beat it in a mortar very fine, and add a quarter of an ounce of mace, beat and sifted, half a pound of sweet butter, a glass of sack, and beat them till very well mixed; put it in pots, and cover with clarified butter; when you use it, cut off the butter, and serve it with the desert.

*To*



*To make* WALNUTS.

Blanch half a pound of almonds, drain them well from the water, and beat them in a mortar, till they are as smooth as paste, moistening them with the white of an egg, a little at a time; then take three ounces of fine sugar, beat and sifted, put it in the mortar, and mix it; then put it in a stew pan over a slow fire; keep it stirring with a spoon, till it does not stick to the pan, and it is done; have moulds like half walnuts, roll little pieces of this paste the bigness of half a crown, and press it into the mould with your thumb to take the impression, and cut it round the edges with the point of a knife; pick it out of the mould, and put it on an iron plate to bake; do so till you think there is enough for a dish; when hardned, fill them with sweetmeats, or what you will, and stick them together with caramel sugar, to make them look like whole walnuts.

*To make* WALNUT CATCHUP.

To a pint of vinegar, put the peels of three Seville oranges pared very thin, in their season, and let them stand till walnuts are fit to pickle; then take as many as will afford a quart of juice, (about a hundred will do it) beat them in a stone mortar, and strain them; to every quart of the walnut liquor, put a pint of the orange vinegar, boil it over a slow fire, with some shalot, mace, and cloves, which must be in a linen rag; skim



it a little, and when it is half wasted, pour it into a deep pot, and let it stand three weeks close covered, with the bag of spice in it; then put it into a dry bottle, and cork it close; in six weeks it will be fit for use.

*To make BRAWN of a SWINE's HEAD.*

Cut off the snout, rub it with saltpetre, and very little common salt for two or three days; then wash it well, boil it till the bones will come out, and take off all the black parts; cut the thick part of the head, and lay it where it is thin to make it level; then throw over it two or three handfuls of salt, rub it well in, roll it tight up in a cloth, and tape it well over; let it boil again a little, and let it cool; then take eight or ten neats feet; boil them till they be soft, and take out the bones and black parts; take a coarse cloth, grease it well, and lay the feet with the skin side down, of an equal thickness; lay them at that length, that they will reach round the head; throw two handfuls of salt on them, and rub it well in; lay on your head, roll it up with the feet, which must reach round it, and tie the cloth very tight at the ends; then roll it with tapes two or three times round, and boil it in salt and water till you find the tapes grow slack; then take it up, and tie the tapes tight at each end again; hang it up till cold, keep it in the pickle it was boiled in; you may make any part of fat pork the same way.



*To make* VEAL OLIVES.

Cut some nice slices of veal, spread them on a dresser, flat them thin, lay on some small slices of bacon, and then little rolls of forcemeat; roll them, and tie them with thread, do them over with a little yolk of egg, and with crumbs of bread; put a little water, a piece of butter in the dish, and lay them in side by side, with a little piece of butter on the top of each, and bake them a nice brown; lay them in your dish, and make a sauce with a little gravy thickned with butter, a little catchup, and put in mushrooms, morrels, or what you please; season it to your taste, and squeeze in a little lemon, or verjuice, if it wants, and pour it in the dish with them; garnish with lemon or barberries.

*To make* BEEF A-LAMODE.

Take the hinder part of a buttock of beef, and lard it with thick lardoons of bacon, seasoned with salt, pepper, nutmeg, mace, sweet herbs, and cloves, if you like them; then lay it into your stew pan, with some slices of ham or bacon, at the bottom, and the top; cover it close, and let it stew gently on a stove for some hours, till it be tender, but take great care of burning; then put in as much gravy as you see proper, thicken it with butter rolled in  
flour,



flour, skim off the fat, and add what things you have, as blanched pallates, cut in slips, morels, and truffles; put in a little walnut pickle, dish it, and garnish with pickles, or what you please.

*To make* ORANGE PUFFS.

Beat a quarter of a pound of almonds very fine, with eight whites of eggs; add the grated rind of two Seville oranges, and sifted sugar by degrees, till it is a stiff paste, and roll it like a pie lid; make an icing of water, and sifted sugar, as thick as melted butter; and spread it upon the paste; cut it in what shape you please, lay them on paper, and bake them; you may colour some of the paste, red, green, or yellow, as you fancy; lemon puffs are done the same way, only lemon, in place of orange; the sugar must be fine, and you may put a little egg, and a little rose water.

*To make* DROP DUMPLINS.

Take a pint of milk, three eggs, a little sugar, nutmeg, and salt, and as much fine flour as will make it into a batter; beat it very well, and drop them into your pan, in spoonfuls of boiling milk and water; three or four minutes will boil them; take them out with a slice, grate sugar over them, and sent them up with butter, and wine sauce;



fauce; you may add currants, but they must be boiled before you put them in.

*To make an* OAT-MEAL FLUMMERY.

Put a quart or more of oatmeal into a deep pot, with cold water; stir it well, and let it stand for twelve hours, or till it is clear; then put off your water, and put more on for three or four times; then strain it through a hair sieve, and add more water; then boil it well, stirring it all the while, till it becomes thick; you must put in a little salt when you set it on to boil; then put it into cups, or what you please; you may eat it with wine, or sugar, or what you please; it eats well either hot or cold.

*To make a* SNOW POSSET.

Boil a quart of new milk, with a stick of cinnamon, and a split nutmeg; when boiled, take out the spice, and add sixteen beaten yolks of eggs, by degrees, till it is thick; then beat the whites with a little sack and sugar to a snow; put a pint of sack in the bason you serve it up in; sweeten it to your taste, and set it over the fire a little; so let one take the milk, another the eggs, and pour them together into the bason and sack, stirring it all the while; when it warms thoroughly, take it off, and cover it a little before you use it.



*To make WHIP POSSETS.*

Take a quart of cream, two whites of eggs well beat, some slices of lemon, loaf sugar, and mill it to a froth over night; take it out with a spoon, and lay it on a sence to drain; lay it on your glasses of wine and sugar.

*To make a SACK POSSET.*

Boil three pints of thick cream, with cinnamon, mace, and nutmeg; then beat six yolks of eggs, and three whites very well; when your cream is almost cold, put in your eggs, and strain it through a flannel dipped in rose water; then put in two ounces of napple biscuit cut thin, a pint of sack, and sweeten to your taste; then stir it over a slow fire till it thicken; it must not boil; then put it in a China dish, and serve it up.

*To make PASTE of GREEN CODLINGS.*

Take codlings, green and skin them as for tarts; then take the pulp, but no core, beat in a mortar, and put it through a cullendar; to a pound of pulp, a pound and an ounce of double refined sugar; boil your sugar till it will ball between your fingers; take it off, put in the pulp, and mix it well together; set it on again, and boil it till enough; you may know by dropping it



it on a plate; then put it on tin sheets, in what form you please, dust it with sugar, set it into a stove to dry; then turn it, and dust the other side.

*To make* PIPPIN PASTE.

Take Kentish pippins, or golden rennets, pare and quarter them, and take out the cores; set them to boil, with a little water, and stir them till they are boiled to mash; then rub the pulp through a coarse hair sieve, and to every pound, a pound of clarified sugar, as you boil it for clear cakes; take it off, put in your pulp, stir it together, set it on, and stir it together till it begins to boil; then take it off, let it stand a little, and lay it with a spoon on pie plates in the form of a leaf, or what shape you please; if it runs on the plates, give it another boil, till you find it enough; then lay it out, put it in the stove, and when the upper side is dry, turn it with a knife; lay them on hair sieves, and let them lie in the stoves till quite dry; then pack them, and keep them dry.

*To make* QUINCE PASTE.

Pare your quince, quarter and core them, boil them to mash, and make it the same as your pippin paste; if you please, you may mix a little apple with the quince.



*To make* ORANGE PASTE.

Take three large Seville oranges in February, with their weight of sugar, tie the oranges in separate rags like dumplins, and boil them three hours over a slow fire; cut them open, put all the juice and pulp in a bason, beat the skins in a marble mortar while it is hot, and while beating put your sugar, which you must have ready beat, to your pulp, in by degrees, and beat them together till exceeding fine; put it down in pots, to cut when wanted; or you may drop it on tins, and dry it in stoves for a desert; but they must be then made of fine sugar; when you eat it out of your pots, if you find it too moist, you may dry pieces on a stove, or before the fire; they will keep a year; you must take all the seeds and skin from the pulp.

*A red* MARMALADE of QUINCES.

Pare and core them, put them in cold water, and set them to boil, with some cochineal tied in a cloth, and the seeds tied in a cloth; when boiled very tender, drain them, and beat them very fine in a mortar; to every pound, a pound of sugar, a pint of the water they were boiled in, and make it into a syrup; then put in the quince, with the bags of seeds and cochineal; if not high enough coloured, add some more; add a bit of roach allum, strew on sugar at times,  
and



and boil and stir it, till it looks clear, and comes from the pan bottom; put it in your pots when cold, and cover it as usual.

### *A* WHITE QUINCE MARMALADE.

Boil them as before, but uncovered, leave out the cochineal and seeds; then drain, and beat them fine; the same quantity of sugar as before, and make your syrup with pippin jelly.

### *A* MARMALADE of APRICOTS.

Pare them, and throw them in as much water as will boil them; when boiled, stone them, and rub them through a searce; take a pound of pulp, half a pound of pippin jelly, and a pound and an half of double refined sugar; wet your sugar with the water that boiled them, and just boil it; then put in your pulp and jelly, and boil it as strong as marmalade; add a little bit of roach allum, skim it very well, and strew on sugar at times; then put it in your pots, and when cold, cover it with paper as usual.

### *An* ORANGE MARMALADE.

Take the deepest oranges, rub them well with salt, and lay them in water two or three days; then boil them till they are a little tender, changing the water; then cut them in two; take out



the pulp, and set them to boil, changing the water several times; when they are so tender as a straw will run through, drain them, and beat them in a mortar very fine; then separate the pulp from the seeds; to every pound of pulp and skin, a pound of fine sugar, so make your syrup; to every pound of sugar, a pint of water; when it is boiled and skimmed, put in your skin and pulp, and boil and skim it very well, till it looks clear, and comes from the pan bottom, strewing on sugar at times, which you must keep out for that purpose; so put in your pots, and cover it with paper dipped in brandy; if you do not like it stiff, do not boil it so much.

#### MARMALADE *of* APPLES.

Take golden pippins, pare them, quarter them, take out the seeds, and put them into as much water as will cover them; set them on to boil till they be very soft; then beat them to a pulp, and take three quarters of a pound of fine sugar, to a pound of apples; or you may take the full weight; put to them rind and juice of lemon to your taste; tie the seed in a piece of muslin, and put it in at first with the apples, to be taken out again; then take the water they were stewed in, and put the sugar to it, leaving out some of it, to strew on in the boiling; make the syrup, put the apples in, and boil them till you think it will be stiff enough; then put it into pots, and cover it as other sweetmeats; you must  
grate



grate the rind of the lemon, and boil it with the apples; you must boil it fast, and skim it well.

*To make* BARBARY DROPS.

To a pint of Barbary juice, add a pound of sugar beat; boil it, and drop it on oiled tins, and dry it; currant paste or drops are done the same way; or make a syrup, with a little water, or juice; then put in your berries, rub the pulp through a sieve, and add its weight of sugar; let it boil, and dry it on tins. This last way is best.

*To make* ORANGE DROPS.

Take a pound of the best loaf sugar, put the juice of three Seville oranges to it, and grate the skin of an orange into it; let it stand two or three days, often beating it up, that it may not candy; then drop it in paper, and lay it before the fire, not too hot.

*To make* RATAFIA DROPS.

Take six ounces of jordan almonds, two ounces of bitter almonds, and beat them in a marble mortar, with two whites of eggs by degrees to a fine paste; grate in the rind of two lemons, and add by degrees, a pound of fine sifted sugar, and five more whites; when it begins to look glossy, drop them on wafer paper in small drops, laid  
upon



upon tin plates, and bake them a little brownish; then cut them off the paper, and keep them dry.

N. B. Before you put in all your egg, you must drop some to try if it stands; for if too much egg, they will run together in baking; you must cut them round the egg, but take not the paper off.

*To make an AMULET.*

Beat eight eggs very well, a little salt and grated nutmeg, green parsley shred small, and young onions shred; mix it well with two or three spoonfuls of cream; put eight ounces of butter, and when it is melted put in your Amulet; let it set well, then turn it in a dish, and set the other side a little, so serve it up; you may if you please, put in boiled asparagus tops, cockles, or oysters; leave out onion, and do not turn it, but cover it with eggs; brown the top before the fire, or with a salamander, and serve it up.

*To make VEAL FRICANDO.*

Cut a thick slice or two, as you like, out of the fleshy part of a fillet of veal; lard it with bacon, and dip it in warm water; then put it in a stew pan, with some water, and a few slices of bacon under and over it; let it stew thus very gently, close covered, for two or three hours; then have some good gravy, boiled in a stew pan,  
till



till it wastes to a small quantity, and is thick; put the veal in this, with the larded side down to glaze it; heat it over the fire, and turn, and baste it, till it looks a good brown, and looks glazed; have ready some spinage, and sorrel, boiled; then chop it small, warm it up with a little gravy; butter and salt to your taste; let this sauce be of a good consistency, put it in the dish, and lay the veal upon it; it will take a pint of brown gravy to boil away for glazing.

*To make SYLLABUS.*

Take a quart of cream, half a pound of sugar, a pint of white wine, the juice of two or three lemons, the rind of one, grated, mix them, and mill them up, till it is thick, and pour it on your glasses; you may make it over night.

*To make SALMON like HAM.*

Scale it, make it clean, skin it, and cut it small; season it with pepper, salt, nutmeg, and a little savoury herbs; then pound it in a mortar, with sweet butter, yolks of eggs, anchovies, and beat them to a paste; then make it in the form of a ham, and put the skin about it; sew it in a fine cloth, and make your kettle with hard water, a little vinegar and salt; put in your ham, with a drainer under it, let it boil an hour, or less, and let it cool in the pickle; then take it  
out



out of the cloth, dish it, and garnish with parsley; the cloth must be well buttered, and you may eat it hot or cold.

*To make* SNOW BALLS.

Plump half a pound of rice, lay it on a sieve to drain, core some apples whole, and fill them with currant jelly; lay the rice on the cloth you boil them in, and work it round the apples; tie them close, and boil them three quarters of an hour, so dish them up with melted butter, white wine, and sugar.

*To make* ORANGE BLAMANGE.

Take two ounces of isinglass, infused in a pint of boiling water; when cold, put into it the juice of six Seville oranges, the yolks of eight eggs, the rinds of two lemons, a pint of white wine, and fine sugar to your taste; stir it well together, set it on the stove, and let it boil; then take it off, strain it through a thin cloth, and stir it till it is cold; then put it into what shapes you please; if your isinglass be good, you may put in three gills of water.



*To make a* P A L L E N T I N E.

Take a breast of mutton, half roast it, bone it, and take the tough skin off the upper part; season with pepper, salt and nutmeg; put it into your baking dish, add some shred capers, a small bit of shalot, and some mushrooms; if in summer, some green cucumber, sliced cucumber, and mushrooms; upon the mutton, an anchovy; then add some gravy, a little claret, and lay paste about your dish, and upon your meat forcemeat, rolled like a sheet of paste, join it to the paste, and bake it; when baked, pour out the gravy, and blow off the fat; if not enough, add some to it, so serve it up.

*To make a* P A C C A T O O N.

Dress your pigeons as for boiling; season with pepper, salt and nutmeg, slightly; make a good quantity of forcemeat, roll it as a sheet of paste, and lay it in a mug that will turn out handsomely; then lay in your pigeons, cover them with another sheet of forcemeat, and bake it with a little gravy and butter; tie it down with paper, and mind your oven be not too hot; when it is enough, pour out the fat gravy, turn it whole upon a dish, and skim the fat off your gravy; add more gravy to it, and make a ragoo with slit palates, and some sweetbreads; then have a piece of fine striped bacon, cut it very thin and streight, and set it to broil, some curled, and

Q

some



some plain; then dish your forcemeat upside down, and the ragoo about it; thicken your sauce with butter rolled in flour, and put it in your dish, the curled sprouts on the top, and the plain upon them; garnish with morels and truffles, if you have any; if none, small pasties of marrow, so serve it up.

*To make SPINAGE TOASTS.*

Take a handful of spinage, boil it tender, drain the water well from it, and mince it small; then grate a penny loaf small, and put to it with a handful of currants, a little cinnamon, some sugar, a piece of sweet butter, three eggs, and two whites; mingle them, make them like toasts, and fry them in sweet butter; take three or four spoonfuls of claret, a little cinnamon and sugar, a piece of sweet butter, and set them on the coals, to be thoroughly hot; put it in a dish with the toasts, and scrape sugar, so serve them.

*To make a LEMON TURT.*

Take a quarter of a pound of jordan almonds blanched and beat very fine, with a little cream; put in by degrees, eight yolks of eggs, half a pound of melted butter, the rind of two lemons grated, and juice and salt to your taste; beat them all very well, and lay paste all over your dish; prick the bottom for fear it melt, and bake it; when baked, stick it with lemon peel, and  
serve



serve it up. For sauce, melted butter, wine and sugar; or you may have only wine and sugar; this sauce will serve for any pudding.

*To make* LEMON BUTTER.

Put the peel of four lemons in half a gill of water, let it stand all night, and beat six yolks and two whites; then add the juice of a lemon to your eggs and water, a little rose water; beat all well together, set them on the fire; stir them till they grow thick, and sweeten to your taste; add the bigness of a walnut of butter, so serve it up in a china dish or bason.

*To green* CODLINGS.

Take codlings before they be too grown, set them on the fire close covered with paper, and a trencher to keep them under water; let them neither boil nor scald, but do very slow, till they will skin; if they crack, they are quite spoiled; then peel them, put them in the same water again, cover them as before, and set them on the fire till they are pretty hot, but not boil nor crack; then hang them up to green, like pickles, as green as grass.



*To make* WHITE MEAD.

Put a quart of honey, and four pound of fugar, to three gallons of water, and set it to boil, skimming it very well, till clear; then add half a pound of raisons, stoned, the rind of two lemons, two split nutmegs, a little ginger cut, some tops of rosemary, and three or four bay leaves; let them boil together a little while, and take it off; when it is almost cold, put in the juice of two or three lemons, made to fyrup, with a pound of fugar, and a toast of bread rubbed with yeast; let it work, run it through a bag, and tun it with a quart of brandy, a pint of rhenish, and as it works, fill it up; when it is done, add isinglass, &c. as in orange wine; you may leave out rosemary and bay leaves, put a little more yeast, and it will work two days.

PASTIES *of* MARROW.

Take your pieces of marrow, and dip them into beaten eggs; season with fugar, mace and nutmeg, a little salt, and a few currants; then roll out light paste, lay on your marrow, and cover it with paste in what shapes you please; you may bake or fry them, dish, and grate them with fugar, so serve them up; you make pasties of forcemeat, or what you please; garnish as for made dishes.



## CALVES HEAD COLLAR'D.

Split and bone it, wash it in salt and water very well, lay it in a cloth to take out all the water, cut off the coarse parts from it, make it as even as possible, as broad as you can, and rub it over with yolks of eggs; season it with nutmeg, mace, thyme, parsley, a little sage, white pepper and salt; then lay it over with very thin slices of bacon, and over that, a row of forcemeat, and some slices of sweatbreads and oysters; roll it up tight in a cloth or broad tape; it may be stewed or baked in a collaring pot, so serve it up with gravy, balls of forcemeat, and oysters, mushrooms or capers, in slices, or not.

## OYSTER CATCHUP.

Take an hundred of oysters, stew them in their own liquor, and when they are hard, strain them off, and put to the liquor a quarter of a pound of anchovies cut, a nutmeg bruised, some whole cloves, mace, and pepper, some shallot, a bit of garlick, horse radish, and half a pint of white wine; boil all together for some time; and when it is cold, strain it off, and put it in small bottles close corked.

BEEF



## BEEF TRENG BLANGE.

Stew a handsome piece of brisket beef, till it is very tender, and strew it over with chopped parsley, when you put into the dish; for sauce, take a piece of butter, put it in a sauce pan, or stew pan, let it melt, and shake in flour till it is brown and thick; dust in some beaten pepper, a good many shalots cut small, and let those have a stew for two or three minutes in the brown butter; then add some gravy, or second broth of soup meat; stir it, and let it simmer some time; if not thick enough, put a little butter, flour, and salt to your taste; and more pepper, if occasion; a little vinegar to your palate; serve it up hot, with a little gravy in the dish, with the remainder in a boat.

## SHAM TURTLE.

Get a Calf's head, with the skin on, only the hair scalded off; part it, clean it, and boil it till pretty near enough; then cut it in pieces, something larger than for a common hash, and put it in a stew-pan, with some gravy; if the gravy is high, put in some water, a pint of Madeira, or white port, a slice or two of ham or bacon, or gammon, and one or two onions; let it stew gently till quite tender, then add to it forcemeat balls fresh boiled, some whole yolks of eggs boiled hard, and oysters when in season; some mushrooms, pepper, and some butter and  
flour



flour to thicken it; let it stew thus a little while, and put salt to your palate, so send it up.

At any time, if you want brown gravy, for fauces or soup, and if it be not brown enough, beat three or four lumps of sugar, put it in a brass or copper ladle, and melt it over the fire, lest it look or smell burnt; put a little of this to colour any thing; the sugar must boil till it be a good brown.

*To keep CAULIFLOWERS for boiling till the Spring.*

Take the whitest and cleanest cauliflowers you can get, cut them so small as they can go into a jar; take the upper ribs off, leave the under green ones on, and give them a single boil in hard water and salt; put them in when your water comes to boil; take and drain them, cover them up close, and make a brine of hard water and salt, very strong; when quite cold, put them in a jar, let them be well covered with brine near the top; cover them with sweet oil, tie them down with paper and bladder, and keep them in a cool place; when you use them, put them in a good deal of water over night; boil them in a good quantity of water without salt, and take your oil out of the top, when you take them off.

RASP



## R A S P J A M.

Take to a pound of rasps, a pound of fugar, and half a pound of picked currants; make your fyryp with a little water, leave out a little of the fugar, to strew on in the boiling; when the fyryp is made, put in the currants, boil them till you think the juice is all out of them; then strain them out, put in the rasps, and boil and skim it very well, till you think it be a jelly, and looks clear; then put it in your pots when a little cool; you must put the remainder of the fugar in a very little bit of roach allum in the boiling, which must be quick, and not long, or it will spoil the colour.

*A SHOULDER of MUTTON Surprised.*

Crack the shank so as to couch it round, and cut off the flaps; then make stuffing with grated bread, beef suet, shred parsley, pepper, salt, nutmeg, shalot, a little anchovy, and with eggs; make vents in the under side with a penknife, and stuff in as much as it will receive; close up the vents with small wood skewers; tie it in a cloth, and boil it in small gravy, with six ounces of rice, or little mushroom powder; chop up one head or two of shalot, and some thyme and marjoram to be taken out again; stew it for an hour or better, and take off all the fat, so serve it up with pickles.

QUIDNEY



QUIDNEY *of* BRAMBLEBERRIES.

Bake your brambleberries covered with paper, and rub them through a hair searce; to every pint of pulp, a pound of sugar, clarify it, and put in your pulp; boil and skim it till it looks clear, and comes from the pan bottom; then put it in your pots, and when cold, cover it as usual.

*To make* BROWN *and* WHITE GRAVY.

For brown, take beef, and either bake, fry, or boil it, with as much water as you think fit, and put in an onion; for white, take mutton or veal, and boil it with as much water as you ~~think~~ necessary; add a blade of mace, an anchovy, and strain them from the meat; if you boil it, take a neck of beef, fry some slices of lean beef, and tofs in; if not brown, boil a bit of loaf sugar till it be brown, and add to it.

*A* WHIPPED SYLLABUB.

To a quart of cream, take a pint of mountain wine, grate into the wine the rind of one large lemon, and squeeze in the juice of it, with a good deal of sugar; mix the wine and lemon well together, put it to the cream, and stir it quick; then mill it up, and put it into glasses.



*To preserve* WALNUTS.

Take then first walnuts, not bruis'd, but hand picked, pare off the green coat till you come to the white, and as you pare them, put them in water; then boil them in two waters till they are very tender, and draw a piece of candied lemon or orange peel through them with a larding pan, and throw them in cold water; take a pound of nuts, a pound and a half of double refined fugar, a gill of water, and put them in your pan, with your nuts, and boil and skim it till it looks clear; then take out your nuts, put them in pots, and boil your syrup higher, and put upon them, so cover them as usual.

*To preserve* PEARS.

Take the pear, called the popling, and scald them in water till they are soft; then pare them, and throw them into clarified fugar; let them boil pretty well, set them by till next day, then boil them again, and do so for three or four days, till they have taken the fugar, and look clear; then drain them, dust them with fugar, and dry them in a stove or oven.

*To make a* COMPOT *of* PEARS.

Take baking pears, cut them in halves, and pare and core them; then scald them till they  
are



are soft; then put them in thin syrup, let them stew till they have taken the syrup, and looks clear; you may add claret or white wine to make them red or white, so serve them on a china plate, and the syrup with them; squeeze in a little lemon, and serve them up with the desert. These compots are only for present use, and help to make up a desert.

### To BAKE PEARS.

Pare them very smooth, stick them with cloves, and put them in a mug; to a dozen of pears, two pound of sugar, or more according to the size, and a bottle of wine; add a little bruised cochineal in a muslin rag, cover them with paste, and bake them soft; then take them out, give the syrup a boil, and keep them for use.

### To preserve MORELLAS.

Stone your cherries, take their weight of double refined sugar, just wet your sugar, and boil it to a candy; then put in your cherries, let them simmer a little, and set them by till next day; add a little juice of white currants, or codlings boiled to syrup; a pound of sugar to a pint of juice; then set on your cherries, and add a bit of roach allum; let them simmer on a slow fire, strew on some sugar in the boiling, lay them on a scarce, and run the jelly through a

R 2

bag;



bag; boil your fyrup till it will jelly, put them in your glaffes, and the jelly upon them, to cover them as ufual.

*To preferve* CURRANTS *whole on the Stalk:*

Take fine large currants, clip off the black ends, and pick out the feeds with a pin, but none of the pulp; take their weight of double fugar, juſt wet it in your preferring pan with water, and boil and ſkim it; then lay in your ſtraps, ſimmer them a little, and put it in a galley pot till next day; then put them in your pan, with a gill of currant jelly, made with half a pound of fugar, and give them a boil or two; ſkim them well, and ſtrew on ſome fugar, which you muſt keep out for that purpoſe; then lay them on a ſearce to drain, and run the jelly through a bag, and boil your fyrup very faſt, till you think it will jelly; you will know by putting a little in a ſpoon; then put your ſtraps in your glaffes, and your fyrup upon them.

*To preferve* BARBERRIES.

Clip the black ends of your barberries, take out the ſtones, take their weight of double refined fugar, and juſt wet your fugar, and boil and ſkim it; then put in your berries, ſimmer them a little, and take a good quantity of barberries picked from the ſtack, and their weight of fugar; make your fyrup, to every pound, a  
gill



gill of water; then put in your picked berries, and boil them till all the juice is parted from them; then run your fyrup through a bag, and add to your straps, and boil and skim them a little on a flow fire; then take out the straps, run the fyrup through a bag, upon them, and let them stand till next day; then boil them as before, strewing sugar on them; when you think they are high enough, put them in your glasses, and when the fyrup is almost cold, put it on them, and cover them as usual.

*To preserve* GREEN GRAPES.

Take grapes before they be ripe, and slit them on one side with a quill; take out all the seeds, and scald them till the rind will come off; then peel them, make a thin fyrup, put them into it, and green them over the fire; then make as much fine fyrup as will preserve them; to a pound of grapes, a pound of double refined sugar; when the grapes are greened, put them into the fyrup, and let them boil a little over the fire, close covered, but take care of breaking them; then throw on them every day as you preserve them a little fine searced sugar, and next day take out the grapes; add a little pippin jelly to the fyrup, and boil them very well together; skim it well, and run it through a fine flannel bag; then put in your grapes, and let them warm; do so for two or three days, till you see they look well; the last day, let them just boil up;



up; then put them into your pots, and keep them for use; cover them with white pepper dipped in brandy.

*To preserve RASPS whole on the Stalk.*

Take a pound of rasps before they be full ripe; a pound of double refined sugar, and just wet your sugar in your pan, and boil it to a candy height; then take it off, put in your rasps, and boil them very little, strewing on sugar, which you must keep out for that purpose, and take care you do not break them; then put them in a gally pot, and set them by till next day; then put them in your pan, and add a gill of currant jelly, put half a pound of sugar for the jelly, a small bit of roach allum, and give them a boil, strewing on sugar as before, and skim them very well; then take them carefully out upon a scarce, run it through a jelly bag before it is too high, and boil your syrup till it jellies; put the rasps in your glasses, and the jelly upon them.

N. B. All sorts of sweetmeats are covered with writing paper, to fit the inside of the pot, and dipped in brandy; they must be kept cold and dry, and when they begin to spoil, lay on fresh paper.—All sorts of fruits must be gathered in dry weather, or they will not keep; you may know when a syrup is high enough, by taking a little up, and letting it cool. You may know when a candy is high enough, by dipping in a  
knife,



knife, and cooling it in water. The sugar you strow on in doing sweetmeats, you must keep it out for that purpose.

*To preserve* APRICOTS or PLUMBS.

Take them when a pin will run through them, pare them smooth, and put them into water; then set them to green, close covered, but do not let them boil, but when near it, hang them up till they be green; then lay them on a searce to drain; to a pound of fruit, a pound of double refined sugar; put a gill of water to every pound and make it to a syrup, and skim it well; when it boils, put in your fruit, and add a gill of pip-pin jelly, or juice of white currants, with half a pound of sugar, so let them boil slowly, and skim it well; then take them out, run the syrup through a flannel bag, and set them by till next day; then boil them as before, and strew on sugar, which you must keep out for that purpose, and add a small bit of roach allum; then take out the fruit on a searce, run your syrup through a bag, and boil them as before the next day, and skim them very well; then lay your fruit upon a searce, and boil your syrup till you see it will jelly; put your fruit in your glasses, and your jelly upon them, before it is jelly; cover them with writing paper dipped in brandy when cold; you must put a little sugar, and a bit of roach allum in the water you green them with, and cover them with grey paper.

*To*



*To preserve* ORANGES *whole.*

Take fine fruit free from spots, and rub them with salt; if you would have them peeled, pare or grate them nicely, and put them into soft water quite over head for a fortnight; you may carve them if you please; then tie them in thin cloths singly, and boil them till they be tender, changing the water two or three times, to take out the bitterness; if you take out the pulp, cut a hole at the stalk end, and take it carefully for fear you break the skin; then make a thin syrup of fine sugar, and put them over head in it; let them stand till next day, warm them up in the syrup, take them out, and boil the syrup; run it through a bag, and put it on them; when a little cold; do so twice a week till they look clear, and the syrup thick; put some juice of lemon in the boiling, and put them into pots singly.

*To preserve* GIRKINS or CUCUMBERS.

Green them in salt and water, the same as for pickling; then scald them without salt, and repeat that for three times, with a little sugar to take out the salt; then make a syrup of fine sugar; you must have something better than a gill of water to a pound of sugar, and you must not put it on quite hot; simmer them for three days, add the rind of a lemon, and the  
juice



juice more or less, according to your quantity; boil your syrup, and strain it through a bag; you must warm them twice a week, till you see they be of a proper thicknes for keeping; you may put in if you please, a little white rice ginger, which must be steeped in water, and then boiled before you put it in; you may do kidney beans the same way.

*To preserve* APRICOTS.

Pare them very smooth, and slit them to the stone on the seam side with a knife, and throw them into water; then take their weight of double refined sugar, a gill of water, and make it to a syrup; then put in the fruit, let it simmer a little, and strew on sugar at times, which you must keep out for that purpose; then take them out, give the syrup a boil, and run it thro' a jelly bag; when cold, put in your fruit till next day; then slip out the stones, and boil the syrup as before; when it boils, put in your fruit, strew sugar as before, and add a small bit of roach allum; let it boil gently, and skim it well; when they look very clear, lay them on a searce to drain, and if your syrup is not high enough, give it another boil; then strain it as before, put the fruit in your glasses, and the jelly over them when a little cool.

N. B. The first day let them simmer till you see they have taken the syrup, by setting them on and off the fire several times, otherwise they will stain,



Observe, the same way serves for white plumbs, only they must neither be stoned, pared, nor thrown into water, but skinned out of the syrup.

### *To preserve* DAMSONS.

Rub your damsons with a cloth, and give them a little scratch with a pin; to every pound of fruit, three quarters of a pound of lump or loaf sugar, and beat your sugar fine; then lay a lare of fruit, and a lare of sugar, till they are all in, but cover them well with sugar on the top; tie them close with paper, and set them in a slow oven; let them stand till they run, which you may know by turning the mug to one side; then take them out, and let them stand two or three days; then put them in your preserving pan, and let them come very hot, but do not let them boil; lay them on a searce, and boil and skim your syrup very well, till you think it thick enough, and take it off; when it is cold, put in your damsons, and put them into wide mouthed bottles; when quite cold, and paper dipped in brandy on the top, pour melted suet up to the top; tie a piece of leather over them, and keep them for use.



*To preserve* GOOSEBERRIES.

Take large Dutch Gooseberries, when grown to their full bigness, before they turn, open them in the side with a pin, and pick out the seeds, but not the pulp; then scald them in soft water till the rind will peel off; when they are peeled, throw some sifted sugar on them; then take their weight of double refined sugar, scald a few other gooseberries, and take the water to make the syrup, or pippin water, if you have it; to every pound of sugar, a gill of the above water, boil and skim it, and run it thro' a jelly bag; then put in your berries, cover them, and boil them gently for fear of breaking, that they may green, so set them by till next day; then boil them as before, strew some sugar on them, a bit of roach allum, and skim them very well; then lay them on a sence; if you think your jelly not high enough, give it another boil, and run it through a bag; then put them in your glasses, and the jelly over them, so cover them with paper.

*To preserve* PINE APPLES.

Take them when green, and lay them in strong salt and water till they turn yellow; then put fresh salt and water on them, scalding them till they turn green, as you do cucumbers; then take them out, and lay them in fresh water to



take out the salt, changing them till you think it is all out; then put them into a very thin fyrup, and put on them when it is cold; let them stand in that fyrup well covered for a month, boiling the fyrup sometimes to keep it from moulding, and put it on cold again; be sure they be well covered with the fyrup, and take care you do not break the tops; when your apples look full and green, you may make a thick fyrup of double refined fugar, and put on them when cold, and let them stand two or three days; then warm them up in the fyrup, boil it, and skim it, and run it through a flannel bag, and put on them when cold; do so till you think they are preserved, and looks well; they must be well covered with fyrup, and put brandy papers on them; tie them down with a bladder, and look at them sometimes, as you must do to any sweetmeats, to see if they keep.

*To preserve ORANGES in Slices or Quarters.*

Take fine Seville oranges, and pare the rind off them; then rub them with salt, put them over head in water, and let them lie two or three weeks; tie them in clean cloths, boil them tender, and cut them into slices or quarters; then pick the seeds out of them, without taking out the pulp, and weigh them; to every pound, a pound of fine fugar, beat the fugar fine, and searce it; then take a pot, and lay in a lare of fugar to a lare of oranges, till all be in; let it be well



well covered with sugar at the top; then tie them down, or let them stand till they run syrup; then put them into a clean pan, and warm them; then take them out, and let the syrup boil; skim it well, strain it, put it upon the oranges, and tie them down as other sweetmeats.

*To preserve RIPE FRUIT in BRANDY.*

If peaches, or any fruit that has a down on it, rub it off with a clean cloth, but do not break the skin; prick holes in the fruit with a needle or thorn; boil a thin syrup, near a pint of water to a pound of sugar, as much as you think will just cover them; put the fruit in the syrup, and keep it in a scald a quarter of an hour over a gentle fire; keep turning the fruit about all the time with a bunch of feathers, and putting it under the syrup; set them by a day or two, scald them again, and a third time let them boil slowly and gently till a little tender; heat them a fourth time, and when a little cool, put them in pots, with an equal quantity of the syrup and brandy; to be sure of this, put a tea cup full of one and the other, as you fit the pots, and cover them as other sweetmeats.

*To pickle WALNUTS white.*

Pare the walnuts till you come to the white, throw them as you pare them into pretty strong  
falt



salt and water, and keep them down in it; then put them into a good quantity of cold water; set them upon the fire, and let them simmer a quarter of an hour; then just gently boil them up, take them out, and lay them upon a cloth; cover them over with another cloth, and keep them warm, to keep them white; then take some white wine vinegar, some cloves, mace, nutmeg, and ginger, and take an equal quantity of each, with the weight of them all in white pepper, and let them boil an hour; when it is cold, put the walnuts in, let them be well covered, and kept under the pickle; if any of them comes above, they will grow black, and blacken all the rest; put oil upon the top, and keep them very close.

*To pickle* KIDNEY BEANS.

Put them in a jar, and cover them with boiled salt and water; make a fresh pickle next day, and scald with it twice a day, till they are green; drain them, and put them in a brass pan; cover them with white wine vinegar, and some salt; cover them with white paper, and lay upon it black and clove pepper, rice ginger cut, and cover it close; when just boiling, hang them up to green; then put them in your jar; when cold, strew on a bit of allum, and cover them; if you like them crisp, they must not be too small, and you need not put them on the fire; boil the pickle, and put on them hot or cold.



*To pickle* ORANGES.

Lay them in water all night, and boil them in three or four waters, but not too much; cut a bit off the top, and scoop the pulp; fill them full of sugar, and pin on the top; make pickle of white wine vinegar, split nutmeg, mace, and cloves; pour it boiling on them, and cover them; let them stand three or four days; boil it again, and put it on them.

*To pickle* BARBERRIES.

Take fine barberries in bunches, put them in a linen bag in a jar, and make salt and water as strong as to bear an egg, a piece of allum, a bag of cochineal, and boil it, and let it cool; put it on the barberries, and cover them.

*To pickle* ARTICHOAK BOTTOMS.

Take them before they are too grown, or full of strings; when you have pared them round, boil them moderately, and let them cool; take good beer vinegar and white wine, a good deal of white pepper, and some ginger and salt; when it boils, pour it upon them, and when cold, strew a bit beat allum on, and cover them very well with leather; boil the pickle twice, at two or three days distance, and scald them with it.

*To*



*To pickle NASTURTIIUM BUDS.*

Gather your little knobs quickly after the blossoms are off; scald them with boiling salt, and water twice a day till they are green, with a fresh pickle every day, and drain them dry; put them in a pan, with white wine vinegar to cover them, and a little salt; cover them with paper, and lay upon it black and clove pepper, rice ginger, and cover it; when boiling, hang them up till green enough; when they are cold, strew on beat allum, and cover them.

*To pickle all Sorts of FLOWERS.*

Take a good quantity of flowers, and take an equal quantity of white wine, white wine vinegar, and double refined sugar, so as to make it sweet and sharp; boil it, and put it upon the flowers; and when cold, cover them.

*To pickle GIRKINS.*

Rub them dry with a cloth, and rub them with salt; boil a pickle of salt and water that will cover them; let them stand warm, and close covered till next day; then boil a fresh pickle, and boil it twice a day till they are green; then make a pickle that will cover them; boil the vinegar and seasoning before you put them in,  
with



with white wine vinegar, horse radish, black and clove pepper, cut ginger, the tops of green dill and bay leaves; set them on the fire, strew on a little salt, and do not let them boil; when near enough, hang them up close covered with paper till they are green, and put them in your jar; when they are cold, strew a bit of beat allum on them, and cover them close; you need not put them on the fire, but boil the pickle, and put it on the fire after it is cold.

*To pickle* MUSHROOMS.

Wash them in milk and water, and rub off the yellow with a piece of flannel; then boil a pickle of salt and water, and a bit of allum; when it boils, put them in, and give them an easy boil; then cool them, cover with a flannel, and make a pickle of distilled vinegar, nutmeg, white pepper and mace, and dry your mushrooms; when it boils, put them in, and give them an easy boil; then put them in glasses when cold, and cover them with sweet oil; you need not boil the distilled vinegar.

*To pickle* MUSHROOMS BROWN.

Rub button mushrooms with a fine flannel without being wet in the least, lay them in an earthen dish, sprinkle them well with salt, and let them lie twelve hours; then let them boil  
T gently



gently till near dry, and make a pickle half vinegar and half red wine, not sweet, a little horse radish and whole pepper, and more than double the quantity of mace, so boil and skim it at pleasure; add garlick, shalot, and anchovy, if you like; pour the pickle hot over the mushrooms, and cover them quite; when cold, put clarified butter, or oil over them; if you cannot get buttons, they will do which are in knobs; you must cut them in four or five pieces, and boil them in a fresh pickle.

*To pickle* MUSHROOMS BROWN.

Peel or rub the mushrooms, strew salt on them, and let them stand twelve hours; then boil them with all sorts of spice; if the liquor is near wasted, horse radish and onion, and take out the two last; put in some vinegar, and let them have a boil; when it is cold, put them up; they are exceeding good in all brown sauces.

*To pickle* TURNIPS.

Take fine large turnips, cut them into loaves, or what fancies you please, and lay them in water; then boil salt and water, give them a scald, and drain them; make a pickle of white wine vinegar, white pepper, mace and nutmeg, and colour with cochineal or saffron, tied in a rag; let it boil to get out the colour, and add a little salt, and put in the turnips; let them boil very little, and jar them for use.

*To*



*To pickle* SALMON.

Wash it clean, wipe off the blood, cut it across in four or five pieces, and set on water that will cover it; make it sharp with salt, add half a pound of bay salt, and two ounces of saltpetre; when it boils, put in your fish, and let it boil twenty-two minutes; take care you do not break it as you take it up; let the pickle cool, skim off the fat, and clear it of the settling; then add three quarts of vinegar, an ounce of black pepper, an ounce of clove pepper, a quarter of an ounce of mace, the same of split nutmeg, the same of cloves, half an ounce of ginger, and boil all well together; let it cool well, and put up your salmon; if it is for keeping, double the quantity of your pepper; if it be large, it will take longer boiling.

*To pickle* COCKLES.

Wash them, open them in a pan, and wash them in their own liquor several times; let the liquor settle every time, and drain them; make a pickle of white wine vinegar, white pepper, mace, and nutmeg; when it boils, put in your cockles, with a little salt, and give them a boil; when cold, put them in wide mouthed bottles, and cover them with sweet oil; it is better to make the pickle half white wine, or distil the vinegar.



*To pickle* WALNUTS.

Take walnuts when the shell is so soft, that a pin will run through it; boil a pickle of salt and water as strong as to bear an egg, and pour it on them, so let them stand for a week covered; then make a fresh pickle, let them stand as long as you think the bitterness is not out, and change it again; you must put fresh pickle on them twice a week, rub off the blackness with a coarse towel; give them a scald in salt and water, but do not let them boil, and rub them dry with a towel; put them in your jar, with shalot cut, cloves, mace, and nutmeg cut, sliced ginger, some whole mustard seed in a bag, and some whole pepper; then boil a pickle of white wine vinegar, pour it boiling on them, and boil the pickle every third day for nine days, and cover it; you must not put the pickle hot over them.

*To pickle* RED CABBAGE.

Take a red cabbage, cut it as small as you think proper; then take white wine vinegar, black and clove pepper, and rice ginger; when it boils, put in your cabbage, throw on a little salt, and let it boil till tender enough; then put it in your jar, and cover it; you need not boil it; throw on a little salt, let it stand till the brine comes; drain it off, and boil the ingredients; you may put it hot or cold on them, and cover it well from the air.

*To*



*To pickle* ONIONS.

Take little hard onions, skin off the brown, and throw them into hard water; then boil salt and water, and let them boil a little; then drain them, and take the best vinegar, some whole mace, white pepper, and nutmeg split, and a little salt; when it boils, put them in, let them simmer a little, and take them out; boil the pickle, and pour it upon them, and cover them; you may boil the ingredients, and put on them, or put it on cold; white wine vinegar keeps them whitest, and must swim in vinegar; cover them well.

*To pickle* GREEN CODLINGS.

Green as for tarts, boil salt and water, and put upon them; drain them next day, and make a pickle of white wine vinegar, black and clove pepper, ginger, cloves, mace and nutmeg, a bag of white mustard seed, a little salt, and pour it boiling upon them; cover them till next day, boil the pickle, and cover close; let them stand three or four days, and boil it again; put in a bit of allum when cold, and cover them; you may take a square piece out of the side, and take out the seeds, and fit them with the ingredients; put tape about them as mangos.

*To*



*To pickle* POTATOE APPLES.

Put them in your jar, and pour boiling salt and water on them, and pour it off next day; make a fresh pickle, and scald with it twice a day till they are green; then drain them well, and put them in a pan, with white wine vinegar to cover them, a little salt, and cover them with paper; then lay on the paper, black and clove pepper, rice ginger, and let them just boil; then hang them up till they are green, and put them in your jar; give your pickle a boil, and put it upon them; radish pods the same way.

*To pickle* CUCUMBERS *in Slices.*

Rub them with salt, and slice them; make a pickle of salt and water, and cover them up; put on a fresh pickle the next day, and scald them with it twice a day, till they are green; then make a pickle of white wine vinegar, a bag of mustard seed, bay leaves, dill, horse radish, shallot, black and clove pepper, rice ginger cut, a little salt, and set them on, but do not let them boil; but when near it, hang them up, close covered with paper till green enough; then put them in your jar, give the pickle a boil, and put it on them; when cold, strew a bit beat allum on, and cover them as your walnuts.

*To*



*To pickle* ROCK SAMPHIRE.

Wash it in salt and water, and tie it in bunches; put it in your jar, and pour boiling beer vinegar, strong, with salt, upon it, and drain it the next day; then make a pickle of white wine vinegar, black and clove pepper, rice ginger, and a little salt; when it boils, put in your samphire, and let it be just upon boiling; then hang it up covered with paper till it is green enough; then put it in your jar; when cold, strew on a bit beaten allum, and cover it close; it must be very fresh, only boil it up quickly; it need not hang long in the pan, a minute will do.

*To pickle* CABBAGE STALKS.

Take tender ribs of cabbage, wash and cut them in finger lengths, and boil them in salt and water a quarter of an hour; then peel off the skins and strings, and set them to green in water as codlings, with paper; then put them in a pickle of good vinegar, black and clove pepper, rice ginger cut, and a little salt; when near boiling, hang them up till green enough, and put them in your jar; give your pickle a boil, and put it on them; when cold, strew beat allum, and cover them close.



*To pickle* PURSLY.

Take Purfly stalks before they are too old strip off the leaves, cut them in lengths, and lay them in a jar, and put a pickle of boiling salt and water, and pour it on them the next day; boil a fresh pickle, and scald them in it twice a day till they are green; then make a pickle that will cover them of good vinegar, black and clove pepper, rice ginger, and put in your purfley well drained, so throw on salt, and cover your pan with paper close; when it is just boiling, hang it up to green, but do not let it be too tender, put it in your jar, and boil the pickle, and put on it; if the pickles be green in scalding, you need not put them in the pan, but boil the pickle quickly up, and put it on them; it will do to put it on after it is cold, and keep them; they must be well covered with ginger, and boiled up sometimes, and it will make them keep better; cover the jar with paper and coarse cloth, and keep them in a cold dry place.

*To pickle* M A N G O E S.

Take large green cucumbers, rub them dry with a cloth, cut a square piece out of the side, and scoop out the seed and pulp, and fill them with Roman mustard seed, black and Jamaica pepper, rice ginger cut, horse radish, shalot, or garlick, mace, nutmeg, and cloves; then tie  
on



on the piece you cut out with twine; then pour boiling salt and water on them, and cover them close by the fire; make a fresh pickle next day, and boil it twice a day till they are green; then make a pickle of best vinegar, a bag of mustard seed, bay leaves, dill, horse radish, and give the pickle a little boil; throw on salt, and put them in; then hang them up, covered with paper till green; then put them in your jar, and throw a little beat allum on when cold, and cover them; let them stand two days, boil the pickle, and pour it upon them; you need not put them in the pan, put them in the jar, and boil the pickle hot on them; you may boil the pickle a week, and after cooling it, put on them.

#### *To pickle* OYSTERS.

Take the beards off, wash them in your own liquor, and then in vinegar, so drain them on a searce; then make a pickle of the best vinegar, white pepper, mace and nutmeg, and some white wine, if you please; when it boils, put in your oysters, and give them an easy boil; add a little salt, let them cool, so put them into wide mouthed bottles, and cover them with sweet oil when cold; you may do them in distilled vinegar, you may keep the boards on, and put a little of their liquor in if you please; they keep longer without it.



*To make pickled LILA, an East India Pickle.*

Take a pound of ginger, let it lie in salt and water a night, scrape it, cut it into thin slices, and put into a jar, with dry salt, so let it remain till the rest of the ingredients are ready; then take a pound of garlick, peel off the skin, and lay it in salt a day; then wash it, salt it again, and let it lie three days more; then wash it, and put it into a wooden sieve to dry in the sun; then take cabbages, cut them in quarters, salt them, and let them lie to dry in the sun, till the moisture is quite out of them; you may do cauliflowers and cellery as far as the white is good; radishes may be done the same way, only they must be scraped, and leave on the tender tops; the water must be squeezed out of the cabbage, French beans and asparagus in salt and water but two days, and dry it in the sun; then take long pepper, salt it, and dry it, but not too much; take bruised mustard seed, and turmerick beat very fine, and put all these ingredients into an earthen pot; if you would have it strong, put a quart of strong vinegar to three of small, fill your pot three quarters full, and then fill it up a fortnight after; look at it, and fill it again, if occasion, after the same manner, you may order melons, cucumbers, or plumbs, or whatever you like; this pickle, with half the quantity of garlick will do very well; if your cabbage is all eaten at any time, salt cabbage, three days either before the fire, or in the sun, dry them,

put



put them into the old pickle, and it is as good as at the first; the quantities in the pickle are not known, but what is commonly used, is two pennyworth of turmerick, a quarter of a pound of pepper, and as much mustard seed; a gallon of vinegar for the above ingredients.

### *A Pickle for MADE DISHES.*

Take the peel of six lemons, rub them with two ounces of bay salt, dry them in a slow oven, and put them into a jar; half an ounce of mace, and nutmeg, an ounce of shalot, an ounce of black and clove pepper, a little horse radish, and boil a quart of distilled vinegar and put on them; let it stand warm for a week, shake it often, and tie it close up for two or three months, then run it through a bag, and bottle it; it is very good for made dishes, or fish, very little will do; put it in before cream or egg.

### *To pickle a P O M P I O N.*

Take and pare them, scout out the meat, and cut them into fancies; set on water strong with salt, and a bit of allum; when it boils, give them a boil, and drain them; make your pickle of best vinegar, salt, white pepper, rice ginger, split nutmeg, mace, and white wine if you please, and a bag of cochineal, or turmerick; let it boil a while, put in your pickle, and give them a boil; do not make them too soft; if you



do them green, scald and green them as green pickles, but you must not pare them.

*To pickle* CAULIFLOWERS.

Take close white cauliflowers, cut them into buttons, scrape the shanks, and throw them into water; then take salt and water, and a bit of allum; when it boils, put them in, but do not boil them too soft; drain them, and make a fresh pickle of white wine vinegar, nutmeg, and mace, a bag of saffron, or cochineal, which you please; let it boil, put in your cauliflowers, add salt, give them a little boil, keep them in a glass jar, strew beat allum on, and cover them; if you do them white, you must have distilled vinegar, and pour it upon them when they are cold, and drained without any spice, but a little mace; keep the air out, and well covered with vinegar; they will keep a long time if not boiled too soft.

*To bottle* GOOSEBERRIES.

Take gooseberries of the middle size, gathered in dry weather, pick them, and put them into strait mouthed quart bottles, and bake them in a very slow oven till they be turned; then take them out, fill them up, and cork them well; then dip the cork in bees wax, rosin melted, and keep them cold and dry; they must be a little soft, or they will not bake well; the smaller the nicer.

*To*



*To make* GOOSEBERRY WINE.

Take the berries when they are ripe, and to every gallon of fruit, put three quarts of cold water, and the berries well bruised; stir them well together, and let them stand all night in an open vessel, with a tap at the bottom, and put a masking strainer to put back the skins; draw it off the next morning clean from the stuffs, and put it into the same stand, with half a gill of fresh yeast, stir it well together, and strew a little wheat flour on the tap; it will rise with a thick hat, and when you see the hat begin to crack at the top, draw it off; to every gallon of liquor, put three pound of sugar, two pennyworth of isinglass, and close it very well; bottle it the back end of February, and put a lump of loaf sugar in every bottle; to every gallon of this wine, put three pints of brandy; you must not put in your isinglass till done working.

GOOSEBERRY WINE *another Way,*

To every gallon of fruit, three quarts of water, let it stand a day and night, and draw it clean off; to every gallon of juice, three pound of sugar, and work it with yeast; throw a little flour on the top, and let it work for two or three days, so tun it up with two quarts of brandy to six gallons; fill up the cask as it works; when done, put in two ounces of isinglass,



glafs, and clofe it down; you may bottle it in February; the two ounces of ifinglafs for ten gallons.

### GOOSEBERRY WINE *another Way.*

Take thirty pound of fruit, and bruife them well in a mortar; boil ten or eleven quarts of water, and when it is blood warm, put in your fruit for two days; then squeeze them out, and run your liquor through a fcarce; then add a ftone of fugar, tun it with three pints of brandy, and as it works, fill it up; when done working, add ifinglafs as before, and obferve your other directions; it muft ftand half a year; you muft ftir them often, or beat with your hand if you find it does not work up; it may ftand a little longer.

### GREEN GOOSEBERRY WINE.

Take goosberries when they are at their full growth, pick them, and to every quart of the berries, a quart of water, boiled and cooled again; bruife your berries very well, and put the water to them; mix them very well together, and put them in a clean vefel, fo let them ftand two or three days till they throw up; then squeeze out your berries through a cloth, and to every gallon of the liquor, put in three pound of lump fugar; when well diffolved, tun it into a well feafoned cask, hooped with iron, and as it  
foments,



foments, fill it up, till it be done working; put into it some isinglass dissolved in rhenish, bung it down very close, and cover it well with clay; and let it stand a year; when you broach it, run it through a flannel bag, bottle it, and put a piece or two of fine sugar into every bottle; you may put in white ginger in the cask when you tun it.

### GINGER WINE.

Stir thirteen pound of sugar in eighteen quarts of water, and four whites of eggs, so set it on the fire; when the skim rises, take it clean off, and put in an ounce and a half of white ginger grossly beat, so boil and skim it half an hour; when it is almost cold, work it two days with a toast of bread rubbed with yeast; add the rinds of seven lemons, and the juice made to syrup, with a pound of sugar, and beat up with a little yeast; then tun it with three pints of brandy, and as it works fill it up; then add isinglass, and observe orange wine; the yeast must be put in when the toast is put in, with a little more ginger in the cask.

### ELDER FLOWER WINE,

Stir twelve pound of sugar, and three whites of eggs, into twenty quarts of water; boil and skim it very well; when it is a little cold, pour it upon three pound of the tops of elder flowers,  
and



and the rind of six lemons; when it is cold, work it two days, with a toast of bread rubbed with yeast; then strain it, and tun it with the juice of your lemon made to fyrup, with a pound of sugar, three pints of brandy, and as it works, fill it up; then add half an ounce of isinglass, infused in a gill of rhenish; stop it close two months, and bottle it as orange wine.

### B I R C H   W I N E.

Take to half an anchor of juice, a stone of lump sugar, and two whites of eggs; mix them, and boil and skim it, till no more skim rises; add a quarter of an ounce of mace, a split nutmeg, and a few cloves; then pour it on the rinds of six lemons; when it is almost cold, work it two days, with a toast of bread rubbed with yeast; then tun it with the juice of your lemons made to fyrup, with a pound of sugar; add a quart of brandy, and another of rhenish, and as it works fill it up; then add isinglass, &c. as in orange wine.

### O R A N G E   W I N E.

Take the juice of 50 oranges strained from the feeds, and the rind of ten or twelve; boil five gallons of water, with thirteen pounds of sugar, and three or four whites of eggs, and skim it till it is clear; when it is almost cold, put in your juice and rinds, and set it to work with a toast  
of



of bread spread with yeast two days; then strain out the rinds, and tun it with the juice of six lemons, made to a syrup, with a pound of sugar, and two quarts of brandy, as it works, fill it up; when done working, add half an ounce of isinglass, infused in a gill of rhenish, and stop it close three months; then run it through a jelly bag, and bottle it, with a bit of loaf sugar in every bottle; you may put in a little white ginger in all your wines; it may stand six months, or more, if you please.

### BLACK CURRANT WINE.

Take eighteen pound of fruit, and bruise it well; boil twelve quarts of water, and when it is blood warm, put them in, and let them stand two days; then squeeze them out, and put your liquor through a searce; then add thirteen pound of sugar, a toast of bread rubbed with yeast, and let it work two days; then tun it with three pints of brandy, and as it works, fill it up; when done working, add isinglass, and observe all your other directions of orange wine.

### COWSLIP WINE.

Stir thirteen pound of lump sugar into twenty quarts of water, and add four whites of eggs; then bon and skim it, till no more skim rises; then run it through a bag on the rinds of seven lemons, and when it is blood warm, stir in eight

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pounds



pounds of cowslips, work it two days, with a toast of bread rubbed with yeast; then wring out your flowers, and run your liquor through a searce; then add three pints of brandy, and the juice of your lemons made to syrup, with a pound of sugar; then tun it, and as it works fill it up; then add isinglass, &c. as in orange wine; otherwise boil the water, and put it on the flowers pretty warm, but keep out some flowers to work in it; let it stand till you see it be a pretty colour; then squeeze out the flowers, and add your sugar, and other flowers, so work it as above; you must add a little more yeast.

#### CURRANT WINE, RED or WHITE.

Take twenty-four pound of currants, six pound of rasps, and bruise them together; boil eleven quarts of soft water, and when it is blood warm, put in your fruit for two days, stirring it often; then squeeze it out, run your liquor through a searce, so tun it with two quarts of brandy, and a stone of sugar, and as it works, fill it up; when done working, add isinglass, and observe gooseberry wine.

N. B. If you cannot get rasps, take currants answerable, let it stand three months, and then bottle it; it may stand six months.



## LEMON WINE.

Boil four gallons and a half of soft water, with twelve pounds of lump sugar, four whites of eggs, and pour it on the rinds of nine lemons, before it is quite cold; work it with a toast of bread spread with yeast; then pare nine lemons, and put the rinds into two quarts of brandy; when it has stood all night, take out the peel, and put it in your wine, so let it work two days; then tun it with your brandy, and the juice of thirty lemons, made to syrup, with two pound of sugar; if you think it does not taste enough of the lemons, put in some of your peel, and add isinglass as before in orange wine; in the barrel, a little ginger.

## BAUM WINE.

Boil four gallons and a half of soft water; before it is cold, put in three handfuls of the tops of fine spring baum, and when it has stood twenty-four hours, squeeze it out, and put in thirteen pound of fine powder, or lump sugar, and work it two days with a crust of bread, or toast spread with yeast, the juice of six lemons made to syrup, with a pound of sugar, and beat with a little yeast; then tun it with three pints of brandy, and a pint of rhenish; as it works, fill it up; then add isinglass, &c. as before in orange wine.



## E L D E R   W I N E.

Take a good quantity of elder berries, bake them in an oven till the juice is run well from them, and strain them through a sieve; then take four gallons of water, and add to it four quarts of your juice, and a stone of lump sugar; then boil and skim it, till no more skim rises; when it is almost cold, work it two days with a toast of bread rubbed with yeast; then tun it with two quarts of brandy, and as it works, fill it up; when done working, add isinglass, &c. as in orange wine.

*To make* R A S P B E R R Y   W I N E.

Take fine ripe rasps, bruise them with a spoon, and strain them through a flannel bag into a stone jar; to each quart of juice, put a pound of sugar, stir it well, and cover it close; let it stand three days, and pour it off clear; to a quart of good juice, put two quarts of brandy, and bottle it off; it will be fit to drink in a week; if you like it weaker, boil a gill of water, with half of your sugar, and put it in when cold; if it be not fine, put in half a gill of milk boiling hot, so let it stand all night, and run it through a flannel bag again, and bottle it.

## R A I S O N   W I N E.

Take ten pound of raisons, shred them, boil four gallons and a half of water, and put it upon them blood warm; let them stand eight days,  
stir-



stirring them every day; then squeeze them out, and put your liquor through a searce; then add ten pound of lump sugar, and work it two days with a toast of bread spread with yeast; add the rind of six lemons, and the juice made to fyrup, with a pound of sugar; then tun it, with three pints of brandy, and as it works fill it up; then add isinglass, &c. as in orange wine; a little more yeast.

#### RAISON WINE *another Way.*

To a hoghead, take two hundred of the best Smirna currants, and the the same quantity of Malaga raisons; put them all into the cask with the stalks; then fill your cask with cold soft water, leaving room for it to work; stir it well every day until it be done working, which will be perhaps in two or three months; then take out about half, or as near as you can guess, of the stalks, which will swim at the top, and fill the cask with water, so bung it down, and let it stand a year.

N. B. When the wine is drawn off, pour on some more water, just what you please, and let it stand a while; it will make a small pretty wine for present use, or a good vinegar; there must be a very large bung hole made in the cask, big enough to put in your hand, to take out the stalks, and to stir the wine when working with a stick, and to cleanse the cask when done with it; you may add before you bung it down, a little white ginger cut in pieces.

To



SYRUP *of* POPPIES.

Put a pint of boiling water upon half a pound of red poppies, cover and let them stand all night near the fire; then strain it out, and add to it a pound of loaf sugar, and boil and skim it, and let it cool; bottle it, tie a piece of writing paper over, and prick it with a pin.

## BLACKBERRY SYRUP.

Bake your berries in the oven, and strain the syrup through a thin bag; to every pint, a pound of lump sugar, so put a little water to your sugar, and boil it to a high candy; then put in your syrup, and boil and skim it very well, with a quarter of an ounce of cloves tied in a cloth; when cold, bottle it, and cover it as before.

## LEMON SYRUP.

Take fresh lemon, and squeeze the juice to a pint of juice, a pound and a half of double refined sugar, and set it on, but do not let it boil fast; skim it very well, and let it simmer till it is very clear and pretty thick; then cool it, bottle it in dry bottles, and cover it as before.



SYRUP *of* CLOVE JELLY-FLOWERS.

Take a thousand of right flowers, clip the white ends off, and pour on them three pints of boiling water; cover it close near the fire twenty four hours, squeeze out the flowers, and run the juice through a bag; to every pint, a pound and a half of loaf sugar; so boil and skim it very well, with a quarter of an ounce of cloves tied in a piece of muslin, and put it in a dry bason to cool; so bottle and cover it as before; you may put cold water on them, and let them stand longer.

SYRUP *of* GROUNDIVY.

Wash and pick your groundivy clean, and drain it; stamp it in a mortar, and squeeze it through a cloth; to every pint of juice, a pound of loaf sugar, so set it on, and boil it to a fyrup; skim it very well, when cold, bottle it, and cover it as before; you make the fyrup of such like things the same way.

## CHOCOLATE CREAM.

Scrape two ounces of chocolate in a pint of cream, set it on, and let it just come a boil; then mill it up, put in a little perfume, and steep it in rose water; sweeten to your taste, and put it in a china dish, and lay froth upon it.

CIN-



## CINNAMON CREAM.

Take three gills of cream, and half an ounce of cinnamon dipped in water, beat it very fine, and mix it with your cream; so boil it with sugar to your taste; when it looks thick and brownish, run it through a hair sence, and put it in a China dish, with froth on it.

## RASPBERRY CREAM.

Mix rasp jam with cold cream, mill it till it is quite smooth, and put it in a China dish, the froth upon it; currant, quince, orange, codling, and gooseberry, are all done the same way, only codling and gooseberry, the pulp is put through a sence; you must whisk the froth before you make cream.

## LEMON CREAM.

Take the rind of two lemons, put them in an old pint of water all night, and strain in the juice; sweeten with double refined sugar to your taste, seven eggs, leave five yolks out, very well beat, and run all through a jelly bag; then set it on a charcoal fire till it thicken like cream, so pour it out, and let it cool; put it in your glasses, with your desert, and send it up; you may put froth on it if you please.

RAR-



## BARLEY CREAM.

Take a quart of cream, three ounces of pearl barley, and boil it slowly till it is pretty thick, with a split nutmeg, a bit of whole cinnamon, and sweeten to your taste, with fine sugar, and a little orange flower water; then if it is not thick enough, thicken with a yolk of an egg beat very well; let it cool, stirring it some times, for fear of skim; put it in a China dish or bason, and send it up with your cold things.

## CITRON CREAM.

Beat a quarter of a pound of citron in a mortar, keep a little of it out, and three gills of cream that is thick; then mill it till it is very smooth, add sugar to your taste, and a little orange flower water, or sack; if not green enough, add spinage juice; put it in a China dish, and stick it with citron.

## ALMOND or PHILBERT CREAM.

Take a quart of cream, thicken it over the fire with nutmeg, mace, a bit of lemon peel, and sweeten to your taste, then strain it; a quarter of a pound of almonds blanch'd and beat very fine, nine whites well beat, put them to your ingredients together, so just give them a warm

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over the fire, and put it in China dishes when cold, and serve it up: Philbert Cream is done the same way.

### A P P L E   C R E A M.

Take apples that you think will boil greenest, and scald them till they be very soft; then throw them into a searce, and rub them through t; take as much sweet cream as you think will do for your dish, and boil it with a stick of cinnamon; when the cream and apples are both cold, mix them well together, till they be very smooth; put in sugar to your taste, a very little cinnamon water, brandy or lemon juice, and put it in your dish, so serve it up; if you like it greener, you may add a little sorrel, or spinach juice.

### L E M O N   C R E A M.

Take a pint of cream, the yolks of two eggs, a quarter of a pound of sugar, and beat them with the rind of a lemon cut very thin in it; when it is almost cold, take out the rind, and put the juice of the lemon in by degrees, or it will turn; stir it till it is quite cold, and put it in glasses; you must stir it over the fire as a custard.

CREAM



CREAM CHANTILLEA, *or* SHAM EGGS  
*or* CREAM.

Boil some custard, and put in the bottom of your dish; then seven or eight whites of eggs, beat them to a high stiff froth in an earthen pot, with a whisk; take up the solid part into the spoon, and with a knife form it into an oval shape; let it be high in the middle, have some milk boiling with a bit of sugar in it, and a piece of cinnamon in a piece of muslin, that it may not hang to the egg; slip it off the spoon into the boiling milk, do six or seven more thus, or as many as you want for your dish, turn them with a slice in a minute or two, and in a minute or two more take them up; lay them on the bottom of a sieve to drain, place them round on your custard, lay one in the middle, and put on each half a preserved apricot, to look like the yolk of an egg.

*To candv* COWSLIPS, *or any other Flowers or*  
*Greens in Bunches.*

Steep gum arabic in water, wet the flowers, and shake them in a cloth, that they may not be wet; then dip them in fine sifted sugar, and hang them on a string to dry; they must hang two or three days.



*To candy* LEMON, *or* ORANGE CHIPS.

Prepare and boil them as for halves, cut them what thickness you please quite cross the skin; then put them in as much thin syrup as will cover them, so boil and order the same as you do candied lemon or orange.

CANDIED CHIPS *another Way.*

Pare the rind off the white, and boil it tender in several waters; then put them into a thin syrup for two or three weeks, and boil them two or three times a week; then prepare them for candying as whole oranges, and candy them the same way; if you like them bitter, you need not change them.

*To candy* L E M O N S.

Take your lemons, rub them very well with salt, and let them lie a week in soft water; then set them to boil, but take care they do not break; when they have boiled a little, cut them; take out the pulp, and set them to boil in fresh water, till they be so tender as a straw will run through them; then drain them, make a syrup of lump sugar that will cover them, a pint of water, to a pound and an half of sugar; when it is cold, put in your skins, and let them stand  
three



three weeks or a month, boiling the fyrup twice a week, letting the skins be in it on the fire, till they are juſt warm; then ſtrain your fyrup through a bag, and put it to them when it is cold; then drain them from the fyrup, waſh them in boiling water, lay them to dry; take as much fine ſugar as you think will candy them; juſt wet it with water, and boil it to a candy; then take it off, candy your ſkins, and ſpread them to dry.

N. B. You muſt do oranges the ſame way, but you muſt change the water often in the boiling, to take the bitterneſs off; you may omit the boiling water; if the ſugar be fine you may candy them in it.

### *To candy* ANGELICA.

Take your angelica before it is too old, cut it in pieces the length of your finger; then boil it gently, till you find the ſkin will peel off; when it is peeled, ſet it to green, cloſe covered in the water it was boiled in, the ſame way as you green codlings, or pickles; then make a fyrup that will cover them, a gill of water to a pound of ſugar; let it lie in the fyrup three weeks, boiling twice a week; then drain it from the fyrup, and lay it to dry; when dry, take as much fine ſugar as will candy it; juſt wet it, and boil it to a candy; you may know it by dipping a knife in it, and putting it in water; then take it off,



off, put in your angelica, and candy it very well; then spread it to cool, and when it is dry, take care to keep it so.

### *An* ALMOND CUSTARD.

Boil a pint of cream, with a stick of cinnamon; when almost cold, add eight yolks of eggs well beat, and sugar to your taste; then stir it over a slow fire till it is thick, with a few beat almonds, but do not let it boil; then stir it till it is cold, and add a little brandy; then put it in your cups, and stick it with cut almonds.

### RATAFIA CUSTARDS.

Take a quart of cream, seven or eight laurel leaves, boil them together, and sweeten to your taste; then beat twelve yolks of eggs very well, with a little cold cream, and put them through a searce; add them to your cream, and stir it on the fire till it is thick, but do not let it boil; take out the leaves, stir it till it is cold, and put it in your cups, and stick it with cut almonds; if the cream be thin, you must have more eggs; you may put bitter almonds if you please, in place of leaves.

### *A* WINE CUSTARD.

Boil a quart of white wine half a minute, with a quartar of a pound of sugar, eight cloves, a finger



ger length of cinnamon; beat fourteen eggs very well, strain the wine, and pour it upon the eggs; stir them well together, and toss them out of one thing into another, till they are like froth; then bake it in a deep dish, that it may not boil, for if it does, you quite spoil it.

### GOOSEBERRY VINEGAR.

Bruise six pound of ripe gooseberries, put them in a gallon of cold water fifteen days; then squeeze them out, and put it through a searce; to every gallon, add a pound of brown sugar, and some stalks of raisins if you please; let it stand in a warm place for a year, as near an oven or a kitchen fire as as you can, and bottle it; then must stand warm, and stir them often about with your hand before you strain them.

### ELDER VINEGAR.

Take a pound of elder flowers to six quarts of vinegar, put them in a mug close covered, and let them stand three or four days; then put it in a still, and still it slowly off, so bottle it for your use; otherwise take the same quantity of flowers and vinegar; put it in a wide mouthed bottle or bottles for three or four weeks, so rack it off, and keep it for use.



*A* P E A S E S O O P.

Boil a 'quart of pease till the hulls come off, and put in some whole pepper; then strain them, and add a gill of ale and salt, two anchovies, boned, washed, and fhred, two bunches of cellery, two handfals of spinage, and a bunch of sweet herbs to be taken out again, and fet to boil a little; then fry them, with a quarter of a pound of butter, a little of your soop, so tofs them in, and serve it up with some dices of fried bread; you may put onion with beef and bacon if you chuse; you must brown the butter before you put in the herbs.

*A* H A R E S O O P.

Wash it, bruise the bones, and fet it to stew slowly, close covered, in as much water as will cover it; add a pint of ale, a bunch of sweet herbs, a bit of bacon, a whole onion, some whole white pepper, some blades of mace, a little salt, and an anchovy or two; then strain your soop, add some browned butter, tofs in flour, so serve it up, with thin crisp toasts of bread; if you do not like ale, add a little wine; if you like it clear, fine it, omit the flower, and put in vermicilly.



## A WHITE SOOP.

Take a leg or shoulder of veal, cover it, and boil it to rags, slowly, in as much soft water as will do it; add a gill of milk, a little mace, two anchovies boned and washed, a whole onion stuck with cloves, and a small bunch of sweet herbs; then strain it, let it settle, and put it in your stew pan, with a handful of vermicilly, an ounce and a half of sago, some blanched pallets, slit, and boiled tender, a few forcemeat balls made small, a little salt, and a little flour; thicken with a little cream beat with the yolks of eggs; it must not boil after the egg is in; serve it up with stewed celery and spinage laid in the bottom of the dish, and then crisp toasts of bread.

## ONION SOOP.

Peel and cut them, but not small; boil some butter in a stew pan, and let it boil to a light brown; then fry them a little, and add to them a proper quantity of beef or mutton soup, a little pepper and salt, with a bit of young parsley cut fine, with a bunch of sweet herbs to be taken out again; let it simmer or boil slowly for some time, skim off all the fat, toast the upper crusts of two or three French rolls, put them in the tureen, and pour the soup boiling hot on them, and serve it up hot; if you do not chuse meat,

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you



you may make gravy of fresh haddocks with a little anchovy on them.

### GREEN PEASE SOOP.

Boil them in water, with an onion and a bit of green mint; when soft, strain, and rub them through a sieve; then put them in your boiler, with the water they were boiled in, with a quart of good gravy, a little pepper and salt, two or three lettices and spinage, cut and fried in brown butter a little, and add some marygold leaves; you must boil a pint of younger pease, and put them in; when the soop is boiled enough, fry some bread cut in dices, pour the soup on, and send it up.

### A SOOP MEAGRE.

Take a pound of sweet butter, three cabbage lettices, two handfuls of spinage, two bunches of celery, salt, a little mace, some forrel, a bunch of sweet herbs, a peck of green pease, and onions; brown your butter in your stew pan, and add a little flour, some water, the crusts of a brick, and an anchovy and sweet herbs; then boil it a pretty while; fry them in browned butter before you put them in; boil your pease, bruise some of them, and put them in; put in the whole pease, and add some marygold leaves; when it has boiled



led enough, take out the bread, a bunch of herbs, and skim off the greese; so serve it up with crisp toasts of bread; you take the water that your pease is boiled in.

### A LOBSTER SOOP.

Take whittings and flounders, and put in a gallon of water; add pepper, salt, cloves, and mace, a bunch of sweet herbs, a little onion, so boil them to rags, and strain the liquor; then take a large carp, cut the fish off one side of it, put some eel to it, make it to forcemeat; lay it on the bare side of the carp, and dridge the grated bread over it; butter a dish well, and put it in an oven, so take your lobsters whole out of the shells when boiled; then take the spawn of a lobster, put it to your soop, some gravy if you please, and let it boil a while; then strain it into another pan, and add the tops of French rolls, dried, beat, and sifted; then give it a boil to thicken, fry your lobsters, and some of your forcemeat made to balls; add a little of your soop, so toss it in your soop; then put your carp in the middle of your dish, and your boiling soop upon it; garnish with lemon, and crisp parsley.

### A GRAVY SOOP.

Take a neck or leg of beef, crack the bones, and boil it slowly, in as much water as will boil



it to rags; when very well done, strain it thro' a searce, and blow off the fat; then set two bunches of celery, and two handfuls of spinage, to boil it a little; take three or four slices of lean beef, six of fat bacon, and bruise the beef; lay the bacon upon it, set it on the fire to run gravy, well covered, with a whole onion, some whole pepper; when the gravy runs, add a little soup, and a crust of bread; then strain it from the meat, and skim off the fat; then put in two ounces of vermicilly, and salt, and give it a boil till it dissolved; so shred and fry your celery and spinage, and skim off the fat so serve it up with thin crisp toasts of bread; run it through a jelly bag before you put in the ingredients.

*Another* BROWN GRAVY SOOP.

Take a knuckle of veal, chop the bone in three or four places, six or seven pounds of lean beef cut in pieces, not too small, some onions, celery, carrots, parsnips, leeks and parsley roots, and a pound or more of the lean of ham or gammon; put five or six quarts of water in, and let it stew gently four or five hours, skimming it as the skim rises, but do not stir it; after it is skimmed a while, throw in a little mace and whole pepper; while this is boiling, put a piece of butter in the bottom of a stew pan, and when it is melted, lay in some slices of lean beef, some veal, some slices of ham, a few carrots, parsnips, leeks or onions, a sprig of sweet herbs,



a little mace and pepper beat, so set it covered on a gentle fire, and let it fry till the moisture is dried away, and the meat brown, but take care it does not burn; then add to it some warm water, and a little of the soup liquor off the top of your soup pot; let it stew till the meat is tender, and the gravy of a good taste, skim off the fat, but do not stir it, and strain the soup broth; put as much soup broth in your sauce pan as you want for a dish, and some of the gravy to it, to colour and flavour it; have ready picked, chopped and boiled in water, and strained, whatever herbs you put in the soup; if herb soup, endive, cabbage, lettuce, charvil, or a little celery, celery alone, and cabbage alone, or if you like it vermicilly alone, or green pease; boil whatsoever you put in the soup some time in it, soak the crust of a French roll in it, and put the roll in your soup; so dish, and pour on the soup; you may add a little salt according to your taste.

N. B. Never stir either the soup liquor, or gravy from the bottom while it is boiling, because it will make it thick, and it should be clear; this gravy is good for any brown sauce; a turnip or two boiled in the soup, or French turnips, will mend the flavour.

#### *To roast a C A L F's H E A D.*

Cut it off with the hair on, soak it in warm water, and wash it well; scald off the hair, take out the eyes, split it, and take out the nose and gristles;



gristles; boil the tongue tender, and mince it fine with the brains, beef suet, parsley, thyme, sage, salt, nutmeg, a few oysters, grated bread, and the yolks of eggs; cut off the chops with a cleaver; fill the places where the brains came out with this stuffing, and close it up with skewers; you may lard it, or raise the skin, and put in forcemeat, and skewer it down again; you may roast it, or do it in an oven, and rub it over with the yolk of an egg, so dridge it with bread crumbs, and baste it; when enough, untie it, take out the stuffing, and mix it with butter sauce and gravy; put a ragoo of oysters in the bottom of your dish, and lay on the head; garnish with fried oysters, bacon sprouts, lemon, or what you please; put the sauce under it, and send some in a boat; you must have beef suet in the stuffing.

#### *To roast a* SALMON.

Scale and dress it very clean, slit it down the belly, gut him, wash him very well, and dry him; season with pepper, salt, mace and nutmeg; score him down each side of the back, cross and cross; then fill the belly with forcemeat, made of fish or flesh; if you do not like forcemeat, stuff him with herbs, as parsley, spinage, sweet herbs, grated bread and egg, seasoning, beef suet, or butter, and sew him up; turn him round, and lay him into a mug; add some claret and water, lay butter on the top, cover with paper, and bake it brown; when enough, pour  
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the gravy from it; then make some thick butter sauce to your gravy, and add two anchovies, some fresh cockles, a few capers, boil and skim off the grease; dish your fish with the belly down, and pour on your sauce; garnish with fried smelts, horse radish, and lemon.

*To roast a TAIL of LING.*

Take a ling, cut the shoulders off, and wash it; take a large handful of spinage, a small one of parsley, thyme, and sweet marjoram, a shallot, and a lemon rind shred small; season with pepper, salt, and nutmeg, a few capers, and fresh cockles; shred them, and stuff that part of the belly that is left, so sew it up; make holes, and stuff it all over, score it a little, and lay it to broil; roast it on both sides, do not break it, and baste it with thick cream; when it begins to roast, dridge it, and baste it with butter; infuse three anchovies in water for sauce; add a pound of butter, some flour, a little water, nutmeg, and claret, a few capers, oysters and catchup; add the gravy of your fish, and dish it; garnish with crisp parsley, lemon, cockles, oysters, horse radish, and what you please; you may add gravy if you please.

*To roast a COD's HEAD.*

Wash it very clean, and scotch it with a knife; throw a little salt on it, and lay it on a  
stew



stew pan before the fire, and throw away the water that runs from it the first half hour; season with salt, mace, and nutmeg, and baste it often with butter, so turn it till it is enough; then take all the gravy of the fish, as much white wine or claret, some more gravy, a shalot or two, some whole pepper, horse radish, two or three blades of mace, a little of the liver of the fish, boiled and bruised, and a bay leaf or two; add an anchovy or two, and a little butter rolled in flour; let it boil very well, strain it, skim off the fat, thicken with butter rolled in flour, and two yolks of eggs; add some shrimps, and fish forcemeat balls, so dish your head with fried fish round it; garnish with lemon, horse radish, and send some sauce up in a boat; you may roast it in the oven, dip it in boiling water and salt before you season it.

### *To roast* LOBSTERS.

Take them quick, tie them on to the spit, and baste them with boiling salt and water over the fire, till they are red; then dridge them, baste them with butter, and they will take a little less than half an hour roasting after that; then make butter sauce, a little claret, a little nutmeg, and the gravy that drops from them; so untie them, send them up with the froth on them, and send your sauce in a boat.



*To roast* PIG *in the Nature of* LAMB.

Take a fat pig, dress it, skin it, cut off the ears, and shorten the head, by cutting off the nose; then spit it, and roast it as lamb; when it is almost enough, strew it over with shred parsley and salt; so send it up with gravy sauce; or you may roast it in quarters.

*To roast a* HAUNCH *of* VENISON.

Spit your venison, cover it with paper, well buttered, and over that, a thin piece of common paste, with another paper on it; tie it well to keep the paste from falling off; baste it often in the roasting, which will be two or three hours, according to the size; then take off the papers, and baste and dust it well with flour; let your fire be very brisk to make it of a proper brown; so send it up with gravy, currant jelly, or wine sauce in boats.

*To bake* HERRING.

Dress them very well, skin them, and take off the heads; season with black pepper and salt, and bake them very well in white wine vinegar; if you please you may add a little mace and nutmeg, and a little water.

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*To*



*To* bake SALMON.

Take a jowl of salmon, scale and wash it, and cut it into pieces; season with salt, white pepper, nutmeg and mace pretty high, and lay it on a wide stone dish, with a piece of butter on every piece of fish, and add water, and a little wine, so bake it brown; then strain the gravy, and blow off the fat; add some good butter sauce, more seasoning if it wants, and dish it with the gravy; garnish with scalded gooseberries, crisp parsley, horse radish, and lemon.

*To* broil BEEF STEAKS.

Cut them half an inch thick; if not very tender, beat them with the back of a knife; have a clean fire, make the gridiron hot, rub it with fat, lay them on, and let them broil till they begin to brown; turn them, and when the other side is brown, lay them on; dish with a little butter betwixt them, and throw on a little pepper and salt; slice a little shallot, put an onion into a spoonful of water, lay on your steaks again, and turn them till they be enough; then put them on your dish, and simmer up your gravy with your water and shallot; you must boil the water before you put the shallot in at first, the gravy then over them, and serve them with horse radish, or what pickles you please; you may do mutton steaks the same way.

*To*



*To broil* HADDOCKS.

Skin them, score them crosse, and rub them with a yolk or two ; season with nutmeg, salt, and very little pepper ; strew them with parsley and sweet herbs, so grate on some bread, and set them to broil ; baste them, and broil them brown, and make a little butter sauce, to mix with their own gravy ; add a little catchup ; white wine, capers, and oysters, or shrimps ; garnish with lemons, oysters, and barberries, so serve them up ; you may add forcemeat of fish if you please.

*To broil* PIGEONS.

Draw them, and split them down the back ; season them with a little pepper and salt, and rub them with egg, and a little flour ; brown them on a gridiron, or in a tin oven, and baste them with butter ; when enough, dish them, and serve up with butter and parsley, or gravy, which you please ; garnish with fried parsley, or any thing else.

*To jug* PIGEONS.

Put them up as before, and season them with mace, white pepper, and very little salt ; lay them in a jug with slices of bacon, half a gill of wine, or more, according to the number of

A a 2

pigeons



pigeons; cover the top of the vessel with cloth to keep in the steam, and next, in a pot of water, and let it boil two hours or more; then take them out, and put the gravy into a pan, with a slice of lemon, a little catchup, an onion, a bunch of sweet herbs, and a little anchovy, so boil it; when enough, strain and skim it, so serve it up with lemon, parsley, or what you chuse.

*To jug PIGEONS another Way.*

Dress, but not wash them, save the livers, put them in scalding water on the fire for a minute or two, make them into forcemeat, roll it in butter and yolks, and put a bit in the crop and belly of the pigeons, so sew them up behind and before; then dip them in water, and season them as for a pie, and put them in your jug with some celery, and stop it close; set them in a kettle of cold water, a tile upon them, and let it boil three hours; then put them in your dish, take out the celery, put a piece of butter rolled in flour, shake it a little, and pour it upon them; garnish with with lemon, barberries, and what you please.

*To jug a HARE.*

Wash it very clean, soak it in water, split the head, cut it into fricasie meat, and dry it  
with



with a cloth; season with mace, nutmeg, and salt, and put it in a jug, with a gill of claret, a bit of bacon, and an onion stuck with cloves, so cover it with paste or paper, and put the jug in a pan, and fill the pan with water, so boil it between three or four hours, and keep it boiling all the while; then take out the bacon and onion, strain the soup, and thicken it with butter rolled in flour; garnish with fippets and barberries.

#### *To forced* SWEETBREADS.

Make your stuffing of lambstones well beat, double the weight of marrow or suet, a little grated bread, and a little bacon; season with mace, nutmeg, very little pepper and salt, shred parsley, and shred all fine; make it up with eggs, more yolk than white; then make a vent at one end of the sweetbreads, and fill them in; close them up with thread, to be taken out again; then put them in a pan of boiling water for about ten minutes, cool them, and do over with egg, or a little flour, mace, nutmeg, and salt, and brown quickly in an oven, or before the fire; then have some gravy of a proper thickness, put it on the dish, and then the sweetbreads, with bacon curled or broiled laid round it; if you have any of the stuffing, you may fry it, and send along with it; garnish with lemon and parsley.



*A brown* FRICASY of SWEETBREADS.

Boil them a few minutes, and dry them and cut them in slices; season them with nutmeg, very little pepper and salt, and rub them with a little flour, and yolk of egg; fry them in brown butter, and a light brown; then a little in strong gravy, with a little catchup, a slice of lemon, so serve them up with lemon; you may add oysters if you like them.

*A white* FRICASY of SWEETBREADS.

Boil and slice them as before, then put them into a good white gravy, a little white wine, a slice of lemon, a bit of bacon, a little whole mace, all to be taken out again; when they have stewed slowly for half an hour, thicken the sauce with butter rolled in flour with as much good cream as it is needful to make it white, with a little nutmeg grated if needful; you may put in a little catchup or anchovy; you may take egg in place of flour if you like it better, but the sauce must not boil after it is in, for it will curd it; you may have forcemeat made in small balls, which must be boiled before you put them in, with a little shred parsley; so serve it up with lemon and barberries.



## WHITE GINGERBREAD.

Take six ounces of Jordan almonds blanched, twelve ounces of sugar searced, half an ounce of fine white ginger, beat and searced, half a gill of anniseed or cinnamon water; then put the almonds in a marble mortar, with a wooden pestle, and beat them to a paste, with a little of your liquor, and your other ingredients by degrees; when well beat, make it to rolls, or what fancies you please; dust some sugar on a board, lay on, set it to dry, and when dry, keep it in a dry place.

WHITE GINGERBREAD *another Way.*

A pound and a half of flour dried, half a pound of honey, three quarters of a pound of powder sugar, half a gill of cream, two yolks of eggs, a little brandy, an ounce of ginger, half an ounce of mace and cinnamon finely beat; dissolve the honey and sugar on the fire, warm the cream, and beat the eggs, so mix all to a stiff paste, and roll it and cut it in cakes with a glass; butter the tins, and bake it in a slow oven.

*The best* GINGERBREAD.

Dry seven pound of flour, and seven pound of treacle thinned at the fire, seven ounces of carraway and coriander seeds, and three ounces of  
ginger



ginger, all well beat; add your seasoning and treacle to your flour, and beat it an hour with a pudding stick; add a pint of brandy by degrees, then butter your pan, put it in with your finger, smooth it with your hand, dipped in rose water, or water; bake it in a slow oven, and glaze it with boiling water; you may put in a pound of orange or lemon peel.

### *Best* RED GINGERBREAD.

Take six ounces of Jordan almonds, blanch and beat them to a paste, with a little cinnamon water; take twelve ounces of fine sugar beat and searced, half an ounce of cinnamon beat and searced, and a dram of cochineal bruised fine, and beat altogether by degrees, with half an ounce or less of fine ginger searced; you may add claret, or more cinnamon water, or anniseed water, as you please; then make it into rolls a finger length, or as you please; grate your board with fine sugar, and lay it on to dry, and when dry, keep it so separately.

### A PIGEON COMFORT.

Dress your pigeons, take the livers and fat bacon, and some parsley; season with salt, mace, and nutmeg, a little grated bread and yolks



yolks of eggs, work it to a paste, and stuff their bellies; then fry them a little in brown butter, cut some veal as for collops, and hack them with a knife back; then spread them with forcemeat, and thin slices of clear bacon upon it; then roll them up one by one, tie them with twine, dip them in eggs, and fry them in brown butter; then set your pigeons and collops to stew slowly in gravy; add an anchovy, a whole onion, some catchup, and shred mushrooms; when enough, thicken with butter rolled in flour, and garnish with fried oysters, barberries, and what pickles you please, so serve them up.

#### To FRICANDO PIGEONS.

Put them up as for baking, and lard them on the breast with bacon; then brown them, stew them in a pan with gravy till enough; then add a little brown pickle, truffles, morrels, all boiled tender, with the yolks of hard eggs, artichoke bottoms, boiled and cut to pieces; if you would chuse the sauce thick, put in butter rolled in flour; you must observe to skim the gravy before you dish it; garnish with lemon. The liquor of the morrels may be put into the gravy if you like it.



## SPITCH COCK PIGEONS.

Cut them below the brisket bone till you come to the pinion; if you cut them right, they will be long, like to Ducklings; the rump at one end, and the brisket at the other; you must lard your briskets handsomely; and season with white pepper, salt, nutmeg, shred parsley, and broil them before the fire; then have some good gravy, and add the gravy that drops from them; toss it up with a little white wine, catchup, some walnut pickle, and an anchovy; put them in, and give them a stew; when they are tender, skim off the fat, add artichoke bottoms cut in quarters, and thicken with butter rolled in flour; garnish with the yolks of hard eggs cut in two, and a few capers shred in a little boiled claret, so serve them up.

*To fry* OYSTERS.

Take large oysters, beard them, and wash them well in a little vinegar, drain them well, and wipe them with a cloth; then make a thick batter of eggs, milk, fine flour, grated bread, some nutmeg, and a little salt; dip your oysters in it, and fry them a light brown in clarified butter; they will do for a side dish for fish or flesh.



## 70 SCALLOP POTATOES.

Boil them soft, and beat them smooth with a little cream and butter, salt and pepper if you like it, and put them in scallop shells, which must be buttered; melt a little, and put over the top, with very little grated bread, or flour; brown them in a sharp oven, and serve them up with butter and mustard sauce.

## BOMBARDED VEAL.

Cut the bone out of the fillet, make a forcemeat of bread grated, and fat bacon; season with nutmeg, salt, Kyan pepper, thyme, sweet marjoram, shred parsley, and shalot; mix it up with an egg to a paste, and fill up the place, where the bone came out with forcemeat; then cut the fillet across one inch distance from another, all round the fillet, and lard it with bacon; fill one part with forcemeat, the second with spinach a little boiled, the third with grated bread, oysters, and beef marrow or fuet, so do till all be filled; then wrap the caul round it, put it in a deep pot, with a little water and wine, and lay over it a stone plate, and a thick paper, to keep the oven from burning it; when it has stood long enough, take out the gravy, skim off the fat, and put it into the stew pan, with catchup, mushrooms, a slice of lemon, capers, morrels,

B b 2

and



and truffles, which you must boil before you put them in, and the liquor they were boiled in, with artichock bottoms boiled and quartered; thicken the sauce, if needful, with butter rolled in flour; give it a boil, lay it on the dish, the gravy round it, with lemon and slices of ham on the top.

*To dress* STOCK FISH.

Cut it into pieces, steep them in water for three days, shifting the water twice a day, so put them into a cabbage net, and boil them softly, for they should not be beat as is the common way, for sauce mustard and butter, with eggs and potatoes.

*To farce* SHEEPS TONGUES.

Take large tongues, rub them with salt, and wash them clean; take the breasts of fowls or veal, a little lean of ham, some mushrooms, parsley, two or three young onions, pepper, salt, suet, and bread crumbs; mince all fine, pound it well in a mortar, and work it up with yolks of eggs; then cut a hole nigh the roots of the tongues, and thrust your finger the full length of them, but do not break the skin; then stuff your tongues with this force, and put a small bit of string to keep it fast; then put them to stew in  
good



good brown gravy, till they be almost enough; then take off their skins, and do them over with egg, and grated bread; baste them with sweet butter, and brown them in an oven, or before the fire; then make a ragoo of two or three veal sweetbreads, cut in dices, and put in the gravy they were stewed in; take off all the fat, and thicken with butter rolled in flour; put in your tongues, shake it up, dish them, and garnish them with bacon sprouts, and elder buds; you may braise sheeps rumps the same way, and send some done with the tongues; you may do calves tongues, or a neats tongue, and send it up in the middle of boiled fowls, or with a ragoo as before.

#### TO CRIMP ALMONDS.

Take a pound of Jordan almonds, blanch the one half, and let the other half be unblanched; then dry them well before the fire till very dry, and take a pound of double-refined sugar, and put into your preserving pan, with a little water, and boil it to a candy height; then take it off, and let it cool a little; then put in your almonds that were blanched, and stir them a little about with your skimmer till you find the candy will stick upon them, and rub it with a little sweet oil; then lay them out upon a glass salver, or a clean delf dish; so separate them, and lay them out as quick as you can; you must put a little water to the candy that remains in your pan, and boil it to the same height as before; then  
put



put in the other half of the almonds, and do them in the same manner as before; then set them to dry in your stove, and keep them dry for use.

ESSENCE *of* PARTRIDGE, WOODCOCK,  
SNIPE, HARE, *or any* FOWL.

Take the meat from any game that has been roasted, and beat it very fine in a marble mortar; add to it some slices of ham cold, beat that very fine, and put some gravy to the meat of the partridge, and half a pint of claret; mix it well together, and add to this quantity five eggs, leaving out one white; season with pepper and salt to your taste, and mix all well in the mortar; then strain it, or rather press it through a fine hair sieve, and butter the cups, and fill them, and set them in a stew pan of hot water; let the water be kept gently boiling over a stove till the essences are set like a custard; then turn them out of the cups; they are good either cold or hot.

A RECEIPT *for the* RHEUMATISM.

Take half a gill of dwarf elder, and a quart of old mountain, and drink a large wine glass night and morning; drink more or less according to the strength of the patient: It operates both ways.



*A RECEIPT to make BREAD without YEAST  
with the Help of Leaven.*

Take a piece of dough, which has been raised with baum, keep it in a wooden vessel, and cover it well with flour; this is your leaven; then the night before you bake, put the leaven to a peck of flour, work them well together with warm water, and lay it in a dry wooden vessel; cover it with a linen cloth, a blanket, and keep it warm in cold weather; cover it with bran upon the blanket, and it will rise against next morning, and be sufficient to mix with two or three bushels of flour, being worked up with warm water; when it is well worked, let it rise, covered with the linen and blanket; then knead it, work it up to bricks, or loaves, so make them broad, not very thick, and bake it; keep always some dough of your last baking, and the more leaven you use, it will be the lighter, and the fresher the leaven the better. This is the French method, which renders it light, and easy of digestion.

*A RECEIPT for the bite of a MAD DOG,  
taken from the Church of Calthorp, in Lincoln-  
shire, where almost the whole Parish were bit,  
and they who used it recovered, and inserted it  
in the London Magazine, 1746.*

Take the leaves of rue picked from the stalk  
and bruised, six ounces of garlick picked from  
the



the stalk and bruised; Venice treacle, mithridate, and the scrapings of pewter, of each four ounces, and boil them all on a slow fire, in two quarts of strong ale, till one pint be consumed; then keep it in a bottle close stopped, and give of it nine spoonfuls warm to a man or woman for seven mornings fasting, and six spoonfuls to a dog; apply some of the ingredients to the bitten place, and give it within nine mornings after biting.

*Receipt omitted in Page 22,*

*To make* **BLACK PUDDINGS.**

To a quart of blood, one pound and a half of beef suet shred, one gill of good milk, and a pound of grated bread; season with black and clove pepper, salt, a little dried mint, with thyme and marjoram rubbed fine. If you like groats, they must be boiled very little, and beat; or if chimens, you must omit the bread. You should be careful not to fill the skins too full, and the water must boil before you put them in, and they must boil slowly; if swine's blood use the same. You may omit the herbs if you chuse, and if you like them fat, add more suet.

**F I N I S.**



