

**The ladies best companion; or, a golden treasure for the fair sex. Containing the whole arts of cookery ... With plain instructions for making English wines ... To which is added The art of preserving beauty ... / by Amelia Chambers. To which are added Every lady her own and family's physician ... also The family instructor ... And a great variety of other articles too numerous to be inserted in a title page.**

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E. Willats



FRONTISPIECE.



James Taylor del. et sc.

Choice Viands, and a skilful Cook, invite  
The Puny — and Capacious Appetite.  
Then let Politeness, Join'd to hunger, haste  
And learn the Method how to Dine in Taste



T H E  
LADIES BEST COMPANION;

O R,

A Golden Treasure for the Fair Sex.

Containing the whole ARTS of

COOKERY,	POTTING,	CANDYING,
PASTRY,	PICKLING,	COLLARING,
CONFECTIONARY,	PRESERVING,	BREWING, &c.

With plain Instructions for making English Wines, from  
Fruits, Flowers, &c.

To which is added

The ART of preserving BEAUTY.

Containing the best and easiest Methods of preparing and making  
Washes, Essences, and Perfumes, &c. for the Hands, Neck, Face,  
and Hair, in such a Manner as in a great Measure to delay the  
Ravages of Time on the Features of the Fair Sex.

Likewise Directions for sweetening the Breath, curing the Tooth-ache,  
preserving the Teeth and Gums, &c. With many other Articles  
equally useful to the Fair Sex in general

---

*Here Cooks may learn with wond'rous Ease  
The longing Appetite to please;  
The Art of Beauty how to reach,  
By skillful Methods too we teach:  
The Fair who with our Rules comply,  
May catch the Heart, and charm the Eye.*

---

By Mrs. *A M E L I A C H A M B E R S.*

---

To which are added

Every Lady her own and Family's Physician.

Consisting of approved physical Receipts for most Disorders that  
grown People and young Children are subject to.

Also the Family Instructor.

Containing Directions for cleaning Silks, Lace and Furniture, taking  
out Spots from Linen and Cloaths, &c. &c. And great Variety of  
other Articles too numerous to be inserted in a Title Page.

---

L O N D O N.

Printed for J. COOKE, No. 17, in Pater-Noster-Row  
[Price Two Shillings Sewed.]



LADIES BRIST COMPANION

A Golden Ticket for the Year.

The following collection of  
conveniently arranged of being  
with the families and private persons  
only those who are not members  
of the B.R.T. or of any other  
clubs or societies should  
be provided with one of these  
tickets. It is very convenient  
for the ladies to have a  
ticket of their own for the  
purpose of visiting the  
clubs and societies of the  
city and country. It is  
also very convenient for the  
ladies who are not members  
of any club or society to  
visit the clubs and societies  
of the city and country.

The following are the  
names of the clubs and  
societies which are  
connected with the  
B.R.T. and which  
are entitled to  
issue tickets to  
their members.  
The names of the  
clubs and societies  
which are not  
connected with the  
B.R.T. and which  
are not entitled  
to issue tickets  
to their members  
are not given.



01994

L O W D O M  
Printed by J. Cook, No. 17, in Park Street  
Price Two Shillings



---

## P R E F A C E.

**A**S the following collection of receipts cannot fail of being useful, both to families and private persons, I can only assure the reader that they are the result of long experience, every one of them having been many times tried, and none of them ever proved ineffectual.

It is well known, that the woman who is ignorant of cookery is neither qualified to be a mistress or a servant; for the dressing of victuals, either in a plain or a more polite manner is so essential a part of female education, that those who neglect to acquire some knowledge of it, labour under many difficulties in their advanced years, and many have lost very valuable places for the want of such necessary qualifications. But as it too often happens that women neglect to learn those accomplishments in their younger years, and as the memory is not able to retain every thing, I have undertaken this work for the use of my Countrywomen, and



am well convinced that it will answer the most valuable purposes, let their situation in life be either high or low.

With respect to cookery, every thing has been inserted according to the practice of the present age, and nothing left out that could be useful, so that either the mistress, housekeeper, cook, or servant may at all times find directions for the dressing of victuals in any manner whatever.

By this assistance, the mistress of a family will be enabled to give proper directions for preparing every necessary entertainment, and those under them will be directed how to act in a proper manner, by only turning to the receipt in the book, where they will find the quantities of the ingredients properly arranged, so that no mistake can happen, unless they wilfully neglect to abide by the instructions.

But besides cookery, which is absolutely necessary, less or more in every family, there are proper directions given for all sorts of confectionary; the best methods for preparing made wines, and the most approved rules for pickling. The brewing of such malt liquors as are used in families, is pointed out in the clearest manner,  
so



P R E F A C E. v

so that the person who attends to the different directions will be enabled to discharge all sorts of domestick duties.

The rules laid down for the preservation of beauty are not only simple, but all of them have been tried, and may be used at any time without the least danger, they having never been known to fail of success,

As many families are situated at a distance from gentlemen of the physical profession, and as some disorders may be cured in an easy manner, I have here inserted receipts for such diseases and complaints, as are common in general, both in children, and those of more advanced years; to all which I have added proper instructions, to servants in cleaning furniture, washing, smoothing, and many other articles, absolutely necessary to be known by those who would acquire the character either of industrious house-wives, or good servants,

Upon the whole, nothing has been wanting to make this the most complete book of the kind ever yet offered to the public, and the author doubts not of meeting with the approbation of those who peruse it.



T H E

C O N T E N T S.

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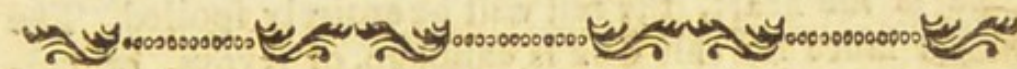
## CHAPTER XXIV. THE





# C O O K E R Y

In its VARIOUS BRANCHES.



## C H A P. I.

*Containing general Directions for boiling all Kinds of  
Butcher's Meat, Poultry, Fish, Greens, Roots, &c.*

**I**N boiling of meat you must first of all be careful that your pot be thoroughly clean, and that it be large enough to contain as much water as will cover the joint. You must watch the scum which will always rise, and take it off neatly with a spoon, otherwise the meat will look dirty and black. All salt meat must be put in when the water is cold, but fresh meat not till it boils, allowing a quarter of an hour to every pound, except the joint be very considerable in weight.

*To boil a Ham.*

Let it lay four hours in cold water, wash it clean, then put it into your pot or copper, and throw in a whisp of hay or a handful of clean bran. Boil it very slow the first hour, and very brisk an hour and a half more. When you take it up first rub the rind with a piece of clean flannel, then raise it, and strew the ham over with sifted raspings of bread.



*To boil a Tongue.*

If your tongue be a dried one it must lay six hours in warm water, and three in cold. When it is thus soaked three hours boiling will make it fit for use. But if it be a green one let it lie three hours in cold water, and boil it only two, or till the skin will peel off.

*To boil a Buttock of Beef.*

Your beef must lay in salt ten days before it is dressed; and if it be very thick it must not be boiled according to the general calculation by weight, but at your own discretion. When the outer part seems to be enough take it up and serve it to table; for if it is not under done at the heart, the rest will be entirely spoiled. The proper sauce for this dish is cabbage, or favoys, or colworts, carrots, &c. and good Durham mustard.

*N. B.* A rump, brisket, and thin flank are dressed in the same manner, and served up with the same kind of sauce.

*To boil a Leg of Mutton.*

The joint must have sufficient room and water in the pot, so as to make it perfectly swim, otherwise it will be apt to turn black; and as there is such a disproportion in the thickness of the different parts, care must be taken not to boil it too much, which is the reason few people make broth of the liquor. When it is enough it must be served with buttered turnips and caper sauce.

*A Leg of Mutton à la Royale.*

Lard your mutton with bacon and slices of veal larded; roll up your lard in spice and herbs, and then bring them to a brown in melted lard; boil the leg of mutton in strong broth, with sweet herbs, and an onion stuck with cloves. When it is ready lay it in a dish, and place round the collops, then pour on a fine rago, and garnish it with sliced lemon and oranges.

*A Leg of Mutton à la Daube.*

Lard it with bacon, and half roast it; then take it up and put it in as small a pot as will boil it: put to it



a quart of white wine, a pint of vinegar, strong broth, whole spice, bay leaves, sweet marjoram, winter-favoury, and some onions. When the meat is enough make the sauce of some of the liquor, mushrooms, sliced lemon, and two or three anchovies; thicken it with brown butter, lay it in the dish, pour on the sauce, and garnish it with sliced lemon.

*To boil a Neck of Mutton.*

This joint is generally used for the making of broth; and therefore when it is designed for this purpose, after the pot is well skimmed, put into it a faggot of thyme, a few marygolds, two or three small turnips, and a reasonable quantity of salt. When the meat is taken up, throw into the broth a spoonful of oatmeal beat up with a little cold water; put in a large onion, or the white part of a leek, and give the liquor a boil up. It may be served up either in a dish alone, with turnips buttered, or Spanish onions mashed with butter, and caper sauce; or in a soup dish full of broth.

*To boil a Leg of Pork.*

Let it lay six or seven days in salt, after which put it into the pot without using any means to freshen it. Let it be well covered with water, and take care that the fire does not slacken while it is dressing. When it is done serve it up with a pease pudding, buttered turnips, carrots, and good mustard.

*To boil a Calf's Head.*

Wash the head very clean, and let it soak in a large pan of water a considerable time before it be dressed. Tie up the brains in a piece of clean linen, and put them into the pot at the same time with the head; skim the pot well, and then put in a piece of bacon in proportion to the number of people that are to eat thereof. When it is done you may grill it before the fire, or serve it up with melted butter, the bacon and greens, and with the brains mashed and beat up with a little butter, salt, pepper, vinegar or lemon, and parsley, in a separate



rate plate, and the tongue slit and laid in the same plate; or serve the brains whole, and tongue slit down the middle.

*To boil Fowls and House Lamb.*

These should be boiled in a pot by themselves, in a good deal of water, and the scum taken clear off; they will be both sweeter and whiter than if boiled in a cloth. A small chicken will be done in fifteen minutes, a large chicken in twenty, a good fowl in half an hour, a small turkey or goose in an hour, and a large turkey in an hour and an half.

*Sauce for a boiled Turkey.*

Take a little water, or mutton gravy if you have it, a blade of mace, an onion, a little thyme, lemon-peel, and an anchovy; boil all these together, strain them through a sieve, melt some butter, and fry a few sausages, and lay round the dish. Garnish your dish with lemon.

*Sauce for boiled Ducks or Rabbits.*

When these are dressed you must pour boiled onions over them, which do thus: take the onions, peel them, and boil them in a great deal of water; shift your water, then let them boil about two hours, take them up and throw them into a cullender to drain, then with a knife chop them on a board; put them in a sauce-pan, shake a little flour over them, put in a little milk or cream, with a good piece of butter; set them over the fire, and when the butter is melted they are enough. This sauce is likewise very good with roast mutton.

*To boil Woodcocks or Snipes.*

These must be boiled either in beef gravy, or good strong broth. When your gravy is made put it into a sauce-pan, and season it with salt; then take out the guts of your snipes, put them into the gravy, and let them boil; let them be covered close, and kept boiling, and ten minutes will be sufficient. In the mean time cut the guts and liver small, and stew them with a blade of mace.



mace in a small quantity of the liquor your snipes are boiled in. Take some crumbs of bread, and fry them crisp in a little fresh butter, and when they are done let them stand ready in a plate before the fire. When your snipes or woodcocks are ready, take about half a pint of the liquor they are boiled in, and put in two spoonfuls of red wine to the guts, and a lump of butter rolled in flour, about as big as a walnut, and set them on the fire in a sauce-pan, you must not stir it with a spoon, but shake it well till the butter is all melted; then put in your crumbs; shake your sauce-pan well; then take your birds up, and pour the sauce over them.

*To boil Pigeons.*

Let your pigeons be stuffed with sweet herbs, chopped bacon, grated bread, butter and spice, and the yolk of an egg; then boil them in strong broth, butter and vinegar, mace, salt and nutmeg; set parsley, minced barberries, and drawn butter; lay your pigeons in the dish, pour the lear all over them, and garnish it with sliced lemon.

*To boil a Goose.*

When your goose has been well seasoned with pepper and salt for four or five days, you must boil it about an hour; then serve it hot, with turnips, carrots, cabbage or collyflowers, tossed up with butter.

*To boil Pullets and Oysters.*

Boil them as usual in water and salt, with a good piece of bacon: for sauce draw up a pound of butter, with a little white wine, strong broth and a quart of oysters; put your pullets in the dish, cut the bacon and lay it about them, with a pound and half of fried sausages; and garnish with sliced lemon.

*To boil Asparagus.*

Scrape all the stalks very carefully till they look white, then cut them all even, and tie them up in small parcels. Throw them into boiling water with a little



salt; and take care not to boil them too much, for by so doing they will lose both their colour and fine taste. Keep them boiling briskly, and when you find them tender take them up. Cut the round of a small loaf, about half an inch thick; toast it well on both sides, dip it in the asparagus liquor, and lay it in the dish; then pour some melted butter over the toast, and lay the asparagus upon it all round the dish, with the white ends towards the edge of the dish. You must not pour the butter over the asparagus, but serve it up melted in a bason.

*To boil Collyflowers.*

Take off all the green part, and cut the flower close at the bottom from the stalk; and if it be large or dirty cut it into four quarters that it may lie better in the pan, and be thoroughly cleansed. Let it soak an hour in clean water, or, if you have not any milk, water only. When the flower or stalks left about it feel tender, it will be enough: but it must be taken up before it loses its crispness, otherwise it will be good for little. After you have taken it up lay it a minute or two in a cullender to drain, and serve it up in a dish by itself, with melted butter in a bason.

*To boil Cabbages, &c.*

These, and all sorts of young sprouts, must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom, they are enough; then take them off before they lose their colour. Always throw salt in your water before you put them into the pot. Young sprouts may be sent to the table just as they are, and so may cabbage, but it is best chopped and put into a sauce-pan with a piece of butter, stirring it till it is all melted, and then serve it up.

*To boil Broccoli,*

Cut off all the little branches till you come to the uppermost of all, then with a knife peel off the outside skins which cover the whole, and throw them into cold  
water,



water. After they have been thoroughly washed put them into boiling water, with a proper quantity of salt, and when the stalks become tender they are enough; then take it up, and, with some melted butter in a basin, send it to table.

*To dress Spinage.*

Pick it very clean, and then wash it in several waters; after which put it into a sauce-pan that will but just hold it; strew some salt over it, and cover the pan close. Shake it often but do not put any water to it. When you find it shrunk to the bottom, and the liquor proceeding from it boils, take it up, throw it into a clean sieve and drain it well; then put it into a clean plate, and serve it up with melted butter.

*To dress Beans and Bacon.*

The beans should always be boiled by themselves, otherwise the bacon will change their colour. Throw into the water some salt and parsley clean picked. When the beans are enough, which may be known by their being tender; put them into a cullender to drain. Take up the bacon and skin it; throw some raspings of bread over the top, and brown it either with an iron made hot, or (if you have not that) by setting it before the fire. When you have put the beans into a dish, place the bacon in the center, and send them to table with melted butter and parsley.

*To boil Artichokes.*

When you have taken off the stalks, put the artichokes into the water cold, with the tops downwards, and after the water boils, an hour and an half will do them. Serve them up with melted butter in as many different cups as there are people to eat them.

*To boil French Beans.*

First string them, then cut them in two, and after that across; or, which is a nicer way, cut them into four and then across. Lay them in water and salt, and  
when



when your pan boils throw in first a small quantity of salt, and afterwards your beans into the water. When they are done lay them in a small dish, and serve them up with a bason of melted butter.

*To dress Parsnips.*

These should be boiled in a great deal of water, and when you find they are soft take them up, and carefully scrape all the dirt off them, and then with a knife scrape them fine, throwing away all that part that is sticky; after this put them into a sauce-pan with some milk, and stir them over the fire till they are thick. You must be careful they do not burn, and add a good piece of butter and a little salt, and when the butter is melted send them to table. These are a very proper sauce for salt fish.

But the common method is when parsnips are well boiled and scraped, to serve them up in a dish with melted butter in a bason.

*To boil various sorts of Salt Fish.*

All kinds of salt fish must be steeped in fresh water at least eighteen hours before it is dressed. Let it be twelve hours in the first water, then scrape it and clean it well from all dirt and loose bits that hang about. The Poor Jack, Ling, and Tusk fish must be scraped with a hand-brush, but you must be particularly careful not to break the skin so as to slip off; for the skin of the Tusk and Ling is esteemed the most delicious part of the fish.

Barrel Cod are generally boiled whole. The larger sort of salt fish are split down the back, and then cut into pieces of about four or five inches square. Put them into as much cold water as will cover the pieces to be boiled, and be careful that the water does not boil too fast: it must only wallop or simmer, and that not above ten or fifteen minutes for barrel cod or tusk, five or six minutes for whittings and small haddock, and not above twenty-five minutes for ling and large cod; for if the water is made to boil furiously, or the fish be kept longer



longer in the water than is proper, it will eat woolly. When it is done, take it up piece by piece with a slice, and dish it with the skin uppermost; and garnish the dish with hard eggs quartered. Serve it up with egg sauce, parsnips and potatoes, or with melted butter and mustard.

*To boil Stockfish.*

Cut the fish into two, three, or four pieces, according to its size. Put those pieces intended to be dressed into soft water, and at the end of twelve hours take the fish out and clean it well with a hand-brush, taking care to preserve the skin. When this is done, put it into a sufficient quantity of lukewarm water for six hours; then shift it into cold water for six hours more. By these means it will be so tender that the skin will strip off, in which wrap up the fish and put it into a pan of lukewarm water, and simmer upon the fire till it feels tender. When you dish it, take it out of the skin, lay the skin and the sound in the middle, and the fish round them. Garnish the dish with fried potatoes, and hard eggs cut in quarters; and serve it to table with oyster sauce, or egg sauce, mustard, and plain melted butter.

*To boil Salmon.*

Take your salmon and wash it with salt water, but do not scale it; then lay it in your stew-pan, and cover it with water, and a little vinegar, a little salt and some horse-radish. Boil it gently till enough, or about half an hour, if it be thick; or twenty minutes if it be a small piece. Pour off the water, dry it well, and dish the salmon neatly upon a fish plate in the center of the dish, and garnish it with horse-radish scraped, or with fried smelts or gudgeons, and with slices of lemon round the rim.

Make your sauce of oysters stewed in their own liquor, some whole pepper, a little mace, an anchovy or two, some pickled mushrooms, and a little white wine, and thicken it with butter rolled in flour. You may likewise



wife add the body of a crab, which, if well stirred in will make it exceeding rich.

*To boil Tench.*

Your tench must be sealed while it is alive; gut it, and wash the inside with vinegar; then put it into a stew-pan, when the water boils, with some salt and a bunch of sweet herbs, and some lemon-peel, and whole pepper; cover it up close, and boil it quick till it is enough; then strain off some of the liquor, and put to it a little white wine, some mushroom gravy or walnut liquor, an anchovy, and some oysters or shrimps. Boil these together, and toss them up with thick butter rolled in flour, adding a little lemon juice; garnish with lemon and horse-radish, and serve it up hot with fippets.

*To boil a Pike.*

When you have gutted it, scour it well with salt inside and out, then wash it clean, and have ready the following pickle to boil it in; water, vinegar, mace, whole pepper, a bunch of sweet herbs, and a small onion. Put the pike into the liquor boiling, and half an hour will do it. Make your sauce with white wine, a little of the liquor, two anchovies, some shrimps, lobster or crab; beat and mix with it grated nutmeg, and butter floured to thicken it. Pour your sauce over the fish, and garnish it with sliced lemon and horse-radish.

*To boil Turbot.*

Let your turbot lay in pump water, salt and vinegar for about two hours; then put water in your fish-kettle, and throw in some salt and sweet herbs, bay-leaves, lemon-peel, onions, horse-radish sliced, some verjuice, cloves and whole pepper. Let it boil till it tastes well of the seasoning; then take it off the fire, and let it cool before you put in the fish, otherwise it will crack. When it is done, which will be in about twenty-five minutes, drain it, and catch some of the very last draining to put into your sauce, which must be either shrimp or lobster. If the latter, you must get a lobster that is a spermer, take  
out



out all the meat, and cut it in small pieces; pick what you can out of the chine, as well as the tail and claws, take the spawn likewise, and pound them all together in a mortar, adding a very little red wine, and half a spoonful of vinegar; then strain the liquor out of the mortar through a fine cloth, and put into it two anchovies well washed and minced, some grated horse-radish and lemon peel, a bay leaf, some pepper and nutmeg, and some onions minced very fine; then add some of the liquor you drained from the fish, and draw your butter in this liquor, and work a little flour into your butter very fine; then put in the meat of your lobster, and shake it over a stove, squeeze in a lemon, and put in a spoonful or two of clear mutton gravy. Garnish the dish with fried smelts, lemon sliced and barberries.

*To boil Sturgeon.*

When you have cleaned it well, boil it in as much liquor as will just cover it, adding two or three bits of lemon peel, some whole pepper, a stick of horse-radish, and a pint of vinegar to every two quarts of water. When it is enough, garnish the dish with fried oysters, sliced lemon, and scraped horse-radish; and serve it up with a sufficient quantity of melted fresh butter, with \*caveer dissolved in it, or, where that is not to be had, with anchovy sauce, and with the body of a crab bruised in the butter, and a little lemon juice served up in basons.

*To boil Soals.*

Lay them in vinegar, salt and water, two hours; then dry them in a cloth, and put them into the fish pan with an onion, some whole pepper and a little salt. When they are enough, take them up, and lay them in your dish, and strain off the liquor. Serve them up with anchovy sauce and butter melted plain, or with shrimp, prawn or muscle sauce.

*To boil a Cod's Head.*

Set a fish-kettle on the fire with water enough to boil it, put in a good handful of salt, a pint of vinegar, a quantity



quantity of sweet herbs, and a piece of horse-radish; let it boil a quarter of an hour, then put in the head, and when you are sure it is enough, lift up the fish plate with the fish on it, set it across the kettle to drain, then lay it in your dish, and place the liver on one side. Garnish with lemon and horse-radish scraped; melt some butter with a little of the fish liquor, an anchovy, oysters or shrimps, and serve it up.

*Boiled Lobster to eat hot.*

Throw a handful of salt into the water you boil it in, and when it is done, break the shell and take out the meat; then put it into a sauce-pan with a little beef gravy well seasoned, a small quantity of cayenne, a little grated nutmeg, a little vinegar, and a sufficient quantity of butter. With this, made as hot as possible, fill the body shell of the lobster. Garnish the dish with sliced lemon, and serve it up to table without any other sauce.

*To boil Plaice and Flounders.*

When the water boils, throw some salt into it; then put in the fish, and when they are enough take them out with a slice, and drain them well. Garnish the edges of the dish with boiled parsley, and serve them up with a basin of butter melted plain; and anchovy sauce, or butter melted with a little catchup.

*To boil Mullet, or any kind of Fish.*

Let your fish be scaled and well washed; save their livers, tripes, roes, or spawn; boil them in water seasoned with salt, vinegar, white wine, a bunch of sweet herbs, a lemon cut in slices, an onion or two, and a small quantity of scraped horse-radish; and when your liquor boils then put in your fish. For sauce, take a pint of oysters with this liquor, a lobster, or a parcel of shrimps bruised or trimmed, some white wine, an anchovy or two, some large mace, a nutmeg cut in quarters, and a whole onion. Boil these all up together; thicken it with butter and the yolks of eggs. Pour this upon sippets, and garnish your dish with lemon.



## C H A P. II.

*Of ROASTING.*

**T**HE first consideration in roasting must be to adopt your fire in proportion to the joint you have to dress. If it be a large joint, lay a good fire to cake, and always keep the bottom of it clear from ashes. When you think your meat is about half done, move the spit and dripping-pan, and stir it up as brisk as you can; for the quicker your fire burns, the better and more expeditiously will your meat be roasted.

*To roast Beef.*

When your beef has been down to the fire about half an hour, take a large piece of paper and fasten it on the top next the fat, baste it well all the time it is roasting, and throw a handful of salt on it. When you see the smoke draw to the fire, it is near enough; then take off the paper, baste it well, and drudge it with a little flour. Take it up, and garnish your dish with horse-radish.

If you would keep beef a few days before you dress it, be sure never to salt it, but dry it with a clean cloth, then flour it all over, and hang it in some place that will admit the air.

*To roast Veal.*

If a shoulder baste it with milk till it is half done; then flour it, and baste it with butter.

If a fillet stuff it with thyme, marjoram, parsley, a small onion, a sprig of savory, a bit of lemon-peel cut very small, nutmeg, pepper, mace, salt, crumbs of bread, four eggs, a quarter of a pound of butter or marrow, mixed with a little flour to make it stiff; half of which put into the udder, and the other into holes made in the fleshy part.

If a loin, or fillet not stuffed, be sure to paper the fat, that as little may be lost as possible. All joints are to be laid a distance from the fire, till soaked, then near it. When you lay it down, baste it with good  
C butter



butter, and when it is near enough, baste it again, and dredge it with a little flour.

The breast must be roasted with the caul on, and the sweet-bread skewered on the backside of it. When it is near enough take off the caul, baste it, and dredge it with a very little flour.

*N. B.* These are all to be sent to the table with melted butter, and garnished with sliced lemon.

*To roast Mutton and Lamb.*

Let your fire be quick and clear before you lay down your meat; while it is roasting baste it often, and when near enough, dredge it with a small quantity of flour. If it be a breast, remember, before you lay it down, to take off the skin.

*To roast Pork.*

When you first lay down your pork, let it be at some distance from the fire, and take care to flour it pretty thick. When you find the flour begins to dry, wipe it perfectly clean with a coarse cloth; then take a sharp knife, if it be a loin, and cut the skin across. After you have so done raise your fire, and put your meat nearer to it than before; baste it well, and roast it as quick as possible.

If you roast a leg stuffed, you must make your incisions very deep, and fill them up with grated bread, sage, parsley, a small quantity of lemon-peel cut fine, a bit of butter, about two or three eggs, and a little pepper, salt and nutmeg mixed together. When it is enough, serve it up with apple-sauce and gravy.

If you roast a spare-rib you must baste it with butter, flour, and sage shred very small. When enough serve it up with the same sauce as to the leg.

*To roast a Pig.*

When you have wiped your pig very dry with a clean cloth, take a quarter of a pound of butter, some crumbs of bread, a little sage, thyme, parsley, sweet-marjoram, pepper, salt, and nutmeg, and the yolks of two eggs;  
mix



mix these together, and sew it up in the belly; then lay it down to the fire, flour it very thick, and continue so to do till the eyes drop out, or you find the crackling hard; then wipe it clean with a cloth wet in salt and water, and baste it with butter. When the gravy begins to run, put basons in the dripping-pan to receive it; and when it is near enough take about a quarter of a pound of butter, put it into a coarse clean cloth, and rub the pig all over with it, till the crackling is quite crisp, and then take it from the fire. Cut off the head, and divide the pig down the back; then, (having cut the ears off, and placed one at each end, and also the under jaw in two, and placed one at each side) take some good butter, melt it, mix it with the gravy received in the basons, and the brains bruised, and a little dried sage shred small; pour these into the dish, and send it to table.

*To roast Venison.*

First wash it in vinegar and water, then dry it with a cloth, and cover it with the caul, or if you have not that, with paper well buttered. Baste it well with butter all the time it is roasting. When it is near done, take a pint of claret, boil it in a sauce-pan with some whole pepper, nutmeg, cloves, and mace. Pour this liquor twice over your venison; then take it up, strain the liquor you poured over it, and serve it in same dish with the venison, with good gravy in one bason, and sweet sauce in another.

*To roast Mutton, Venison Fashion.*

Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the back part of it down, pour a bottle of red wine over it, and let it lie twenty-four hours, then spit it, and baste it with the same liquor and butter all the time it is roasting at a good quick fire, and an hour and a half will do it. Serve it up with some good gravy in one cup, and sweet sauce in another.



*To roast a Hare.*

When you have cased your hare, take a quarter of a pound of fewet, some crumbs of bread, a little parsley shred fine, and as much thyme as will lay on a six-pence, when shred; an anchovy cut small, a little pepper and salt, some nutmeg, two eggs, and a little lemon-peel. Mix all these together, and put it into the hare; then sew up the belly, and lay it down to the fire. Put into your dripping-pan two quarts of milk and half a pound of butter; keep it basting with this all the time it is roasting, and when you have used it all the hare will be enough. You may mix the liver in the pudding if you chuse it; but in that case it must be first parboiled, and then chopped very fine. For sauce take a pint of cream and half a pound of fresh butter, put them into a sauce-pan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick; then take up the hare and pour the sauce into the dish. Garnish with sliced lemon or orange.

*To roast a Tongue.*

Take a pickled tongue, and boil it till the skin will come off, and when it is skinned stick it with cloves about two inches asunder, then put it on a spit, and wrap a veal caul over it, and roast it till it is enough; then take off the caul, and just froth it up, and serve it in a dish with gravy, and some venison or claret sauce in a plate. Garnish with raspings of bread sifted, and sliced lemon.

*To roast Rabbits.*

Baste them with good butter, and dredge them with a little flour. If your fire be very quick and clear half an hour will do, unless they are very small, then twenty minutes will be sufficient. Boil the liver with a little bunch of parsley, and chop them very fine together. Melt some good butter, and put half the liver and parsley into it; pour it into the dish, and garnish the dish with the other half.



*To roast a Goose.*

Take a little sage, and an onion chopped small, some pepper and salt, and a bit of butter; mix these together, and put it into the belly of the goose. When it is on the spit singe it with a piece of paper, dredge it with a little flour, and baste it with butter. When it is done (which may be known by the leg being tender) take it up, and pour through it two glasses of red wine, and serve it up in the same dish, with apple-sauce in a bason.

*To roast a Turkey.*

Take a quarter of a pound of lean veal, a little thyme, parsley, sweet-marjoram, a sprig of winter savory, a bit of lemon-peel, an onion, a nutmeg grated, a dram of mace, a little salt, and half a pound of butter; cut your herbs very small, pound your meat, and mix all together with three eggs, and as much flour or bread as will make it of a proper consistence; then fill the crop of your turkey with it, paper the breast, and lay it down at a good distance from the fire. When the smoke begins to draw to the fire, and it looks plump, baste it and dredge it with a little flour, then take it up, and send it to table, with good gravy in the dish, and either bread or onion sauce in a bason.

*To roast Pigeons.*

Take a little pepper and salt, a small piece of butter, and some parsley cut small; mix these together and put it into the bellies of your pigeons, tying the neck ends tight. Keep them constantly turning round, and baste them with butter. When they are done take them up, lay them in a dish, and they will produce sufficient gravy of themselves.

*To dress Larks.*

Put them on a little bird spit, and roast them; and for sauce have crumbs of bread done thus: take a sauce-pan or stew-pan and some butter; when melted have a good piece of crumb of bread, and rub it in a clean



cloth very small, then throw it into your pan; keep stirring them about till they are brown, then put them in a sieve to drain, and lay them round your larks.

*To roast Partridges.*

While they are roasting dredge them with a little flour, and baste them moderately; let there be good gravy in the dish, and bread sauce in basons made thus: take a pint of water, put in a good thick piece of bread, some whole pepper, and a blade or two of mace; boil it till the bread is soft, then take out all the spice, and pour out all the water, except a small quantity just to keep it moist; beat it soft with a spoon, throw in a little salt, and a good piece of fresh butter; stir it well together, set it over the fire for a minute or two, and then put it in your bason.

*To roast a Tongue.*

First parboil it, then stick into it ten or twelve cloves, and while it is roasting baste it with butter. When it is done take it up, and send it to table with some gravy and sweet sauce.

*To roast Woodcocks.*

When you have spitted them take a round of a small loaf and toast it brown, then lay it in a dish under the birds, baste them with a little butter, and let the gravy drop on the toast. When they are done put the toast in the dish, lay the woodcocks on it, and have about a quarter of a pint of good gravy; pour it into a dish, and set it over a lamp or chaffing-dish for three or four minutes, and then send them to table.

*To roast a Pike.*

Gut it, clean it, and lard it with eel and bacon; then take some thyme, savory, salt, mace, nutmeg, crumbs of bread, beef sewet, and parsley shred all very fine, and mix it up with raw eggs; make it in a long pudding, and put it in the belly of your pike; then sew it up, and dissolve some anchovies in butter, basting the  
pike



pike with it. You may serve it up with melted butter, or oyster sauce, with the pudding bruised in it. Garnish your dish with lemon.

*To roast Eels.*

Take a large eel and scour it well with salt and water, then skin it almost to the tail, and gut, wash and dry it; then take some grated bread, a little sweet marjoram, some nutmeg grated, a little lemon-peel grated, some salt and pepper, and two eggs buttered; you may add a few oysters and an anchovy. Mix these all together, and put it in the belly of the eel, then rub the flesh of it with yolks of eggs, and roll it in some of the seasoning; when there have been no buttered eggs, then draw the skin over it, and roll that in the same dry seasoning; put a skewer through it, tie it to a spit, and baste it with lard. When it is done, serve it up with melted butter, and anchovy or oyster sauce. Garnish with sliced lemon.

*To roast fresh Sturgeon.*

Take a piece of fresh sturgeon of about eight or ten pounds. let it lay in water and salt six or eight hours with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; after which grate a nutmeg all over it, a little mace and pepper beaten fine, a few sweet herbs dried and powdered, and some crumbs of bread; then keep basting a little, and dredging with crumbs of bread, and with what falls from it till it is done. For sauce, take a pint of water, an anchovy, a small piece of lemon-peel, an onion, some sweet herbs, mace, cloves, whole pepper, black and white, and a small piece of horse-radish. Cover the whole close, let it boil a quarter of an hour, and then strain it; put it into the sauce-pan again, pour in a pint of white wine, about a dozen oysters and the liquor, two spoonsful of catchup, two of walnut pickle, the inside of a crab bruised fine, or lobster, shrimps or prawns, a piece of butter rolled in flour, a spoonful of mushroom pickle, or juice of lemon, and boil them all together.



together. When your fish is enough lay it in your dish, and pour the sauce over it. Garnish with fried toasts and lemon.

*To roast a Cod's Head.*

Let it be well washed, then scotch it with a knife, sprinkle a little salt upon it, and lay it to drain in a stew-pan before the fire for half an hour. After this throw away the liquor that has run from it, and raise the pan so as make it lie shelving to the fire. Strew the head with nutmeg, mace and salt; baste it often with butter, and turn it till it be thoroughly roasted. Serve it up with gravy sauce mixed with the liquor that has run from the fish, beat up with butter and the liver of the fish boiled, broke, and strained into it; and with oysters or shrimp sauce. Garnish the dish with horse-radish and sliced lemon, or barberries.

*To roast Lobsters.*

Boil your lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup, and serve them to table.

C H A P. III.

*Of FRYING, BOILING, BAKING, &c.*

*To fry Tripe.*

**C**UT your tripe into pieces about three inches long, dip them in the yolk of an egg and a few crumbs of bread, fry them of a fine brown, and then take them out of the pan, and lay them in a dish to drain. Have ready a warm dish to put them in, and send them to table, with butter and mustard in a cup.

*To fry Beef Steaks.*

Take some rump steaks, beat them with roller, fry them in half a pint of ale that is not bitter, and whilst they



they are frying, cut a large onion small, a very little thyme, some parsley shred small, some grated nutmeg, and a little pepper and salt; roll all together in a piece of butter, and then in a little flour, put this into the stew-pan, and shake all together. When the steaks are tender, and the sauce of a fine thickness, dish it up.

*Another Way to fry Beef Steaks.*

Cut the lean by itself, and beat them well with the back of a knife, fry them in just as much butter as will moisten the pan, pour out the gravy as it runs from the meat, turn them often, and do them over a gentle fire; then fry the fat by itself and lay upon the meat, and put to the gravy a glass of red wine, half an anchovy, a little nutmeg, a little beaten pepper, and a shallot cut small; let it have two or three little boils, season it with salt to your palate, pour it over the steaks, and send them to table.

*To fry a Loin of Lamb.*

Cut the loin into thin steaks, put a very little pepper and salt, and a little nutmeg on them, and fry them in fresh butter; when enough take out the steaks, lay them in a dish before the fire, then pour out the butter, shake a little flour over the bottom of the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; shake all together, give it a boil or two up, pour it over the steaks, and serve them up.

*To fry Sausages.*

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

*To fry Carp.*

First scale and gut them, wash them clean, lay them in a cloth to dry, then flour them, and fry them of a  
fine.



fine light brown. Fry some toast cut in a triangle, and the roes; when your fish is done lay them on a coarse cloth to drain. Let your sauce be butter and anchovy, with the juice of lemon. Lay your carp in the dish, the roes on each side, and garnish with the fried toast and lemon.

*To fry Lampreys.*

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

*To fry Herrings.*

First let them be well cleaned, then fry them in butter with some good onions peeled and cut thin. Lay the herrings in your dish, and the onions round, and serve them up with melted butter and mustard.

*To fry Eels.*

Cut them into pieces, season them with pepper and salt, flour them and fry them in butter. Let your sauce be plain butter melted, with the juice of lemon. Be careful they are well drained from the fat before you lay them in the dish.

*To fry Oysters.*

Make a batter of milk, eggs and flour; then take your oysters and wash them, wipe them dry, and dip them in the batter; then roll them in some crumbs of bread.



bread and a little mace beat fine, and fry them in very hot butter or lard.

*To fry Artichokes.*

First blanch them in water, then flour them, fry them in fresh butter, lay them in your dish, and pour melted butter over them. Or you may put a little red wine into the butter, and season with nutmeg, pepper, and salt.

*To fry Collyflowers.*

First boil them in milk and water, then leave one whole, and pull the other to pieces; take half a pound of butter, with two spoonsful of water, a little dust of flour, and melt the butter in a stew-pan; then cut the whole collyflower in two, put it in with the other pulled to pieces, and fry it till it is of a very light brown. Season it with pepper and salt. When it is enough lay the two halves in the middle, and pour the rest all over.

*To dress Veal Cutlets.*

Cut your veal in slices, season them with pepper, salt, nutmeg, sweet marjoram, and a little lemon-peel grated; wash them over with egg, and strew over them this mixture; lard them with bacon, dip them in melted butter, and wrap them in white papers buttered; broil them on a gridiron a good distance from the fire. When they are enough take off the paper, and serve them with gravy and sliced lemon.

*To broil Chickens.*

Slit them down the back, and season them with pepper and salt, lay them on a very clear fire, and at a great distance. Let the inside lie next the fire till it is above half done; then turn them, and take care the fleshy side does not burn; throw some fine raspings of bread over them, and let them be done of a fine brown. Your sauce must be good gravy with mushrooms, and garnish  
with



with lemon and the livers boiled, the gizzards cut, flashed, and broiled with pepper and salt.

Or you may use this sauce: take a handful of sorrel dipped in boiling water, drain it, and have ready half a pint of good gravy, a shallot shred small, and some parsley boiled very green; thicken it with a piece of butter rolled in flour, and add a glass of red wine; then lay your sorrel in heaps round the fowls, and pour the sauce over them. Garnish with lemon.

*To boil Cod-sounds.*

First lay them in hot water a few minutes; take them out, and rub them well with salt to take off the skin and black dirt; then put them in water and give them a boil. Take them out and flour them well, strew over them some pepper and salt, and broil them. When they are enough, serve them up with melted butter and mustard. Or, take a little good gravy, with a little mustard, and a bit of butter rolled in flour, give it a boil, season it with pepper and salt, and pour it over the fish.

*To broil Whittings.*

Let them be first washed with salt and water, then dry them well and flour them. Rub the gridiron with chalk to prevent their sticking, and let it be quite hot before you lay them on. When they are done serve them with oyster or shrimp sauce. Garnish your dish with sliced lemon.

*To broil Mackerel whole.*

Take off their heads, then gut them, and wash them clean; pull out the roe at the neck end, boil it in a little water, and then bruise it with a spoon; beat up the yolk of an egg with a little nutmeg, a little lemon-peel cut fine, a little thyme, some parsley boiled and chopped fine, a little pepper and salt, and a few crumbs of bread. Mix these all well together, and put in the body of the mackerel; then flour it well and broil it  
nicely.



nicely. Let your sauce be plain butter, with a little walnut pickle or catchup.

*To broil Haddocks.*

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

*To broil Eels.*

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

*To pitchcock Eels.*

Split a large eel down the back, and joint the bones, cut it in two or three pieces, melt a little butter, put in a little vinegar and salt, and let your eel lay in it two or three minutes; then take the pieces up one by one, turn them round with a little fine skewer, roll them in crumb of bread, and broil them of a fine brown. Let your sauce be plain butter, with the juice of lemon.

*To bake a Calf's Head.*

Pick it well, and wash it very clean; take an earthen dish large enough to lay the head on, rub a piece of  
D butter



butter all over the dish, then lay some iron skewers across the top of it, and lay the head on them; skewer up the meat in the middle that it may not lie on the dish, then grate some nutmeg all over it, a few sweet herbs shred small, some crumbs of bread, a little lemon-peel cut fine, and flour it all over; stick pieces of butter in the eyes, and all over the head, and then flour it again. Let it be well baked, and of a fine brown: you may throw a little pepper and salt over it, and put into the dish a piece of beef cut small, some sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with some sage. When the head is enough lay it on a dish, and set it to the fire to keep warm, then stir all together in the dish and boil it in a sauce-pan; strain it off, put it into the sauce-pan again, add a piece of butter rolled in flour, and the sage in the brains chopped fine, a spoonful of catchup, and two spoonful of red wine; boil them together, take the brains, beat them well, and mix them with the sauce; pour it into the dish, and serve it up.

*To bake a Pig.*

Take a handful of sage cut fine, mix it with some pepper and salt, and put it in the belly; then flour the pig well, and rub it over with butter. Lay it in your dish upon two large skewers or sticks, to keep the belly and feet from the bottom. Butter the dish in which the pig is laid, and put it into the oven. When it is enough draw it out, and rub it well all over with a buttered cloth. Then put it in again, and let it continue there till the skin is perfectly dry, when you must take it out. After you have laid it in the dish cut off the head first, then split it quite down the back, and lay the two halves with the chine to each other, and the skin uppermost in the dish. Split the head, take off the ears, and lay the jaws and the ears on the brim to garnish the dish. Take the brains, and pour off the gravy from the dish in which the pig was baked; put these to a little veal or beef gravy, and a piece of butter  
rolled



rolled in flour; boil this mixture up, and put it into the dish, which, with the sage baked in the belly of the pig, will make good well-seasoned sauce. In case it should be wanted preserve a little gravy sauce in a basin.

*To bake a Leg of Beef.*

Take a leg of beef, cut and hack it, and put it into a large pan; strew over it some sweet herbs, two onions stuck with a few cloves, a blade or two of mace, a piece of carrot, some whole pepper black and white, and a quart of stale beer. Cover it with water, tie the pot down close with brown paper rubbed with butter, send it to the oven, and let it be well baked. When it is done take out the meat, and strain the liquor through a coarse sieve. Pick out all the sinews and fat, and put them into a sauce-pan with a few spoonsful of the gravy, a little red wine, and a small piece of butter rolled in flour. Shake the sauce-pan often, and when the sauce is hot and thick, dish up the beef and send it to table.

*N. B.* An ox cheek must be done in the same manner.

*To bake Ox Palates.*

When you salt a tongue, cut off the root, and take some ox-palates, wash them clean, cut them into six or seven pieces, put them into an earthen pot, just cover them with water, put in a blade or two of mace, twelve whole pepper corns, three or four cloves, a small onion, and half a spoonful of raspings; cover it close with brown paper, and let it be well baked. When it is done let it be properly seasoned, and serve it up.

*To bake a Turbot.*

Rub the dish you intend to bake it in well with butter, then take a little salt, some beaten pepper, half a large nutmeg, some parsley minced fine, and throw all over, pour in a pint of white wine, cut off the head and tail, lay the turbot in the dish, pour another pint of white wine all over, grate the other half of the nutmeg,



and add a little pepper, some salt, and chopped parsley. Lay a piece of butter in different parts of it, throw a little flour all over, and then a good many crumbs of bread. Bake it, and be sure that it is of a fine brown; then lay it in your dish, stir the sauce in your dish all together, pour it into a sauce-pan, shake in a little flour, and let it boil; then stir in a piece of butter, and two spoonsful of catchup, let it have another boil, and then pour it into basons. Garnish your dish with lemon, and add what other sauce you please, as shrimps, anchovies, mushrooms, &c.

*To bake Carp.*

Scale, wash, and clean a brace of carp; take an earthen pan big enough for the fish to lie in, then butter your pan, and lay in your carp; season it with mace, cloves, nutmeg, and black and white pepper, some sweet herbs, an onion, an anchovy; pour in also a bottle of white wine, cover all close, and, if large, let them bake an hour in a hot oven; but if they are small a less time will do. When enough take them carefully up, and lay them in a dish; set your dish over hot water, and cover it close; then pour all the liquor they were baked in into a sauce-pan, let it boil a minute or two, then strain it, and add half a pound of butter rolled in flour. Let it boil, and keep it stirring, squeeze in the juice of half a lemon, and what salt is wanting; pour this sauce over the fish, lay the roes round, and garnish with lemon. Observe to skim all the fat off the liquor when you take the fish out.

C H A P. IV.

*Of HASHING and STEWING.*

*To hash a Calf's Head.*

**L**ET the head be boiled till it is near enough, then take the best half, and cut off the flesh nicely from the bone, with the two eyes. Lay it in a little deep dish



dish before a good fire, and then hack it with a knife; grate some nutmeg all over, a very little pepper and salt, a few sweet herbs, some crumbs of bread, and a little lemon-peel chopped very fine; baste it with a little butter, and pour over it the yolks of two eggs; keep the dish turning that it may be all brown alike. Cut the other half and tongue into little thin pieces, and set on a pint of drawn gravy in a sauce-pan, some sweet herbs, an onion, a little pepper and salt, a glass of red wine, and two shalots; boil all these together a few minutes, then strain it through a sieve, and put it into a clean stew-pan with the hash. Flour the meat before you put it in, and throw in a few mushrooms, a spoonful of the pickle, two spoonsful of catchup, and a few truffles and morels; stir all these together for a few minutes, then beat up half the brains, and stir into the stew-pan, and a small piece of butter rolled in flour. Take the other half of the brains and beat them up with a little lemon-peel cut fine, some nutmeg grated, a little beaten mace, a little thyme shred small, a little parsley, the yolk of an egg, and have some good dripping boiling in a stew-pan; then fry the brains in little cakes about as big as a crown piece. Fry about twenty oysters dipped in the yolk of an egg, toast some slices of bacon, fry a few forced meat balls, and have ready a hot dish; if pewter, over a few clear coals; if china, over a pan of hot water. Pour in your hash, then lay in your toasted head, throw the force-meat balls over the hash, and garnish the dish with fried oysters, the fried brains, and lemon; throw the rest over the hash, lay the bacon round the dish, and serve it up.

*To baste a Calf's Head White.*

Take a calf's head and boil it as much as you would do for eating; when it is cold cut it in thin slices, and put it into a stew-pan with a white gravy; then put to it a little shred mace, salt, a pint of oysters, a few shred mushrooms, lemon-peel, three spoonsful of white wine, and some juice of lemon; shake all together, boil it



over the stove; and thicken it with a little flour and butter. When you put it on your dish, you must place a boil'd fowl in the middle, and a few slices of crisp bacon. Garnish your dish with pickles and lemon.

*To hash Beef.*

Take some slices of tender beef, and put them in a stew-pan, well floured, with a slice of butter, over a quick fire, for three minutes, and then put to them a little water, a bunch of sweet herbs or a little marjoram alone, an onion, some lemon peel, with some pepper, salt, and grated nutmeg; cover these close, and let them stew till they are tender; then put in a glass of claret, or strong beer that is not bitter, and strain your sauce; serve it hot, and garnish with red beet root, and sliced lemon.

*To hash Mutton.*

Cut your mutton into thin small pieces; then boil the bones with an onion, some sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted. Let it boil till there is just enough for sauce, then strain it, and put it into a sauce-pan with a piece of butter rolled in flour; put in the meat, and when it is very hot it is enough. Have ready some thin pieces of bread toasted brown, lay them round the dish and pour in the hash. Garnish your dish with pickles.

*To hash a Lamb's Head and Bluck.*

Boil the head and neck a quarter of an hour at most; the heart five minutes; and the liver and lights half an hour. Cut the heart, liver and lights into small square pieces, not bigger than a pea. Make a gravy of the liquor that runs from the head, and a quarter of a pint of the liquor in which it is boiled, a little walnut liquor or catchup, a little good vinegar, pepper and salt. When this is done, put in the brains and the hashed meat, shake them well together in the liquor; pour all upon sippets in a hollow dish, and having grilled the head before the fire, or with a salamander, lay it open  
with



with the right side upwards upon the hashed liver, &c. Garnish with thin slices of bacon boiled, and sliced pickled cucumbers.

*A cold Hash, otherwise called Salmagundi.*

Take the lean of some cold veal that has been either boiled or roasted, and mince it very small; then take a pickled herring, skin it, and mince the flesh of it, or the flesh of four anchovies; cut a large onion with two apples, as small as the rest; mix these together, laying them in little heaps, three on a plate; set some whole anchovies curled or upright in the middle, and garnish with bacon and pickles.

*N. B.* This is to be served cold, with oil, vinegar, and mustard.

*To mince Veal.*

Let your veal be cut as fine as possible, but not chopped; grate a little nutmeg over it, shred a little lemon peel very fine, throw a very little salt on it, and dredge it with flour. To a large plate of veal, take four or five spoonsful of water, let it boil, then put in the veal, with a piece of butter as big as an egg; stir it well together, and when it is thoroughly hot it is enough. Lay some sippets round the plate, and before you pour in the veal squeeze half a lemon, or half a spoonful of vinegar. Garnish your dish with sliced lemon.

*To stew Beef.*

Take four pounds of stewing beef, with a pound of the hard fat of brisket cut in pieces. Put these into a stew-pan with three pints of water, a little salt, pepper, dried marjoram powdered, and three cloves. Cover the pan very close, and let it stew four hours over a slow fire. Throw in as much turnip and carrot cut into square pieces as you think convenient; and the white part of a large leak, two heads of cellery shred, a piece of crust of bread burnt, and half a pint of red wine. Let this stew all together one hour more; then pour it all into a  
soup



soup dish, and serve it up hot. Garnish with sliced carrot.

*To stew Veal.*

Take some lean veal, raw, or roasted, or boiled; cut it in thick slices, then put them in as much water as will just cover them; throw in a little pepper and salt, nutmeg, mace, sweet-marjoram, a shalot, and a little lemon peel. When they are almost stewed enough, put into the liquor a little mushroom gravy, a little lemon juice, a glass of white wine, and let it stew some time longer; then strain off the liquor, and put some pickled mushrooms in the sauce, and thicken it with cream, or butter rolled in flour. Garnish your dish with fried oysters, and sliced orange and lemon.

*To stew Mutton in general.*

First take out the bones, then break them, and put them into a saucepan, with a little whole pepper, mace and salt; a nutmeg, an anchovy, a turnip, a small bunch of sweet herbs, two onions, a pint of ale, a quart of claret, one or two quarts of water, and a hard crust of bread; stop it up, and let it stew five hours, and serve it with toasts and the gravy. Put half this to the mutton, then stew it two hours more, and serve it up.

*To stew Tripe.*

Let it be cut in the same manner as you do for frying, and set on some water in a saucepan, with two or three onions cut into slices. When the water boils put in your tripe, and throw in a bundle of sweet herbs, and a piece of lemon peel. Ten minutes will do it. Send it to table with the liquor in the dish, and the onions with butter and mustard in a cup. You may put in as many onions as you like to mix with your sauce, or leave them quite out.



*To stew a Pig.*

Roast it till it is thoroughly hot; then skin it and cut it in pieces, and put it into a stew-pan with a sufficient quantity of strong gravy, a gill of white wine, some pepper, salt and nutmeg, an onion, a little marjoram, three spoonful of elder vinegar, and a piece of butter. Cover all close, and let it stew gently over a slow fire. When it is enough serve it up hot, poured upon sippets, and garnished with sliced lemon.

*To stew Neats Tongues.*

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

*To stew a Hare.*

Let it be half roasted, and then, having cut it into small pieces and dissected the bones, put all of it into a stew-pan with a quart of gravy, a gill of red wine, and an anchovy. You must not let it boil, but keep tossing it up with butter and flour till it be enough. And then serve it up in a soup dish, garnished with fried parsley.

*To jug a Hare.*

When you have cased the hare, turn the blood out of the body into the jug, then cut your hare to pieces, but do not wash it. Take three quarters of a pound of fat bacon, and cut in slices; pour into the blood near a pint of strong old beer, put in an onion stuck with twelve cloves, and a bunch of sweet herbs; then season your hare with pepper and salt, a little nutmeg and a little lemon peel; then put the hare into your jug, a layer of hare and a layer of bacon; then stop the jug close



that no steam can come out, and put the jug in a kettle of water over the fire, and let it stew three hours; then strain off the liquor, and thicken it with burnt butter. Serve it hot, and garnish with sliced lemon.

*To stew Chickens.*

Take two chickens and cut them into quarters; then wash them, and put them into a clean saucepan, with a pint of water, half a pint of red wine, some mace, pepper, a bundle of sweet herbs, an onion and a piece of stale crust of bread. Cover them close, and stew them half an hour; then put in a piece of butter as big as an egg, rolled in flour, and cover it again close for five or six minutes. Shake the sauce-pan about, and take out the onion and sweet herbs. Garnish with sliced lemon.

*To stew Ducks.*

Let your ducks be well seasoned with salt, pepper, and a few cloves, a shallot or two, with a piece of butter in the belly of each of them; put them in an earthen pan that will just hold them, then put half a pint of claret, a pint of strong gravy, and half a pound of butter under and over your ducks, and half a pint of water, a bunch of sweet herbs and some whole cloves. Cover the pan close; let them stew two hours and a half, then strain the liquor, and pour it over your ducks; serve them hot, and garnish with lemon sliced, and raspings of bread.

*To stew Pigeons.*

Season your pigeons with pepper, salt, cloves, mace, and some sweet herbs; roll this seasoning in a piece of butter, and put in their bellies: then tie up the neck and vent, and half roast them. When this is done, put them into a stew-pan, with a quart of good gravy, a little white wine, some pickled mushrooms, a few peppercorns, three or four blades of mace, a bit of lemon peel, a bunch of sweet herbs, an onion, and some pickled oysters; let them stew till they are enough, and then  
thicken



thicken it up with butter and yolks of eggs. Garnish with lemon.

*To stew GIBLETS.*

Let them be well scalded and pickled; then break in two the pinion bones, split the head and cut off the nostrils. Cut the liver and neck in two pieces, and the gizzard in four. Slip the skin from the neck, and fill it with a pudding made of two hard eggs chopped fine, the crumb of a french roll steeped in hot milk for two or three hours, a little grated nutmeg, ground pepper, salt, sage chopped very fine, and a little melted butter. Put all together into a saucepan, with a quart of good mutton broth, some sweet herbs, an onion, some whole pepper, mace tied in a bit of muslin, and a small quantity of lemon peel. Cover them close, and let them stew till very tender. Take out the giblets, and strain the gravy from the herbs and spices, and then pour it upon the giblets to be served up.

*To stew Carp.*

Get as much blood from them as you can, and let it drop into some wine or claret; open them and be careful of their melts and livers, then brown some butter and flour, and put your carp into it; put in some gravy, a little claret, an onion stuck with a clove or two, a bunch of sweet herbs, some anchovy washed and minced, a few raw mushrooms minced, a blade of mace and a little whole white pepper; let them stew gently, close covered, so that no steam can get out of the pan, then turn them in the liquor, and when they are stewed enough put in the blood and wine, but take care that the former does not curdle. If you find your sauce too thin, you may add butter rolled in flour. Serve them up with fried bread, fried oysters, horse-radish and sliced lemon.

*To stew Trout.*

When you have opened your fish and washed it quite clean, put it in a pan with gravy and white wine; then  
take



take some salt, pepper, nutmeg, a little lemon peel, some thyme, grated bread, and two eggs buttered, mix some butter with the sauce and serve it up, garnished with sliced lemon.

*To stew Cod.*

Slice your cod into small pieces, and put them into a large stew-pan; take some nutmeg, beaten pepper and salt, some sweet herbs, an onion, half a pint of white wine, and a small quantity of water; mix these together, and season your fish with it. When it has simmered gently for about ten minutes, squeeze in the juice of a lemon, put in a few oysters with the liquor strained, a piece of butter rolled in flour, and a blade or two of mace; cover it close, and let it stew gently, often shaking the pan. When it is enough, take out the onion and sweet herbs, and dish it up; pour the sauce over it, and let the dish be garnished with sliced lemon.

*To stew Tench.*

Cut your fish in the tail, and preserve the blood that comes from them; gut them and scrape off all the scales as clean as possible; then lay them in a stew-pan with a pint of gravy, and the same quantity of claret; take some whole pepper, a little salt, some horse-radish sliced, a bunch of sweet herbs, a sliced nutmeg, an onion stuck with cloves, two anchovies and the blood of the fish; put these all into the pan, and when they are properly stewed, thicken the whole with burnt butter. Garnish with horse-radish, sliced lemon, the melts and roes of the fish, and some fried bread.

*To stew Eels.*

After you have well washed them, put them into a sauce-pan with a crust of bread and a blade or two of mace. Let there just water enough to cover them close, and let them stew very gently. When they are enough, dish them up with the liquor, and have some melted butter in a cup to use as occasion may require. The  
broth



broth is extremely good, and esteemed of great efficacy in all consumptive cases.

*To dress Eels with brown sauce.*

Take a very large Eel, cut it in pieces, and put it into a saucepan or stew-pan; put to it a quarter of a pint of water, some sweet herbs, pepper and salt, an onion and a blade of mace. Let your pan be close covered, and when it begins to simmer, put in a gill of red wine, a little catchup, and a piece of butter rolled in flour; cover it close, and let it stew till it is enough. When this is done, take it up, strain your sauce, give it a quick boil, pour it over the fish, and serve it up, garnished with lemon.

*To dress Turbot.*

Let your fish lay in pump water with some salt and vinegar, two hours before you dress it; then put your water in the fish kettle, throw in some salt and sweet herbs, bay leaves, lemon peel, onions, horse-radish, some verjuice, cloves, and whole pepper. When the liquor begins to taste well of the seasoning, take it off the fire, and let it cool before you put in the fish; then let it boil about half an hour, which, for a middle sized fish, will be sufficient; then drain it, and catch some of the last liquor to put into your sauce, which must be either shrimp or lobster; if the latter you must get one that is a spermer, and take out all the meat, and cut it in small pieces; pick what you can out of the chine, as well as the tail and claws, and take the spawn likewise, and pound them all together in a mortar, adding a very little red wine, and half a spoonful of vinegar; then strain the liquor out of the mortar through a fine cloth, and put into it two good anchovies, well washed and minced, some grated horse-radish and lemon peel, a bay leaf, some pepper and nutmeg, and an onion minced very fine; add to this some of the liquor you drained from the fish, draw your butter in the liquor, and work a little flour in it very fine; then put in the meat of your lobster, and shake it over a stove; squeeze



in a little lemon juice, with a spoonful or two of good mutton gravy. Serve it up and garnish your dish with sliced lemon.

*To stew Oysters, Cockles, or Muscles.*

Let your fish be well cleansed from the shell, preserve the liquor, and when it is well settled strain it through a fine sieve, then thicken it well with crumbs of bread, put in a good piece of butter. and boil them altogether before you put in the fish; after the fish is in, season it with pepper and salt agreeable to your palate, give it a gentle boil, and then serve it up.

C H A P. V.

*Of SOUPS, BROTHS, &c.*

**A**S soups are as much esteemed as any other sort of victuals in this country, so the person who prepares them ought to be as careful as possible, because nothing can be more easily spoiled. Some cooks have recommended the keeping the pot open or uncovered; but where that is practised, the soup must be extremely weak, as the strength of the meat and other ingredients evaporates in the steam, which could not happen where the vessel is kept closed.

*Portable Soup, such as is proper to be used by Travellers.*

Take the lean end of a large ham, one leg of beef, and three knuckles of veal; all cut in very small pieces, with half a pound of butter, and put the whole in the bottom of a large copper that has been well tinned. Fill the copper with soft water, put in about three ounces of mace, with the heads of six large cellery, as many carrots, and put the whole over a slow fire. Let the copper be close until it has stewed four hours, when the bones must be taken out and the fat skimmed off, then fresh water must be put in, and kept boiling till it begins to be stiff like glue. Let a handful of pep-  
per



per be mixed with it, and after it is taken from off the fire, let it be poured into flat earthen dishes to cool, when it will become so hard, that it may be taken up in one's hand, and put into a box. It is extremely useful for gentlemen who are obliged to travel, especially in those parts, either at home or abroad, where there are few inns, for it may be broken in pieces, and a little boiling water put into a small bason, will turn it into fine broth.

*To make Soup of Green Peas.*

During the summer season, take a large knuckle of veal, and about a pound of lean ham, a few carrots and a turnip, with a peck of green pease. Put the whole into a copper filled with spring water, and let it boil over a slow fire about an hour and three quarters, when a little spinnage, cellery and sugar must be put to it. When taken off, let it stand about a quarter of an hour, and then serve it up in dishes, on small pieces of toasted bread.

*To make Pease-Soup in Winter for a Family.*

One quart of split pease must be put into a copper saucepan in four quarts of water, and a few slices of lean bacon with beef marrow bones, a large turnip with a few heads of cellery cut into small pieces. The fire must not be violent, but rather slow, and when it has boiled to two quarts, strain it through a cullender, and put in a handful of fine flour, with a little more cellery and pepper, with another quart of water, and then let it boil half an hour longer, when it may be taken off and served up in basons with small slices of toasted bread.

*The following method of making Soup, is used in Roman Catholick Families, during Lent.*

Three pints of whole pease are put into five quarts of soft water, with three red herrings, four anchovies, and two large onions, a carrot, a parsnip, and a handful of sweet herbs, which must be all boiled together



till the soup becomes thick, and then strain it through a cullender, after which put in a root of cellery cut in small pieces, and a lump of fresh butter, less or more according to the person's choice, with a proper quantity of salt and pepper. When ready to be served up, let a little dried mint be strewed upon it, and it will taste very deliciously.

*To make white Soup of a very white and transparent colour.*

Take a small knuckle of veal and a leg of beef, and break the bones into very small pieces, then put the whole into an earthen pot, and place it over a slow fire, where it must be left to stew during the night. In the morning let the fat be skimmed off, and more fresh water with a handful of herbs put to it. After it has boiled about two hours longer, let a handful of rice be put in, with a proper quantity of salt and pepper, and serve it up in basons upon thin slices of bread.

*To make Calf's Soup.*

Get a calf's head extremely tender, and put it into a copper with four quarts of water, and let it stew about three hours; then strain the whole through a cloth, and mix it with another quart of water, a large onion, and a handful of herbs. When it has continued boiling an hour longer, let a proper quantity of salt and pepper be put in, and the whole will taste very deliciously.

*To make Soup of a Hare.*

Get as old a hare as you can procure, and cut it in small pieces, after which it must be washed clean in cold water. Put it into an earthen pot with four quarts of water, a pint of red wine, two large onions, two red herrings, and put it into an oven, where it must remain three hours; after which let three ounces of French barley be mixed with it, and the liver of the hare scalded in boiling water, then let the whole be properly strained, and mixed with sage, two quarts of water,  
and



and a pound of butter, and having boiled an hour longer on the fire, it will be proper to be served up.

*To make Soup of Ox Cheek.*

The bones must be broken, and all the parts washed extremely clean, after which it must be put into warm water, and a handful of salt thrown over it. Four quarts of water being put into a copper sauce-pan, the flesh must be placed in the bottom, with half a pound of the lean end of a ham, and two ounces of butter. Two large onions, cut in small pieces, two carrots, a parsnip sliced into small parts, and five heads of celer-y. Let the whole be placed in an earthen pan over a slow fire, and when it has stewed about three quarters of an hour, it will have an exceeding fine relish.

*To make Soup of Onions.*

Get about twelve large Spanish onions, and boil them in two quarts of milk and water, until they are quite soft, and then take an old cock and cut him in small pieces; put the whole into a pan, and boil it till it is fit for gravy. Then mix the liquid with the onions, and some crusts of old bread, with a few leaves of spinage, and a handful of pepper, when the whole will have the most delicious taste that can be imagined.

*To make Almond Soup.*

Take the scrag end of a neck of mutton, and a neck of veal, and chop them into several pieces, after which let them be put into a large sauce-pan, on a slow fire, where they are to remain till they boil soft. Then skim off the fat, and put a few blades of mace in with four quarts of water, which must continue till it is reduced to two, then let it be strained through a fine cloth, and put on the fire again with half a pound of almonds, beat extremely fine in a mortar, with a proper quantity of pepper and salt. When it has boiled an hour longer, let it be served up in dishes upon small French rolls.



*To make Soup of Rice.*

Put two quarts of water into a sauce-pan with a pound of rice, an ounce of cinnamon, and let it remain till it is boiled extremely tender, then grate a nutmeg into it, with the yolks of three eggs and half a pint of red wine. Put another quart of water to it, and let the whole continue on a slow fire, till it has been reduced to a proper degree of thickness, when it may be served up.

*A good Dish for a private Family.*

Take two pounds of lean beef, and cut it into small pieces, mixing therewith a sufficient quantity of salt and pepper, three large onions, one carrot and a parsnip. Let the whole be put into one gallon of water, and placed upon a slow fire, where it must remain two hours, only that it must be often stirred, to keep it from settling on the bottom. Then let it be taken up and filled out into dishes, when it will eat very agreeably.

*To make good Broth of Beef.*

Get a leg of beef, and break the bone into small pieces, after which let it be put into a gallon of water, with a handful of parsley, and a few blades of mace. When it has boiled till the sinews are soft, and having mixed with it a sufficient quantity of pepper and salt, let it be served up in basons with thin slices of bread. The above is extremely useful for working people, as the strength of the meat is retained in the liquor, and the taste is very agreeable.

*To make fine Barley Broth.*

Take a leg of beef and break the bone, after which let it be put into a copper filled with about four gallons of soft water. When it has boiled about two hours, put a fowl into the pot, with a carrot, some heads of cellery, and a few onions, then let all boil together till the broth is good, when it will have an exceeding fine taste. The above is greatly esteemed in Scotland, and all over the north of England.

*To*



*For making the best Mutton Broth.*

Take a neck of mutton, and boil it an hour in five quarts of water, then put in a handful of dried sweet herbs, and a few flowers of marigolds. It must be thickened with an handful of oatmeal, and having boiled a quarter of an hour longer, it is fit to be served up.

*To make Soups for Gravy.*

Take eight quarts of water, and put into it a pound of beef, a pound of mutton, and a pound of veal, all cut into small pieces, with an onion, some herbs, and a proper quantity of pepper and salt, when it has stewed three hours over a slow fire, take an old fowl and cut it into small pieces, after which let the whole be boiled together until they are so mixed as not to be known from each other, and the gravy will taste fine.

*To make Soup of a Calf's Head.*

Put it into eight quarts of soft water, and let it stew over a slow fire about three hours, when it must be skimmed and a quart of fresh water put to it, with a handful of sweet herbs, and a proper quantity of pepper and salt.

*To make good Beef Broth.*

Take a leg of beef and boil it three hours in a gallon of water, then put into it a handful of parsley, and pour the broth upon thin slices of bread, and it will eat very agreeably.

*To make broth for those of weak, or sickly Constitutions.*

Take a fillet of veal, a neck of mutton, and a good fowl; after which, let the whole be put into six quarts of water, in an earthen pot and boiled over a slow fire, till the liquor is reduced to one half, then let it be strained through a linen cloth, and given to the person.

*To make White Sauce.*

Get a pound of veal and cut it into small pieces, then boil it in a quart of water, mixed with an onion, a  
blade



blade of mace, a few cloves and a proper quantity of pepper and salt, then let it boil two hours, and it will make fine sauce.

*To make common Gravy.*

Take a pound of beef, another of mutton, and a third of veal, and having cut them into small pieces, let them stew over a slow fire in a very deep sauce-pan, then put in about two ounces of bacon, an onion and a handful of herbs, with as much pepper and salt as is necessary, then let the pan be closed up, until the whole is stewed, and it will make fine gravy for most things.

*To make a very fine Gravy.*

Fry two ounces of butter until it is brown, then put it into a sauce-pan with two quarts of water, a pound of coarse lean beef, six mushrooms, as many anchovies, half a pint of red port, a little pepper and salt, then stew the whole an hour over a slow fire.

*To make fine soup of Partridges.*

Get two old partridges and take off their skins, after which they must be cut into small pieces and mixed with a few onions cut small, and two slices of ham, then let them be put into a pan and fried with butter, then take them out and mix with them a few heads of cellery, and put the whole into a sauce-pan with three quarts of water, and let it stew over a slow fire, till it is reduced to two quarts, when it must be served up in small basons, on thin slices of bread.

*Another method of making Soups.*

Take a large neck of mutton, and boil the scrag end till the meat is ready to come off the bones, and then take the fat end and cut it into chops, and fry them; after which they must be mixed together in a gallon of water, with three large carrots cut into slices, and as many turnips, then let the whole be kept over a slow fire, till it boils into small pieces, then season it with pepper and salt, and it will taste fine.



## C H A P. VI.

*Directions concerning all sorts of MADE DISHES.*

**A**S made dishes are esteemed by the politeſt companies, the cook muſt attend to every minute direction with the greateſt care, particularly in keeping the pan clean and well tinned, otherwiſe every thing will have a bad taſte.

*To grill a Calf's Head.*

It muſt be firſt boiled and then cut into two equal halves, one of which muſt be haſhed, and the other rubbed over with the yolk of an egg, chopped into ſmall pieces and ſtrewed over with a handful of pariſey, and the gratings of a lemon peel. Then let it be ſet before the fire, until froth ariſe from it by baſting, then ſlit the tongue down the middle, and boil the brains with pariſey and vinegar, after which they muſt be mixed with cream and melted butter, as the beſt ſauce for the head, by pouring them over it.

*To make a Calf's Head Haſh.*

The head being waſhed clean, muſt be boiled juſt twenty minutes, then let it be taken out and ſuffered to cool. Then let it be ſlit into broad pieces, and put into a toſſing-pan, put to it two quarts of gravy, and let it ſtew over a ſlow fire three quarters of an hour, then put in ſome mace beaten ſmall, with an anchovy. Take about two tea ſpoonsful of lemon pickle, with two broth ſpoonsful of catchup, a handful of ſweet herbs, and a glaſs of white wine. Then take a quarter of a pound of butter mixed with flour, and then waſh the brains in cold water, pull off the ſkin, and beat them ſmall in a baſon, mixing with them two eggs and a little flour, lemon-peel, with pariſey, thyme, and ſage, all mixed and beaten ſmall, then put to it a little pepper and ſalt, put the whole into a pan mixed with hog's lard,  
and



and when it is all mixed, let it be poured upon the hash and served up.

*To make Mock Turtle.*

Get a large calf's head, and scald it in boiling water with the skin on, and when all the hair is come off, let it be washed as clean as you can. Put it into a pan and let it boil three quarters of an hour; then let it be taken out, and when cold, it must be cut into small pieces, then lay it on a flat dish, and stuff the ears with force-meat, tie a cloth round them, pick all the remainder of the meat from the bones, and put it into a tossing-pan, mixed with the fat of another calf's head, put to it three quarts of gravy, and let the whole stew over a slow fire, exactly an hour; then get three sweet-breads, and fry them until they are brown, put to them the roots of four artichokes, well boiled, an anchovy with the bones taken out, three pints of Madeira wine, two spoonful of catchup, some lemon pickle, a little pepper and salt, then thicken it with a little flour and fresh butter. It must be kept stewing half an hour more, then the whole must be served up while hot, and gravy poured upon it.

*To dress Scotch Collops.*

Get some veal, and cut it into thin slices, then put them into a pan and fry them with a large piece of butter, take out the meat and put a handful of flour into the pan, pour in some gravy, with the juice of a lemon and some pepper and salt, with a few pickled mushrooms and force-meat balls, then put your collops in a flat dish, and pour this over them, after which, let them be served up with thin slices of bacon.

*To make white Scotch Collops.*

The difference between them and the others is, that these last must not be fried so much as the others, and the sauce must be the same as the other, only that a pint of cream is generally added to it.



*To dress Scotch Collops in the French Manner.*

Get a large leg of veal, and cut it into thin slices, then let them be rubbed over with yolks of eggs, a little pepper and salt, with some parsley and a grated nutmeg. Put the whole upon a broad earthen dish, and place it before a slow fire; keep basting them with butter, until the upper part is brown, and then let them be turned, so as to make the other side appear in the same manner; then let them be served up in the same way as the others, only that the dish must be garnished with lemon and crisp parsley.

*To dress a Fillet of Veal with Collops.*

The collops must be cut off the fillet, and the udder stuffed with force-meat, then let it be spitted and roasted with the udder tied to it. When it is enough, let it be served up in a dish garnished with lemons.

*To Ragoo a Fillet of Veal.*

Let it be half roasted, and then stuff it with force-meat; put two quarts of gravy into a tossing-pan, and keep it close covered over a slow fire, until it has stewed tender, then pour in a spoonful of white wine with a little catchup, a little of the liquor of capers, half an ounce of morels, and a tea spoonful of lemon pickles, then thicken it with flour and butter, and let it be served up.

*To disguise a Leg of Veal.*

Let it be stuffed with force-meat and oysters, and larded with slices of bacon, put it into a large sauce-pan, and keep the lid on as close as possible, let it stew until it is tender, then take it out and let the gravy continue to boil until it is reduced to a quart, the fat must be skimmed off, and a spoonful of mushroom catchup, with half a lemon, the crum of half a penny loaf, beaten small, then let it boil till it is thick, when a pint of oysters must be added to it, with a piece of butter rolled in flour, three yolks of eggs with half a pint of cream. When the eggs are put in, you must keep



keep shaking it on the fire, to prevent it from curdling; when it is properly mixed, let it be poured on the veal, and served up, in a dish garnished with fried oysters and crisped parsley.

*To force a Leg of Lamb.*

Get a leg of Lamb, and cut a long slice out of the back part of it, let it be beaten as small as possible, with eight ounces of sewet, a little marrow, an anchovy, a few oysters, an onion, some sweet herbs, a lemon-peel, with a little mace and grated nutmeg; these must be beaten together, and stuffed into the slit that was made by cutting the leg, and closed up in the shape it was before taken out. Sew it up, and having first rubbed it with yolks of eggs, then let it be spitted and put to the fire. Keep basting it with butter, and if the fire is good, it will be ready in an hour.

*To dress a Neck of Mutton to eat like Venison.*

Get the neck cut off as large as possible, for the flap of the shoulder must be kept on it, in order to give it a better appearance. Make small holes in the neck, and pour upon it a bottle of red wine, then let it steep in the wine five days, but you must not forget to rub it four times a day, then let it be hung up three days in an airy place, but not in the sun, and keep drying it with a cloth to prevent its being musty. If any of the wine remains in it when roasted, you must baste it therewith, or else pour some more upon it, put white pepper upon it, and when it begins to froth and is well roasted, let it be served up.

*To dress a Harrico of Mutton.*

Get the best end of a neck of mutton, and cut it into as many chops as there are ribs, beat them till they are flat, then fry them till they are of a brownish colour, and let them be put into two quarts of water in a deep sauce-pan, with two carrots cut in small slices, and let it stand about twenty minutes, when two turnips must be sliced and put in, with a little cellery and  
asparagus.



asparagus. Then put in six onions, with two cabbage lettices, a bunch of sweet herbs, with a little mace, and a proper quantity of pepper and salt. Let it be covered close to prevent the steam getting out, and when it has stewed an hour longer let it be served up.

*To dress French Steaks of a Neck of Mutton.*

Get a large neck of mutton, and let the fat be cut off, and the whole cut into steaks, then make a large hole in the fleshy part of steaks, and fill it up with force-meat, wrap them close up in paper, and then let them be put into a Dutch oven before a brisk fire, where they must continue broiling an hour, when they will be brown, and must be served up in their own gravy.

*To dress a Shoulder of Mutton with Celery Sauce.*

Get a large Shoulder of mutton, and put it in while the water is cold, and let it boil until it is done thoroughly, then take ten heads of celery and wash them clean, the tops must be cut off and put into the gravy with flour and butter, and when thoroughly mixed, pour it upon the mutton and serve it up.

*To force a Leg of Mutton.*

Take out the lean part, and cut off the skin, then chop it small, mix it with a handful of sweet herbs, and an anchovy, grate a nutmeg, and a piece of hard bread, then take three eggs, and a glass of red wine, and make the whole into force-meat, to be stuffed into the hole that was made by taking out the meat. Put it into an earthen dish with a pint of red port, and let it bake an hour in the oven, then take off the fat, and pour the gravy over the mutton; then lay some mushrooms and yolks of eggs round it, and let it stand in the oven an hour and a half more, when it may be served up.

*To dress a Leg of Mutton like Venison.*

Take one of the largest and fattest legs of mutton that you can procure, cut out of the carcase in the shape of a haunch of venison, and take out that part that looks

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bloody,



bloody, while it is warm, for it must be done on the same day that it is killed. Take a sharp pointed knife and make several holes in the fleshy part, then pour into those parts a quart of red wine, part of which will run from it, so that you must keep turning it often, that the liquor may run into the places out of which it came. Let it be hung up five or six days in the air, but do not let the sun shine upon it, and when you have dried it with a clean linen cloth, let it be hung up five days more, only you must take care that no damp come near it, otherwise it will take off the deliciousness of the flavour. Then let it be roasted four hours at a slow fire, covered round with brown paper, and the same sauces must be used as in all sorts of venison, which it will so nearly resemble, that the difference will not be easily known.

*To grill a Breast of Mutton.*

Get a large breast of mutton, and cut strokes across it in the form of diamonds, then rub it over with yolks of eggs, and grate upon it some crumbs of bread, and parsley, put it into a Dutch oven, place it before a brisk fire, baste it with butter, and it will be ready to be served up in an hour and a half.

*To fry a Loin of Lamb, and boil the Leg.*

Get a good leg or quarter of lamb, and cut them off from each other; let the leg boil three quarters of an hour, then take a sharp knife and cut the loin into steaks, after which let them be beaten as thin as possible, and fried until they are of a brownish colour. Have some strong gravy ready prepared, put the steaks into it, and let them stew about an hour, then let the leg be served up with the steaks, with gooseberry sauce, and crisped parsley.

*To dress a Basque of Mutton.*

Get a leg of veal, and take off the caul, then lay it in a small copper dish, get a leg of mutton that has been kept a week, and chop it as small as possible, to  
that



that must be added half a pound of marrow, four yolks of eggs, and the crumb of a penny loaf, three anchovies, half of the rind of a lemon, a pint of red wine, which being all mixed together, must be closed up in the caul of the veal, and put into an earthen dish to be baked in a fierce oven. When it is taken out, let the caul and dish be emptied, and gravy poured over it, after which, let it be served up with the same sauce as is used for venison.

*To dress the famous Dish called OXFORD JOHN.*

Cut a stale leg of mutton into thin slices, and then take out all the fat and the sinews, mixing with them an equal proportion of salt, pepper and mace; let them be stewed over a slow fire, about an hour, when some shred parsley must be added to them, then put them into another stew-pan with a good large piece of butter, and let them be kept stirring, till they are a little more than half done, then put to them half a pint of gravy, and some lemon juice, thickened with flour and butter: when they have continued to simmer about ten minutes, they will be ready for use, and must be served up while hot, otherwise they will not be fit for use.

*To force a Quarter of Lamb.*

Cut the flank from off a hind quarter of lamb, and make several holes in the thick part of the flank, with a sharp knife, then get some white force-meat and stuff the parts; let it be half roasted, and covered up close in a tossing-pan with a quart of mutton gravy, in which it must be kept stewing till it is enough. Then take it out and skim the fat gently off; strain the gravy through a clean linen cloth, and mix with it half a pint of Madera wine, a broth spoonful of walnut catchup, half a lemon, ten oysters, two ounces of butter rolled in flour, then pour the gravy upon the lamb and serve it up.

*To dress Sheeps Rumps and Kidnies.*

Get the rumps of six fat sheep, and boil them in veal gravy, after which let them be set before the fire in a



Dutch oven, interlarded with thin slices of bacon. Rub them over with nutmegs and the white of an egg, when they begin to grow tender, then take off the fat, and put it into a clean pan, with a spoonful of cream, three ounces of boiled rice, and a little catchup, after which you must put in a little flour and butter; when it has boiled fifteen minutes, then fry the rumps until they are brown, then let them be served up with a kidney between each rump and let the sides of the dish be garnished with strawberries.

*To make a Fricasfy of Lamb Stones.*

Get six pair of lamb stones and take the skins off them, then rub them over with butter, and fry them in hog's lard, veal gravy, and a handful of flour, when they have fried a little, let a tea spoonful of lemon juice be put to them, with the yolk of an egg and a little nutmeg, then put in two spoonful of fine cream, and keep stirring it over the fire till it becomes thick. Give the stones two or three shakes in the pan, and then serve them up in a dish garnished with force meat balls.

*To dress a Lamb's Head with Pourtence.*

First take off the skin, and then split the head, with the black part of the eyes, all which must be washed extremely clean in cold water. Lay the head in warm water, and wash the pourtence in the same manner, let the heart and liver be separated from the gall, and then boil them about an hour, after which they must be minced, and put into a tossing-pan with some mutton gravy, a spoonful of walnut catchup, with half a lemon and pepper and salt. Then put into it a spoonful of cream, with the half of a lemon, and thicken it with cream and butter. Let the whole be boiled up together, and rub the head with yolks of eggs, put on it a little hard bread grated to a powder, then let it be served up in a dish garnished with lemon.



*To roast a Pig in the same Manner as Lamb.*

Get a pig about five weeks old, and cut it down in the middle, so as to divide it into two; when you have taken the skin off, rub the flesh with sprigs of parsley, then let it be spitted, and put before a good brisk fire, where you must keep basting it with butter until it is brown, then let it be served up in a dish garnished with parsley. It is commonly eat with fallad, and tastes like roasted lamb.

*To stuff a Chine of Pork.*

Let the chine hang up in an airy place a month, then get some fine oat-meal and rub it over, after which it must be boiled half an hour, and taken out of the copper, when it has cooled, make some holes in it with a sharp knife, in the leanest part, but they must not exceed an inch from each other, then put in some green parsley, and rub it all over with the yolks of eggs, then put it in a Dutch oven, strew it over with grated bread, and when it has roasted two hours before a slow fire, let it be served up in a dish garnished with boiled brocoli.

*To force a Surloin of Beef.*

Cut off the fat and skin from the surloin, and let it be spitted, then cut off the greatest part of the flesh and mince it into small pieces. Mix with it four anchovies, a little mace, and a pint of red wine, with an equal proportion of pepper and salt. Put the whole thus mixed upon those parts of the bone from which it was taken, skewered and covered with paper. When it has been spitted and roasted two hours, cut off the fat and serve it up in the sauce made of red wine, horse radish and anchovies.

*To stew a Rump of Beef.*

When the beef has been roasted about an hour, let it be put into a copper filled with water, and a quart of red wine, some blades of mace, and a little catchup. Let



it stew two hours, then take it up and cut off the fat, and serve it up in a dish garnished with horse radish.

*To dress A-la-mode Beef.*

Get a rump of beef and take out the bone, then let it be rubbed over with fat bacon, and marrow put into the place from whence the bone was taken out, with force meat made of sweet herbs, garlick, pepper, nutmeg, yolks of eggs and the crumb of a penny loaf; when it is properly stuffed let it be skewered up, and a small clean fillet tied round, then let a pint of red port be poured in, and when it has been three hours in the oven, let the fat be skimmed off, and put to it a broth spoonful of pickled mushrooms, half an ounce of morels, and some flour and butter, then let it be served up, in a dish garnished with the forcemeat.

*To make a mock Hare of a Bullock's Heart.*

Get a large bullock's heart and wash it clean, then cut off the deaf ears and stuff the inside in the same manner as a hare, and bind it up so as the stuffing may not come out. Put it on a spit and let it roast an hour and a half before a slow fire; keep basting it with red wine, and when it is enough, let the fat be skimmed off the gravy, and some red wine mixed with what remains, then put into it some red currant jelly, and let it be served up in slices on a saucer.

*To make a Brisket of Beef A-la-mode Royal.*

Get a large brisket of beef, and take out the bone, after which let holes be made in it with a sharp knife, and so placed as not to be nearer each other than an inch; let the holes be filled up with chopped parsley, fat bacon and oysters, seasoned with a proper quantity of pepper and salt, then let a pint of red port be poured on it, strew some flour over it and send it to the oven, where it must remain three hours and a half, and then let the fat be skimmed off, strain the gravy through the beef, then let it be served up in a dish garnished with pickles.



*To stew a Turkey with sauce made of Celery.*

Get a large young Turkey, that has been killed two days, and let it be stuffed with force-meat of veal; then let it be put into a large copper filled with fresh water, where it must remain till it is almost boiled, then put to it some heads of celery, washed in hot water; let them boil till they are very tender, then let the turkey boil another quarter of an hour. Let some of the water be taken out and a pound of butter put to it with flour and a little cream, then let it boil ten minutes, and pour it on the turkey as sauce.

*To force a Hen, which will also do for other sorts of Fowls.*

Get a large hen, and let it be kept one day in summer and two in winter, let it be picked clean, the skin taken off and the intrails taken out, then let the flesh be taken from the bones, and chopped small with a dozen of oysters, a pint of cream, two ounces of beef marrow and a little pepper and salt; then let the meat be laid upon the bones, and covered round with the skin. When you have served it up, take thin slices of bacon and place them upon the breasts, to which they must be tied with a piece of packthread; let it be spitted and roasted an hour before a slow fire; when taken off let it be served up with common brown gravy.

*To make a fricassee of Pigeons.*

Get a dozen of young pigeons, and fry them until they are brown, then put them into a saucepan and pour over them mutton gravy; let them stew half an hour, then put in an ounce and a half of morels with a slice of lemon, and pour the gravy over them in the dish when they are served up.

*To dress Ducks a-la-mode.*

Get two large ducks, and when you have cut them open in the backs, pull out the bones, and grate down the crumb of a penny loaf, mix it with a handful of parsley, three onions, a quarter of a pound of sewet, mixed



mixed with an equal quantity of pepper and salt, and three yolks of eggs. Mix all these together for a forcemeat, and stuff it into the ducks, then let them be sewed up, and thin slices of bacon tied to their breasts. Let them stand in a Dutch oven before a slow fire till they are brown, then take them out and put them into a stew-pan, with half a pint of red port, a quart of gravy, a tea spoonful of lemon pickle, with a little catchup, and let it stew an hour over a slow fire, then let it be served up in the gravy.

*To dress a Pig in Jelly.*

Get a large calf's foot, and let it be stewed three hours in two quarts of water, then get a young pig, and cut it into small pieces. Put it into the stew-pan with some mace, cloves, lemon-peel, and a little pepper and salt. Put it over a slow fire, and when it has stewed an hour, put to it a pint of white wine, with the juice of four lemons fresh squeezed. Let the liquor be strained off, and set on a table to cool, and let the pig also be taken out to stand till it is cold, and then serve it up with the jelly, in a dish garnished with parsley, and small slices of lemon.

*To dress Ducks with green Pease.*

Let the ducks be half roasted, and then put into a stew-pan, with a quart of good gravy, mixed with sage and mint. Let them be kept close until they have stewed half an hour, then take a pint of green pease, put them into the gravy with the ducks, and let the whole boil ten minutes longer, then serve them up.

*To dress Ducks A-la-braise.*

Get four ducks, singe them as clean as possible, and let them be larded with fat bacon, parsley, thyme, onions, mace, cloves, pepper, and salt, then take some slices of ham, with a small piece of veal, and another of beef. Then let the ducks be placed with their breasts downwards, and when you have put in a carrot cut in small pieces, let the lid be kept close, until they be-  
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come brown. Then put to them three onions, a handful of parsley, and two anchovies; when they have continued to simmer three hours longer over the fire, take up one half of the liquor, and mix it with a little lemon juice, and let it be served up with the ducks, while both are hot.

*To force an Udder and a Tongue.*

Get a good tongue and udder, and let them be boiled over a brisk fire two hours, then let the tongue be stuck full of cloves, and the udder of force-meat made of veal; put into the force-meat three yolks of eggs, and tie the whole close up, then let them be put into an oven an hour and a half, when they will be enough, and proper to be served up with the gravy.

*To make Rolls of Veal.*

Cut off some slices of veal, and put to them the same quantity of bacon, then mix with them a little force-meat, and tie them up with a little pack-thread; then let them be roasted in a Dutch oven until they are enough, when they must be served up in a dish garnished with mushrooms and lemons.

*To make pigeon Dumplins.*

Get six large pigeons, and put into the belly of each a little pepper, salt, and butter, then make a fine stiff paste, and roll it into six pieces, in order to put a pigeon in each. When the pigeons are rolled up, let them be put into a sauce-pan, and boiled an hour and a half, then let them be served up with fine strong sauce.

*To make Ragoo of Larks.*

Get a dozen of fine well grown larks, and when they are properly prepared, let them be tossed up in melted butter, with some mushrooms and a capon's liver, add to them an onion, a little cloves, and then moisten the whole with strong gravy. Put it into a pan, and let it stew over a slow fire until the greatest part is dissolved, then



then add to it an egg beaten small, in a gill of cream, and a handful of fresh parsley. When it begins to thicken, take off the fat, squeeze into it the juice of a lemon, and let it be served up as one of the finest dishes that can be prepared.

*To dress Essence of Ham.*

First cut off the fat of a ham, and then cut the lean into small pieces, let them be both beaten together, and put into the bottom of a large sauce-pan, when you must add to it a few onions, carrots, and parsnips, all cut into slices, and then set the pan over a slow fire, where it must continue until they are so much dissolved as to stick to each other, then sprinkle a little flour over them, and moisten them with veal gravy; then put to them four mushrooms, a leek, an handful of parsley, and two or three cloves; then put in some crusts of bread, and when it has continued a quarter of an hour longer on the fire, let it be served up.

*To force Lambs Ears.*

Get the ears of twenty young lambs, scald the wool off them until they are clean, then cut out the burs, but do not take off the skin. Let each ear be cut into four pieces, and boiled five minutes in water, with the juice of a lemon and a little salt, then put them into cold water, then put them into a stew-pan with a lump of butter, and place it over a brisk fire, or a stove; dust it with a little flour when the butter begins to rise, and then put in six onions, with a piece of lean ham, and a pint of strong broth. Add to it a handful of sweet herbs, and let the whole be boiled together with the ears over a slow fire two hours, then serve them up.



## C H A P. VII.

*Directions for making all Sorts of P I E S.*

**P** I E S are different both in respect to the meat you put into them, and the nature of the paste, therefore the cook must take care to let them be suited to the heat of the oven in which they are baked. When the oven is very brisk, and stopt close, the paste will be sure to stand, but if it is slow and too much kept open, the crust will be apt to fall, and the liquor run out. The oven must also be suited to the thickness of the paste, for when it is thick, it must require much more heat than such as is thin, and the same rule must be observed concerning its contents. As in boiling and roasting some things take more heat and longer time than others, so in pies, they must be baked in an oven suitable both to the crust and the materials. It is also different with respect to tarts, for the paste of them must be thinner than that of pies; and as they are mostly composed of fruit and sugar, so the oven in which they are baked has no occasion to be made so hot.

*To make a Bride's Pye fit for a Wedding.*

Get four calfs feet, and cut off the meat with a sharp knife, after which let it be beat as small as possible, Cut a round of beef into small pieces, with a pound of sewet, and half a dozen of apples. When you have mixed them properly, put to them a pound of currants, with a handful of raisins, but first let them be dried before a fire, put into it a little mace and cinnamon, with a glass of brandy, and another of claret. When you have covered the whole with a fine thin paste, put it into an earthen dish, and let it bake an hour and a half in a slow oven.

*To make a Pye in the same Manner as the French.*

Mix three quarters of a pound of butter with two pounds of flour, and let the wall of the pye be made stiff.



stiff. Let the lid be extremely thin; rub the out side of the crust with the yolks of eggs; put into the pye a calf's head that has been boiled about half an hour with a quart of strong veal gravy, and the sweet-bread of a bullock cut into small pieces; when it has been about half an hour in the oven, put into it some calf's feet with lemon-pickle and some salt, then fasten the lid and let it continue in the oven two hours, when it will be enough, then let it be served up in a dish garnished with asparagus.

*To make a Beef Stake Pye.*

Take four pounds of rump steaks, and beat them as thin as possible, mix them with a sufficient quantity of pepper and salt, and having put them into a dish, let them be covered with a thin puff paste; but remember to put to them a pint of water, with half a pound of butter, and let it be baked in a sharp oven an hour and a half, when it will eat very tender.

*To make a Yorkshire Goose Pye.*

Get as fat a goose as can be had, and when you have split it down through the back, let the bones be taken out, and dress a couple of ducks in the same way, put to them six woodcocks, with a proper quantity of pepper and salt. Take a hare, and when it is cut into small pieces put it along with the others, with a pound of butter, and a few blades of mace. When it has been stewed about half an hour, let the fat be skimmed off, and a crust made of twelve pounds of flour, and three pounds of butter. Let the paste be made as stiff as possible, into an oval form; rub it over with the yolks of eggs, and then put in the meat, and let the lid be considerably thicker than that of a common pye, and let it be put into an oven where it must remain at least four hours. When you find it enough, let a pound of butter be melted, and mixed with the gravy of the pye, and then close up the lid to prevent the air from getting in; for it is best to keep it a full week before it is eaten.



*To make a Chicken Pye.*

Take a dozen of young chickens, and let them be properly seasoned with pepper and salt, and when put into an earthen dish, lay upon them a pound of butter, with two slices of bacon cut thin; mix amongst them a pint of strong gravy; then make a thin crust, and when you have rubbed it over with the yolks of eggs, let it be put on, and the pye set in a brisk oven, where it must remain two hours, when it may be set on the table, and will have an exceeding fine flavour.

*To make a Pye of Eggs and Bacon.*

Take six slices of bacon, and let them be steeped six hours in cold water, then take a dozen of eggs and let them be all beat together in a pint of fine cream, mixed with a proper quantity of pepper and salt. Put the whole in an earthen dish over the bacon, and make a crust of fine paste, then let it be put into a slow oven, and it will be ready in an hour. This dish is seldom eaten till cold, and as it will keep above ten days, it is very useful for travellers, or those who are obliged to go on short voyages.

*To make a Hare Pye.*

Get a large old hare, and cut it into as many parts as there are joints; put to it half a pound of butter, with a proper quantity of pepper and salt. When you have put it into a dish covered with a cloth, let it boil an hour on a slow fire, and then set it on a dresser till it is cold. Then take a pound of fat bacon, with the skin scraped off, three onions, half a pint of red wine, and the crumb of a penny loaf grated down. Cut the liver into small pieces, and season it properly with nutmeg, pepper and salt, with the yolks of three eggs. Then make a thick crust and lay over it, when it must be put into a brisk oven, and baked an hour and a half.

*To make a Pye of a Calf's Head.*

Get a large calf's head, and let it boil about half an hour over a slow fire, then take it up and let it stand till



it is cold, when it must be cut in pieces, and a pint of strong gravy mixed with it. Make a fine thin crust, and let it be baked in the oven an hour and a half, then take it out, and when you have opened the lid, stew the yolks of four eggs over the steam of the pye, and pour on it a little melted butter, and then let it be served up in the plates, garnished with slices of lemon.

*To make a Pye, called a Thatched House.*

Take a dozen of young pigeons, and season them with a proper quantity of pepper and salt, then put to them half a pound of butter, and lay them in a deep earthen dish, then cover them with a thick paste, and let it be kept in the oven an hour and a half, when it will eat very deliciously.

*To make a Savory Veal Pye.*

Get a large loin of veal, and cut it into as many steaks as there are ribs, then mix with the steaks, some mace, and a proper quantity of pepper and salt. Put to it two sweetbreads of a bullock, cut in slices, six yolks of eggs boiled hard, and a pint of strong gravy. When you have put them into the dish, make a thick light paste, and let it stand in a brisk oven an hour and a quarter, when it must be taken out, and the lid cut into twelve equal parts, and garnished with slices of lemons.

*To make a sweet Veal Pye.*

Get a neck of veal, and a pound of beef sewet; cut the veal into steaks, and put to them a pound of raisins chopped small, with two ounces of citron, and a little orange-peel; put to it half a pint of mountain wine, a dozen of oysters, and cover it with a thin paste; then set it in the oven, and let it stand an hour and twenty minutes. When you take it out and open the lid, which must be done by cutting it into eight equal parts, pour upon it a pint of mountain wine, and when it has stood about ten minutes, let it be served up.



*To make a Rook Pye.*

Take a dozen of young rooks and take off the skins, then take out the bones, and let them be well seasoned with pepper and salt, put them into a deep earthen dish with a pound of butter, and a pint of water. Let the paste be made thick, and place it in a slow oven, where it must remain at least three hours, and then it will be extremely tender.

*To make a Yorkshire Gibleet Pye.*

Take the giblets of a large goose as soon as it is killed, and while the blood is warm, mix them together, with the crumb of a penny loaf, grated small, then take half a pound of beef sewet, with two leeks, and a few leaves of sage. Mix with them the yolks of four eggs, and a proper quantity of pepper and salt; then put the whole into an earthen dish and make a thick paste, and before you lay it on, pour in a pint of strong gravy. It must be kept in the oven two hours, when it will be ready to be served up.

*To make an Eel Pye.*

Take a dozen of large eels, wash them clean, and cut them into small pieces, mix with them a handful of sage, and let it be properly seasoned; then put them into an earthen dish, and make a paste to lay over it, then let it stand in a brisk oven an hour and a half, when it will be ready to be served up.

*To make a Hottentot Pye.*

Get four calves feet, and chop them into small pieces, then cut up three chickens and mix with them; put to them two sweet-breads cut into small pieces, a quart of veal gravy, and a proper quantity of pepper and salt. Let them be stewed in a pan about an hour over a slow fire, then put into it the yolks of four eggs, with eight force-meat balls, and cover it with a fine crust. When it has been an hour and a half in the oven, boil a few green pease and lay over the lid, then let it be served up.



*To make an Olive Pye.*

Get a large fillet of veal, and cut it into thin slices, then grate over them the crumb of a penny loaf, and rub the veal with the yolks of two eggs. Put to it some lemon-peel, and a grated nutmeg, with a proper quantity of pepper and salt, put to it half a pound of butter and a pint of strong gravy. Make the paste very thick, and let it be kept in the oven two hours, when it will be ready to be served up.

*To make a minced Pye.*

Get a pound of lean beef, a pound of sewet, a quarter of a pound of raisins, and a large pippin. Mix them together, and sweeten them with a pound of Lisbon sugar, add to them a pound of dried currants, with the juice of a lemon, and a little orange-peel. Put to it half a pint of mountain wine, and let it bake an hour and a half, and you may keep it to be eaten cold, a week or ten days afterwards.

*To make a Venison Pasty.*

Get a haunch of venison, and take out the bone, then cut the meat into small square pieces, and mix it with a proper quantity of pepper and salt. Make a paste of a peck of fine flour, and put in the bottom of the dish a pound of beef sewet. Let it stand an hour and a half in a brisk oven, and it will be ready to be served up.

*To make a Pye of Scotch Collops.*

Get a fillet of veal, and when you have cut it into thin slices, let it be seasoned with pepper, salt, onions, cloves, nutmeg and mace. Put to it a few slices of bacon, with the yolks of six eggs boiled hard, put into it a handful of parsley, strewed between the different pieces of meat, and put in a dozen of oysters. When it has been in the oven an hour and a half, take off the lid and pour off the fat, then put in some gravy, and it will eat fine.



*To make a Mutton Pye.*

Take a loin of mutton, and cut it into steaks, then season it properly with pepper and salt; pour into it a pint of mutton gravy, with a little butter. When it has been an hour and a half in the oven, open the lid, and skim off the fat, then toss up a few capers with cucumbers and oysters, in sauce made of anchovies, and pour it in, then let it be served up.

*To make a Savory Lamb Pye.*

Get a loin of lamb, and cut it into steaks, then let it be properly seasoned with pepper and salt. Put into it a small quantity of cloves and mace, with lambs stons and sweet-breads. Mix with it the yolks of eggs, and a dozen of oysters, with six force-meat balls; pour into it a pint of strong gravy, with half a pint of claret; then make a middle sized crust, and let it stand an hour and a quarter in the oven, when it must be taken out, and the lid cut into four equal parts, and served up to the company.

*To make a Pigeon Pye.*

Take a dozen of young pigeons, and lard them all over with bacon, then stuff them with force-meat balls, and a proper quantity of pepper and salt. Put into it some slices of sweet bread, and a little nutmeg, then take a pint of red wine, and mix it with gravy of anchovies and oysters; put to it a handful of herbs, and a lump of butter, then make a paste, and let it stand an hour and a half in the oven, when it will be ready for use; and may be served up.

*To make a Potatoe Pye.*

When you have prepared a good crust, put a large piece of butter in the bottom, then boil a dozen of large potatoes, but not till they are soft, for they must be taken out of the water before they begin to break. Beat them small, and mix with them half a pound of marrow, six yolks of eggs, a little lemon-peel, with almonds, dates, and candied citron. Make a thin crust, but be-



fore you lay on the top, put below it, above the potatoes, a quarter of a pound of fresh butter. Let it stand in the oven an hour, and when you take it up, pour into it the beaten eggs with a glass of wine and a little sugar, and then let it be served up.

*To make an Oyster Pye.*

Get a quart of large oysters, and parboil them in their own liquor, then beat them small, and put to them a handful of sweet herbs, a large onion cut into small pieces, and the crumb of a penny loaf grated small; then lay on it some butter, and having put the whole into a dish, cover it with a thin paste, and let it stand half an hour, when it will be ready to be served up.

*To make a Herring Pye.*

Take a dozen pickled herrings, and let them be well soaked in fresh water, then take off the skins, and cut the bodies of them into small pieces, when they must be mixed with three rolls; then put to them a little rose-water, and the crumb of a hard roll grated down. Mix a little sugar, with a glass of saffron, then make a very stiff paste, and when you have put them into the dish, mix therewith a pound of butter, with gooseberries and the other fruits of the season on the top. When you put it into the oven, let it be made as close as possible, and when it has been baked an hour, serve it up with sauce composed of sugar, butter, and vinegar.

*To make a Pork Pye to be eaten hot.*

Get a loin of fresh pork and cut it into steaks, then take off the skin, and mix with them the same quantity of veal and six pippins, cut into small pieces, put to it as much pepper and salt as suits your taste, with half a pint of red port, and a little sugar; then put in a lump of butter, and when you have made a thick paste, let it stand in the oven an hour and a half, and then serve it up.



*To make a Pork Pye to be eaten cold.*

Get a loin of pork, and when you have cut it into steaks, take out the bones, and add to it the same quantity of veal with the bones taken out; beat them together until they are soft, and mix with them a sufficient quantity of pepper and salt; then put to it some sage, cloves, and mace, with three yolks of eggs boiled hard. Lay the pork above the veal, and the other ingredients between them, and then put the whole into an earthen dish, closed up with a crust made of soft paste, and when it has continued two hours in the oven take it out, and it will be fit for use a week after.

*To make a Pye of Rabbits.*

Take four rabbits and cut them into small pieces, then mix them with flour, and a little salt, pepper, nutmeg and sweet herbs. Put to them a quart of mutton broth, then make a strong stiff paste, and close the whole up in an earthen dish; when it has been an hour and a half in the oven, pour a pint of strong gravy upon it, then let it stand half an hour longer, when it must be taken out, and served up with sauce composed of juice of oranges and lemon.

*To make a Pye of Trouts.*

Get a dozen of young trouts, and when you have cleaned them and scraped off the scales, lard them with a fat eel cut into small pieces, and add to them a handful of sweet herbs, oysters, capers, mushrooms, and a small bit of lemon-peel; then lay over them a large piece of butter, and cover them up in an earthen dish, under a thin paste. When they have been an hour and a half in the oven, let them be served up while they are hot.

*To make a Pye of Tench.*

Get six large tench, and strew over them a few currants, with a pint of red port; then put in a lump of butter, and then make a thick crust, and let the pye stand in the oven an hour, when it will be proper for use,



use, and must be served up with sauce of melted butter mixed with sugar.

*To make a Pye of Apples.*

Take a dozen large apples, and let them be properly scalded, after which you must take off the skin, and put to it twelve yolks of eggs, and six whites. When they are all properly mixed together, put to them a little nutmeg, the crumb of a penny loaf, some sugar according to your taste, and a quarter of a pound of butter. put all together into an earthen dish, then make a fine thin crust, and let it stand an hour in a slow oven, when it must be taken out and served up.

*To make a Pye of Artichokes.*

Boil twelve artichokes until they are tender; then take them out and mix with them the yolks of twelve eggs, boiled hard and beaten small, half a pound of rasins, three ounces candied orange, and a small blade of mace with a proper quantity of pepper and salt; then put the whole into an earthen dish, and cover it with a thin crust. Put it into an oven, and it will be ready to be served up in an hour.

*To make a Pye of a Breast of Veal.*

Get a large breast of veal, and parboil it, then cut it into small pieces, and take out the bones. Let the biscuit be cut into small pieces, and mix with them a handful of sweet herbs; add thereto a proper quantity of pepper and salt, according to your taste, then mix with it the yolks of four eggs raw out of the shell; put to it a dozen of oysters, and two anchovies, with a piece of a sweet-bread cut into small parts. Let the paste be made thin and fine, with a good deal of butter in it, and when you have infused the juice of lemon, and closed it up, let it be put into a slow oven an hour and a half, when it will be ready to be served up.

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*To make a Pye of Lamb in the German Manner.*

Take a quarter of lamb, and cut it into small pieces, which must be larded with slices of fat bacon, and a proper quantity of pepper and salt; add to it a handful of sweet herbs, and when you have covered it up with a thin paste, let it stand an hour and a half in a brisk oven, after which let it be served up.

*To make a Palate Pye.*

Get eight sheep's tongues, and as many sweet-breads, with four bullock's palates, and when the tongues are half boiled, let the skins be taken off, and cut them into small slices; when properly mixed, put to them a pound of fresh pork sausages, and a proper quantity of pepper and salt, with as much cloves and mace as suits your taste; then make a thick paste, and put the whole into a deep earthen dish, and when it has been an hour and a half in the oven, let it be served up with anchovy sauce.

*To make a Stump Pye.*

Get a leg of lamb and cut the flesh from off the bones; then mix with the pieces a pound of currants, a handful of sweet herbs, the yolks of eggs, and let the whole be properly seasoned with pepper and salt. When you have put a thin crust over it, let it stand in a slow oven exactly an hour; when it must be taken out, and served up with sauce of verjuice and sugar.

*A Devonshire Pye.*

Get a dozen of large pippins, and let them be cut into thin slices, then put them into a flat dish, with three pounds of mutton steaks properly seasoned with pepper and salt, lay a few onions over the meat, with a thick crust, and when it has stood in a brisk oven an hour and a half, let it be taken out and served up.

*To make a Shropshire Pye.*

Take three rabbits, and when you have cut them into small pieces, let them be properly seasoned with  
pepper



pepper and salt; add to them four slices of fat pork and make a crust, in which must be a pound of butter. Before you put on the lid, pour in a pint of red wine. It will take about an hour and a half to bake, when it must be served up hot.

*To make a Mermaid Pye.*

Get a young pig, and when you have scalded it, cut it into small slices, and take out the bones; mix with it a couple of neat's tongues, cut into thin slices, with as much pepper and salt as suits your taste; put over it a few slices of bacon, and a thick crust, and when it has stood an hour and a half in the oven, let it be served up.

*To make a Cherry Pye.*

Get four pound of cherries, and lay them in a dish mixed with as much sugar as suits your taste; then put to it half a pound of currants, and make a light thin crust; put it into a slow oven, and let it stand an hour and a half, when it will be ready to be served up.

*To make a Pye of Oysters and Eels.*

Get as large an eel as you can procure, and when you have cut it into small slices, put to it a few apples, with a dozen of oysters, all properly mixed with pepper and salt. Put over it a thin crust, and when it has stood an hour and a half in the oven, let it be served up.

*To make a Ham Pye.*

Take two pounds of lean ham, and cut it into thin slices, then take a young fowl and put into your dish along with the ham; add to it half a dozen of the yolks of eggs boiled hard, with a proper quantity of pepper and salt. When it has stood an hour in the oven, let it be taken out, and a pint of beef gravy poured in under the lid, and served up hot.



*To make a Pye of Soals.*

Get two pound of soals and half boil them, then take the meat from the bones, and cut it into very small pieces. Put to it some pepper and salt, with a little nutmeg, the crumb of a penny loaf, six anchovies, a handful of parsley, and half a pound of butter. Mix the whole with a pound of eels cut into small pieces, and a little force-meat, then make a crust, and pour under the lid a pint of beef gravy; and when it has stood an hour in the oven, let it be served up hot, with anchovy sauce.

*To make a Pye of Turbot.*

Get a large turbot, and let it be half boiled; then season it with pepper and salt, and put to it the yolks of six eggs boiled hard, with a large onion cut into thin slices, and mixed with beef gravy, and half a pound of butter, and when it has stood an hour and a half in a slow oven, let it be served up.

*To make Paste for a Goose Pye.*

Take twelve pounds of fine flour, and eight pounds of butter, with twelve ounces of beef sewet. Boil the sewet three minutes in water, until it is dissolved, when it must be poured hot upon the flour mixed with the butter, and worked up into a paste.

*To make Paste for all Sorts of Pies baked in Dishes.*

Mix a pound of flour with half a pound of butter; with the yolks of three eggs, and as much water as will make it into paste; when properly mixed, let it be rolled up, and thin slices of butter put to it, then let it be covered over the dish.

*To make light Paste for Tarts.*

Beat the white of an egg into a pound of fine flour, and as much water as is necessary to make it into a paste, then put to it thin slices of butter, and let the whole be rolled up, and beaten until it is soft. Less or  
more



more in equal quantities, may be used according to the size.

*To make hard Paste for Tarts.*

Mix one ounce of fine loaf sugar, with a pound of flour, and a pint of new cream boiling hot; put to it a quarter of a pound of butter, with the white of six eggs. When they are all properly mixed and beaten together let them be worked up into a paste, and it will make a hard crust.

C H A P. VIII.

*DIRECTIONS for making all Sorts of PUDDINGS.*

**P**UDDINGS are so universally used through every part of the nation, that proper directions for making them are absolutely necessary, especially as they are of great service in every family. In such as are boiled, be sure to let the bag be kept clean, and the flour as fine as possible; and in such as are baked, let there be an equal proportion of milk and eggs, but take care that they do not stand any longer in the oven than is mentioned in the following directions.

*To make a Bread Pudding.*

Pour a pint of milk boiling hot, on the crumb of a penny loaf, and beat them together with two ounces of butter, and as much sugar as you chuse, put to it a little nutmeg, with the yolks of four eggs; tie the whole up in a cloth, mix the whole with a pound of currants, and when it has boiled an hour, take it out, and pour upon it a pint of white wine, and let it be served up.

*To make a boiled Rice Pudding.*

Take half a pound of rice, and when it has boiled half an hour, let it be strained through a sieve, and beat small in a mortar; then put to it the yolks of six eggs,



eggs, and half a pound of butter, a quarter of a pound of sugar, and a small nutmeg grated down. When you have mixed them together, put to them half a pound of fresh dried currants, and put the whole into a clean cloth, rubbed over with butter. When it has boiled an hour, pour on it a pint of red wine, and let it be served up.

*To make a plain Sippet Pudding.*

Take a flat dish, and put into it a pound of beef sewet, with the same quantity of bread grated down. Mix with it the yolks of four eggs, and half a pound of currants, with as much sugar and nutmeg as suits your taste; when you have mixed them all properly together, let it be put into an oven, and baked an hour, when it must be served up with wine sauce.

*To make a Calf's Foot Pudding.*

Take four Calf's feet, and when you have boiled them till they are soft, take the meat from off the bones, and mix it in small pieces with half a pound of the crumb of bread, a little beef sewet, and a gill of cream. Put to it a pound of currants, with the yolks of four eggs, all beaten together, and tied up in a cloth, rubbed with butter. It must boil three hours over a slow fire, when it will be ready for use, and eat exceeding fine.

*To make a Pudding of Ground Rice.*

Steep half a pound of rice in cold water until it is soft, then put to it half a pint of cream, with the yolks of four eggs beaten small. Take as much sugar as suits your taste, with half a pound of butter, and when they are all properly mixed, let them be boiled an hour and served up.

*To make a Hunting Pudding.*

Mix a pint of cream with a pound of flour and eight eggs, then chop a pound of sewet as small as possible; and add thereto a pound of currants, a quarter of a

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pound



pound of raisins, and half a pound of loaf sugar grated small; then pour upon it a pint of wine, and grate a nutmeg, which will give it a fine flavour. When you have tied it up, let it be boiled over a slow fire four hours, and then served up.

*To make a Lemon Pudding.*

Take half a pound of fine almonds, and beat them small in a pound of flour, the yolks of four eggs, and half a pound butter. Pour upon them the juice of two lemons, then grate down the peels, and beat the whole in a mortar; put them in a dish with a thin paste under them, and let it bake an hour in a brisk oven, and then serve it up.

*To make an Orange Pudding.*

Take the rind of a large Seville orange, and when it is boiled soft, let it be beat small in a mortar with its own juice; put to it half a pound of butter, a pound of flour, and two hard biscuits grated down; then put to it as much sugar as suits your taste, with the yolks of six eggs, and when you have mixed them together, let them be put into a cloth, and boiled an hour, when it must be served up with sauce of lemon juice.

*To make a Custard Pudding for Boiling.*

Make a soft custard, and when you have boiled a little cinnamon in a pint of cream, mix with it the yolks of four eggs. Keep stirring it over a slow fire, so as to keep it from boiling, then put to it a handful of flour, then take it off, and when it is cold, put it and the custard into a cloth rubbed over with butter, and let it boil three quarters of an hour. When it is enough, put it into a bason and turn it upside down, when it must be served up with grated sugar upon it.

*To make a common Tansy Pudding.*

Take four hard biscuits, and grate them down to flour, then put to them a pint of new cream, with the yolks of three eggs. Take a handful of tansy, and a few



few leaves of spinage; when the whole is properly mixed, let it be placed over a slow fire until it begins to grow thick, when it must be taken off and put into a cloth, then tie it close up and let it boil three quarters of an hour. When you take it up, put it into a bason, and let it stand a quarter of an hour, when it must be served up with white sauce.

*To make a Tansey Pudding with Almonds.*

Take the crumb of a French roll, and grate it into a gill of rose water, with a quarter of a pound of almonds; mix with it the yolks of six eggs, and a pint of cream boiling hot; grate upon it a little sugar and nutmeg, and pour upon it a glass of brandy, then mix with it the juice of a few leaves of tansey and spinage, and a quarter of a pound of butter; put over it a thin sheet of paper, and let it boil an hour in a dish, then let it be served up with a little red wine poured upon it.

*To make a Tansey Pudding for Baking.*

Pour a pint of boiling milk on the crumb of a penny loaf, and then mix with it half a pound of butter. Let it stand till it is cool, and then mix with it the yolks of three eggs, a little loaf sugar, nutmeg, and a glass of brandy. Put to it the juice of as much tansey and spinage as will make it green, then keep stirring it over a slow fire until it is cold, when it must be wrapped up in a sheet of writing paper, rubbed over with butter, and placed in the bottom of an earthen pan. Keep it three quarters of an hour in the oven, when it must be taken out, and turned upside down into another dish, garnished on the sides with slices of oranges, and then served up with wine sauce.

*To make a Sago Pudding.*

Take four ounces of sago, and boil it in a pint of new milk till it begins to grow thick, then put to it as much sugar as suits your taste, with a little nutmeg and a gill of cream. Put the whole into a thin paste, and let it boil half an hour.



*To make a rich Sage Pudding.*

Boil two ounces of sage in a pint of water, mixed with a little cinnamon, and when it begins to grow thick, let it be taken off and set to cool in a china bason; then mix with it the crumb of a penny loaf, four ounces of marrow, and a glass of red wine. Put to it the yolks of four eggs, with a little sugar. When they are all properly mixed, lay over it a thin light paste, then let it stand an hour in the oven, and it will be ready to be served up.

*To make a Transparent Pudding.*

Take half a pound of butter, and mix with it eight eggs boiled hard, then grate upon it a little sugar and nutmeg, and when it has been kept over the fire till it begins to thicken, then let it be poured into a bason and stand till it is cold, when you must cover it with a thin light paste, and set it into a brisk oven half an hour.

*To make a Pudding of Vermicelli.*

Take a pint of new milk, and boil in it four ounces of vermicelli, and then put to it a gill of cream, and a little cinnamon. Beat the yolks of four eggs very small, and mix with it a quarter of a pound of butter, and a little sugar; then let it be baked in an earthen dish with a crust.

*To make a Pudding of green Codlings.*

Get a quart of green codlings, and when you have cut them small, let them be rubbed against the back of a wooden spoon, and then mixed with two eggs, half a pound of butter, and the crumb of a penny loaf grated small. When they are all beaten together, let them be put into an earthen dish with a light paste over it, and it will be ready in a brisk oven in half an hour.

*To make a Gooseberry Pudding.*

Take a pint of green gooseberries, and boil them in water till they are soft, then drain them through a hair sieve, and let them stand till they cool. Grate down  
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four biscuits, with half a pound of sugar, and the yolks of four eggs; put them into an earthen dish, and cover over it a light paste. It will take half an hour to bake.

*To make a quaking Pudding.*

Take a quart of cream and boil it, then let it stand till it cool. Put into it four eggs, and mix with it a handful of flour; grate over it a little sugar and nutmeg; tie it up in a buttered cloth, and let it boil half an hour, then serve it up.

*To make a Yorkshire Pudding to be baked under a Joint of Meat.*

Take four spoonful of flour, and beat with it the yolks of four eggs; mix with it a quart of new milk, half a pound of butter, and a little salt. Let it be put into an earthen dish under a joint of beef, mutton or Veal, and when the upper part becomes brown, let it be cut into square pieces and served up with the meat.

*To make a plain boiled Pudding.*

Pour three spoonful of fine flour into a pint of milk boiling hot; add to it three eggs, with a little ginger, all properly mixed, then put to it half a pound of butter, and tie it up in a cloth; when it has boiled an hour, let it be served up with melted butter poured upon it.

*To make a pudding of Herbs.*

Take of leakes, spinnage and parsley, each a handful, and when they have been five minutes in boiling water, let them be cut into small pieces and mixed with a quart of grouts that has been boiled twenty minutes; add to it three large onions, with a pound of hog's-lard cut into small bits and properly mixed with a little sage, pepper and salt. Tie it up in a cloth and let it boil an hour, when it will be ready to be served up.

*To make a Marrow-Pudding.*

Put half a pound of almonds into cold water, and let them stand in it all night, then beat them in a mortar



with the crumbs of two rolls, rose-water, orange-flower, with a pint of cream boiling hot; mix with it four eggs, a little nutmeg, and as much sugar as suits your taste, put to it the marrow of two beef bones, let it be put into skins and baked an hour and a half, when it will be ready to serve up.

*Another way not so expensive.*

Take the crumb of a penny loaf, and pour upon it a pint of cream boiling hot, then put to it a pound of beef marrow, with a glass of brandy, four eggs and a little sugar and nutmeg; when the whole is properly mixed, you may put it into a cloth, and let it boil three quarters of an hour, or you may bake it the same time in an earthen dish.

*To make Dumplings of Raspberries.*

Make a good thick paste, and put to it a sufficient quantity of raspberries, then roll it up and let it boil an hour; when you take it up, cut it into thin slices, and pour over it a little sugar with melted butter.

*To make a Barm Dumpling.*

Mix a spoonful of barm with a pound of flour, and put to it half a pound of butter, with a little salt, and make a light paste, then cut it into round balls, and put them into a pan of boiling water, tied up in a net; when they have been in six minutes, turn them round, and when they have boiled twenty minutes, let them be taken out and served up with sweet sauce.

*To make a Pudding of Damsons*

Let your paste be made thick, and when properly rolled, put it into a bason, and lay in it as many damsons as it will hold, with a quarter of a pound of Lisbon sugar. Tie a cloth round it and let it boil an hour, when it may be served up with melted butter poured upon it, and lay sugar round the edges of the dish.



*To make Apple Dumplings.*

Take out the heart of the apples and pare off the skin with an apple-scooper, then fill the middle with orange peel, and as much sugar as suits your taste; put it into a fine light paste, when you have closed it up properly, tie it in a cloth and let it boil three quarters of an hour, when it must be served up with melted butter.

*To make a Plumb-Pudding for a Family.*

Take a pound of currants, the same quantity of raisins, and mix both in a quart of milk, then put to it eight eggs and a pound of sewet, with a glass of brandy and a little nutmeg; mix with the fruit, a handful of fine flour, and then let it be put into a slow oven, where it must remain an hour, but it may also be boiled in a cloth an hour and a half, when it will be ready to serve up, and be a good dish for a family.

*To make a Plumb-Pudding in another way.*

Mix three quarters of a pound of raisins with a pound of Beef suet, four eggs, an ounce of sugar, a glass of wine, and a gill of cream; then add to them a little grated nutmeg, with a handful of fine flour, put it up in a thin paste, and when it has boiled an hour, let it be served up with melted butter.

*To make a Bread Pudding.*

Take a pint of cream, and put into it a quarter of a pound of butter; keep it over the fire until the butter is melted, and then grate into it the crumb of a penny-loaf, with some nutmeg and a little sugar. Put to it four eggs, and as much salt as suits your taste, then let it be put into an earthen dish and baked an hour, when it will be ready to be served up.

*To make a plain light Pudding.*

Take a pint of cream, and mix with it a little cinnamon, nutmeg and mace, when boiled about half an hour, let the spice be taken out, and mix with it four eggs, a glass of sack, and a proper quantity of pep-  
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per and salt; put to it a handful of flower, and the crumb of a penny loaf, and when they are all well beaten together in a pint of rose water, put the whole into a cloth rubbed over with butter, and when it has been an hour in the pot, let it be served up with melted butter.

*To make good Black-Puddings.*

Mix a quart of hog's blood with a pint of cream, eight eggs and a handful of oatmeal, with the crumb of a penny loaf and a pound of beef sewet; then put to it a little salt, with a handful of sweet he.bs, and let them boil until they are enough.

*To make a Collyflower Pudding.*

Let your collyflowers be well boiled in milk, and then cut the head into small pieces, when it must be mixed with four eggs, and a little cream. Mix with the whole as much nutmeg, mace, pepper and salt as suits your taste; pour on it a little water mixed with flour, and when it has stood half an hour in the oven, let it be served up with sugar grated, and melted butter.

*A good Pudding for a poor Family.*

Pour a little water over some stale bread, and when it has soaked about an hour, let it be mashed together, and mixed with a little ginger, pepper and salt, mix with it a few currants and a quarter of a pound of sugar, then put it into an earthen pan, that has been well rubbed over with butter, in order to make it come out easily. When it has stood three quarters of an hour in a gentle oven, let it be served up with grated sugar.

*To make a Pancake Pudding.*

Make three large spoonsful of flour and mix it with a quart of milk and four eggs; then put to it as much pepper and salt as suits your taste. Put it into a very slow oven, and when it has remained there half an hour, let it be served up, cut in slices like pancakes, with grated sugar over it.



*To make a Cheese Pudding.*

Get a gallon of milk and drain from it the curd, then let it be mixed with a pound of butter, and beaten together, so as not to be properly known from each other; put to it the yolks of six egg, with three whites, and as much sugar as suits your taste. Put the whole into a pan well buttered, and when it has stood three quarters of an hour in a slow oven, let it be served up with a glass of sack poured over it, and melted butter with sugar.

*To make a fine Seed Pudding.*

Take the crumb of an old two-penny loaf, and when you have grated it down, let it be put into a quart of milk with six eggs, only that you must leave out three of the whites. Then take half a pound of sewet, and a quarter of a pound of carraway seeds, all properly mixed with nutmeg, and when it has stood half an hour in a slow oven, let it be served up with sugar.

*To make a Cabbage Pudding.*

Take two pounds of beef sewet and chop it into small pieces, along with as much lean veal; when you have beaten them together in a mortar until they are very small, then mix with them the solid part of a cabbage, and a proper quantity of pepper and salt; add to it a few apples, with the yolks of four eggs, let it be wrapped first up in cabbage-leaves and then covered round with a cloth, and boiled over a brisk fire an hour, when it must be served up with melted butter.

*To make a Pudding of Calf's-Liver.*

Mix four ounces of hog's fat with a calf's liver, half boiled and minced small; put to it six eggs, a quart of cream, and as much pepper and salt as suits your taste. Put to it a little cinnamon with a grated nutmeg, and when it has boiled in a cloth three quarters of an hour, let it be served up with a pint of wine poured upon it.



*To make a Cream Pudding.*

Boil a quart of cream, and put to it some mace, eight eggs, a pound of almonds, and mix them with half a pint of rose-water; then let the whole be tied up in a cloth very tight, and when it has boiled three quarters of an hour, let it be served up with melted butter.

*To make a Hasty-Pudding for a Family.*

Take a pint of cream, and three pints of milk, with two eggs and a handful of herbs, all properly mixed together. Put to it a pound of flour and a handful of fine dried raisins, with the crumb of a roll grated down; put it into a pan over a slow fire, and keep stirring three quarters of an hour, when it will be ready to be served up.

*To make a Hasty Pudding of Oatmeal.*

Boil a quart of milk with a quarter of a pound of butter in it, and then put to it as much oatmeal as is sufficient to thicken it, then keep stirring it ten minutes until the oatmeal is properly softened; when it may be served up and eaten with any sauce you think proper.

*To make Norfolk Dumplings.*

Take a pint of milk with two eggs, and as much salt as you think proper, then put to it a pound of flour and keep it boiling over a sharp fire about half an hour when you must take it off; and when it has cooled, let it be made into dumplings and put again on the fire in a sauce-pan, and boiled another half hour.

## C H A P. IX.

DIRECTIONS for making all Sorts of CUSTARDS,  
TARTS, &c.

*To make a Tart of Apples.*

**T**AKE twenty pippins, and when you have pared them, cut them into quarters, and taken out the hearts; then take two oranges and pare them thin, when



when they must be boiled in a little water ; then put to them a pound of sugar, with a little orange-peel, and when they have boiled till they are thick, let them stand till they cool. Then make them into tarts with a light paste, and when they have been three quarters of an hour in a slow oven they will be ready for use.

*To make an Almond Tart.*

Take some blanched almonds, and cut them with a pound of sugar in a pint of sack, and mix with them a penny loaf grated small, put to it a little nutmeg, and when you have made it into a tart, let it be put into a slow oven an hour, when it will be ready to be served up with candied orange and citron stuck in it.

*To make a Chocolate Tart.*

Take the yolks of four eggs, with two spoonsful of rice flour, and mix them in a pint of milk ; put to it some chocolate, and bake the whole together in a slow oven, when it must be served up with sugar grated upon it.

*To make a Raspberry Tart.*

Lay your raspberries on a thin paste in a patty pan, then lay over it some sugar, and when you have covered it up, let it be baked in a slow oven. Then take off the lid, and put in a pint of cream, mixed with the yolks of four eggs, well beaten together, and when it has stood ten minutes longer in the oven, let it be served up with sugar grated upon it.

*To make a Marrow Tart.*

Mix the yolks of four eggs with the marrow, put to it some sugar, citron, orange-peel, and some cinnamon with a little salt. When you have mixed them properly together, put to them the juice of a lemon, and put it into the pan, over a gentle fire, or in a slow oven.

To



*To make Orange Tarts.*

Grate a little from the out-sides of six Seville oranges and then squeeze the juice in a bason, and let the peels be put into cold water, which must be changed twice the day; when it has stood ten days, let it be put into a pan, and cold water poured upon it, and when it is boiled a few minutes, put in six oranges, which must be boiled until very soft, but take care to change the water, otherwise the tart will be bitter. After that, the peels must be taken out, and set to dry, then put to them half a pound of sugar, and beat them in a mortar; put the whole into a pan, and boil it till it is clear, then make a fine crust; and when the tart is made up, let it be put into a quick oven three quarters of an hour, when it must be served up with sugar grated upon it.

*To make a Peach Tart.*

Pare the rine off six peaches, and take out the stones, then slit them in two in the middle, and put to them as much sugar as suits your taste. Let them be kept about ten minutes over a slow fire, in a stew-pan; then make a fine light crust, and put it in the bottom of a dish, then put in the peaches, and cover the crust over it; then make a syrup of the water that the peaches were in in the stew-pan, and when the tart is enough, let this liquor be poured upon it; but it may be eaten either hot or cold.

*To make a Cherry Tart.*

Take two pounds of ripe cherries, and when you have taken out the stones, let them be stamped together, and boiled with sugar, to make a syrup, then take six pounds more of cherries, and when the stones are taken out, let them be mixed in a dish with the syrup, and put a crust over it; then let it stand half an hour in a quick oven, and it will be ready to serve up.

*To make Cream Tarts.*

Beat half a dozen of eggs, in a pound of fine flour, and then put to them six more eggs, then put to it a quart



quart of milk, boiling hot; when mixed together, put in a pound of fresh butter, with as much salt and pepper as you chuse. Keep stirring it, lest it should settle to the bottom, and then set it to cool, then make a crust, and put in a little beef marrow, or if that cannot be got, some melted butter, with the yolks of three eggs, and two spoonsful of orange water to give it a flavour. Pour in a pint of cream, and when closed up with the paste, which must be made light, let it bake three quarters of an hour in a slow oven, and then it will be ready to serve up, either hot or cold.

*To make a Gooseberry Tart.*

Take a gallon of green gooseberries, and put to them a pound of sugar, or more if you chuse it, then make a fine crust, and put it in the bottom of a pan. When you put in the gooseberries, strew the sugar in layers over them, and close them up with the paste, then put it into a quick oven half an hour, and serve it up.

*To make a Rice Tart.*

Let the rice be boiled in milk until it is tender, then pour it into a dish, and put to it a little cinnamon, nutmeg, sugar, pepper and salt, with the yolks of six eggs well beaten together; put to them the juice of two oranges, and when it has stood three quarters of an hour in a slow oven, let it be served up with loaf sugar grated upon it.

*To make a plain Custard.*

Sweeten a quart of new milk to your taste, and then put to it a little nutmeg grated, with eight eggs all beaten together; when they are properly mixed with the milk, let them be put into small china basons tied up as tight as possible, and put into pans of boiling water, but care must be taken that the water does not get in. When they are done enough, let them be served up with a little rose water poured upon them.



*To make a Cream Custard.*

Grate the crumb of a penny loaf extremely fine, and put it in a quart of cream, with half a pound of fresh butter, and the yolks of a dozen of eggs; put to them as much sugar as you chuse, then let it thicken over the fire, make the custards shallow, and when they have stood half an hour in a slow oven, let them be served up with loaf sugar grated upon them.

*To make an Orange Custard.*

Grate the peel of two large Seville oranges, and then squeeze out the juice, and boil it up with as much sugar as you chuse; when you have strained it, put to it a pint of cream ready boiled, with some cinnamon, mace, nutmeg, and the yolks of three eggs all beaten together, and make it into small custards.

*To make a Rice Custard.*

Take a pound of rice, and boil it in a quart of cream with a little mace; put them into a pan, and stir them till they boil, over a slow fire, and put to it as much sugar as you chuse. It will eat best cold, and should be served up with rose water poured upon it.

*To make an Almond Custard.*

Beat your almonds very fine in a mortar, and put to them a pint of milk; when pressed through a fine sieve, make it up into custards in small cups. It is reckoned a fine dish in summer.

*To make Lemon Cheese Cakes.*

Get two large lemons, and when you have boiled them until they are soft, let them be beat in a mortar with a pound of fine loaf sugar; then put to it half a pound of fresh butter, with the yolks of four eggs; when you have mixed them properly, put them into little pans, only half full, and they will make excellent cheese cakes.



*To make common Cheese Cakes.*

Take a gallon of milk, and when the whey is poured from it, mix with the curd a pound of fresh butter, a few almonds, and four biscuits grated small; put to it seven eggs, half a pound of currants, and a little sugar; then beat all together, and when it begins to grow light, then make it up into cheese cakes.

*To make Rice Cheese Cakes.*

Boil two quarts of milk or cream, mixed with a little mace and cinnamon. When you take it off the fire, put to it half a pound of rice flour, and when it has boiled a quarter of an hour longer, let it be taken off, and put to it the yolks of twelve eggs, keeping stirring it till it is as thick as a curd, then put to it half a pound of fine almonds beaten small, and as much sugar as you please, then make it into cheese cakes.

*How to preserve Mulberries, Gooseberries, Strawberries, Currants and Raspberries.*

Have stone bottles ready aired in the sun, then set them near the fire, and draw out all the moist air. Let the stalks be pulled clean from the rines, and as soon as you have put them into the bottles, let them be corked up as close as possible, and tied down with wires. When you have set them in the corner of a cool room, let them be covered over with sand, and if they are laid sideways it will be better, as they will be kept much closer.

*To preserve Plumbs, Peaches, Apricots, and Grapes.*

Dip the stalks of the fruit in melted bees wax, and get a large box made as close as possible; then spread some fine dry sand in the bottom, and lay over it as much of the fruit as will lye at each others side without bruising; throw over it more of the sand, and so on till the box is filled, then let the lid be shut up as close as possible, and they will keep till the return of the next season, so that you will always have fruit ready when wanted. If any of them should shrink or appear bruised,



put them into a little warm water, and they will look as fresh as if newly pulled.

*To make a common Plumb Cake.*

Mix a pint of yeast, a pint of rose water, and a pound and a half of butter, with half a peck of flour; add to it the yolks of six eggs, a pound of sugar, and four pounds of currants, a nutmeg grated down, and a little salt. When you have worked the whole together, set it before the fire, and when it has stood about half an hour, beat it smaller, then make it up into a cake, and let it stand an hour and a half in a slow oven.

*To make a rich Plumb Cake.*

Take half a pound of almonds, with three pounds of currants, and when they have stood near the fire till they are dry, take a quarter of a peck of flour and dry it in the same manner; pour on the fruit a pint of rose water, and add a pound of raisins of the sun well dried; then mix a pint of cream with a pound of fresh butter, half a pint of yeast, eight eggs, a little saffron, and a pint of sack. Mix with these lemon-peel, sliced thin, candied orange, cloves, mace, a few carraway seeds, and a nutmeg grated down small, then beat them up together, and add to it half a pound of sugar double refined. When it has stood an hour in the oven, take it out and wash it over with a soft brush dipped in orange water, then put it in again, and when it has stood a quarter of an hour longer in the oven, it will be enough, and when cold, will be ready for use.

*For making a common Seed Cake.*

Mix half a peck of flour with a pound and a half of butter, a pint of milk, a pound of sugar, and half an ounce of All-spice; melt the butter in the milk, and pour it on the flour; mixing with it half a pint of ale yeast, and when you have worked the whole together, put to it some carraway seeds, and let it bake an hour and a half in a slow oven.



*To make another Seed Cake.*

Take a quarter of a peck of flour, two pounds of butter beaten to a cream, a pound of sugar, and three ounces of candied orange, with a little citron; then mix with it a dozen of eggs, an ounce of carraway-seeds, a few cloves and half a pint of rose water; put to it half a pint of cream, and a nutmeg grated down; put it into a paper rubbed over with butter, and place it in a hoop; when it has been an hour in the oven take it out and rub it over with the white of eggs, and then let it stand a quarter of an hour longer, and it will be enough.

*To make a light Seed Cake.*

Beat three eggs into three spoonsful of ale yeast, and mix with it half a quartern of flour, a pound of butter, six ounces of carraway-seeds, with a little ginger, and when it has stood in the oven half an hour it will be ready for use.

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## C H A P. X.

*Directions for making all Sorts of SAUCES.*

*To make Sauce for a Shoulder of Mutton.*

**P**UT a little spring water into the dripping-pan under the meat when it is about half roasted, and pour into it two spoons full of claret wine, a nutmeg grated, and an onion sliced into thin pieces. Take an anchovy, and when you have washed it clean, mince it, and mix it with an ounce of fresh butter; let it continue in the pan under the meat, till it drops a little upon it, and when the meat is taken up pour the sauce through a fine sieve, and having cut several lines across the shoulder, let the gravy drop on thin slices of toasted bread, then serve it up, with your sauce.

*To make Sauce of Ham.*

Throw a handful of flour over a few slices of ham, and put them in a dish over a slow fire, then moisten them



with a little gravy, a little pepper, and a handful of herbs. Let them stew gently over the fire until the whole is mixed, and it will make excellent sauce for different sorts of roast meat.

*To make Sauce for broiled Steaks.*

Take a handful of sweet herbs, two anchovies, an onion sliced thin, a glass of ale, and a little nutmeg; mix them together, and add to them some lemon-peel; put to them a little water and let them boil, pour the liquor upon the steaks when they are ready, and it will make the steaks eat with a fine relish.

*To make Sauce for fried Steaks.*

When the steaks are almost enough, pour off the gravy, and put to them some boiling water, keep stirring them, then put in a piece of butter rolled in flour, and when they are enough take them off and serve them up with this sauce.

*To make Sauce for a Leg of Mutton.*

Boil a small piece of liver until it is very tender, and put to it a handful of sweet herbs with a little parsley, and the yolks of four eggs boiled hard; add to them one anchovy washed clean, with a little pepper and salt, and when you put them into the sauce-pan, put to them a glass of white wine and let them boil all together, then mix with them the gravy that drains from the meat when it comes out of the pot, when it has boiled sufficiently let it be served up with the leg of mutton.

*To make Sauce for boiled Beef.*

Boil some horse-raddish scraped small, and tied up in a cloth, and when it is enough let it be taken out, and mixed with butter melted, and a little vinegar poured upon it,

*To make Caper Sauce.*

Take a few slices of ham, and put them into a stew-pan with a little veal gravy; mix with it some pepper  
and



and salt, and when it has boiled about an hour it will be ready to be served up.

*To make Sauce for Venison.*

Take a large onion and stick it full of cloves, then put it into a pan with a glass of water, another of vinegar, and another of claret; put to it some pepper with a little salt and cloves. Boil all these together, then strain them thro' a cloth, and it will be ready to be served up.

*To make Sauce for roasted Tongues.*

Boil a french roll in as much water as will cover it; sweeten it with sugar, and put to it half a pint of cinnamon and a little claret; when it has boiled till it is thick, pour it on a cloth and strain it through, cut off the crust of the roll, and the crumb with the liquor will make good sauce.

*Sauce for Veal Cutlets.*

When the veal cutlets are fried, take them out and put them in a dish before the fire so as to keep them hot; then pour a glass of wine into the liquor, mixed with an onion sliced small, some lemon-peel and a little grated nutmeg; then let it be mixed with melted butter, a little flour, and either mushrooms or capers according to your taste.

*To make Sauce for a Shoulder of Veal.*

Cut a few slices off the shoulder when it is nearly roasted, and beat it up in a dish with the yolks of eight eggs, and a gill of white wine, put to it half a pint of water and some of the gravy of the meat, with a few leaves of thyme, and a little nutmeg grated; When all are properly mixed, put to them an anchovy and a little bruised garlick, squeeze into it a lemon, and serve it up with the meat.

*A Sauce that will serve for most Dishes.*

Grate a little nutmeg, and mix it with some lemon-peel, a glass of white wine, and a little gravy, with melted



ed butter; when it has stewed about an hour over the fire, it will be ready to be served up.

*To make Anchovy Sauce.*

Cut the bones out of three anchovies, and wash them clean, then put them into a stew-pan with thin slices of veal and ham, mixed with pepper and salt; when mixed with a little vinegar it will be ready to be served up.

*To make Sauce for green Pease.*

Put as much water into a sauce-pan as will cover the bottom, and let it remain on the fire till it boils, then put to it half a pound of butter, shake it till the butter is beginning to grow thick, then mix with it a handful of parsley, and when the pease are boiled, let this be put to them, and it will make them eat better than any other kind of sauce.

*To make Sauce for boiled Chickens.*

Boil two eggs as hard as possible, then shred them into small pieces, and boil them with the livers of the chickens, squeeze into them the juice of a lemon, and thicken it with shred parsley.

*To make Sauce for a roasted Turkey.*

Take half a pint of strong broth, and as much red wine, with an onion cut into thin slices, put to it a little butter, and let it stew over a slow fire a quarter of an hour, then pour it into the turkey, and it will eat fine.

*To make Sauce for a boiled Turkey.*

Mix some mutton gravy with a little water, and put to it an onion sliced thin, with a few blades of mace, a little thyme, a lemon-peel, and an anchovy; let them all stew together over a slow fire, and then strain it through a cloth; add to it a few fried sausages, and then serve it up.



*To make Sauce for a Hare.*

Mix some gravy with half a pint of red wine, and a little oyster liquor, and put to it an onion stuck full of cloves, with several pieces of cinnamon and nutmeg; stew them all together, and put to them a lump of butter and three anchovies; when it is enough let it be served up with the hare.

*To make Sauce for Ducks.*

Mix a little veal gravy with pepper and salt, then squeeze into it a couple of oranges, and pour on it a pint of red wine; let the whole stew a quarter of an hour, and then serve it up.

*To make Sauce for most Sorts of wild Fowl.*

Take a pint of gravy, half a pint of claret, and as much oyster liquor; when it has stewed a quarter of an hour, grate into it a piece of stale bread, and mix it with a couple of anchovies cut into small pieces and washed clean, put to it a lump of butter, and when it is done enough thicken it together, and it will be ready to be served up.

*To make Sauce for boiled Rabbits.*

Take a large broth spoonful of bread that has been grated down, two eggs half boiled, with the livers of the rabbits, a little strong beef broth, and a handful of sweet herbs; put to it a little salt, two spoonful of white wine, one of vinegar, and a lump of butter; mix all together and let it stew half an hour, when it will be ready to be served up.

*To make Sauce for green Geese.*

Grate a little nutmeg into half a pint of white wine, and when it has boiled, put to it a little grated bread, with a piece of butter, and as much sugar as suits your taste; shake it all up together and pour it on the goose when it is served up.



*To make Sauce for Snipes.*

Take out the intrails with the liver, but not till the snipes are roasted; season them with pepper and salt, then put them into a stew-pan, and pour on them as much red wine as will moisten them, then put to it a few spoonsful of veal gravy; put the snipes into the sauce, and put in a piece of butter, then let them be served up.

*To make Sauce for Partridges.*

Wash a bunch of cellery very clean, and cut the white into small pieces, mix with them some pepper and a blade of mace; put to it a pint of water, and when it has stewed a quarter of an hour in a sauce-pan, put to it a piece of butter rolled in flour, and it will be ready to be served up with the birds. This is the cheapest way of making sauce, and it has an exceeding fine taste.

## C H A P. XI.

*Directions for making all Sorts of SAUSAGES, HOGS PUDDINGS, &c.**To make common Sausages.*

**T**AKE as much pork as you intend to make saufages of, and let it be the best fat and lean properly mixed, but cut off the skin and gristles; when you have chopped it as small as possible, put to it salt and pepper, with a spoonful of sage shred fine, then wash the guts as clean as possible, and when you have put in the meat let them hang up a day before you use them. Beef saufages may be made in the same manner, and will eat very fine, only the pork ought to have a larger quantity of pepper.

*To make Sausages equal to those of Bologna.*

Take a fillet of young pork, one part fat and the other lean, weighing about twenty pounds; let it be well seasoned with pepper and salt, after it is beat very small



in a mortar, put in a pint of hogs blood, and a nutmeg grated small; when you have stirred it and beaten the whole together, chop two handfuls of sweet herbs very small, and mix with them a handful of penny-royal, and a little sweet marjoram. When these are all properly mixed, wash the guts clean, and open the mouths leisurely lest you tear the skin; thrust the meat in gently, keeping a clean napkin in your hand; let the divisions be of what length you please, and tie them up with white thread; then let them be hung up two or three days in the air, especially if the wind is brisk, and place them in rows at a little distance from each other, in a close room, where you must light a fire to smoak them. As soon as they are dried thoroughly, take a clean cloth and rub off the dust, when you must pour some olive oil over them, and then let them be closed up in a clean earthen vessel. They will be equal to any made in Italy, and may be either boiled or roasted,

*To make Sausages for Scotch Collops.*

Take some beef sewet, and mix it with a little veal, then put to it a little nutmeg grated, with a handful of sweet herbs, and a little savory, mix with it pepper, salt, cloves and mace; beat all these together, and put to it a couple of eggs; when you have mixed with them a little grated bread, then put them into the guts, and they will be ready to fry and serve up.

*To make Sausages for a private Family.*

Chop the lean of a fillet of young pork as small as you can, and mix to every pound, a quarter of a pound of fat, cut small in the same manner, and properly seasoned with pepper and salt, put to it some nutmeg, and a handful of penny-royal shred very small; when you have mixed them all together, let them be put into the guts, with a small quantity of water, and then hung at the corner of a chimney to dry.



*A Receipt for making a fine Sort of Sausages to boil.*

Take of beef sewet, mixed bacon, fresh pork, lean beef, and veal, of each a pound; first cut them into small pieces, and then chop them as fine as possible; put to them pepper and salt, with a handful of sweet herbs; mix a little boiling water with it, and put the whole into a large gut in as gentle a manner as possible. You may keep them several days, and if you intend to eat them cold on a journey, let them be boiled gently over a slow fire, and then laid on clean straw till they dry.

*Another way of making fine Sausages.*

Cut the fat, skin and gristles from a loin of pork weighing about six or seven pounds; then cut it into small pieces, and beat it very fine in a mortar; put to it three pounds of beef sewet with the skin carefully taken off; cut it small, and put to it a handful of sage washed clean, and shred as small as possible. When you have spread the meat on an open table, strew the sage over it, with a handful of sweet herbs shred in the same manner, and mixed with a little lemon-peel; put to it two spoonsful of salt, and a little pepper, with some grated nutmeg. Mix the whole together, and put it down close in an earthen pot, then clean some guts and put them in; or you may fry this in a pan by itself after it has been rolled up in the form of sausages, but let the pan be hot before you put it in, and when it has fried till it is brown it will have a fine relish.

*To make Hogs Puddings with Almonds.*

Take a pound and a half of almonds, and when you have shred two pounds of beef sewet, put both into a little warm water, and mix with it a pound of grated bread, a pint of thick cream, twelve yolks of eggs, four whites, and a pint of sack; mix with them a pound of sugar, with some nutmeg, cinnamon, mace, and a little salt; then put to it some rose water, and when the cream begins to boil, let it be poured into the others,  
and



and the eggs beaten so small that the difference cannot be known. When they are properly stirred together, let the guts be washed clean, and these ingredients put gently into them; after which let them be tied close up, and when you use them boil them a quarter of an hour, when they will be ready to serve up, and eat with a fine flavour.

*Another way of making Hogs Puddings.*

Pare six large pippins exceeding fine, and grate down two large french rolls; then take half a pint of thick cream, a quarter of pound of currants, and as much sugar; put to them two spoonsful of rose water, a gill of sack, and six bitter almonds, with the yolks of two eggs, and one white: when they are all properly mixed, fill the guts half full, and when they have boiled a quarter of an hour they will be enough.

*To make another sort of Hogs Puddings with Currants*

Take two pounds of currants, and let them be washed clean and dried; mix with them three pounds of bread grated small, and four pounds of beef fewet, finely shred; then take of cinnamon, cloves and mace, each a quarter of an ounce, mix with them a pint of cream, a pound of sugar, a pint of sack, and a little salt; beat together the yolks of twenty eggs, and ten whites, and when you have put to it half a pound of rose water, let them be all mixed together; the guts must not be filled above three parts full, and when they begin to boil, let them be pricked gently, then take them out and lay them by till you use them. For if they have boiled only five minutes you may eat them cold, or if you chuse to warm them again, two minutes will be enough.

*To make good black Puddings.*

Boil a peck of groats in water half an hour, then drain the water from them, and put them into a clean earthen pan; let them stand two days, and when you have killed your hog, save two quarts of the blood, and when it is cold mix it with the greats, and keep



stirring it; put to it some salt, with an equal quantity of mace, nutmeg and cloves; chop a handful of sweet herbs very fine, and mix them with a little penny-royal to give it a flavour; then let them stand all together a day. Next day clean the guts of the hog, and mix the blood with small pieces of fat; tie the guts at one end, and when you have filled them, tie the other end close up; let them boil an hour, then take them out, and lay them on clean straw.

*To make another sort of Puddings much used in the Country.*

Take some Beef sewet, mix with it when you have shred it small an equal quantity of flour, and as much pepper and salt as you chuse, then put to it some boiling water, and when it is all properly mixed, take sheeps guts and wash them clean; put the ingredients into them, stuffed as hard as possible, then tie them fast up at both ends, and when they have boiled an hour, lay them on clean straw to dry. They will eat very fine when brolied.

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## C H A P. XII.

*Directions concerning COLLARING, POTTING, PICKLING, &c.*

*To collar Beef.*

**S**TRIP the skin off a flank of beef, from the one end to the other, then beat it with a rolling-pin; put to it a quart of salt-petre dissolved in five quarts of water; when you have strained it properly, put the beef into it and let it lie five days, remembering to keep turning it once every day; take a handful of sweet herbs, and beat them small with a little cloves, mace and pepper. When the whole is properly mixed, let it be strewed over the beef, and then then roll the skin about it as tight as you can; when you have tied it up, set it in a slow oven an hour and a quarter, when it will be ready to serve up, and will eat fine.



*To collar a Pig.*

Take the bones out of the pig, and the yolks of six eggs and mix them with parsley, bruised hard together; then take thin slices of ham, that has been well boiled, with six blanched almonds, some lemon-peel, and a handful of sweet herbs; tie them all close up with the pig and the bones, and let them be boiled in broth two hours, and then pressed hard till cold, when it may be served up.

*To pot cold Beef.*

Let the beef be first cut into small pieces, then let it be beaten small in a mortar, and mixed with melted butter; add to it three anchovies sliced thin, and when you have put them into the pot, let it be covered with clarified butter. The same method may be used in potting of fowl.

*To pot Venison.*

Stick pieces of butter all over a large piece of venison both fat and lean, then lay it in a dish, and put some brown paper over it; let it then be put an hour into the oven, and when you take it out, drain the liquor from it, and put it into a dish. Take the skin off it when it grows cold, and when you have beaten both fat and lean together in a dish, mix with it some cloves, mace, nutmeg, black pepper and salt; take some of the butter that it was baked in, and mix it with the other ingredients in order to make it eat more moist, and then pour over it some clarified butter, and it will eat very delicious.

*To pot Tongues.*

Rub a neats tongue over with a pound of salt, half a pound of brown sugar, and an ounce of salt-petre; then lay it in a dish, and let it lie a fortnight, taking care to turn it every day. When you take the tongue out of the pickle, cut off the root, and boil it till you can peel off the skin; then take the tongue and season



it properly with pepper, salt, nutmeg, cloves and mace, all beaten together till they are properly mixed; when you have rubbed it with your hands, put it into a pot, and cover it all over with melted butter; when it has been baked two hours in the oven, let it be taken out and set to cool, after which put more spices to it, and lay it in the pot with the pickles; take the melted butter out of the pan, and pour it over, when you serve it up. Let there be pigeons, chickens, or some sort of wild fowl in the dish.

*To pot a Cheshire Cheese.*

Beat half a pound of fresh butter with three pounds of cheshire cheese in a mortar, add to them half an ounce of mace beat to a powder, and a gill of canary wine; when you have mixed them properly together, let the whole be pressed down in an earthen pot, and when it is cold, it will eat better and have a finer taste than any cream cheese whatever.

*To make Brawn in an artificial manner.*

Take two pound of the hand of pork, and boil it with three neats feet, and when you have taken off the flesh from the feet, let it be put to the pork and tied up as tight as you possibly can; when you have tied a cloth round it, let it be boiled till it is extremely tender, then tie it up in a cloth, and let it hang a few days, when it will be proper for use.

*To make Mutton Hams, as used in many parts of the Country.*

Get a quarter of mutton, and cut it into the shape of a ham, then take a pound of common salt, an ounce of salt-petre, and a pound of coarse sugar; when you have rubbed them all over the ham, let it lay in a tray a fortnight, with the skin next the bottom and the fleshy part uppermost, taking care to baste it every day; then let it be rolled in very dry saw-dust, and smoaked at least a fortnight more, taking care the fire be made entirely of wood. When it has hung a few weeks



weeks in a dry place, let it be cut into thin slices and broiled, for mutton ham eats much better in that manner than boiled.

*To make a Pork Ham.*

Cut off the ham from the hind quarter of pork, and put to it two pounds of salt-petre, and a pound of coarse sugar; when you have mixed these properly together, rub them over the ham as hard as possible, lay it in a tray or an earthen dish and keep turning it for a month that the pickle may have time to soke in, then let it be hung up in a close place, smoaked with wood, at least a month, and a month longer in a dry place until it appears mouldy, when it will be proper for use. When you intend to boil hams prepared in this manner, you must take care that they lie at least four or five hours in cold water, and when they begin to boil keep skimming the pot; if a large ham, it will take three hours and a half to boil, but if smaller, the time will be in proportion to the size; when you have taken it up, strip off the skin, and hold a red hot fire shovel over it, when it will be ready to be served up.

*To pickle Pork, so as to eat fine.*

Take the bones out as clean as possible, then rub the pork with salt and salt-petre, after which it must be cut into small pieces and laid in a dish; salt must be laid both in the bottom of the dish and between every piece of the pork, otherwise it will spoil; let the hollow places be filled up with salt, and strew on more as soon as it begins to melt at the top; the vessel must be covered with a coarse cloth, and a board or any thing flat laid over it; if it is kept close up in this manner, it will be good during a whole year, but if air gets in, it will be apt to spoil, at least it will not keep so long.

*To pickle Pork that is to be eaten soon.*

Boil six ounces of salt-petre in two gallons of spring or pump water, a pound of salt and a pound of sugar must be mixed with it, and when it begins to cool let it



be skimmed; when you have cut the pork into pieces, lay them close together in a dish, and pour the pickle over them; put a thick cloth over it with a flat heavy stone, and in a week's time it will be fit for use. This receipt is very useful in families, who have not an opportunity of buying pickled pork; especially those who live at a distance from town, and it will eat much better than what is commonly bought in the shops.

*To pot a Hare.*

Take all the bones out of the hare, and put to it a handful of sweet herbs with some slices of fat bacon; let it be properly seasoned with salt, pepper, mace and nutmeg, then put to it a pint of claret and beat the pieces small in a mortar; let it be then put close into a dish, and when it has baked half an hour in the oven, let it be served up with clarified butter.

*To pickle Walnuts.*

Let them be first scalded and then put into water, where they must remain ten days, only that the water must be changed once every day; when you take them out, let them be dried with a clean cloth, then put to them white wine vinegar, sliced ginger, pepper and horse-radish; throw into the vessel as much salt as is necessary, according to the number of walnuts, with a little garlick and mace, then let the whole liquor be poured off and boiled up together and poured upon the walnuts; let the vessel be stopped up and kept close, and they will not only have a fine colour, but also eat fine.

*To pickle French Beans.*

Wash them, and then lay them in salt brine three days, when they have been taken out of the brine and dried, put them in an earthen dish, and mix white wine vinegar, with salt, pepper and garlick, then boil all together and pour it hot upon the beans, lay a flat stone over the vessel to keep out the air, and they will make a fine pickle.



*To pickle Mushrooms.*

Let your mushrooms be small and hard, cut off the stalks, and when you have washed them clean, rub them with a very smooth flannel; boil them in water mixed with salt, until they are white; then let them be strained through a cloth and put into cold water and salt two or three days, changing it twice every day, after which you must pour upon them some white wine vinegar, mixed with cloves and mace boiling hot; then put to it some pepper, ginger, and garlick, always remembering to keep the vessel close covered with a plate, stone, or other weight, to prevent the air from getting in, otherwise they will be good for nothing.

*To pickle Oysters.*

Take a peck of large fine oysters, and when you have washed them clean, and taken out the grits, pour their liquor upon them, and put to them four quarts of fresh water, with three pints of white wine vinegar, a quarter of an ounce of mace, half an ounce of bruised pepper, and a handful of salt; let them boil over a slow fire till one fourth of the liquor is dried up, take off the scum, and let them stand till they are cool, then put them into earthen pots closely corked up, and they will keep a whole year.

*To pickle Cabbages.*

Take two quarts of vinegar, with some mace, and two ounces of pepper, put it on the fire, and when it has boiled about ten minutes, cut the cabbages into thin slices, and pour it upon them in earthen pots, which must be tied up and corked, to prevent the air from getting in.

*The best Way of pickling Onions.*

Take a large sauce-pan, and fill it with clear water mixed with two handfuls of salt; when it has boiled half an hour, take it off, and take out the onions to stand in a dish, covered with a clean white cloth until they are cool; then take a quart of white wine vinegar, with a little mace, ginger and pepper, and when you have put the onions into an earthen pot, half full of cold



cold spring water, put the spices to them, and let the vessel be corked and tied close up.

*To pickle Lemons or Oranges.*

Take as much sugar and vinegar, as will do to make an equal mixture; then boil the oranges or lemons half an hour in water, when they must be taken out and let stand till they cool; then cut them into small slices, and let them boil ten minutes in the vinegar and sugar, and when they are taken up, let them be put into an earthen pot, corked and tied up close.

*To pickle Artichokes.*

Take an earthen pot, and put into it some cold water mixed with salt, and let it stand six hours, with the artichokes in it, then take them out and put them into water boiling hot, and when you have drawn the leaves from the bottom, let them be washed clean, and put into an earthen pot mixed with vinegar, pepper, salt, cloves, and mace; then pour over them some melted butter, until it is half an inch thick above the liquor; when you have put it into a clean earthen pot, let it be stopped close up, and tied down as hard possible, and when it has stood about a month, it will be fit for use, but it will keep a year.

*To pickle Smelts.*

When you have laid them in rows in a pot, put to them some powdered bay leaves, sliced lemon, ginger and nutmeg, with pepper, salt, and a little red wine; when it is cold, add a little salt-petre, and pour the whole upon your smelts; when it has stood close corked up, and tied down about a week, it will be fit for use.

*The best Way of making Catchup.*

Put a pint of the best white wine vinegar into a wide mouthed bottle; then peel some cloves of shalot, and put them into the vinegar, with a quarter of a pint of red wine, when it has boiled ten minutes, put in twelve anchovies, washed clean, with the bones taken out, and add a glass of white wine. When they are cold, cork them up close in a bottle for a week. Before you cork them up a second time; put to it another



ther glass of wine, a little pepper, some sliced ginger, with a few cloves and a little mace, some lemon-peel, and a little grated nutmeg, and when they have all boiled half an hour over a slow fire in vinegar, put to it some horse raddish, and mix it with what you prepared before, then put the whole into an earthen dish, corked up and tied down close, to prevent the air from getting in, and it will be fit for use in two weeks.

*To pickle Sprats so as to taste like Anchovies.*

Put a deep layer of salt on the bottom of a glazed earthen dish, and lay over it a handful of bay leaves, with a quarter of a pound of salt-petre; then lay over it a layer of sprats, as close as you can, without bruising them; put the same quantity of salt, bay leaves, and salt-petre above them, and so continue till the vessel is full, when it must have the lid fixed close on, and let it be turned upside down, once every week, and in three months they will be fit for use.

*To pickle Pigeons.*

Take a bunch of sweet herbs, with a few cloves and salt-petre, put them in a quart of water, mixed with a quarter of a pint of white wine, and when you have pulled the legs off the pigeons, and drawn them, let them be put into a sauce-pan, and this liquor, with as much water as will cover them added to them. When they have boiled a quarter of an hour, let them be taken out and set to cool, then lay them into the dish you intend to pickle them in; then take a quart of Rhenish wine, some pepper, mace, and cloves, with a little lemon-peel, and an onion sliced thin; let them be well salted, and when you have mixed all these together, and boiled them ten minutes, let them be closed up with the pigeons, and in three months they will be fit to eat. In the same manner you may pickle sparrows, larks, &c.

*To pickle sliced Cucumbers.*

Take a dozen of large cucumbers as green as you can get, and slice them thin; take three onions and slice them



them in the same manner; let the liquor be kept from running to waste, and put to it a handful of salt; when they have laid twenty-four hours in the liquor, let them be properly drained and put between two coarse cloths; then take two ounces of Jamaica pepper, with some cloves and mace, and mix the whole in a quart of white wine vinegar; boil the whole together ten minutes, and then pour it upon the cucumbers; let it stand to cool, and then put them up with the liquor in a close earthen pot.

*To pickle Asparagus.*

When you have laid your asparagus in a glazed earthen pot, pour upon it water boiling hot, mixed with salt, then let it be closed up in a pot, and kept fast covered; but when you use them they must be taken out two hours before and laid in cold water, then boil them, and let melted butter be put to them, and they will be ready to be served up.

*To pickle Lobsters.*

Let your lobsters be boiled in salt water until they come out of the shell, then wash them clean and lay them on a plate not too much exposed to the air; take an equal quantity of water and white wine, mixed with some mace, cloves, pepper and bay-leaves; let them boil about two minutes in the pickle, and then take them out to cool, but let the pickle boil half an hour; and then take it off and put the meat of the lobsters into it, in an earthen pot; mix with it half a pint of vinegar, and tie them down close for about a month when they will be fit for use.

*To pickle Tench.*

Take an equal quantity of white wine and vinegar; mix with it a handful of salt, a little pepper, mace, bay-leaves and sliced ginger. Then cleanse your tench, and put them into the liquor; put the whole into a sauce-pan, and let it boil till the tench are enough, then let them be laid out to cool, and when the water is cool



pour it into a vessel, and put the trench to it; let it be closed up fast, but it must be eaten in a few days.

*To pickle Salmon.*

Let the salmon be cut into thin pieces, and then cleansed from the blood, wipe it, and press it between two cloths until it is dry; then let it be laid a few minutes in boiling water, but it must be taken up before the skin breaks; then mix three quarts of vinegar with two quarts of water, put to it a handful of fennel with as much salt; and let it boil till it begins to taste strong, then scum it, and pour it on the salmon in a close barrel while it is hot.

*To pickle Melons.*

When you have scooped the melons, put into them some horse-reddish scraped thin, with grated nutmeg, ginger, and sliced garlick: Take a quart of white wine vinegar, and put to it some mace and pepper; add to it a handful of salt, and when the whole is boiled together, pour it upon the melons in a clean glazed earthen dish, and let them be stopped close down two days, then set them over the fire in bell-metal pots, until they are scalding hot, then let them be corked up in small pots, and they will keep all the year round.

*To pickle Quinces.*

Take six large quinces, and when you have cut them into small pieces, put them in a gallon of water in an earthen pan; put to them two pounds of honey, and let them boil a quarter of hour over a slow fire, when you have strained the liquor from them, let the quinces be wiped clean and put in it as soon as cold; let the earthen pot be covered close up to prevent the air from getting in, and they will keep a great while.

*To pickle Currants so as to be eaten the same Day.*

Take a gallon of currants either red or white, that have been pulled a week before the time of their ripeness; put to them half a gallon of white wine vinegar, and



as much sugar as suits your taste; let them be closed up two hours and they will eat fine in a warm day.

*To pickle Grapes.*

Take as much vinegar as will cover the grapes, add to it a handful of salt, and let it boil a few minutes, then take out the grapes and let both them and the liquor cool; then get a clean glazed earthen pot, and put them into it closed up.

*To keep Cherries all the Year, with the Leaves and Stalks*

Boil some vinegar quite hot, then dip into it the stalks and leaves of the cherries, then stick them upright about an hour, when they will be dry, put to the vinegar, a pound of fine loaf sugar, and boil it again, then set it to cool, and when you have got a fine earthen vessel let the liquor and cherries, with the stalks and leaves be put into it, and closed up till winter, when they may be served up after supper, and will have a fine appearance.

*To pickle and preserve Broom Buds.*

Let the broom buds be tied in linen bags until they are dry; then take a gallon of water, and a handful of salt; let it boil half an hour, and then put in the bags with the broom buds; take them out and let them dry, then take them out of the bag, and pour the liquor upon them in an earthen pot; but do not close them up for two or three days, for during that time you must frequently turn them, then close them up, and when they have been kept a month they will be ready for use, which must be by boiling them in their own liquor two minutes, and when they have stood to cool, let them be served up; they will taste fine.

*To keep Lettuce.*

Cover the bottom of a well seasoned barrel with dry sand sifted clean, then put one row of lettuce above another, or if the barrel be deep put two. Let the barrel be



be put in a dry place, and when the frost begins cover it with straw, and they will keep green all the winter.

*To make Vinegar of Gooseberries*

When your gooseberries are full ripe let them be bruised in a mortar, and put to them three quarts of water, that has been boiled, and let it stand till its cool; when you have strained it through a canvas bag, put to it a pound of brown sugar, and when you have stirred it let it be closed up three quarters of a year, when it will be fit for use.

*To make the best hung Beef.*

Take the navel of a bullock, and when it has hung in a cool cellar a few days, let it be taken down and washed clean; then take two pounds of salt, and half a pound of salt-petre, put to the salt a quarter of a pound of brown sugar, and when they are all properly mixed, rub the hollow parts of the beef with it; then let it lie till the salt dissolves, keeping turning it every day; then let it be hung up near a slow fire, for about a fortnight. The best way to dress it is to boil it in spring water until it is very soft; but it may be either fried or broiled. Hung beef is so much used in Yorkshire, that a person may travel many miles, and find it at each house, and the above is the method of making it.

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C H A P. XIV.

DIRECTIONS for making all Sorts of JELLIES. &c.

*To make Calf's Feet Jellies for consumptive Persons.*

**S**CALD four calf's feet, and when you have paired the bottoms take out the shank bones; let them soak in cold water three hours, then put them into as much spring water as will cover them, and when they begin to boil keep putting more water to it as the other dissolves, and take off the scum; when you have done this for two hours, put them into a jelly bag, or a thick  
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linen cloth; when it cools take the clearer part from that which settles; put that which is clear into an earthen vessel, adding to it the whites of four eggs, half a pint of white wine, some ginger, mace and cinnamon, pour on it a little juice of lemon, and as much sugar as you think proper to your taste. When the whole has boiled leisurely, let it be strained through another cloth, and then it will be fit for use. It may be eaten alone or with any thing you chuse, and if you boil a dozen of feet, you have only to add the other articles in proportion. It is not at all surprizing that jellies should be recommended so often to those whose lungs are decayed, for as they carry in the whole strength of the meat, so they cannot but be of a healing nature.

*To make Jelly Broth.*

Put a quart of white wine to a quart of water, and take the lower part of a knuckle of veal, put to it the whites of six eggs, a pound and a half of sugar, two nutmegs grated down, and a little mace, then let it be boiled and strained in the same manner as the calf's feet jelly, and when you eat it, squeeze into it the juice of an orange or lemon.

*To make Hartshorn Jellies.*

Mix an ounce of isinglass with half a pound of hartshorn shavings, and put them into five pints of clear spring water; when it boils, let it be kept on the fire a quarter of an hour longer, then strain it, and let it stand a whole night in an earthen dish. In the morning when it has settled, put to it the whites of six eggs, and the juice of two large lemons; pour in half a pint of mountain wine, and as much double refined sugar as suits your taste: when you have mixed all these ingredients together, set them in the earthen dish over a slow fire; keep stirring it till it boils, and when it has boiled so long as to be thoroughly mixed, strain it through a linen cloth, and set it up in glasses to cool, with the juice of lemons poured upon it.



*To make Jellies of Oysters.*

Stew a quart of large oysters in their own liquor, mixed with a pint of white wine; put to it some cinnamon, a little mace and ginger; when they are reduced to a jelly, let it be strained through a bag, and put up in glasses to cool.

*To make Cream Jellies.*

When you have boiled four ounces of hartshorn to a jelly, let it be strained clean off, and put to it, two spoonsful of rose water, and a pint of cream, with half a gill of sack, and as much sugar as will suit your taste; let it boil gently over a slow fire, but keep stirring it until it curdles; then take it off and set it to cool. When it has stood one night in flat cups, put to it two spoonsful of rose water, a pint of cream and half a pint of sack; then set it up in glasses till you use it.

*To make Lemon Cream.*

Take a quart of spring water, and put into it four large lemons pared thin; let them steep in it all night, then strain it into a sauce-pan, and put to it ten ounces of double refined sugar, and the whites of six eggs; when it has stood a quarter of an hour on a slow fire, let it be strained and put up into glasses to cool.

*To make Jellies of Apples.*

Take six dozen of sweet apples, and when you have cut them into thin slices let the hearts be taken out, and the whole put into a sauce-pan in two quarts of spring water; let it boil till it is reduced one half, then strain it through a fine cloth, and put to them a pound of sugar, with a little mace, cinnamon, and ginger, with half a pound of sugar, then let the whole boil together to a jelly, and be put into glasses to cool.

*To make Jellies of Currants.*

Take a stone jar, and when you have stripped the stalks from the currants, put them in it, and fill it  
L. 2. half



half full of boiling water; when it has stood half an hour, strain the liquor through a cloth or hair sieve that is very fine, then put it into an earthen pan with half a pound of sugar, and set it over a slow fire, where you must keep stirring it till the sugar is dissolved; when you take it out let it stand to cool, and then pour it into an earthen pot, and close it up with a piece of very thick paper, pricked into small holes; when it has stood a day in a dry place, then pour it into glasses.

*To make Jellies of Raspberries.*

Take two pounds of sugar, and mix it with a quart of raspberries; add to them some cloves and mace, with a little cinnamon, and boil the whole over a slow fire in six pints of water, until it is reduced to three, then take it off, and strain the liquor through a thick linen cloth; when it cools set it up in glasses till you use it.

*To make Cream of Almonds.*

Grate a nutmeg into a quart of boiled cream, with a little lemon-peel, and mace; put to it a quarter of a pound of almonds, beaten fine, and as much sugar as you chuse; take the whites of six eggs, and half a gill of rose water; mix all the ingredients together, and put them on a brisk fire; keep stirring them till they boil, then let the liquor be strained through a hair sieve, or a thick linen cloth, and put it into cups or glasses to cool.

*The best Way of making Orange Cream.*

Put the yolks of six eggs and the whites of four, to the juice of twelve large Seville oranges; let the eggs be beaten in the juice, and then add to it some fine white sugar with a piece of orange peel; put the whole into an earthen pan, and keep stirring it over a slow fire until it is near boiling; then take it off and strain it through a hair sieve, when it must be set to cool, in glasses.



*To make Cream of Goosberries.*

Scald two quarts of goosberries in water, and then strain them through a sieve; mix with them an ounce of fresh butter and six eggs well beaten; put to it as much sugar as suits your taste, and when the whole is properly mixed, set it on a gentle fire, when you must keep stirring it till pretty thick, then mix a little orange-water, or a gill of sack; set it to cool in glasses, when it will be ready to serve up.

*An excellent Jelly to keep in a Family.*

Get a large shoulder of veal and cut the fat clean away, then take four calves feet, and when they are scalded and cleaned, take the fat from them, then lay the veal and the feet in clear cold water, which must be changed five times in five hours, in order to carry off all the slimy matter; put into a large pot two gallons of water, and put the veal and feet in, till it begins to boil, then skim it and let it boil over a slow fire, till it is reduced to one half, then add a pint of water and let the whole boil down to half a gallon; it will take about six hours in boiling, and then it must be strained through a cloth or sieve, by which the fat will come away, and then put it into an earthen dish to cool.

## C H A P. XV.

*Directions concerning all sorts of MADE WINES.*

**I**T is remarkable of England, that it produces such quantities of various sorts of fruits, that, were the inhabitants not infatuated with the love of what is foreign, they might, of their own produce, supply themselves with all sorts of fine, pleasant, and useful liquors.

*To make Wine of English Grapes.*

When the grapes are ripe, let them be carefully pulled and laid in rows on a dry place, and as they will not all be ripe at once, keep pulling them every day, taking



care that the sun do not shine on those that are laid down. When you have got a sufficient quantity, put them into a vessel, and press them together with a wooden beater. It is not good for the wine to break the stones, for that is sure to give it a bitterish taste; when you have bruised the grapes, make a tap at the bottom of your cask, and having tied a hair cloth over the foffet, let that run out into another vessel that comes voluntary of itself, which must be kept as the best wine; then take out all that remains in the cask, and put it into such a press as is used by those who make cyder, and let the whole liquor be pressed into another cask, that has been well dried and aired with a linen rag dipped in brimstone and lighted; let the liquor run into the cask through a fine sieve, lest any of the dregs mix with it. It must stand ten days with a thin stone or slate laid upon the bung hole, then let it be drawn gently off into another cask, and set in the same manner as before. When its ferment is over, which you will easily know by its cool refreshing taste; then it will be proper for use.

*To make Raisin Wine.*

Get three or four hundred pounds weight of fresh malaga raisins, and let them be put into a hogshhead filled up with clear spring water, keep stirring it twice a day for a fortnight when it must be pressed, and let it run into another vessel, then take a large slice of toasted bread, hot from the fire, rub it over with the best yeast, and let it continue to work twenty-four hours, then draw it into another vessel, where it must stand another fortnight, when you must stop it up, and in a week's time you may bottle it for use.

*To make Wine of Cowslips.*

Put a pound of sugar to every gallon of water, and when it has boiled an hour, draw it off to cool, and put to it a toast spread on both sides with yeast; then put to every gallon, an ounce of syrup of citron; let it work three days, then put in the cowslip-flowers, to the  
amount



amount of a couple of pecks, with two lemons sliced thin, and to every gallon a pint of white wine; let it stand three days longer and then draw it off into a clean cask, and in a week it will be ready to be bottled off.

*To make Wine of Damsons.*

To every gallon of water, put two pounds and a half of sugar, and let it boil two hours, taking care to skim it; put to every gallon of liquor five pints of stoned damsons. Let the whole boil together till the water is of a beautiful purple colour, then get a sieve and strain it through into another vessel, in which it must stand three days, then let it be poured into another and fermented with a toast covered on both sides with yeast; when the fermentation is over let it run gently into a cask, and it ought to be kept full eight months before it is used. When you draw it off, let the bottles be perfectly clean and corked up as hard as possible, when it will keep two years at least. It has a fine cooling taste, and is extremely refreshing to drink in summer.

*To make English Malmsey.*

Beat a dram of cloves and as much galingal together, until they are reduced to a powder, then let them steep a whole night in a pint of English gin, keeping the vessel so close that no air may get in; next day put to it a quart of claret, and twelve gallons of English wine; when it has stood a week, let it be drawn off into another vessel, and then it will be fit for use.

*To make Wine of Strawberries.*

Put a gallon of strawberries into a bag, after they are well mashed, then press the juice into a vessel, put to it a toast rubbed over with yeast in the same manner as the grape wine, and when it has fermented about three days, let it be drawn off and bottled.

To



*To make Wine as good as Sack.*

Put a handful of fennel roots, and a sprig of rue to every gallon of water; let them boil half an hour, when the liquor must be strained out, and three pounds of honey put to each gallon; let it boil two hours, only take care to skim it clean, then let it stand till cold, when it must be poured into a cask, and then let it stand a year, when it will be fit to be drawn off and bottled.

*To make Wine to imitate Claret.*

Put eight pounds of malaga raisins well braised into six gallons of water and two gallons of cyder; when you have mixed them all properly together, set them in a cold place where they must stand a fortnight, only remember that they be stirred once every day; put a quart of barberries to the liquor after you have strained it out, and then add the juice of a pint of raspberries, and as much of black cherries squeezed from the stones, then put to it a handful of mustard-seed, and let it stand by a slow fire covered up four days, then draw it off into another vessel, and when it has stood a week longer it will be ready to bottle off, and it will taste as fine as claret.

*To make Wine of Currants.*

To every two gallons of water, put a gallon of ripe currants and a pound of fine loaf sugar; when the whole has boiled so long as to dissolve, put to it an ounce of isinglass, which will cause a thick scum to arise on the liquor, and when you have taken that off, let it be drawn into another vessel, and put to it a little yeast, when it must stand three days to work, and when the fermentation is over, let it be drawn into a clean vessel, and stand close covered three weeks, then bottle it up, only take care that you put into each bottle a little sugar. It is fine cooling liquor in summer, and will retain the taste of the currants.



*To make Wine of Gooseberries.*

To every quart of water, put a quarter of a pound of sugar, and four pounds of gooseberries, bruised as small as possible; when they have stood twenty four hours in the water, let them be pressed, and the liquor poured into another vessel, when it must stand four days to ferment with yeast; when the fermentation is over, let it be shut up close, and stand in a cool place at least a month; then draw it into another vessel, where it must stand six weeks longer, and then let it be bottled off, always taking care to put into each of the bottles a little loaf sugar. When it has stood three months in the bottles, it will be fit for use.

*To make Wine of Black Cherries.*

To every six gallons of water, put twenty four pounds of black cherries, well bruised, only that you must take care not to break the stones; when the water boils pour it upon the cherries, and stir them well together; when they have stood twenty-four hours, let them be strained, and to every gallon of the water, put two pounds of sugar, well mixed with the cherries; then let it stand two days to ferment with a little yeast, and when the fermentation is over, let it be drawn off into another vessel, and kept close covered three weeks, when the liquor will be fine and ready to bottle up for use.

*To make good Wine of Quinces.*

When you have cleaned the quinces, let them be grated, and then press them through a linen cloth; put two pounds of double refined sugar to every gallon of the water; when it is dissolved, let it be poured off into another vessel, in which it must stand a week unstopped, for the more air gets into it the better; then let the cask be stopped up, and when it has stood six months, it must be bottled off, and will be fit for use when it has stood a week in the bottles.



*To make Wine of Sage.*

Boil six gallons of water a quarter of an hour, then take it off and let it stand till it is milk warm, then put to it twenty-five pounds of fine Malaga raisins, picked and rubbed clean, with a bushel of red sage shred small, and a pint of yeast; when you have stirred them together, let them stand in a cool place a week, then let it be strained through a sieve into a cask, and when it has worked four days with the yeast, let it be stopped close up, and stand a week longer, when you must put to it two quarts of Malaga wine, and when it begins to look clear, let it be bottled off for use.

*To make Cyder for immediate Use.*

Take as many codlings, as juicy as you can get, but not too sweet, nor quite ripe; let them be laid in hay or straw that is very dry. When they have laid three days, cut them into quarters, and take out the hearts, then let them be bruised, and put into fair water, with a few blades of mace, and a handful of the tops of rosemary; mash all these together, and put to every twelve gallons, two quarts of Rhenish wine; when it has boiled two hours, let it be drawn off, and set to cool, when it will be fit for immediate use.

*To make Cyder to keep all the Year.*

Take as many pippins, pearmains, and genitings as you intend to make cyder, and let them be pulled when they are so ripe as to be ready for pulling. Let them be bruised as small as possible, and when they are reduced to a mash, let them be put into a hair bag, and squeezed gently, till the whole of the juice is extracted out; then pour the liquor into a cask, well seasoned and aired with a rag dipped in brimstone and lighted, put to it a little boiling water, three whites of eggs and a pound of honey; then put to it a little yeast, and let it work five or six days. When it has purged itself of all impurities, let it be drawn off into another cask, and when it has stood a week, let it be bottled up. When you bottle it, leave about an inch not filled up.

next



next the cork, lest the bottle should burst, or the cork fly, and if you happen to hear the air bursting through the porous parts of the corks, take them out for a few minutes, and then they may be put in with safety. In the summer let the bottles be placed in as cold a part of the cellar as you can find, but in winter, they must be covered over with straw, and if the cyder should happen to grow sour, put to it a little loaf sugar.

*To make the best of Perry.*

Take as many ripe pears as you intend to make liquor, and mix with them a few crabs, then let the whole be properly mashed together, until the liquor appears, which must be strained through a cloth, or very fine sieve, then put to it a little yeast, and when it has worked three days, let it be drawn into another vessel, in which it must stand ten days, when it will be ready to be bottled off for use.

*To make Mum in the best Manner.*

Boil a hogshhead of water until it is reduced to two thirds; put to it seven bushels of wheat flour, one bushel of oat-meal, and a bushel of beans; then mix with it a handful of alder leaves, with three ounces of barberries; put to it a little yeast, and when it has worked itself from all impurities, let it be drawn off and stopped up close in another cask, with half a dozen eggs mixed with it. It must be kept in the cask two years, then it will be fit for use.

*To make Mead.*

Put the white of three eggs into six gallons of water; when they are properly mixed, put to them eight pounds of the best honey; when they have boiled an hour, put to them a little cinnamon, mace, and cloves; let it stand till it cools, and then put to it half a pint of good yeast; when it has worked three days, let it be drawn into another vessel, and stopped close up for a month, when it will be fit for use, and may be bottled off.



*To make good Shrub.*

Mix the juice of five lemons, and the peels of two, with two quarts of brandy, and put to it a nutmeg grated down, then put the whole into a large stone bottle; stop it up and let it stand three days, then put to it three pints of white wine, with a pound and a half of sugar, and strain the whole through a thin flannel cloth, when it must be bottled up, and in a week afterwards it will be ready for use.

*To make Wine of Apricots.*

When you have taken the stones out of the apricots, put them into a large earthen jug, with as much water as will cover them; then let them boil two hours, and pour off all that is clear, then put more water to them, and when you have poured it off and mixed it with the former, put to it some loaf sugar, which must be boiled with it half an hour, and the scum taken off; then set it to cool in a vessel; when it is quite cold, put to it a little yeast, with which you must let it work four days, then draw it off into another vessel, and when it has stood two months closed up in the cask, let it be bottled off for use.

*The best Way of making Orange Brandy.*

Boil a quart of brandy in the same quantity of water, and put into it the rhine of an orange, cut into very small pieces; when it has boiled half an hour, put to it a pound of loaf sugar, and scum off what rises on the surface, then take it off and set it to cool, then it must be bottled up for use.

*To make Cherry Brandy.*

Take six of pounds of red cherries, and as many black; take out the stones, and squeeze them into three gallons of brandy, where they must remain twenty-four hours, then strain the whole through a canvas bag, as long as any of the juice continues to run out; put to it as much sugar as suits your taste, then  
let



let it be put into a clean vessel, and when it has stood a month, bottle it up with some loaf sugar grated small.

*To make the best Elder Wine.*

Mix sixteen pounds of raisins with eight gallons of water, and one peck of the juice of elder berries, then let it boil an hour, and when the materials begin to grow soft, let it be taken off and set to cool a week in a stone vessel; keeping stirring it once every day; then let it be strained through a hair sieve, into another vessel, in which it must stand until it is properly worked with yeast, then let it stand a month long, when it must be bottled up.

*To make Wine of Plumbs.*

Cut the rind of six lemons, and then squeeze out the juice into a quart of good French brandy; keep it closed up three days in an earthen pot, then add to it six quarts of water, and the juice of six more lemons; mix with it as much sugar as suits your taste, with a quart of white wine; then boil the whole together, and when it is cool, strain it through a hair sieve or flannel cloth; and when it has stood three months, let it be bottled up as close as possible, at least six weeks more, when it will be fit for use.

*To make Wine of Barley.*

Boil half a pound of French barley in three quarts of water, to which you must add a quart of white wine, the rhine of a lemon, half a pound of sugar, the juice of six lemons, and two spoonsful of rose-water; let them boil two hours together, and then strain it through a cloth, and let it cool, when it must be bottled up.

*To make Wine of Plumbs.*

Boil four gallons of clear water, and put to it twenty pounds of raisins, then take them off and let the water stand till it is about milk warm; then put to it some yeast, and let it stand to work eight days, always re-



membering to stir it once in the day, then let it be strained through a cloth, and put to it a quart of damson juice, then let it be put into an earthen vessel, in which it must stand four days, then let it be corked up, and in four months it will be ready for use.

*The best Method of making Clary Wine.*

Take six gallons of water, and put to it twenty-four pounds of raisins; when the raisins have been steeped ten days, and stirred every day, let it be strained thro' a cloth, and put into an earthen vessel, with half a peck of the tops of clary in bloom, then let it be stopp'd up as close as possible for three weeks, and then bottle it up, when it must stand in the bottles two months, and then it will be fit for use.

*To make English Mountain Wine.*

To every gallon of water, put five pound of raisins, with the stalks pulled clean off, and when it has steeped a fortnight, let the liquor be squeezed into a barrel, that has been well aired with brimstone burnt in a rag: when it has done working, let it be stopp'd close up, and in a month it will be ready to be bottled up for use.

*To make Ice to cool Wines in Summer.*

Put three quarts of water into a stone bottle, and mix with it two ounces of refined saltpetre; when the water has boiled half an hour, let the whole be put into the bottle close corked up, and let down by a cord into a well. When it has been about six hours in the water, let it be pulled up, and the bottle broken to pieces, when you will find it full of hard ice.

*To mend Wine that has lost its Colour.*

Put a gallon of new milk into a cask, and when you have shaken it, put to it an ounce of isinglass, and a quarter of a pound of loaf sugar grated small, then put the whole into the wine, and when the cask has been rolled up and down two or three times, let it be placed  
in



in its proper posture, and it will regain its former colour.

*To recover Wine that has lost its Taste.*

When you find your wine begins to lose its taste, get a pint of clarified honey, with a pound of dried raisins, steeped in a pint of clear spring water; put to it a pint of claret, and let the whole boil a quarter of an hour over a slow fire, or until it is reduced two thirds; remembering to scum off all that rises to the top. Mix with it some cloves, mace and nutmeg; then tie it up in a linen bag and hang it into the bung hole of the cask along with the wine, where it must remain tied with a string at least four days, when the wine will extract the whole strength of it, and it will regain its original taste.

*To recover Wine that is beginning to Decay.*

Put an ounce of roch-allom into four gallons of clear spring water; when it is dissolved, and properly mixed, pour it into the cask, and it will diffuse itself through the wine, by which it will recover its original taste, and strength.

*To make Wine sweet that has become sour.*

Take a handful of the flowers of clary, and a pound of mustard-seed quite dry; put both into a bag, tied up very tight, then sink it to the bottom of the cask, and in a week, the wine becomes warm and sweet.

*To make Claret Wine taste rough.*

Take two quarts of floes, add to them a quart of good claret, then let them bake in a slow oven until the stones come from them, then let them be taken off, and when cool, squeeze the liquor through a fine cloth. To every ten gallons of claret put a pint of this liquor, and in a few days afterwards, it will taste exceeding fine and rough.



*To preserve any Sort of Wine from becoming sour.*

Take a dozen of large oysters, and boil them in a gallon of wine, of the same sort as that you want to preserve; when it has boiled two hours, let it be set off to cool, and then strained through a cloth into the wine, when it will diffuse itself through it in such a manner, that it will never turn sour unless you leave the bung hole open so as to let in the air.

*To restore Wine that tastes of the Cask.*

Take two ounces of the filings of steel, and four ounces of lawrel berries; tie the whole up very tight in a bag, and let it be hung at the end of a string in the middle of the cask, always taking care to lower it so as to be covered as you draw off the liquor.

*To restore Wine that begins to Sour, by having too much vent of Air.*

Take a stick with a flat end and foment the wine till it froth, then pour into it a quart of brandy, and let it be stopped up as close as possible ten days, when it will regain its former strength and be ready for use.

*To prevent Wine from turning.*

Take a pound of lead and pour it melted into the cask and then let it be stopped close up. The wine, if good, will dissolve the lead in three or four weeks; and it may be used with either English or foreign wines, only one half that is requisite for the foreign will do for the English.

*To restore Wine that has lost its Smell.*

Take half a peck of flour, and when you have made it into a dough, let it be stuck with cloves, and baked two hours in a slow oven; then let it be taken out and a hole bored through it, when you must put in a string, and hang it in the cask among the wine.

*To make bitter Wine sour.*

Take two quarts of water and put to it half a peck of barley, then boil it till one half of the water is dissolved; strain



strain the liquor through a fine linen cloth while it is hot, then let it cool and pour it into the wine.

*To restore Wines that have been pricked.*

Let the wine be poured into another cask, then mix with a quart of brandy, half a pound of bees wax, that has been melted over a slow fire; put the wax and brandy into an earthen dish over the cask, and take lighted match with brimstone at the end, by which you must set fire to it; when it is entirely on a flame let it be poured into the bung hole, and the cask closed up.

*To make Wine settle properly.*

Boil a quarter of a peck of wheat in a quart of water until it bursts and becomes very soft; then let it be squeezed through a cloth, and put to it a pint of white wine, then let the whole be poured boiling hot into the cask.

*To give any Sort of Wine a fine flavour.*

Take half an ounce of calamus, and two ounces of sulphur; mix them well together in a quart of borage water; then let the whole steep two days, or until it is utterly dissolved, then let the water be drawn off, and put to it a pint of good rose water, when you must put the whole into the cask, and roll it up and down two or three times by which the whole will be properly mixed, and in ten days it will be as fine flavoured as any wine whatever.



## C H A P . XVI.

DIRECTIONS *concerning* CANDYING *and* CONFEC-  
TIONARY.

*To candy Grapes.*

**T**AKE some fine grapes, and when you have washed them clean, put to them some grated loaf sugar, then set them in a close stove where they must remain till they are quite dry; only taking care to keep turning them, and when dry they will be fit for use.

*To candy Apricots.*

When you have cut one side of them with a knife, put to them some sugar, and set them in an earthen dish; when you bake them, let the oven be as hot as possible, and when they are baked enough let them be laid three days on glass plates, and they will be fit for use.

*To candy Cherries.*

Let them be pulled before they are full ripe, when the stones must be taken out, and some sugar put to them; then let them be boiled gently over a slow fire, taking care to keep them moving; when you take them off let them stand to cool in an earthen dish, and then spread them out to dry.

*To candy the Peels of Oranges and Lemons.*

Take as many orange or lemon-peels as you chuse; and steep them in water till the bitterness is gone, then take them out, put some grated loaf sugar to them, and set them in an earthen dish; then let them stand in an oven a quarter of an hour, when they must be taken out, and laid upon glass plates till they are dry, which will be in about three days.

*To*



*To candy Oranges and Lemons whole.*

Take as much clarified sugar as will cover the oranges or lemons you intend to candy, and put them into water till they boil over a slow fire, then take them off, and set them to cool in an earthen dish; when they must be laid on a wire grate to dry, then rub them over with sugar; when the outsides are quite dry let them be cut in thin slices, and laid upon wires with sugar sprinkled over them, and in two or three days they will be fit for use.

*To candy Violets.*

Pick off the green stalks from the violets, then boild some sugar over a slow fire till it begins to blow, when the violets must be put in; rub the sugar with the back of a spoon against the inside of the pan, then let them be taken out, sifted, and set to dry, when they will be ready for use.

*To candy Apples, or Pears.*

Take as many apples, or pears, as you chuse, only take care to pull them before they are ripe, put them into a stew-pan, and cover them with vine leaves, then pour upon them as much spring water as will cover them, set them over a slow fire, and cover the pan quite close; when they begin to simmer let them be taken off, and set to cool, when they must be cut in thin slices, and laid on wires to dry, with sugar.

*The best Way of candying Figs.*

Take the best ripe figs, and to each pound add a pound of the best loaf sugar grated small; mix it with water so as to make a syrup; then put the figs into it, and let them boil over a slow fire; when they begin to turn soft let them be taken out and set in an earthen dish to cool; then let them be dried, and when you have washed them in water milk warm, sprinkle some grated sugar over them, and boil them a quarter of an hour longer; then take them off, and when the water is drained from them, let them be laid on glass plates to dry.



*The best Way of clarifying Sugar.*

Put four quarts of water into a pan, and add to it four pounds of sugar with the white of one egg, and beat it to a froth, then put to it eight pounds more of sugar, and set it over a slow fire till it begins to boil, when you must put two quarts more of water to it, repeating the same every half hour five times, taking care to scum it; then let it be taken off and set to cool, when you must strain it through a fine linen cloth, and put it up in glasses to cool, when it will be ready for use.

*To make crackled Sugar.*

When it has boiled an hour, dip a stick into it, and pulling it out put it into a pot of cold water set ready for that purpose; if the sugar that cleave to the stick becomes hard, then you may take the other off and set it to cool.

*To make carmel Sugar.*

Take as much sugar as you chuse, and put it in a pan filled with clear spring water, and let it boil at least two hours over a slow fire, then dip a stick into it and try it in the same manner as before; for if it is enough the sugar will snap like glass when it touches the water.

*To make Faggots and Rings of Oranges.*

Take as many oranges as you chuse, let them be pared very thin, and put into cold spring water, then cut the oranges in rings, taking the inside out, and let them be boiled with the faggots made of the parings, until they are tender, then cover them with clarified sugar, and let them stand till the next day, when you must boil them a second time, and let them stand a day longer, when the syrup must be drained from them, and boiled at least an hour, when you must put the oranges again to it, and let it boil ten minutes, then let the oranges be taken out, and set in an earthen dish to cool, then let them be put into the oven, and when they have stood half an hour, they must be laid on glass plates to dry.



*To make fine Cakes of Oranges.*

Pare a dozen of large oranges, and when you have cut the insides into thin slices, grate down two of the rinds and mix them with the juice; boil them in spring water till they are soft, and then let the water be squeezed from them, and the whole beaten in a mortar till it is like paste; then let it be squeezed through a hair sieve and set to cool, until you have boiled eight large pippins to a paste; squeeze the water from them and mix all together, and put to them three pounds of loaf-sugar; then let the whole boil together, keep stirring it over a slow fire, and when the whole is properly mixed and the sugar melted, take a spoon, and pour it into tin moulds which must be put into a stove until they are dry, when they must be put in boxes.

*To make fine Lemon Cakes.*

Grate the rinds of two large lemons and cut the peel off of six more, then cut the inside into thin slices; and having put a quantity of sugar to it, let the whole boil together, and then let the cakes be made up in the same manner as the orange ones.

*To make Flsur Cakes of Oranges.*

Put four ounces of the leaves of orange flowers into clear spring water, where they must steep an hour; then drain the water from them and press them between two clean linen cloths with a large rolling-pin until they are bruised together; put to them a pound of double refined sugar ready boiled, let them boil with the sugar till the whole becomes of a purple colour, then let it be taken off the fire and set to cool in a clean earthen dish, or china bowl; grate some sugar upon it, and fill up little papers with it, which must be set in a warm stove to dry.

*To make Pomgranate clear Cakes.*

Make the jelly in the same manner as for the orange cakes, and let it be mixed with the juice of pomgranate feeds, a little lemon juice and the rind of a lemon  
grated



grated small; let the whole be boiled together, and strain them through a bag; then put to every pound of the jelly as much double refined sugar that has been boiled over a brisk fire; put to it a spoonful of cochineal, and let the whole boil together until it is of a purple colour, which will be about an hour, then let it be set to cool and poured into glasses for use.

*To make Black Caps of Apples.*

When you have pared the apples and laid them in a stew-pan, put over them some lemon-peel cut into small pieces and a few cloves; put also into the pan a little coarse sugar with a blade of cinnamon, and cover it close up with brown paper; then let the pan be placed in a slow oven, where it must stand till it is cold and then let it be taken out and it will be fit for use.

*To make paste of Apricots.*

Take some apricots that are quite ripe and boil them in clear spring water until they begin to grow soft; then pour the water from them and grate them through a sieve, put a pound of sugar to each pound of the pulp, then let the whole be set over the fire until it is so warm that you cannot hold your finger in it, then let it be taken off and set to cool; put the paste on plates and set it in a warm stove to dry.

*To make clear Cakes of Apricots.*

Boil six large codlings to a jelly in as much clear water as will cover them, then mix with the jelly six large ripe apricots, and when they have boiled together till they are properly mixed, let the whole be pressed through a hair sieve into an earthen pan; put to every pound of the jelly an equal quantity of sugar and let it boil till it begins to crack, then take it up with a spoon and fill your glasses with it.

*To make Almonds of Chocolate.*

Grate a pound and a half of the best double refined sugar, and mix with it a pound of grated chocolate; put



put to it some orange water and a little gum-dragon, then work the whole into a fine paste, and having made it up in small pieces like almonds, set it in a stove to dry.

*To make fine Almond Cakes.*

Take a pound of fine almonds, and put them to a pound of double refined sugar, with a little orange water, the juice of two lemons and the peel of one; boil the whole together, taking care to keep it stirring, so that it neither settles to the pan nor boil over; when it begins to grow thick, take it off and make it into cakes, in what shape you please and put them in a stove to dry.

*To make fine Cherry Paste.*

Take the stones out of two pounds of morello cherries, and press the juice into a pan, then set it over a slow fire, and put to it two pounds of double refined sugar; when the whole is properly mixed, lay it upon plates and set it in a stove to dry.

*To make fine Gooseberry Paste.*

Let the gooseberries be as ripe as possible, and when you have washed them put them into a pan with as much spring water as will cover them, let them boil over a slow fire until they are quite dissolved; then strain them through a sieve into a clean earthen pan, and put to every pound an equal quantity of sugar and set it to boil over a slow fire until it begins to crack. When the sugar and paste are properly mixed take it up with a spoon and put it into paste pots to cool; then set it in a stove to dry.

*To make Gooseberry clear Cakes.*

To every pound of the gooseberry paste, add the juice of a lemon, and when it has soaked in, let it be cut into small cakes in any shape you please, and set them in a warm stove to dry.



*To make Currant Paste.*

When you have washed the currants clean, bruise them in a pan, and put to them a little boiling water; when they have stood in it about half an hour, let them be set on a slow fire and boiled till they are quite soft; press the juice through a sieve, and to every pound add twenty-ounces of loaf sugar boiled, then mix them properly and set them over the fire about ten minutes longer, when it must be filled up in glasses to cool; then make it into small cakes and set them on the stove to dry, when you take them out, grate some sugar on them.

*To make Raspberry Cakes.*

Mix a quart of red raspberries with two quarts of currants and as many gooseberries quite ripe; then put them into a stone jug stopped up close; set it in cold water up to the neck of the jug, and when it has stood a day and a night, let it be taken out and put into a pan over a slow fire when it must boil till it becomes as thick as paste, then press it through a hair bag, and put to it twenty ounces of double refined sugar; keep stirring it till the sugar is melted, and the whole properly mixed, when you must fill it up in glasses, and when cool set it in a stove to dry.

*To make Raspberry Biscuits.*

Make paste in the same manner as above directed for the cakes, then take a quart of raspberries, and mix with them twenty ounces of loaf sugar grated small with the whites of four eggs; beat them together, then lay the paste thus mixed upon small pieces of thick paper in the form of candy; dust a little grated sugar over them, then put them in a very warm stove to dry, when they are dry take them from the papers and turn them on a sieve, when they are enough, let them be set to cool, and then put them up in boxes and they will keep all the year.



*To make Snow Cream.*

Strew some sugar over the bottom of a large deep dish, and then put in it a gallon of strawberries; put to it some sprigs of rosemary and stick a long branch in the middle, so as to make it resemble a tree; then take the whites of ten eggs and a quart of good cream beaten up and well mixed together so as to froth over the vessel; when it has stood about ten minutes take off the froth and throw it over the tree; set it in a stove to dry and it will make a grand desert after dinner.

*To make Almond Butter.*

Beat a quarter of a pound of blanched almonds and put them to a pint of new milk, with half a pint of rose water, then take the yolks of twelve eggs and a quart of good cream beaten up and well mixed together; then strain them through a cloth into an earthen dish that must be placed over a charcoal fire; you must keep stirring it till it becomes as tender as a curd, then take it out, and let the whey be drained from it, then let some rose-water be poured over it, and a little grated sugar.

*To make Orange Butter.*

Take one pound of double refined sugar, the juice of twelve oranges, and the yolks of eighteen eggs; mix the whole together in an earthen dish, and set it over a slow fire, where it must remain till it begins to grow thick, then put to it an ounce of butter, and a little ambergrease, and keep stirring it till the whole ingredients are properly mixed; then put it up in china dishes that have been first dipped in cold water, for that will make it come out the more easily when it begins to cool.

*To make Fairy Butter.*

Take a spoonful of orange flower water, and beat in it the yolks of two eggs boiled hard; mix with them two ounces of fine loaf sugar, and the same quantity of fresh butter; when you have churned the whole together,

N

strain



strain them through a hair sieve, put them on little plates to dry, and they will be ready for use.

*To make Spanish Cream.*

Put the yolks of three eggs into three spoonsful of clear water, and mix therewith three spoonsful of flour of rice, and two spoonsful of orange flower water; put to them a pint of thick cream, then set the whole on a slow fire, and keep stirring it till it becomes thick, when it must be put into cups and set to cool.

*To make Loaf Sugar Cream.*

Mix a little Isinglass with a pint of hartshorn jelly, and put to it a little cream of almonds; sweeten it with loaf sugar, double refined and grated small, then beat the whole together till they are properly mixed; when you must put them into small cups, and let them stand till the cream begins to thicken; when you serve it up, let the pan be dipped in warm water.

*To make Codling Cream.*

Take the hearts out of twenty large codlings, and when you have beaten them in a mortar, strain the juice through an earthen sieve, then put to it a glass of sack, with the crumb of a French roll grated small.

*To make Raspberry Cream.*

Mash a quart of raspberries, and put to them the whites of seven eggs; let them be well beaten up in an earthen pan until it comes to a cream, then fill it up in glassess, and let it stand to settle.

*To make Almond Cream.*

Take a pound of blanched almonds, bruise them in a mortar, and then strain them with fair water through a hair sieve into an earthen dish, then mix with them a little new milk, and a quarter of a pound of loaf sugar grated down, and then strain it again; when you have put them in a pot, throw a little salt over them, and set them to simmer on the fire. Keep stirring



ring till it begins to froth, then put to it half a pint of fresh water, and having taken it off, cover it over with a dish, until it is cold, then pour it upon a linen cloth, which you must tie up at the four corners, and draw the water from the cream, then hang it up again.

*To make Chocolate Cream.*

Mix a pint of white wine with a quart of cream, a sprig of rosemary, and the juice of two lemons; when they are properly mixed, grate upon them a little chocolate. Let it stand over a slow fire till it begins to grow thick, when you must take it off and put it into cups.

*To make Sweetmeat Cream.*

Slice a few preserved peaches, and the same number of apricots into a quart of good cream, and sweeten it with half a pound of double refined loaf sugar, grated small, beat them up till they are all properly mixed, then put them into pans to stand till you use them.

*To make puff Paste.*

Put the yolk of an egg, and one pound of butter to every pound of flour; when you have mixed them together, put to them as much cold water as is sufficient to make the paste light and thin, then roll it up, and cut it into small pieces, when it must be worked over again five times in the same manner, and then it will be fine light paste, proper to be used for many different things.

*To Candy all Sorts of Flowers.*

When you have picked the flowers clean, boil some double refined sugar, until it appears of a redish colour, then put in the flowers and keep stirring it till you see that they begin candy with the sugar, when you must take them off and keep stirring them till the whole is cold, otherwise they will be apt to settle to the bottom; when the liquid is cold, grate upon it some loaf sugar, and put it up in the form of cakes, on plates of glass; when it is quite dry, let the cakes



be put into boxes, and kept till you want them for use.

*To make sweet Wafers.*

Put some juice of lemon into a porringer, and sift in some double refined sugar, grated very small; then put to it a glass of sack, and such perfumes as suits your taste; put it over a slow fire, where it must continue till a thin white skin begins to arise on it, keep stirring it, and drop upon it some thin pieces of paper; turn the papers up and down, then take it off and spread the liquid upon the papers, which must be set to dry in a cool place, and then they will be fit for use.

*To make Almond Bread.*

Blanch a pound of white almonds in clear spring water, then put to them a pound of double refined sugar; put them into a pan over a slow fire, and keep stirring them, taking care that they do not stick to each other; then put them into an earthen bason, and mix with them a spoonful of carraway seeds, a little gum-dragon, dissolved in rose-water, and when you have strained them through a fine linen cloth, put to them a few grains of musk and ambergrease, dissolved in double refined sugar; add to it the yolks of two eggs beaten to a froth in rose-water, until it is very light, then put to it two spoonfuls of fine flour; when all the ingredients are properly mixed, lay them upon broad wafers, taking care that they do not stick together, then put them into a brisk oven, but take care that they be not scorched, otherwise you will destroy their beauty; take them out when they are half baked, and pour upon them the whites of eggs, with some grated sugar; after that put them half an hour longer in the oven, and they will be enough.

*To make fine Sugar Cakes.*

Sift and dry three pounds of fine flour, and put to it two pounds of loaf sugar, grated small; then mix with it a little mace, a gill of rose-water, the yolks of four  
eggs.



eggs, and a pint of new milk; pour upon it a small glass of water, and when it has stood half an hour over a slow fire, let it be made into small cakes and set to dry in a stove. It will keep all the year.

*To make Sugar Puffs.*

When you have beaten the whites of ten eggs to a froth, put them in a mortar, and mix with them half a pound of double refined sugar, grated small; rub the sides of the mortar with ambergrease, and put to the other ingredients half an ounce of carraway seeds; then lay it on as thick as you can on a sheet of wafers; when they have stood a quarter of an hour in a slow oven they will be enough.

*To make fine Seed Puffs.*

Steep a little gum-dragon in rose-water, put to it as much double refined sugar as suits your taste; work the whole together till it becomes stiff, then roll it upon paper, and cut it in small pieces, when it must be put into an oven, and baked a quarter of an hour, taking great care to turn it frequently, otherwise it will be apt to scorch and lose its colour.

*To make little candied Cakes.*

Take two pounds of double refined sugar, and put to it as much water as will make it boil; then put in some roses or other flowers, and grate sugar upon them; when it has boiled about an hour, let it be drawn off in glasses and set to cool.

*To make fine Sugar Biscuits.*

Mix one pound of powder sugar with an equal quantity of fine flour, and a quarter of a pound of blanched almonds; put to it eight eggs, and two spoonsful of rose-water; beat them all together till they are beginning to froth; then put it into small tin pans, and let them bake two hours in a slow oven, with the mouth closed up.



*To make Savoy Biscuits.*

Beat the whites of eight eggs until they begin to froth, then put the yolks to them, with a pound of sugar, and mix the whole properly together. Mix with it a pound of fine flour, then lay the biscuits upon paper, and put them into a slow oven closed up, where they must remain two hours, then take them out and set them to cool.

*To make Lemon Biscuits.*

Take the yolks of ten eggs, and the whites of four, mix with them two spoonful of orange water, and beat the whole together at least an hour; then put to it a little grated lemon-peel, and a pound of fine flour; when all these are mixed, rub the pan over with butter, and put them in an oven, when they begin to rise in the pan, take them out, and lay them on a clean cloth, till the oven begins to cool, when they must be set in again to dry so hard that they may snap in breaking, then they will be enough.

*To make Naples Biscuits.*

Take three quarters of a pound of the finest flour, and a pound of double refined loaf sugar, grated down; put to it three grains of musk, and six eggs beaten up to a froth; pour upon these a spoonful of rose-water; when the oven is pretty hot, put in your biscuits, and let them bake till they are hard.

*To make fine Orange Biscuits.*

When your oranges have laid two days in water, let them be boiled till they begin to grow tender; then pour the first water from them, and put to them some that is hot, when they have laid half an hour in the second water, let the meat be taken out of the oranges, and put the rinds into a dry cloth, then beat the whole up with an equal quantity of double refined sugar, grated small into a paste, put the biscuits which you make into a slow oven, and when they are hard let them be taken out.



*To make Icing for rich Seed Cakes.*

Sift a pound of double refined sugar, grated small through a hair sieve, then beat two eggs into as many spoonsful of rose water; put the sugar to the eggs, and keep beating them till they are as white as snow, stick in some slices of citron, and then put it to the cake.

*To make Carraway Cakes.*

Mix a pound of fresh butter with an equal quantity of flour, and put to it half a pint of good yeast, with four spoonsful of rose-water, four ounces of sugar, an ounce of carraway seeds, and the yolks of three eggs; when you have worked them to a paste, make them into cakes, and let them stand in a slow oven till they are hard.

*To make Banbury Cakes.*

Mix a pound and a half of butter with three pounds of currants, and half a peck of flour; put to them a pound of sugar, a few cloves, and three quarters of a pint of yeast; then mix a little rose-water, and pour upon it as much milk boiling hot as is necessary to form it into a paste; when you have kneaded the whole together, let it stand till it cools, then put to it some carraway seeds. Make it up into cakes, and let them stand in the oven till they are enough.

*To make Almond Gingerbread.*

Beat a quarter of a pound of blanched almonds in a mortar till they are very fine; put to them a little water, in which gum arabic has been steeped, then squeeze into it the juice of a lemon, with some ginger and cinnamon; cut the whole, when properly mixed, into small thin cakes, and let them dry in a warm stove.

*To make fine Gingerbread.*

Put an ounce of grated ginger to half a pound of brown sugar, and beat the whole together with two eggs, and a pound and a half of treacle; put to it an  
equal



quantity of cloves, mace and nutmeg, namely, half an ounce of each, then put to it two pounds of melted butter, and as much flour as is necessary to make it into a paste; when you have kneaded it together, roll it out thin, and cut it into cakes of what size you please; lay the cakes upon tin plates, and bake them in a slow oven.

*To make a fine Pepper Cake.*

Take a quarter of an ounce of whole pepper and a gill of sack, then let them boil together a quarter of an hour; take out the pepper, and put in as much double refined sugar, grated small, as will make it like paste, then pour the sack and sugar upon the pepper, and cover the whole with a thin paste; then lay it upon plates, and set it to bake in a slow oven.

*To perfume Roses.*

Mix the buds of roses with orange water, in which some storax and musk have been steeped; stick into every rose a bud of a clove, then take them out of the water and set them to dry between thin pieces of paper.

*To make Syrup of Poppies.*

Take four pints of warm spring water, and put to it two pounds of poppy flowers; let them stand twenty-four hours, when you must strain them, and add to them fresh flowers; let them stand closed up in the water till next day, when it must be strained off and boiled up with sugar.

*To make Syrup of Violets.*

Boil a pound of fresh picked violets in five half pints of water, then pour it into a glaz'd earthen vessel, keeping it closed up at least twenty-four hours; put to it double its own weight of sugar, and then it will be a fine syrup without boiling.

*To*



*To make Syrup of Mash-mallows.*

Take one ounce of the roots of parsley, and two of mash-mallows, put to them half an ounce of figs, the same quantity of liquorice root, and mash-mallow tops, one ounce of sweet almonds blanch'd, and two ounces of stoned raisins; steep the whole one day in three quarts of barley water, and then boil it in two quarts; when it begins to grow fine let it be taken off, and the liquor press'd out, then put to it four pounds of double refined sugar, with one ounce of gum-arabic, and it will make a fine syrup.

*To make Syrup of Saffron.*

Mix half an ounce of saffron with a pint of Canary wine, and the same quantity of balm-water; put it in a vessel, and keep it clos'd up over a slow fire until it is hot, but take care not to let it boil, strain it out, and add to it three pounds of double refined sugar, then let the whole be boiled together until the ingredients are both dissolved and properly mixed, when it must be set to cool, and then bottled up for use.

*To make a Cordial of black Cherry-water.*

Put four pounds of ripe black cherries into two quarts of strong claret, put to it a handful of mint, and as much rosemary flowers, an ounce of nutmeg, three handfuls of clove jelly-flowers, and two ounces of cinnamon; when they are all stirr'd together, let it be covered up so close that no air may get in; when it has stood twenty-four hours, pour the contents into a still, and when it begins to work up let it be drawn off and sweeten'd with sugar-candy.

*To make Spirit of Carraways.*

Take two pounds of carraway seeds, strew them over with sugar, and put them into a quart of sack, bruise them, and put them into a bottle, which must be cork'd up as close as possible, then let it be set in the sun for a month, and it will be ready for use.



*To make an Orange Poffet.*

Take one lemon and two Seville oranges, squeeze the juice into a quart china bason, put to it two spoonsful of orange-water, and a pound of double refined sugar; when you have strained it through a sieve, boil the peel of the oranges in a pint of cream, then let it be set to cool, after which you must mix it with the juice, and when it has stood a day covered close up it will be ready for use.

*To make Shrub of Currants.*

Take ripe white currants, mash them, and to every five pints of the juice put one gallon of brandy, and a pound of loaf sugar; let it stand in an earthen vessel closed up three days, only you must remember to stir it twice a day, then let it be squeezed through a bag, and bottled up.

*To make Violet Drops.*

Cut the white from an ounce of violets, and when you have picked them, put to them a quart of water and a quarter of a pound of double refined loaf sugar; boil the whole together till they are properly mixed, then drop the liquor on square pieces of paper to dry.

*To make Syrup of Water-creffes.*

Bruise a peck of water-creffes, put to them two quarts of water, and when it has stood twenty-four hours, put to it some more water to cover it, with a pound of fine loaf sugar, then let the whole be boiled up until it is reduced to a quart, let it be taken off to cool, and pour on it a pint of rum, when it must be squeezed out and bottled.



## C H A P. XVII.

*Directions concerning the BREWING of such LIQUORS  
as are commonly used in Families.*

**B**REWING is necessary not only in great families, but also in those of tradesmen; because great advantages arise, especially where they have the whole profit to themselves, and where no excise is demanded by the crown. It is also necessary, that all families should have ale, beer, and other liquors, constantly ready, not only for their own use, but also for those who come to visit them; otherwise they will be reputed bad housekeepers, and their servants will be apt to treat them with disrespect. To prevent every thing of that nature, and to answer an end attended with so many beneficial consequences, I shall here give directions concerning the brewing of such sorts of liquors as are most necessary in families, and most commonly used.

*How to chuse good Malt.*

Take a little in your hand, put it in your mouth, and if it has a sweet taste, with a good deal of flour round the grain, then it will be very proper for use. It must be observed that there are two sorts of malt, namely pale and brown, but the pale only is used in private families. Let the malt be dried either with cinders or charcoal fire, and when you grind it, take care that the mill be clean, for if there are any cobwebs or vermin near it, it will be apt to mix with the malt and give it a bad taste. Don't let it be ground too small, for that only serves to make it weak, and also occasion a considerable loss.

*How to chuse Hops for Ale.*

Those of a bright colour are esteemed much preferable to any others, but take care that they have a sweet smell.

*Of*



*Of Water proper for Brewing.*

Running water is much preferable to any other, but it must be taken up when the stream runs clear, for after rain or snow it will be muddy, and not proper to be used. When you have not an opportunity of getting running water, you may take it from a pond where the bottom is clear, and supplied with springs. When you are obliged to make use of hard water, let it stand two or three days exposed to the sun, and the only way to know water is to try whether it will make a lather of soap; if it does it is fit for brewing, but if not, dont use it.

*Of Vessels used in Brewing.*

If your copper holds thirty-six gallons, your mash tub ought to contain at least six bushels of malt, but with respect to the coolers and other vessels you may have them made according to the size of the room or place where you brew, for if one will not hold all the liquor you may put it into another.

*Directions concerning the keeping the Casks in proper order.*

When the beer or ale is drawn out of the cask, let it be properly scalded, for if any of the dregs remain, it will be apt to spoil the liquor. Take care that no air gets into it for that gives the liquor a bad taste, and before you use it, boil a handful of bruised pepper, and mix it with the water used in scalding. If the cask has contracted a musty smell, let it be held over a slow fire a few minutes, then let it be scalded, and put to it about three pounds of lime, with six gallons of cold spring water; it must then be closed up a week, but if you have not time to wait so long, take a rag, and when you have dipped it in brimstone, set fire to the rag and smoak the cask with it all over, only take care to give it a little air. When the casks are new, let them be placed in a hole dug in the earth, so deep as to take it up about half depth with the bung-hole downward; let it stand in that posture a week, then let it



it be scalded and it will be proper for use. But to prevent the trouble of making the vessels so proper for use, let them be washed clean as soon as you have emptied them, and they will keep sweet and clean for a considerable time.

*How to mash liquors in general.*

To every six bushels of malt, put two pounds of hops, then let your liquor be heated properly, and put to it a handful of bran, by which you will see when it begins to boil by its frothing up; then let it be drawn off into the mash tub, where it must remain till the steam is spent before you put in the malt; keep stirring it while you put in the malt, reserve half a bushel to be strewed over the rest when you have done stirring it. When you have laid on the dry malt, let the mash tub be covered close up with the sacks, to prevent any of the spirit from evaporating, and let it remain in that condition two hours, while you are heating another copper of water; then let the liquor run off, and you will find that the malt has drank up one half of it, which loss must be made up by the water in the second copper; pour the second water in so gently, that between each bowl or pail it may have time to soak in; this you must do till you find you have about forty gallons, for that in boiling will be reduced to thirty-six. In order to preserve it from growing sour, put to it half a pound of hops, and when all the wort is drawn off, let the top of the mash tub be fastened up as close as possible, then pour the remainder of the boiling water to the malt, taking care to stir it as before. When it has continued closed up two hours, let the first wort be poured into the copper and boiled with two pounds of hops, at least an hour and a half, then let it be drawn off into coolers; when you draw off your first wort, let the hops be preserved in a sieve or woollen cloth, then put cold water into the copper and a new fire under it. Let the second wort be drawn into another vessel, and put to it a handful of hops; when you have mashed it properly, let the second wort be poured into the copper, let it be boiled



two hours with the hops of the former mixed with it, and it will be ready to be drawn off into the coolers. When the second liquor is drawn off, let the first wort be poured into a large working tun, in order to make room for the others coming into the same coolers, for they ought to follow each other; then put to them a proper quantity of yeast and let it work over at least a day and a night, without being stirred.

*Directions for working Malt Liquors in general.*

As the weather has a considerable effect on malt liquors, so it is necessary that those who brew should first attend to that as a thing essentially necessary. In cold weather let it be warmed a little, but if the weather is hot, then let it be as cold as possible. Mix a little warm wort with a quantity of yeast, according to what liquor you intend to brew; let the whole be put into a wooden bowl and set to swim on the wort; when it has been there a little it will begin to work over, and in a little time mix itself, which is much better than to pour it all in together at once, for then it will be apt to settle to the bottom. When you find it begins to foment, let some of the liquor be taken out and put into another cask until it grows cold, when it must be again put to the other. Let it be worked as clean as possible, for that has a considerable effect on the liquor, and makes it drink more pleasant and mellow. If you find it does not work so well as you could wish, pour in it a gallon of water boiling hot, or an ounce of ginger grated small, but that will only be necessary on particular occasions, and it must be observed, that although the above rules concern malt liquor in general, yet the process must be varied according to the nature of the drink, as will appear from the following directions.

*To Brew strong October Beer.*

If you intend to brew three hogsheads, take five quarters of the best malt you can get, having been only made three months; examine strictly whether the malt be sound, and free from dust, or any thing that may  
spoil



spoil the liquor, grind it carefully, put it in a cool place, where it must lye about a day, and then it will be fit to mash. Let the fermentation be in the same manner as before directed, only that in some cases the liquor will not be strong enough for the yeast, so that it will be ready to work too much; when that happens, you must attend to the following directions: As the wort begins to froth up into a strong head, keep pouring into it some of the cold wort that was first taken out, until you have brought the whole into a proper temper. When the fermentation begins to cease, let the lid of the cask be put on, taking care to leave it open at one corner, till the working is quite over, then close it up. If this method of choaking the fermentation does not succeed, put no more of the cold wort to it, but open the windows of the brew-house to let in the fresh air, and if that is unsuccessful, pour the liquor entirely off into smaller vessels, made as shallow as possible, and in a few hours the working will cease.

*How to Cask the Beer.*

When the liquor has done working, let it run out of the cask through a cock placed five inches above the bottom, that the fine beer may run off, without being mixed with the sediment that gathers to the bottom, for that must be kept and put to small beer. Let the casks be in the best order, and be sure to have them ready at the time the liquor has done working, for if it stands longer exposed to the air, it will lose some of its strength. When you let it run into the casks, keep back a few gallons, to be poured in when any works out at the bung-hole, for although the fermentation of the wort be over in the first cask, yet when poured into the others, the whole will be again in motion, when it must be left to itself, with the bung-hole open, till the fermentation is over, then close it up, and let it stand during the winter. When the summer begins, and the weather grows warm, it will again begin to work, when you must open the bung-hole, letting it stand in that



condition during the whole of the summer, for it will work less or more the whole of that time. The last ingredient to be put to it is isinglass beaten small, which refines the liquor, and about the beginning of winter it will be fit for use, and should then be bottled off.

*To make common Ale for a Family.*

To every six bushels of pale dried malt, put one and a half of high dried malt, but not such as is designed for porter, because that does not mix so well in the mash; let both be mixed and ground together, and when it comes from the mill, let it stand a day in the sacks, and it will be ready for brewing. Let the water you use be soft, and boil as much of it as is necessary to soak the malt, so as to make a hoghead of fine wort, besides allowance for the waste. When you put the water into the copper, mix with it a table spoonful of salt, for that raises a scum upon the top, before it begins to boil, which must be taken off, and three quarts of bran thrown into the water. Keep the fire brisk and clear under the copper, and when the water begins to boil, skim off the bran that rises to the top, then draw off half of the liquor into the mashing tub, letting it stand there till it is perfectly clear, so as you may see into it; then pour in all the malt, except half a bushel, but let it be done slowly, while another person keeps stirring it, lest it should settle into lumps. When that is done, let the remaining half bushel be strewed over it, and cover it up two hours, to prevent the steam from getting out; when it begins to cool, keep putting to it more of the boiling water that is in the copper. Take three pounds of hops, and when you have rubbed them to pieces, put them into a clean canvas bag, and lay it in the vessel designed to receive the liquor from the mashing tub. When the liquor begins to run upon it, beat the bag, for that causes the hops to moisten; then let what water remains in the copper be drawn off upon the grains in the mashing tub as soon as it is cleared of the first. Let it stand two hours in  
the



the same manner as the first, during which time the other must be left to settle upon the hops. When the two hours are expired, let the second wort be drawn off into the same vessel with the first, for by that time the grains will be thoroughly drained of their strength, and the wort strong and good. When the worts have stood an hour longer in the vessel, a sediment will settle to the bottom, when the clear wort must be put with the hops into the copper, and boiled eighteen minutes, then let it be drawn off into a cooler, where it must stand till it is cool; then let it be drawn into the working tun, taking care to leave the sediment behind. The liquor being then in the vessel, take a quart of good yeast, and put to it some of the wort in a wooden bowl. When it begins to work, remove the cover a little, and when it has done working, let it be barrell'd up, taking care to reserve a few gallons to fill up where it works out of the casks.

*Directions to make small Beer.*

It is now become customary for most families to brew their small beer after their ale, but when they do so, the liquor is never so good, as when brewed alone, it is neither so pleasant, or so good for the health. Mix two bushels of amber malt with half a bushel of brown; grind them together, but not very small: when it comes from the mill, let it be laid in a cool place spread out eighteen hours, then put into the copper half a hog-shead of water, with two pails more to make up for the waste, then put to it a tea spoonful of salt, a handful of hops, with a little ginger; sift a little malt over the surface to keep in the spirit; when it boils let it be drawn into the mashing tub, where it must stand till it is about milk warm, taking care to cover it up. When it is about milk warm, pour in all the malt except a peck, stir it about till it is mixed with the water, then sift over it the remaining peck. When it has stood about two hours, take a pound and a half of hops, rub them with your hands, tie them up in a coarse bag, then



Then put it into the receiver, and let the wort run upon it from the mashing tub. In the mean time let an equal quantity of water be boiled and put to the grain in the mashing tub. Let it stand two hours, and then run it off into the receiver to mix with the first; when the whole is drained off, let it be put into the copper with the hops, and boiled half an hour, for small beer requires more boiling than strong. It must be worked in the same manner as the ale, and when barrelled up it will keep longer, and taste better than that made from the dregs of other liquors.

*To recover Malt Liquors that have been damaged.*

Thunder and stormy weather will often damage beer or ale, although they have been brewed six months before. During such seasons, take out the bung of the cask, and if the liquor seems to ferment, leave it open till it settle. When strong beer grows flat, take a gallon from every ten gallons, and boil it up with a pound of honey to every gallon, when cold pour it into the barrel, and it will recover perfectly. Strain the juice from a pound of the herb called horehound, put it into a small pitcher filled with stale beer, cover it close up two hours, then pour the whole in at the bung-hole, and the beer will drink as well as ever.

*To bottle stale Beer.*

Let it be done at a time when you have some wort, of which you must put a tea cup full to every bottle. Let the bottles be well corked up three days, when it will drink extremely pleasant, but it will not keep long, for the strength of the wort would burst the bottles, so that you must only bottle a little at a time.

*The best Method to fine Malt Liquors.*

When the materials are good, and no misfortune happens to the liquor, it will seldom want fining, but remain pure a considerable time; but as that does not  
always



always happen, the following directions will be found necessary. Many things have been used in fining, but isinglass is reckoned superior to them all; beat it well with a hammer, lay it in a pail, then draw off two gallons of the liquor you are to fine; let it soak three or four days, until it is soft, so as to mix with the liquor, keep stirring it till it works to a froth, then mix with it a dozen of eggs broken and beaten together with the shells. Pour the whole into the cask, after which you must get a long clean stick, and keep stirring it together till it is properly mixed, then lay a cloth or piece of paper over the bung-hole, till it has done working; bung it close up, and in a week it will begin to grow fine. When you have only a small quantity of liquor, take a pint of water, and mix with it half an ounce of unslacked lime; let it stand in the water four hours, when the coarse parts will settle to the bottom; pour the water off clear, and having cut half an ounce of isinglass into small pieces, boil it in the lime-water till it is dissolved, then let it stand to cool, when you must pour it in at the bung-hole, like the other.

*Of the most proper Season for brewing Malt Liquors.*

Malt liquors that are to be long kept, ought to be brewed between Michaelmas and Christmas, because the malt is then good, not having had time to contract any corruption, which when it happens, is sure to give it a musty taste. The waters are likewise in the greatest perfection in that season, and one fifth less of hops will be sufficient to make it as good as at any other time with a larger quantity. Take care never to brew in stormy weather, unless in cases of necessity, for the beer is always best that is brewed in mild weather. When you are obliged to brew in stormy or hot weather, do only as much as will serve the present use, for it will not keep. Take great care of your cellar, for by a neglect of that nature, your whole liquor may be spoiled, and rendered unfit for use.



*To make Beer of Alder Berries.*

Make a hoghead of wort in the same manner as for strong beer, and when you boil it up, put into the copper a bushel of alder berries full ripe, when you draw off the liquor, let the berries be strained out, then let it be worked in the same manner as beer. When drawn off into the cask, let it stand a year, and then bottle it off for use. It is supposed to have been one of the liquors used by the ancient Britons, and is of a refreshing healthy nature.

T H E





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THE  
LADIES COMPANION

FOR THE  
DRESSING-ROOM.

CHAP. XVIII.

*To make Pomatum for beautifying the Face.*

**T**AKE a handful of oats, and stick them in the fat of a bacon hog, newly killed, without any salt; let it melt before a slow fire, and when it is quite dissolved, put to the dripping a spoonful of the oil of cinnamon, with the same quantity of the oil of sweet almonds; when you have mixed all these together, let it be laid up, and it will make a most excellent pomatum.

*To make a Water to beautify the Face.*

Take a quart of white wine, and the same quantity of goat's milk, mix them together, and grate over them a penny loaf, and a pound of double refined loaf sugar; squeeze into it the juice of four lemons, and add to the whole a great house-leek, three ounces of roach allum, a few water lillies, a handful of white poppy seeds, as many bean blossoms, and a few violets; when all the materials are bruised in the liquid, let them be put into a glass alembic, and distilled. It is not only useful in beautifying the face, but will also give a fine colour to  
the



the hands and neck, making them appear white and transparent.

*To preserve the Complexion, and restore such as are decayed.*

Take two scruples of saffron the same quantity of camphire, two drams of dried quinces, as much water lillies, blew violets, vine leaves, mint, tendrels, red roses, and myrtle berries. Mix all these together, then make them up in little balls, let them dry a day in the sun, then beat them together as small as possible, in strong vinegar that has been boiled; squeeze the materials out of the vinegar, and make it up in little balls of the size of a hazle nut, which when dry you must dissolve in a gill of Benjamin water, and it will either preserve or restore the complexion.

*To take off red Spots from the Face.*

Take a lemon, and lay it before a slow fire, in a flat earthen plate, to receive the liquor that sweats out of it; when all the juice is out, pour it into a glass to cool, and rub the face with a few drops of it, which will remove all sorts of red spots.

*To soften the Lips.*

Take an equal quantity of fresh butter and fine virgin wax, put them in as much rose-water as will cover them; put them in an earthen dish over a slow fire, and when they are melted thoroughly, let them be put into an earthen pot to cool; a small bit of it rubbed over chopped lips, will soften them and make them quite easy and agreeable.

*To remove Pimples from the Face.*

Take an ounce of burnt copperas, the same quantity of starch, and as much brimstone; beat all these together, then dissolve them in rose-water, put them up in a chrystal bottle, let them stand a week, and when you want to use them shake the bottle, and rub your face with a little of it, laid upon a soft linen cloth.

*To*



*To make fine wash Balls.*

Mix two ounces of cloves with the same quantity of sanders, and four pounds of the best white soap cut into small pieces; put to it twenty grains of musk, dissolve the whole in rose-water, then make it up in balls for use.

*To take away Wrinkles.*

Take two ounces of the powder of myrrh, lay it in a small fire shovel till it be red hot, then take a mouthful of white wine, and let it fall gently upon the myrrh, which will smoke up, when you must hold your face over it, so as to receive as much of the smoke as possible. If you hold your face over it till the whole is wasted, it will have a wonderful effect; but if that is too painful, you may cover your face with a cloth.

*To make fine Imperial Water.*

Take an ounce of gum arabic, the same quantity of frankincense, mastick, and benjamin, which you must dissolve in five pints of French brandy; put to it four grains of musk, two ounces of the kernels of pine apples, the same quantity of sweet almonds, half an ounce of cloves, and as much nutmeg grated small; when all these are beaten and mixed together, let them be distilled in the brandy over a slow fire, and bottled up for use.

*To make a Water for giving the Countenance a most beautiful blooming Colour.*

Distil four ounces of honey, in five pints of vinegar; while it is over the fire, put to it an ounce of red sanders, then let it be set to cool and bottled up. Let the face be washed clean before you use it, then take a little in a cup, and when you have dipped a fine linen cloth in it, rub your face gently, and it will have a beautiful blooming colour.



*To make the Face, when over red, appear fair and transparent.*

Mix two drams of camphire, with two ounces of borax and one ounce of roach allom; add to them a pound of allom that has been burnt, put all these in water, after you have beaten them together, mix with it the white of two eggs, and when the whole has boiled an hour, pour into the vessel a pint of vinegar, then let it be taken off and set to cool; after it has stood about three weeks it will be fit for use in the following manner. Wash your face with fine white soap, and when you have dried it, dip a linen cloth in a cup full of the liquor; rub it all over your face with your eyes shut, but do not wash it with water any more that day.

*To remove slight marks made by the Small-pox.*

Take half an ounce of Venice turpentine, the same quantity of sperma ceti, and one ounce of olive oil; melt all these together over a slow fire, until it is beginning to boil, then take it off and let it stand a few days to settle. When you use it, rub it over your face gently and the marks of the small-pox will disappear.

*To hide deep marks made with the Small-pox.*

Boil an ounce of sperma ceti in a pint of malmsey, until it is quite dissolved, then put to it the juice of a house-leek and that of plantane leaves, mix with them half an ounce of peach-kernels, and when they are all properly mixed, let them be set to cool, strain off the liquor through a fine cloth, and when you rub the face with it, let it be warmed gently in a cup.

*To make an Ointment for a Ring-Worm.*

Mix a spoonful of mustard with two ounces of Honey, half an ounce of popillion, with as much ceruse; mix the whole together, and when you use it, rub the face over three times.

*A fine*



*A fine Ointment to make the Hair grow.*

Take a pint of sweet-oil, and mix with it a handful of fern-roots burnt to ashes, put to it four ounces of linseed-oil, an ounce of bruised almonds, with as much mastick and fine honey, put the whole into an earthen dish; let it stand over a slow fire till it is so hot that all the ingredients are properly mixed, then let it be set to cool; when it grows stiff, dip it in clean spring water, and make it into a roll for use. When you use it, take a piece of thin leather, and lay it at night to the place where the hair has fallen off, in the morning when you take it off, wash the place, then comb out the hair gently, and after you have repeated it three or four times it will begin to grow.

*To make the Hair grow thick.*

Take of southernwood, hazel, bark, rosemary, myrtle berries, and maiden hair, each two ounces, lay them on a red hearth, or in an oven till they are reduced to ashes; put the ashes into a quart of white wine, so as to work it into a strong lye; then set it to cool, and rub the hair with it as hard as you can.

*To make a fine Wash for the Teeth.*

Mix an ounce of bole-armenic in a gill of hungary-water; put these into a quart of claret, with two ounces of honey, an ounce of myrrh, a dram of allom, and ten grains of salt of vitrol; let them stand in an earthen vessel, or in the jar three days, then set it up to settle. When you use it, put a spoonful into a cup of water, and wash your teeth with it every morning; it will keep them white and preserve them clean.

*To fasten such Teeth as are loosened.*

Take a handful of the leaves of a damson tree, and boil them in white wine, then strain off the liquor and set it to cool; bottle it up, and wash your mouth with it twice every day until the teeth are fastened.



*To take away Freckles from the Face.*

Take four spoonsful of bean-flower water, and the same quantity of elder-flower water; mix with them one spoonful of oil of tartar, when they have stood two or three days, and are properly settled, rub a little over your face and let it dry upon it.

*To make Sweet Bags to put among Linen.*

Take a clean bag, put into it four ounces of roses in powder, two ounces and a half of labdanum, four ounces of marjoram and orrice; calamus aromat, benjamin, cypress, fuffis, white sanders and sprignal, each two ounces, civet and musk each one dram, lay the bag among the linen and it will smell sweet.

*To make a Powder of the same Nature.*

Take an equal quantity of the following articles, so as the whole does not exceed a pound, viz. Lavender, white sanders, basil, marjoram, cypress, calamus, calaminat, benjamin, orrice storax and cloves; mingle with them a handful of dried leaves of roses, put them in a bag and let them lay among the linen.

*To restore the Face from Sun burning.*

Take half a pound of tartar, and beat it up with the same quantity of salt-petre, lay it upon a polished marble stone, and set fire to it with a hot iron, take up what remains after it has burnt two minutes, and put it in a bag which must be hung up in a cellar, with a vessel under it, for it will dissolve into a fine oil; put to it four ounces of vinegar, with half a pint of clear spring water, four ounces of lithrage of gold, mix all these together; when they have stood a day, they will be fit for use, and look as clear as rock water. Rub your face with it when you go to bed, let it dry in, and when you get up in the morning, take a piece of scarlet cloth, rub your face with it, and the whole will come off; then wash it with french barley water that has been boiled  
with



with plantain leaves. Repeat it every night during one week, and the face will regain its former colour.

*To make an oil for the Face.*

Mix the flowers of beans, water lillies and roses, in a pint and a half of new cream. Put them in an earthen pot, over a slow fire, and let it boil about ten minutes, take off the finest of the oil that rises up, set it to cool in the air and then bottle it up for use. It is an excellent composition for cleansing the face at any time.

*To make a fine Pomatum for the Skin.*

Cut two pounds of hogs lard into thin slices, wash it clean, and let it soak ten days in water, only remember that the water must be cold as possible; and changed once every day; then melt it over a slow fire, skim off any impurity that rises to the top; when melted pour it into cold water; wash it clean with rose-water, and rub your skin a little with it.

*To make the Eyebrows appear Beautiful.*

Mix with the blood of a young cock, half an ounce of emmets eggs, the same quantity of gum of ivy, colspohnia and burnt leaches; when they are all dissolved and mingled, put them up close in a wide mouthed glass, then take a pencil, dip it in, and touch with it those parts of the eyebrows where you want the hair to come off.

*To make the Hair of the Eyebrows grow regular.*

Take two ounces of linseed-oil, half an ounce of lead filed as small as you can, with a dram of maiden-hair; mix with them, two drams of henbane-feed; beat them up together in a marble mortar, then put it up in a vessel and use it in the following manner. Take a small piece of black silk, dip it in the ointment, lay it upon the eyebrows when you go to bed, and when you take it off in the morning, take some white wine, wherein myrtle-berries have been soaked and wash them.



*To change the Colour of red Eyebrows, to a fine black.*

Burn a handful of cherry stones, and the same quantity of ivory saw-dust, when they are almost thoroughly burnt, grind them as small as flour, mix with this powder as much oil of amber as will make them a thick liquid, wash the eyebrows with water in which black cherries have been boiled, let it dry in, then take a pencil, dip it in the composition, and rub over the eyebrows three different times, letting it dry between each, when it will appear as black as jet.

*To make the Forehead appear extremely Beautiful, and engaging.*

Take an ounce of mastick, and dissolve it to a jelly in half a pint of piony-water, take it out, and spread a piece of it on leather, lay it on the forehead, with a ribbon tied to it to keep it tight; this must be done when you go to bed, let it be pulled off in the morning as quick as possible, and the scattered hairs will come up by the roots, so that in a few days the forehead will appear very comely.

*To prevent the Hair from growing on the Forehead.*

Take a colewort leaf, and put in it two ounces and a half of henbane-seed, then put it into a piece of brown paper that has been dipped in water, put it into embers that are not so hot as to scorch it, let it lie till it burns soft, then take it out and beat the seed together in a mortar, mix with it a little oil of walnuts so as to moisten it, strain the whole through a fine linen cloth, put to it two grains of orpiment beaten to powder; lay it on a linen cloth, and tie a fillet round the head to keep it on during the night. In the morning when you take it off, rub the forehead over with pomatum, and wash it with bean-flower water.

*To make the Nose appear Beautiful.*

Take one grain of musk, a scruple of spikenard, dried roses, and cloves, of each two drams, beat them together with a little white sugar, and mix the whole with  
a glass.



a glass of white wine, then make up small boluses, and when you have occasion to use it take one, which you must dissolve in rose-water, hold a little to your nose, and wash it with the rose-water. It will remove all disagreeable impurities in the nose, and make the breath smell sweet.

*To take Worms from the Nose.*

Take one dram of the powder of sulphur, two drams of unslack'd lime, and infuse both into a gill of lemon juice; put them in an earthen vessel over a slow fire, until they are dissolved and properly mixed. When you use it, dip a feather into it and rub it all over the nose, when the worms will die and fall off, but as they will leave pores in the skin, rub your nose with oil of almonds, which you must wash off with juice of lemons, and you will not be troubled with them again.

*To make fine red Pomatum for the Lips.*

Take an ounce of bullock's marrow, the same quantity of fine white wax, and melt both together with three ounces of pomatum, put to it a dram of alkanet, and let it stand in an earthen vessel over the fire till it has acquired a fine redish colour; take it off to cool, rub the lips with it, and they will appear of a fine blooming colour.

*To make a fine Water for the Gums.*

Take six ounces of spirits of wine, half a pint of water, four ounces of scurvy-grass, one ounce of cinnamon, two drams of cloves, of red roses and lemon-peel, each half an ounce, mix the whole together, then beat them in a mortar, where they must stand a day; then let them be distilled in a glass over a slow fire. When it has been set to cool, let it stand some days, then take a linen cloth, which you must dip in it and rub the gums.



*To strengthen the Gums.*

Mix a dram of allom-burnt, with two drams of the peel of Seville oranges, an ounce of cloves, half an ounce of cinnamon, a pint of Malaga wine, and the same quantity of water distilled from briar leaves; put them into a glass bottle, and mix with them two ounces of virgin honey; set the bottle over a slow fire, or rather on embers, where it must remain five days, then let the liquor be poured out, into an earthen dish, through a thick linen cloth, and bottled close up. When it has stood a week, wash the gums with a little of it, and they will regain their former strength.

*To make the Breath smell Sweet.*

Mix half an ounce of sanders, with cloves, nutmeg, and cinnamon, of each an ounce, put to them half a dram of musk, and the same quantity of aloes, dry them before a slow fire, then beat them to a small powder, which must be sifted through a very fine sieve made of lawn; then put to it some rose-water, double refined sugar, and gum-fragrant; make the whole composition into small pills, and hold one of them in your mouth at least an hour every morning, or during the time you are dressing, which will make your breath sweet all the day.

*To make an Ointment to beautify the Neck.*

Take two ounces of the marrow of calves feet, one dram of camphire, half an ounce of the oil of myrrh, and the same quantity of the oil of spikenard, put to them two ounces of the oil of sweet almonds, and one ounce of the water of tartar; when the whole is properly mixed, let it be put into a canvas bag, through which you must strain it, and when it has stood a few days to thicken, let it be put into boxes for use. Rub a little of it over the neck, and it will give it a fine colour, of a mixture of red and white.



*To make the Shoulders and Breast appear white.*

Take a quart of dew gathered in May, with half a pint of fumitory-water, put to them two ounces of lavender-water; then let all the ingredients be properly mixed, and put up in a vessel to settle. Wash your neck, breast and shoulders, first in water that camomile flowers has been boiled in, mixed with white wine, let it dry in, and then rub this liquid upon it, and the skin will appear quite transparent.

*To beautify the Face after the Person has been afflicted with the Scurvy.*

Take of rose-mary flowers, camphire, and frankincense, each a dram, infuse them into an ounce of fumitory-water, mixed with half a pint of white wine. When they have stood a night and a day, let them simmer in an earthen vessel half an hour over a slow fire, then pour off the liquid, and when it is cool, rub the face with it.

*To prevent the returns of Eruptions by the Scurvy.*

Take half an ounce of the roots of jelly-flowers, one ounce of the juice of lemons, a dram of aloes, and two ounces of pellitory-water; when they are all properly mixed, put to them two drams of oil of myrrh; let the whole soke together twenty-four hours, then strain the liquor through a cloth, set it to cool, and rub the parts offended with it.

*To make the Hands Soft and White.*

Beat in a mortar two ounces of bleached almonds, with four ounces of the flowers of beans; put to them four ounces of Castile soap, with a pint of rose-water; then let them be all beat up together, and when you use them for your hands, moisten them with warm milk.

*To prevent the Skin from peeling off the Hands.*

Take four drams of pomatum, half an ounce of fine red wax, two drams of oil of roses, two drams of borax, with



with four ounces of venison sewer; hold them over a gentle fire till they begin to melt, then make them up into an ointment, which you must lay upon the hands when you go to bed, and in the morning let it be washed off with warm milk. Continue to do so three nights successively, and then the hand will appear white and beautiful.

*To secure Nails that are likely to fall off.*

Take a gill of white wine, two drams of powder of acrimony, and the white of an egg, beat them all up, together in a mortar, then strain the liquid into a wide-mouthed bottle where it must stand to settle, then take a linen cloth dipped in this and rub the nails, with that part of the finger above them, and the nails will remain firm.

*To prevent the Skin from growing over the Nails.*

Take a scruple of salt-petre, two drams of barley meal, a dram of sugar-candy, and half a dram of powder of castus; put to them as much honey as will make a thick liquid for a plaister, put it upon a piece of leather, and clap it upon that part of the finger where the skin is like to grow over the nail. It has been often used with great success, and seldom ever failed, nor is it attended with any danger to the person who tries it.

*To take Spots out of the Nails.*

Take two drams of Venice turpentine with one dram of myrrh, mix them together over a slow fire in an earthen vessel; then set it to cool, when you must spread a small piece upon leather, and keep it all night upon your nails. Do it three nights successively, and the spots will disappear.

*To recover the Colour of Nails, that have become black by bruising.*

Mix two scruples of flour of sulphur, with two drams of capons grease, and the same quantity of oil of camomile;



mile; put to it a dram of the oil of roses, and a few grains of cummin-seed; mix the whole together, and lay a small bit on leather, which must be put to the nails when you go to bed.

*To make a fine Water for whitening the Skin.*

Grate the crumb of a penny roll into a pint of new milk warm from the cow, put to it one ounce of the roots of daffodil, and two ounces of the roots of snake-weed, let them distil in a glass over a slow fire two hours; then put to the ingredients, one pint of hungary-water; when you have strained out the liquid, set it to cool, and mix with it a few grains of musk, with a half a pint of fennel-water, then rub the skin all over, and it will appear transparent.

*To make fine balsamic Water.*

Take four ounces of borax, a dram of musk, a scruple of ambergrease, three ounces of white dittany, with an ounce of each of the following articles, viz. aloes, aloes wood, ginger, cloves, myrrh, frankincense, gum-arabic, gum-ivy, oil of bays, and a pound of Venice turpentine; infuse the whole into four quarts of brandy, and beat them together in a mortar, then squeeze the liquor out, and put it up in bottles for use. When rubbed on the skin it makes it look soft and agreeable.

*To make fine Water to soften the Skin.*

Mix together the flowers of lavender and fumitory each two ounces, one ounce of frankincense, and a quarter of an ounce of camphire; put to them two ounces of orange flowers, three ounces of rosemary, and one ounce and a half of the flowers of balm; pour upon them half a pint of the spirits of wine, and six pints of white wine, let the whole steep together twenty-four hours, then take it and rub the shoulders, breasts, and neck; it will make the skin feel as smooth as satin.



*To make a swarthy Complexion appear agreeable.*

Sift the flour out of half a peck of wheat bran, then put to the bran eight new laid eggs, and six pints of white wine vinegar; let the eggs be beaten as small as possible, and when the whole is properly mixed, let it distil over a slow fire; when it has stood a day to settle, take a little of it and rub your face every day for a fortnight, and it will look extremely fair.

*To make fine wash Balls to beautify the Hands and Face.*

Mix together a dram of nutmeg grated small, four ounces of benjamin, one of orrice, three of storax, one of dried peel of citron, half an ounce of cinnamon, and the same quantity of cloves, put to them one ounce of pomander, and half an ounce of yellow sanders; beat all up with four ounces of Castile soap, to which must be added as much rose-water as will make the whole into a fine paste; then make it up into little balls; which to preserve the scent must be rolled in almond powder, then let them be tied up in fine writing paper, and put in boxes till you use them.

*To make a Perfume for taking away all Sorts of disagreeable Smells.*

Take an ounce of the oil of turpentine, half an ounce of wood of sassafras, one dram of sulphur, and an ounce of frankincense, with the same quantity of cedar wood; when you have rasped the wood small, let the whole be mixed up properly into balls, and when you smell any thing disagreeable in your chamber, burn one of them, and that will remove it.

*To make fine scented Snuff.*

Take a mortar, hold it over the fire till it is warm, put in it a pound of snuff that has been mixed with herbs, when you have melted upon it a few grains of ambergrease, beat the whole together till it is properly mixed, then rub such as sticks together with your hands till it is soft, fill it up in tin boxes, already prepared for the purpose, and keep it for use.



*To make fine liquid Snuff for the Brain.*

Take eight drops of oil of lavender, and the same quantity of mace, six drops of marjoram, two pounds of rosemary flowers, and let the whole be steeped three days in a pint of benjamin water; keep it closed up, and when you are seized with a weakness in the brain, or find the approach of dizziness or other fits, hold your nose to the vessel, and you will, in less than a minute, find yourself perfectly well.

*To make a fine washing Powder.*

Take four ounces of the flour of French barley, two ounces of the oil of sweet almonds, six drams of benjamin, and a handful of the leaves of white roses, half an ounce of sperma-ceti, one ounce of white chalk beaten to a powder, and a quarter of an ounce of white tartar; one scruple of the oil of cloves and lavender; mix all these together, then beat them to powder in a mortar, and keep it in a box to be ready when you wash your hands.

*To make perfumed Paste for Bracelets.*

Take half an ounce of turpentine, four grains of ambergrease, and the same quantity of musk, put to them a dram and a half of calamita, two drams of benjamin, and of the following articles half a scruple each, *viz.* flowers of lavender, cloves, mace, and wood of aloes; let the whole be dissolved in as much rose-water as will turn them to a paste, then let them be beaten together in a mortar, and put up in paper for use.

*To make a Perfume to carry in a Box in your Pocket.*

Take two scruples of the flowers of benjamin, half a scruple of the flowers of roses, one scruple of orange-peel, a little nutmeg grated small, essence of cinnamon and orange, each a scruple; mix with these half an ounce of jessamine butter, a few grains of musk and amber; beat them all together till they are properly mixed in a mortar, then put the powder in a box.



*An excellent Perfume to be used when you are afraid of  
noxious Air.*

To one dram of musk of Alexandria, add an equal quantity of ambergrease, two scruples of the oil of rhodium, and as much balsam of Peru; one dram of yellow sanders, half a dram of calamita, cinnamon, cloves and mace; when you have beaten them all together, put to them two drams of civet, then let the whole be put into a box and kept in your pocket.

*An excellent Remedy for Freckles in the Face, that seldom  
fails of Success.*

Mix an ounce of lemon-juice with two ounces of Venice soap, add to it half an ounce of oil of almonds, and the same quantity of oil of tartar; set it in the sun, and keep stirring it every day till it becomes hard, then soften it with oil of rhodium, and keep it for use.

*Another Remedy for Freckles, of a more simple Nature,  
which may be used when the Complaint is not so inveterate.*

Mix with oil of rhodium, half an ounce of oil of tartar, and an ounce of oil of sweet almonds. Let them stand together in a vessel three days, then rub the face over with it, and it will regain its primitive colour; only take notice, that altho' it makes your skin smart, yet it will not do it any hurt, for that smarting is a sure sign that it has operated.

*To remove from the face, Spots of a long Standing.*

Dissolve in a quart of barley-water, two ounces of benjamin, and the same quantity of storax; put to it a pint of brandy, which will give it a fine redish colour. When you use it take a bason filled with clear spring water, and pour a few drops into it, which you must mix with the water, and then rub it on your face.



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EVERY LADY  
HER OWN  
PHYSICIAN.

CHAP. XVIII.

*To prevent a Consumption, where you have Reason to fear  
its Approach.*

**T**AKE two eggs new laid, and let them stand in the embers, until they are quite hot, but not hard, then take them out, and when you have made a hole in one end pour out the whites; put into the empty part of the eggs cinnamon, sugar and rose water; then set them again in the embers, and when they are enough take them up and eat them.

*To prevent lowness of Spirits.*

Mix a gill of sack with an ounce of syrup of cloves, a pint of mint water, and a pennyworth of saffron, put them all together into a bottle, and let them stand about a week, when you may drink a glass of the liquor as often as you find a return of the complaint.

*To prevent fainting Fits.*

Take of orange flowers, and damask roses each a dram, compound piony-waters, and strong cinnamon, two drams each; mix with them a scruple of Gascoign's  
Q powder,



powder, three drams of syrup of gilly flowers, and a drop of oil of cloves, put the whole ingredients into a bottle with two ounces of water wherein black cherries have been steeped, and let it stand a few days, then it will be ready for use, and a glass must be taken when you dread the return of the fit.

*To create an Appetite, and prevent the want of Rest.*

Put an ounce of bark to a quart of the infusion of bitter simple, and mix therewith two ounces of stypticum helvetic, let it stand closed up in a bottle a week, and take four spoonsful of it about two hours before dinner, repeating the same practice ten days, and you will have a good appetite for dinner.

*A fine Powder to strengthen the Brain, and prevent Hysteric Fits.*

Take two drams of white piony root, one dram of white briony, two scruples of salt of amber, the same quantity of castor, and four drops of oil of amber; beat them all into a powder, and keep it to take in the nose like snuff.

*To make a fine Cordial to prevent the Palpitation of the Heart.*

Take eighteen grains of saffron, clipped small, two scruples of cochineal, four ounces of black cherry water; digest the whole together for an hour over a slow fire, in an earthen vessel, then pour upon it a gill of good canary; when you have squeezed the liquor thro' a clean linen cloth, add to it cloves, nutmeg, and oil of cinnamon, each two drops, one yolk of an egg, a dram of the spirit of lavender, half an ounce of the spirit of raspberries, and one ounce of gilly-flowers, mix the whole up together in a glass mortar, and it will be ready for use.

*For Aguish Complaints in general.*

Mix ten grains of powder of crabs claws with fifteen grains of salt of wormwood, when you have beaten them



them together, pour upon them some cordial water, and take a few drops at a time, when you expect the return of the fit.

*For a Tertian Ague, or that Sort which returns once in three Days.*

When the third fit is over, and you begin to expect a return, infuse two scruples of jesuits bark into a glass of wine, and drink it up; continue to do so after the fit is over, and when you have taken it about fifteen times, you will find the ague beginning to leave you. As some persons may not like the bark upon account of its bitterness, they may put to it as much sugar as will sweeten it to your taste.

*An Electuary for intermitting Fevers.*

Mix one ounce of snake root with a pound of jesuit's bark, both beaten into a powder, and infused into as much syrup of cloves as will make an electuary. Between the fits take about the bigness of a chefnut, and when you have repeated that about three or four days, you will find yourself growing better, and will soon after be well.

*To strengthen the Stomach.*

Take of Spanish angelica root one dram, the same quantity of calamus aromaticus, two drams of gentian root, roman wormwood, and tops of centuary, each a quarter of a handful; put to them half a dram of coriander seed, and let the whole simmer in an earthen vessel over a slow fire, with a pint of clear spring water; then let the liquor be strained off, and put to it four ounces of gentian water, set it to cool in a bottle, and drink two spoonsful of it in the day, one when you get up in the morning, and the other about five in the afternoon, but you must not eat any thing till an hour afterwards.

*A useful Receipt to prevent an Asthma.*

Take half a pound of elecampane, roots of fennel and parsley each two ounces, white horehound, maiden-



hair, hyfop and fcabious, each an ounce, nettle and crefs feeds with orrice each half an ounce, four ounces of bay berries, half an ounce of cummin-feeds, and two drams of fpikenard ; fteep the whole in a gallon of white wine, then pour off the liquor and diftil it ; drink one gill every morning when you get up, and you will find great benefit from it.

*An Electuary for a violent Aftma.*

Take half an ounce of liquorice powder, four ounces of purified honey, flower of fulphur, annifeed, and elecampane, each three drams ; mix all thefe together, and take about the quantity of a nutmeg three or four times a day.

*For a violent Cough, arifing from an Aftma.*

Infufe three drams of garlick, and half an ounce of muftard feed into a quart of white wine, let it ftand a week clofed up, and drink a glafs of it as often as you please,

*An excellent Elixir for the Chin-cough in Children.*

Take of liquorice root and honey, each four ounces, flowers of benjamin one dram, half a dram of annifeed, two fcruples of camphire, and an ounce of falt of tartar ; infufe the whole into a quart of rectified fpirits of wine ; let it digeft in the liquor about four weeks, only that you muft take care to fhake it once every day ; then let it be ftrained off and bottled up for ufe. Give the child from five to twenty drops, according to its age and ftrength.

*To make peftoral Pills for an Aftma.*

Mix of orrice, liquorice, and powder of elecampane, each one fcruple ; two fcruples of fugar candy, and half a fcruple of flower of benjamin ; put to thefe as much balfam of fulphur as will make it into pills ; then take three in the morning and the fame number when you go to bed.

*A Remedy*



*A Remedy for a fresh Bruise.*

Mix a large handful of parsley with half a pound of fresh butter; chop the whole together, and let it be applied warm to the wound.

*To cure inward Bruises.*

Take two drams of white sugar candy, one dram of sperma ceti, when you have grinded them together, take as much balsam of syrur, as is necessary to make it into pills, then beat the whole in a mortar with a warm pestle, and take four of the pills at different times of the day.

*For stopping the Blood of a Wound.*

Take two drams of the colcothar of vitriol, wash it clean from the salts, and apply it to the cut or wound; it seldom fails of success; but where that cannot be had, take a cobweb with a little chalk, and put to the cut, tie it close up in a linen rag.

*To cure a Burn.*

Beat two drams of salt with two raw onions, in a mortar, and when they are properly mixed, apply some of it to the part affected.

*An Ointment for Chilblains, Kibes, Whitlows, &c. in Children.*

Take six drams of wheat flour, ten drams of honey, seven ounces of good fresh butter, rosin and wax each four ounces; when all these are properly mixed, spread some of it upon a piece of leather, and apply it to the part affected, taking care to change it as often as it grows hard.

*Another approved Remedy for Chilbains, &c.*

Pare off the outsides of half a dozen of turnips fresh pulled and lay them on a plate before the fire till they grow soft, then let them be tied on the sore as hot as the patient can bear them. It is used in many places of the country with very great success.



*To cure Chaps.*

Mix three ounces of beef suet with one ounce of bee's wax, half an ounce of Strasburgh turpentine, and as much oil of bitter almonds, as will make it into an ointment; when the whole is melted, anoint the chaps with it as hot as the patient can bear, and the parts will be whole in a few days.

*A useful Poultice for Whitlows.*

Take eight drops of balsam of Peru, two drams of common rosin in fine powder, mix with them the yolk of a new laid egg: let the whole be beaten together, and made into a poultice to lay to the sore.

*A Poultice for kided Heels.*

Roast two turnips, and two onions, then put to them an ounce of turpentine, make the whole into a poultice, and lay it on the sore.

*For Gripes and Worms in Children.*

Take two drams of rhubarb, anniseeds and liquorice each two scruples, two ounces of stoned raisins, and put the whole into a bottle with a quart of mild ale; when it has stood a week, let it be strained into another bottle, and give the child a spoonful in the morning.

*An excellent Remedy for the Cholic.*

Take of orange-peel what quantity you please, and when it has dried as much as possible, let it be beaten small to a powder; when the fit comes on, take from half a dram to two scruples.

*To make Tincture of Rhubarb for the Cholic.*

Infuse into a quart of brandy two ounces of rhubarb, cut into thin slices, and let it stand a week: when the fit comes on, take three ounces of it for a dose; but if the patient has an aversion to brandy, then take the same quantity of cinnamon water.

For



*For such Cholics as are attended with Vomiting.*

Take of compound wormwood and black cherry water, each two ounces; an ounce and a half of lemon juice, one dram of salt of wormwood, one ounce of fyrop of poppies, one dram of spirit of mint, and the same quantity of compound lavender; mix all these together, and take three spoonful when the vomiting ceases, and in most cases it will prevent the return of the fit.

*A Medicine for the Use of those Ladies who are afflicted with a consumptive Cough by taking too much Physic.*

Take a dozen of fine raisins of the sun, slit them open and take out the kernels, then fill them up with small tender leaves of rue, and let the person afflicted take them as soon as she awakes in the morning and not eat any thing till two hours after, or if she can fast till noon it will be the better.

*A nourishing Medicine for consumptive Ladies.*

Take a dozen of cray fish of the smallest sort, gut them clean, and let them be boiled in barley water, until they become of a redish colour, then take them out, and beat them with the shells in a mortar till they are as soft as mash; let the juice be poured out, and given to the patient in an equal quantity of chicken broth, or any other broth that is not too strong.

*To make artificial Asses Milk.*

Take two ounces of sarsaparilla, six drams of thin shavings of ivory; two drams of saffras cut thin, an ounce of antimony beaten to a powder, and tied up in a thin linen rag; put the whole into two quarts of spring water, which must be boiled till it is reduced one half, then strain off the liquor, and put to it two drams of bruised liquorice; take a gill of it three times a day mixed with a spoonful of warm milk.



*A fine Water useful in Consumptions.*

Take two pounds of snails in the shells, six nutmegs sliced thin, leaves of penny-royal, hyssop and ground ivy, four handfuls of each; mix the whole together, and pour upon them a gallon of new milk from the cow, then distil the ingredients over a slow fire, and sweeten it with sugar candy; when it has stood to cool, strain off the liquor, and let it be bottled up for use. Three gills of it may be taken at different times in the day.

*For a dry Consumptive Cough.*

Take four ounces of conserve of red roses, two ounces of the spirit of turpentine, mix them together as well as possible, and take a dram fasting in the morning, and the same quantity at going to bed.

*Another Receipt for a Consumption.*

Take three spoonsful of red rose water, and beat in it the yolk of a new laid egg, put it in half a pint of red cows milk, add to it a little grated nutmeg, and sweeten it with sugar of roses. It must be taken every morning for a month, and the patient must be sure to fast two hours after.

*A good Ointment for the Itch.*

Mix an ounce of brimstone, and the same quantity of oil of almonds, with two ounces of hog's lard; put to it half an ounce of white hellebore, race-ginger and salt-petre, of each a dram and a half; one scruple of the essence of lemons, let them be all mixed properly into a liniment, with which the persons skin must be anointed every night until the disorder is removed.

*An Ointment for a dry Itch.*

Take three ounces of turpentine, and wash it in rose water; put to it six drams of the oil of roses, the yolks of three eggs, and the juice of three oranges; beat the whole together in a mortar, then make it up into an ointment, and rub the persons body over with it.



*To cure Pains in the Ears.*

Roast a large head of garlick, then take out the softest part, and mix with it a little mithridate; when the patient goes to bed, let it be tied to the ear as hot as she can bear it, and continue to repeat it till the complaint is removed.

*A Remedy for inflamed Eyes.*

Mix one dram of salt of tartar, with a pint of frogs spawn; let them dissolve together, and anoint the eyes with the composition several times every day till inflammation is removed.

*To remove Films from the Eyes.*

Take of powder of pearls, and powder of coral, each an ounce, one dram of crabs eyes, two ounces of virgin honey, and let them be all mixed together as an ointment, which must be applied to the eyes morning and evening, and oftner if necessary.

*An excellent Eye-water.*

Take three spoonsful of eye-bright water, and the same quantity of rose-water, put to it as much sugar-candy sifted, as will lye on a silver threepence, with an equal quantity of sifted aloes, shake them all together in a bottle, and anoint the eyes with the water when you go to bed.

*A Drink necessary to be taken in Fevers.*

Take four ounces of stoned raisins, two ounces of tamarinds, boil them in three pints of spring water till it is reduced to a quart, then strain off the liquor and give it to the patient.

*Another Drink useful in Fevers.*

Take four handfuls of the leaves of rue, and let them boil in fair water till the liquor begins to taste strong of the plant; then let it be strained off and sweetened with sugar to the patient's taste.



*A cordial Bolus to be taken in Fevers.*

Take half a scruple of Goa stone and the same quantity of crabs claws, five grains of powdered saffron; mix the whole together and make it up in a bolus for the patient.

*Wafers to be taken in Fevers.*

Take one ounce of tamarinds, the same quantity of the juice of Spanish liquorice, mash the whole together in a mortar with two drams of gum tragacanth, then lay the composition on troches, and let them be set to dry in a slow oven. They are to be given one at time to the patient, to be held in the mouth, as they contribute to alleviate drought, by keeping the mouth moist.

*N. B.* The above medicines are useful in fevers in general, and are all less or more useful, but there being so many different sorts of fevers, and attended with such a variety of symptoms, that the person who would prescribe for particular ones, ought to be well acquainted with the constitution of the patient, otherwise he may do more harm than good. In such cases, therefore, it is the duty of the person afflicted, or their friends to send for a physician, who upon examining into the nature of the disorder, and the patients constitution will know what to apply.

*A Remedy for the yellow Jaundice.*

Mix two ounces of fumitory, with the same quantity of the syrup of borage, and a handful of round headed meadow fennel, let them be boiled up together, and the liquor given to the patient to drink.

*An excellent Receipt for the Rheumatism.*

Take purslain, water lillies, and water of lettuce, each four ounces; syrup of violets and syrup of lemon one ounce each; let the whole be mixed together and given to the patient to drink.

*Another*



*Another Remedy that seldom fails of Success.*

Take grains of paradise powdered, and long pepper, each half a dram, one dram of Venice treacle, make the whole up into boluses, of which one must be taken when you go to bed, and when you begin to sweat, keep drinking sage posset, taking great care to avoid catching cold.

*Another Remedy, cheap, and useful in poor Families.*

Make pills of Scio turpentine that has been washed clean, and mixed with powdered liquorice; take two or three first in the morning and last at night.

*A Remedy for the Scurvy in Winter.*

Take four handfuls of pine or fir tops, and let them be cut small, half an ounce of winters bark, put one quart of water to every twenty ounces, and when it boils, pour into it four ounces of juice of dandelion; when it has boiled half an hour let it be taken off and set to cool, then put to it half an ounce of spirit of scurvy-grass, horse-raddish-water, and syrup of elder berries, of each four ounces, let it stand a day to dissolve, then let the liquor be strained off, and a quarter of a pint taken twice in the day.

*To strengthen the Stomach by an external Application.*

Take mint, wormwood, and mugwort, an ounce each, beat them together in a glass or stone mortar, then take a little of the mixture and lay it upon the stomach when you go to bed.

*A Medicine for the Gravel.*

Take two spoonful of the juice of onions, and mix it with half a pint of white wine; when it has stood a few hours, let the patient drink of it, and it will give him immediate relief.

*Another Medicine for the same.*

Take a glass of water, and put in it a spoonful of oatmeal, when it has stood an hour strain the liquor,  
and



and put to it a spoonful of clarified honey; take it at four different times in the morning fasting, mixed with a little water, and it will give immediate ease.

*For a sore Mouth.*

Take half a pint of clear water, and boil in it a leaf of sage; when it has boiled ten minutes, set it to cool, then put to it four ounces of white wine vinegar, two ounces of honey, and six drams of roch-allom, set it on the fire to boil again, taking care to scum it half an hour, then set it to cool, and wash the mouth with it in the morning.

*Another for the same.*

Mix with one pint of red wine, two drams of powdered myrrh, and drink a little of it in the morning when you get up.

*For a Whitloe.*

Beat a dozen of snails in a stone mortar, then lay them on a piece of leather and apply them to the parts affected, keeping the plaister to it about twenty hours, when you take it off you may put another to it of the same, unless the pain be removed.

*A Remedy for Worms in Children.*

Take two ounces of distilled water of goats rue, and put in one dram of clean quick-silver; let it stand all night, then strain it through a fine linen cloth, to prevent any dregs getting into it, and give it at one doze to the child.

*A Worm Powder for Children.*

Take mineral of ethiops, and powder of coralline, each fifteen grains, two grains of saffron, and mix the whole into a powder to be taken at one doze.

*For Worms in grown Persons.*

Take two ounce of alexiterial milk-water, twenty drops, of elixir proprietatis, made with salt of tartar, epide-



epidemic-water, and compound wormwood, each one dram, let them be mixed into one draught and taken when you awaken in the morning.

*For an extreme Cough in children.*

Take three spoonsful of hyfop-water, and one ounce of fine sugar candy beaten to a powder, keep it on the fire till the sugar is dissolved, but it must not boil, when it has stood to cool put to it an ounce of the oil of sweet almonds, when the whole has stood about two hours shake them together, and give the child two or three spoonsful every day according to the severity of the cough.

*An internal Remedy for the Rickets in Children.*

Take of harts-tongue-water four spoonsful, of the fyrup of cloves, clove gilly-flower, and hyfop-water, each two spoonsful, twenty drops of oil of sulphur, and a child's spoonful of alkermes; mix the whole together in a bottle, and give three spoonsful to the child every morning till it be all used, and if it has not succeeded, you may repeat it again.

*An external Care for the Rickets.*

Take one pint of the oil of neats feet, a handful of dwarf elder, and as much cammomile flowers, beat the herbs in a mortar, with the oil, then let it be set over a slow fire; when it has boiled half an hour let it be taken off, and the oil strained through a cloth; when you use it, anoint the child all over before the fire, except the head, and give to drink hyfop boiled in spring water.

*For hoarsness in Children*

Take of crab verjuice half a pint, two spoonsful of the juice of sage, put to them half a pound of loaf sugar grated down, when you have mixed them together, let them boil till they come to fyrup, give the child a little before it sucks, and if it is troubled with a phlegm give it some morning and evening.

R

For



*For a stoppage in the Ear.*

Take half a pint of barley-water, two ounces of hungary-water, an ounce and a half of honey of roses; mix them together, and when you have syringed a little into the ear, dip a piece of cotton in the oil of almonds, and stop it up for a day.

*For a Noise or Ringing in the Ears*

Drop oil of bitter almonds, mixed with oil of cloves on a little cotton, squeeze it into the ear, and lie some time on the contrary side; do this when you go to bed, and drink wine mixed with rosemary to make you sweat, keep yourself warm, and the ear closed up.

*To take an Insect out of the Ear.*

Take oil of bitter almonds, and tincture of myrrh, each two drams, oil of favine, and wormwood, each ten drops, when you have mixed all these together, pour a few drops in the ear, and it will either draw out the insect or kill it.

THE





THE  
**FAMILY INSTRUCTOR,**

CONTAINING

A great variety of the most approved RECEIPTS,  
necessary to be known by every LADY, HOUSE-  
KEEPER, and SERVANT.

C H A P. XIX.

*To destroy Buggs.*

**T**AKE half a pint of the best rectified spirits of wine, such as is used in lamps; put to it half a pint of new oil of turpentine, when you have mixed them together, put in the liquid a few bits of camphire, and when it is dissolved, let them be shaken two or three times, then dip in it a sponge or linen rag, and wash the furniture with it where the vermin are lodged, it will kill them as soon as they are touched with it, and the quantity mentioned in this receipt will serve for any bed whatever, so that you will know how much is wanted for the whole house.

*Another Method for destroying Buggs.*

Take as much oil of turpentine, and soap lees as your furniture requires, rub the bedsteads, &c. over with it, and smoak the room with brimstone.



*To destroy Rats, Weasles, and Mice.*

Mix crude mercury with arsenick, and rub the composition over pieces of fat bacon or cheese, spread the pieces in different parts of the rooms or out-houses, where they are most numerous, and all such as taste of it will die. Be careful to give notice of it to every person in the family, because many fatal accidents have happened where that was neglected.

*To prevent Weasles from sucking Eggs.*

Put a handful of rue in each of the hens, ducks or geese nests, and the weasles will not come near the eggs.

*To destroy Fleas.*

Boil wormwood and wild cucumbers, sprinkle the room with the water, and lay between the mat and the bed, herbs called hounds-tongue, and arsomart, which grows wild in the ditches.

*To destroy Lice.*

Make an ointment of hog's lard, the juice of sage, and a few grains of quick-silver, rub it on the skin, and in the hair, and the smell will kill the vermin.

*To kill Flies.*

Take two or three handfuls of helebore, bruise it small, steep it in new milk mixed with orpiment, sprinkle the room with it, and such as do not die, will remove from the place.

*To destroy Moths in Hangings.*

Take sulphur and storax, and burn them together in the room, taking care that the doors and windows are all safely shut. The smoak will kill them, and you will not be troubled with them again for six months, when you may repeat the same experiment.



*To destroy Moths among Cloaths.*

Take flowers of lavender, sassifras wood, with leaves of rue dried; mix them together, and sprinkle them upon your cloaths both linen and woolen, when you put them up in drawers or trunks.

*To destroy Worms in Bedsteads and other wooden Furniture.*

Take a sufficient quantity of vinegar, and put to it brimstone and storax, then wash the furniture with it, and it will destroy the vermin. This is commonly used in libraries, to prevent the worms from eating the books, the method is to take out the books, and when the shelves are swept clean, wash them with this mixture.

*To make Candlesticks and other Brass Furniture, of a fine Gold Colour.*

Put an ounce of burnt roch allom, into a pint of soap lye, boil them together, and rub the brasses with it, let them stand to dry, and then rub them over with tripoli, and it will not only remove all stains or spots, but also give the brass a most beautiful colour.

*To give a fine lustre to Silver and Plate.*

First let it boil in lye, and when you have taken it out, rub it over with whiting and set it to dry, then rub off the whiting with a woolen cloth, and rub on the plate burnt allom; it will give it a bright lustre.

*To give faded Paintings a new Gloss.*

Boil an ounce of glass-wort, and the same quantity of tartar, in a pint of water till it be reduced on half, then let it be strained off, cleanse the dust from the paintings, rub the liquid over the paintings, and they will look as bright as at first.

*To give a new lustre to faded hangings.*

Soak fullers earth, and cake soap in water, then strain it off into another vessel, scower the hangings



in the strained water; then rince them in spring water, wherein some allom hath been dissolved, when they are dry rub them over with the juice of lemons and quinces.

*To make Linen cloth extremely white.*

When it has been well washed, let it be laid on the grass in a hot summer day, and when it begins to dry, wet it five or six days with water in which allom and chalk hath been dissolved; wash it, and when dry it will have a fair white colour.

*To take Greasy Spots out of Sattins and Silks.*

Take the bones of sheeps trotters, and when you have burned them, let them be beaten to powder, lay the powder on a piece of white paper on each side of the place where the spot is, take a lighted coal, and when you have put it in a spoon, set it upon the upper side of the cloth where the spot is, and the heat will make the ashes suck out the grease; then take a piece of fine wheat bread, and rub on it, until you see nothing of the stain left.

*To take out Spots of Pitch, Tar, Rosin, or Bee's Wax.*

Dip a feather in oil of turpentine, and rub it over the spot as often as it dries, and when you have done so five or six times, the stain will be removed.

*To take out Stains made by Ink or Fruit.*

Mix the juice of lemon with that of onion, and rub it over the stain, and let it dry, then wash the stain with soap dissolved in vinegar; steep the linen in chamber-lye, and wash it out in a strong lather, made of cake soap.

*To take iron Moulds out of Linen.*

Let the linen be first well washed in boiling water, anoint the place where the mould is with juice of fennel, when it is dry, let it be washed out in fine Castile soap, and the stain will be quite removed.

To



*To take Spots made by Oil out of white or red Silks.*  
 When you have wet the place with spirits of wine, rub it over with the white of an egg, let it dry in the sun, then wash out, and let it be well pressed.

*To take Spots out of Crimson Velvet.*  
 Rub the spots over with some strong aqua vitæ, then rub on the spots whites of new laid eggs, let it dry in the sun, then brush it off, and the colour will be as fresh as ever.

*To take Spots out of Scarlet.*  
 Take the juice of lunerice, and when you have laid it on the spot, let it remain on it three hours, then wash it in warm water; if it does not do at the first, add to the juice a little soap, and it will take it out effectually.

*To take Spots out of Cloth in Grain.*  
 Take of white soap, roach allom, and tartar of tonnes, three ounces each, and make them into a fine powder, put the whole into an earthen pot, over a slow fire, where it must remain till it begins to simmer, then put to it an ox's gall, with some allom water, let them be boiled together, and wash the spots with it while it is hot; repeat it three times, after which let it be washed in spring water, and the spots will be entirely eradicated.

*To take Spots out of all Sorts of Linen.*  
 Take juice of sorrel, heat it well over the fire, then rub it upon the spots, and if it is in summer, let it be hung up in the sun to dry, and the spots will disappear.

*To take Spots or Stains from the Hands.*  
 Mix a small quantity of bay salt with juice of lemon, wash the parts that are stained, and let them dry gradually, when you have done so three or four times, the spots will be gone.



*To clean Chairs.*

Drop some linseed oil upon a woolen rag, rub the chairs with it, and then rub them hard with a dry cloth until they appear bright; take a hard brush, and rub upon it some yellow-bee-wax, brush them all over, then rub them a with rough woolen cloth and they will look as when new.

*To clean Tables.*

First rub them hard with a cloth, then mix linseed oil with brick-dust, and rub them over till they are quite clean, take a hard brush, and when you have rubbed upon it some yellow bees-wax, brush them till they are so clear that that you may see your face in them, take a flannel cloth and rub them clean, and they will have a fine appearance.

*The best Way to clean a Room.*

Let the mop and the brush be rubbed with the grain, that is with the length of the board, and not across the breadth, neither let the boards be wet too much, for that soaks in and hurts them; take some fine dry sand, and take care you do not wet too much of the room at once, but as soon as it is dry rub the sand upon it, and then sweep it off as clean as possible; rub the skirting boards with a piece of flannel, and they will look as if newly painted, but take care that the oil do not touch the floor, for that will stain it.

*To clean Stairs.*

The method is much the same as that of cleaning a room, only take care to have your face always to the ascent, which will enable you to give them a fine colour; let the hair-cloth be swept once every day, and once a week taken up and dusted, then scour them, and when dry lay on the cloth. If the stairs are of stone, let them be scoured with sand and water, but not with fire stones, as that is apt to make an impression on the steps, and spoil their beauty.



*To keep Stairs, Tables, Boards, &c. clean, and of a brownish Colour without Washing.*

Take a few handfuls of mint, tansey, and balm, strew them on the floor or tables, after you have washed them clean, then take a long hard brush, and rub the greens upon the boards till they appear bright, then sweep off the greens, and the floor will look like mahogany, and have a fine smell.

*To clean Windows.*

Let a board be fixed in the window, and one person placed upon it within and another without; in order to know that they are clean, let them be first rubbed with a thick damp cloth, and then with a dry one; if any spots remain, put upon them some whitting, then rub them clean, and they will have a transparent appearance.

*To clean Oil-cloaths laid on Floors.*

Let them be dry rubbed every day, and once a week let them be turned upside down, for a few hours; at the end of the year let them be rubbed with milk and hung out to dry, then let them be rubbed over with a cloth, and they will look as well as at first.

*Directions to wash Lace.*

Rub your lace over with soft soap, then wrap it over a smooth board, upon which a piece of cloth has been fast sewed; put over it another piece of cloth, and let it be put into a boiler filled with clean water and kept on the fire till it is scalding hot. Then take it out and stretch the lace on a board; rub it with a hard brush to take out the soap, then put it again into boiling water, and keep pressing it with a brush till you get the dirt wholly out. When you think it clean, mix some blue with clean water and let it boil, after which make some good starch, and put to it; give it a gentle boil and squeeze it out. Then hang the board with the lace up to dry, and take it off. When the lace is taken off, let it be put between two sheets of paper, a weight laid



over it all night, and in the morning it will look as fresh as when new.

*To make Lace that is turned yellow, appear white.*

Mix a quarter of an ounce of powder blue, with a quarter of a pound of soft soap, rub it over the lace and put it into the water while it is cold; if it is very yellow, it will require three boilings, but if not two will be sufficient. When you take it out, rub it over with soap and blue mixed as before, then let it hang up to dry in the sun, after which you must boil it again, and it will be as white as if new.

*To wash Cambricks.*

When you have soaped them well let them be washed in warm water, then mix some soap and blue together and rub it on the cloaths, then lay them in a tub, and pour boiling water upon them; when they have laid two hours in the water, wash them out, and let them be rinsed in cold pump water with blue. Take great care how you iron them, otherwise they will be apt to singe.

*To wash Thread and Cotton Stockings.*

Let them be well lathered twice, and once boiled in water mixed with blue; then let them be washed out and folded up without rinsing; put a weight upon them, and let them be pressed at least half an hour, then hang them up to dry; let them be rolled without ironing, and they will look as well as if new.

*To wash Worsted Stockings.*

Let them be washed in a cool lather till they are quite clean, but no soap must be put to them, only let them be rinsed out in cold water, and hung up to dry, fold them and they will be fit for use.

*To wash fine Muslins.*

When you have folded up the muslins, let them be put into clean water that is not very hot, otherwise they



they will contract a yellowish colour. Then let the water be strained through a fine cloth, and make a lather of fine soap, by beating it with a smooth stick turned round; but take care that it has no splinters in it. Then let the muslins be put into the water and washed one by one, and laid to soak in water till the dirt is wholly out. Then wash them in water milk warm, and squeeze them out as hard as possible, lest any part of the dirt should remain in. When you take them out, lay them into an earthen dish, and make a lather like the first, only the water must be more hot, but not boiling, otherwise it will be apt to injure them; mix some water with powder blue, and pour it to the hot water, taking care to keep it stirring, until the whole begins to have a bluish colour. Take them out, and when you have made a lather in the same manner as the last, put the muslins into it, and cover them over with a clean cloth; let them lie in that lather till morning, then put them into cold water and wash out the soap.

*To rinse Muslins before they are starched.*

Take a little pump water, and mix it with some powder blue, shake the whole together, and then put to it a little more pump water; squeeze the muslins through it, one at a time, otherwise it will make them appear yellow. Rub them gently with your hand in the water, lest any remains of the blue should settle in them; but if they appear yellow you must put more blue to them. When you have rinsed them in cold water, let them be pressed as hard as possible, for unless the water is quite out they will not take the starch; then let them be pulled out and laid on a dry cloth.

*To starch Muslins.*

Put a pint of pump water into a clean skillet, and mix with it a quarter of a pound of starch; keep it over a slow fire until it is luke warm, but take care to stir it till it begins to boil, then let it be taken off, and when it has stood a minute, pour it into a clear earthen dish; cover it over with a delf plate till it is cold, then put



to it a little blue; take your muslins, and spread them out so as to receive the starch, taking care that it be not too thick. Lay the starch first over one side and then the other, and that which has been used for the fine muslins, will do well enough for those that are coarser. When you have starched them, let them be laid into a clean earthen dish, and keep pressing them till the starch begins to stick to your hands; then wring it out of them with a clean cloth, and rub them till they are dry.

*To clap Muslins before.*

When you have opened them, rub them through your hands, then keep clapping them together till they are hard, but if you find any wet or starch on your hands, wash them, and keep them as dry as possible, otherwise the muslins will never look well. Pull them both ways with your hands, because that prevents the muslin from fraying, and when they are quite dry, spread them out and hold them between you and the light by which you will see whether any of the starch remains in them, and if it does, you must rub it again in your hands. If there is any of the starch in them you will see it shine, but if not they will fly a sunder when clapped. Take care to clap them singly, otherwise they will be apt to fray and tear.

*The best Method of ironing Muslins.*

When you have washed your hands very clean, after clapping the muslins, let the cloaths be pulled out double on a very smooth board, laying at least five or six on each other. When you have heated your iron, put it into the box, when you must let it remain till the heat is full through it; then take the piece of muslin that lies lowest, because it will be more dry than the others, by which method they will all succeed, each other in a regular order, and look extremely fine. If the muslins are fine they must be done on a very soft woollen cloth, but those that are coarse may be done on one that is more damp, or the under side of that first used.



*The best Method of starching Lawns.*

They must be washed and rinsed in the same manner as muslins, and the starch must be as thin as possible. Dip them gently into it, then let them be taken out and squeezed through your hands until the water is forced out, then dry them with a fine cloth; clap them with great care, otherwise you will be apt to damage them, and when you have folded them up, let them be put into a clean pan, but let no wet come near them, otherwise it will give them a yellowish colour. Let them be ironed on a clean smooth woolen cloth, but take care that the iron be not too hot, and the starch must be made for the purpose, for that used for muslins will not do.

*To wash Blond Lace and Gauzes.*

Let them be washed in three different waters, each of which must be well lathered, and tolerable warm, then let them be rinsed in water mixed with blue, and hung up to dry, then starch them and hang them up again. Take three pints of water, and put in it half a pound of isinglass; let it boil till it is reduced to one pint; then dip the gauze into it, and when you have squeezed it out let it be properly starched and blued, always taking care to iron them as soon afterwards as you can, which will make them look much better.

*The best Method of making and using Starch.*

Moisten the quantity of starch you want to use, according to the quantity of your cloaths, with water, and put as much stone blue as is necessary. When the starch and blue are properly mixed, then let the whole boil together a quarter of an hour longer, taking care to keep stirring it, because that makes it much stiffer and is better for the linen. Such things as you would have most stiff, ought to be put first into the water, and you may weaken the starch by pouring a little water upon it. Starch ought to be boiled in a copper vessel, because it requires much boiling, and tin is apt to make it burn. Some people mix their



starch with allom, or gum arabic, nothing is so good as ifinglass, and an ounce of it sufficient to a quarter of a pound.

*To clean Gold and Silver Lace.*

Rub the crumb of a stale three-penny loaf between your hands till it is very fine, then mix it with a quarter of an ounce of powder blue; lay it upon the lace, and rub it with your hands till it begins to appear bright; then take a piece of thin flannel to dust off what remains of the crumbs; and lastly rub it with a piece of crimson velvet, and it will look as well as at first.

*To preserve Gold or Silver Lace from tarnishing.*

Gold or silver lace must never be put into a deal box, because that is sure of proving hurtful to it; but when it has been used let it be put up in indian paper, and wrap other paper round it; then take a piece of green baize, and when it is well aired before the fire, lap it round the paper and put it into a trunk, the paper of which ought to be well stained with saffron.

*To take Spots out of woolen Cloth.*

Take some of the best fullers earth that can be got; then lay it before the fire till it is quite hard, and beat it in a mortar till it is as fine as powder, then mix with it a sufficient quantity of oil of turpentine, and make it up in balls, which you may keep beside you and use in the following manner. Put one of them into a pan filled with boiling water, and when it is dissolved let it be laid on the spots, where it must remain till it is dry; then rub it with a hard brush till all the spots are out, when you must take a piece of thin cloth and rub over it to take out what remains of the fullers earth.

*To clean Ribbands*

When you have sprinkled them with clean water, let them be smoothed out, then lay them at full length on a carpet till you make a lather of Castile soap, then rub them gently over with a brush, or soft woolen cloth.

Mix



Mix some water with allom and white tartar, and rub them well in it. If you observe this method they will not only be clean, but the colour will be preserved from fading, and you must dry them in a shady place.

*To take Spots of Lik or Wine out of Cloth or Linen.*

Rub the juice of lemon on the spots, and when it is dry let it be washed in warm water. If you do so twice, the spots will disappear, in cloth, but if it is linen, put some boiling water into a pewter pot, hold that part that has the spot, tight together over the steam, then rub it with the juice of lemon, and the spots will disappear.

*To keep Silk from staining in washing.*

Fill a fauce pan with water, and let it stand on the fire till it is partly hot, then dissolve in it a proper quantity of Castile soap, then take it off the fire and when it is almost cold, put to it handful of fullers earth, and scour your silk with it. Be sure to let them be spread out, for if they are laid in heaps together, it will spoil them.

*To keep Linen not used, from receiving any Damage.*

When it is washed and well dried, fold it up in the neatest manner, scatter between each of the foldings powder of cedar wood; and let the trunk, drawer, or box, be perfumed with storax.

*To take Spots out of Boards or large Tables.*

Make some lye of wood ashes, and put in it a few galls, then lay it on the spots, and let it lie on them one night, in the morning rub the boards or tables with a hard brush, but if it is on the floor you do it on your knees. Take care you rub it with the grain, and at the second scouring, put on it a handful of fine sand, and rub it over with a woollen cloth till none of the spots can be seen. When you have brought them to a fine trans-  
parent



parent colour; let them be washed with cold water, for if done with hot water, it opens the grain, and spoils their appearance.

*To clean old Pictures without damaging the Paintings.*

Take a quarter of an ounce of roman vitriol, and two ounces of borax; beat them together very small, then let them be sifted through a fine lawn sieve; and when you have rubbed the dust off the picture, lay it flat on the ground, and throw some of powder over it, then dip a brush in clean water, and rub it over the canvas until the painting begins to appear as if new, you must not take any more water than will just wet the powder, and when the picture appears to be clean, and all the dust is rubbed off, set it up to dry in a place not too much exposed to the sun. Then take a little linseed oil, dip a feather in it and rub it gently over the picture, but dont let the oil dry off too soon, for the longer it is kept moist the more transparent will the colour appear.

*To clean the Frames of Pictures.*

Wash off the dirt, with cold water, make a strong soap lather and rub them with a sponge dipped in it, till they are clean, then set them in the air to dry, and rub them bright with a woolen cloth.

F I N I S.





