

The lady's, housewife's, and cookmaid's assistant : or, the art of cookery, explained and adapted to the meanest capacity. Containing, I. How to roast and boil to perfection ... XV. To dress turtle, and make mock turtle, &c.;, &c.; The whole designed to fit out an entertainment, in an elegant manner, and at a small expence; and calculated to improve the servants, and save the ladies a great deal of trouble / by E. Taylor.

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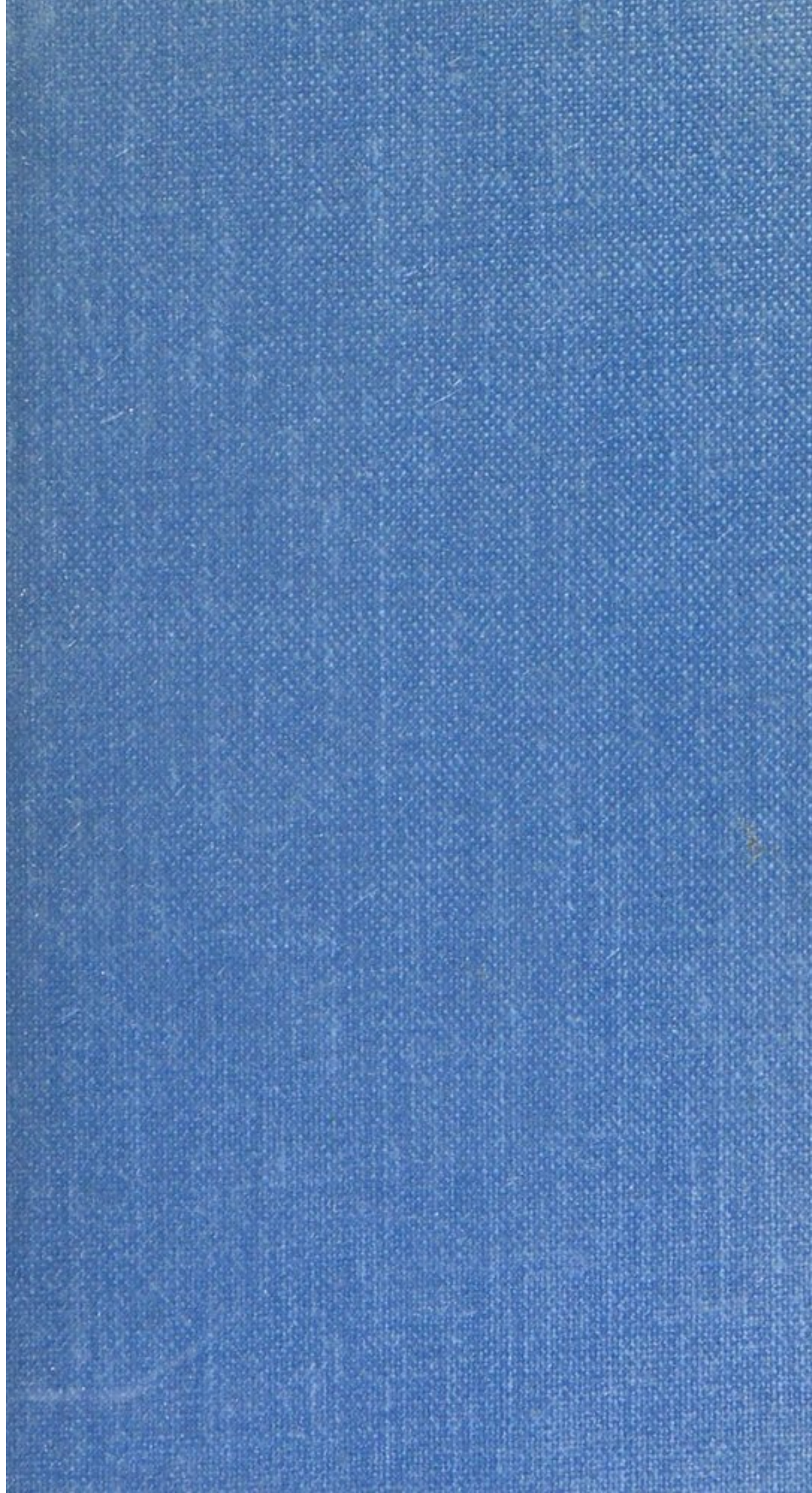
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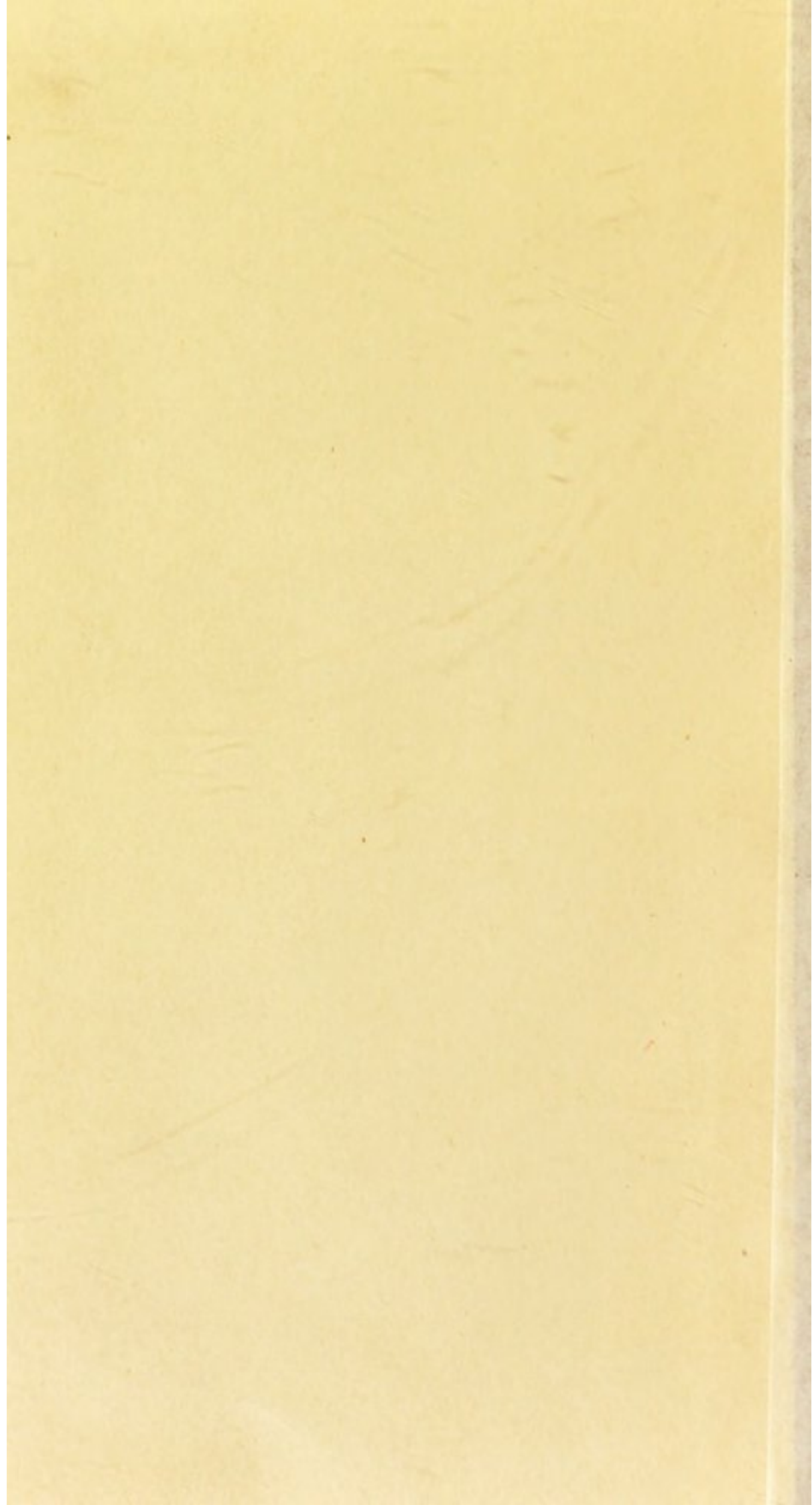


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T H E

Lady's, Housewife's, and Cookmaid's Assistant :

O R, T H E

A R T of C O O K E R Y,

Explained and Adapted to the meanest Capacity.

C O N T A I N I N G,

- | | |
|--|--|
| I. How to roast and boil to perfection every thing necessary to be sent up to table. | IX. To pot and make hams, &c. |
| II. Of made dishes. | X. Of pickling. |
| III. To make a number of pretty little dishes for a supper or side-dish, and little corner-dishes for a great table. | XI. Of making cakes, &c. |
| IV. To dress fish. | XII. Of cheese - cakes, creams, jellies, whip-syllabubs, &c. |
| V. Of soups and broths. | XIII. Of made - wines, brewing, French bread, muffins, &c. |
| VI. Of puddings. | XIV. Jarring cherries, preserves. |
| VII. Of pies. | XV. To dress turtle, and make mock turtle, &c. |
| VIII. Of hogs puddings, sausages, &c. | &c. |

The whole designed to fit out an ENTERTAINMENT, in an Elegant Manner, and at a Small Expence;

And calculated to improve the Servants, and save the Ladies a great deal of trouble.

B Y E. TAYLOR.

The THIRD EDITION, greatly enlarged and improved.

BERWICK UPON TWEED :

PRINTED AND SOLD BY JOHN TAYLOR.

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T H E

Lady's, Housewife's, and Cookmaid's Assistant;

O R,

T H E A R T O F C O O K E R Y .



DIRECTIONS *for* BOILING.

TAKE great care that your pots, sauce-pans, and covers, be well tinned, very clean, and free from sand. Be certain whether your pot boils all the time, or you may be mistaken in dressing a joint of meat, tho' it may have been on the fire a proper time. Always scum your pots. All fresh meats must be put in when the water boils, and salt meats in cold water.

To boil a Buttock of BEEF.

A large one should be salted ten days at least, and if it is very thick, do not give it a quarter of an hour's boiling for every pound, as the usual direction is, but as you find it proper: when there is as much done outwardly as will serve for present use, take it up; rather let it be raw in the heart, than over boiled. Mind to take of the scum, or it will discolour the meat.

To boil a Rump of BEEF.

A rump does not need to be so long in salt, a week is sufficient; and when you boil it, put the thick end to the bottom of the pot. Allow it a quarter of an hour for every pound.

To boil a Brisket of BEEF, or a piece of the thin flank.

Any of these pieces requires only to be six days in salt, and do not give it quite so much as a quarter of an hour to every pound.

To boil a Leg of MUTTON.

Let it have plenty of room in the pot, and do not put it in till the water boils. Give it a quarter of an hour for every pound. Garnish your dish with turnips and carrots. The proper sauce for a leg of mutton is, a little melted butter, some gravy, and some capers, shred, all mixed, and poured over it.

To hash cold MUTTON.

Cut the mutton off the bones in very thin slices, boil the bones in a good deal of water, suppose three pints or so, with an onion, a little thyme, sweet marjoram, a little whole pepper, a blade of mace, a little salt, and a crust of bread, very well toasted; let them boil till you have enough for sauce, strain it, put it into a sauce-pan with a piece of butter rolled in flour, put in the meat; it is enough as soon as it boils. Put thin sippets of toasted bread round the mutton, a little walnut pickle may be

be put in if agreeable. Garnish with pickles of any sort.

To boil a Leg of VEAL.

To have it very white, you must boil it in a cloth, rub the cloth with butter, and dredge it with flour. Boil it a quarter of an hour for every pound, and mind to scum the pot. Garnish it with rashers of bacon and greens.

To stew a Knuckle of VEAL.

Let the pot or sauce-pan be very clean, lay three or four wooden skewers in the bottom of the pan, wash the knuckle very clean in cold water, put it in the pan with a little mace, some whole pepper, a little thyme, a small onion, a crust of bread, a little rind of a lemon, put to it two quarts of water; boil it till there is just enough of liquor for sauce; put to it one spoonful of catchup, one of walnut pickle, some truffles and morels, or dried artichoke bottoms, cut small; a spoonful of wine may be added, if agreeable: give it a boil altogether, lay the knuckle on a dish, pour the sauce over it, and send it to table garnished with lemon and pickled mushrooms.

To boil a Leg of LAMB.

If you do not chuse to boil it in a cloth, see that your pot be very clean, and mind to scum it well. The same rule must be observed if it is boiled in a cloth; if you boil it in a cloth, rub the cloth with butter, and dredge it with flour. It will take a quarter of an hour to every pound; house-lamb does not require quite so

much time. Lay stewed spinnage, or coddled gooseberries round it, except you have the loin fryed in steaks, and laid round the leg. The spinnage or gooseberries, or both, may be in plates: have good gravy in a sauce-boat for the fry'd. If there is any room, garnish with gooseberries or spinnage, or both.

To dress a LAMB'S HEAD.

Wash the head, pluck, &c. in cold water, and boil them tender, mince the pluck, heart, and tongue very small, put it into a clean pan with a little gravy or broth, a piece of butter rolled in flour, and season it with nutmeg, pepper, and salt, a spoonful of catchup, and some onion. Just give it a boil; have your head ready broiled in this manner; after it is boiled enough, score it with a knife, lay it down to the fire, baste it with good butter, have a little shred parsley, grated bread, nutmeg, pepper, and salt, all mixed together, stew it over the head when broiling, and dredge it a little; when it is just enough, baste it and dredge it again. Put the hash in the dish, and lay the head upon it. Garnish with the brains fried in butter, thus; beat two eggs, a little cream, a little flour, some shred parsley, mace, nutmeg, and salt, bruise the brains and put them amongst it; drop the batter into the frying-pan, to make them the size of an egg; and fry them a light brown.

To mince VEAL.

Cut the veal from the bones, put the bones on to boil, in three pints of water, with two or three

three blades of mace, and a little whole white pepper; boil it down to half a pint, strain it from the bones, and put to it the veal, minced very fine, grate in a little nutmeg, the rind of a lemon shred fine, put in either a spoonful of catchup, or one of walnut pickle, a piece of butter as large as a pigeon egg, rolled in flour. Let it just boil, and put it in the dish with sippets of toasted bread round it. Just before you put it in the dish, squeeze in the juice of half a lemon. Garnish with lemon.

A forced Leg of LAMB for boiling.

Take out the meat carefully with a sharp knife, and leave the skin whole, and the fat on it: make force meat of the lean thus; to three pounds of meat add two pounds of beef-suet, shred fine, and beat it in a wooden or marble mortar till it is very fine, keeping all the skin of the meat and suet out; then put to it three spoonfuls of grated bread, four large blades of mace dried and beat, a small nutmeg grated, a little pepper and salt, a little rind of lemon shred fine, a very little thyme, some parsley shred, four eggs beat, an anchovy, an onion, and a dozen oysters, mix all together, put it into the skin just in the shape it was, sew it up, and put it in a cloth buttered and floured. An hour and a half will boil a middling size one. Cut the loin into steaks, fry it nicely, and lay it round the leg. Garnish with cauliflower or brocoli: put a little strong gravy, with a few oysters, in the dish.

N. B. It may be done in the same manner
for

for roasting, only leave the oysters out of the gravy.

A leg of mutton may be done in the same manner, roasted garnished, with horse radish.

To boil a CALF'S HEAD.

Wash it, and let it soak in water an hour. Tie up the brains with a little parsley in a piece of clean cloth, put them into the pot along with the head; scum the pot well while it is boiling: when it is tender about the part which is jointed to the neck, it is enough. Score and broil one half, and when it is at the fire, baste it well, and strew over it a little grated bread, shred parsley, nutmeg, pepper, and salt, all mixed together. When it is enough, dredge and baste it again. Garnish it with rashers of bacon, and parsley; lay the brains and parsley on a plate with the tongue, split, and laid on each side, or the brains may be put into melted butter for sauce.

To boil a Leg of MUTTON, venison fashion.

Have your leg of mutton cut like venison, boil it in a cloth rubbed with butter, and dredged with flour, and boil it the usual time, viz. a quarter of an hour for each pound. Have some spinage clean pick'd and wash'd, boil it in a little water, drain it very well from the water, then stew it in a pan with a good piece of butter, pepper and salt: a little strong gravy may be put in, if agreeable. Lay the spinage in a dish, the mutton in the middle, and have some cauliflowers boiled, put them into sprigs,
and

and lay them over the mutton. Pour a little melted butter over it.

To stew a TURKEY or FOWLS in cellery sauce.

Take a proper quantity of cellery, according to the size of your turkey or fowls, put your fowls into a pan with as much gravy as will boil them, put in the cellery, clean washed and cut small, with a little mace, pepper, and salt, an onion, and a little thyme: let it stew slowly till it is enough, then put in a little piece of butter, rolled in flour. Take up the fowl, and pour the sauce over it. An hour will do a large fowl, or a small turkey; but a large turkey will take two hours slow boiling. You must judge when it is enough, by looking at it, for if it is over-done, or dry, it is spoiled. Take out the onion, thyme, and spice, when you send it to table, and garnish with lemon. A turkey may be stuffed, if agreeable. A few oysters plump in their own liquor, with a blade of mace, may be put in the dish with the sauce.

N. B. A neck of veal done this way is very good.

To boil CHICKENS.

Take what number you chuse, kill them the same day you are going to use them, crop and draw them, and take out the breast-bone; before you scald them, wash them in milk and water, and boil them in milk and water, with a little salt. Half an hour will boil them; do not put them in till the milk and water boils. The proper sauce is, melted butter, with a little
tle

the lemon juice squeezed in it. Garnish with boiled parsley.

To boil PIGEONS.

Draw and crop them well, stuff the crops with forcemeat made thus; take some livers par-boiled, a little suet, the yolks of six hard boiled eggs, shred them all very fine, add a very little grated bread, season it with a little mace, nutmeg, pepper, and salt, and mix it either with an egg or a little thick cream, and sew up the neck and vent, to keep it in; put them in boiling water; half an hour will boil them. Have a piece of bacon boiled by itself, and lay the pigeons round it. Pour over them sauce, made in this manner; take some of the livers par-boiled, bruise them fine, with a little boiled parsley shred, and mix it with melted butter. Garnish with boiled parsley shred.

To stew PIGEONS.

Have your pigeons well drawn and wash'd, take a little beat mace, pepper and salt, marjoram, and a little raw parsley shred: mix this seasoning up in a piece of butter, and put it in their bellies, tye up the neck and vent. Half roast them, put them into a stew pan with a proper quantity of good gravy, some pickled mushrooms, a little whole pepper, a blade or two of mace, a little rind of lemon, a little thyme and sweet marjoram tied in a bunch, an onion, and a few oysters; stew them till enough, thicken it with butter, rolled in flour, and garnish with lemon.

N. B. A little wine may be put in, if agreeable.

To boil PARTRIDGES.

Have a good deal of water, boil them quick, and eighteen minutes will do them. For sauce, take a bunch of cellery clean wash'd, cut the white of it very small, put it into a fauce-pan with a pint of water, a blade or two of mace, and a little pepper and salt, let it boil till the water is near wasted, then add a quarter of a pint of cream, and a piece of butter rolled in flour, stir all together, and when it is thick and fine, pour it over them. Garnish with pickled mushrooms and sliced lemon.

To boil CAPONS, YOUNG COCKS or PULLETS.

Three quarters of an hour will boil them; a pullet with egg will take four or five minutes more. Proper sauce is oysters, plumpt in their own liquor, with a blade of mace, and a little nutmeg put into melted butter, or butter and catchup. Garnish with lemon and boiled parsley. If you chuse bacon or ham to the fowls, boil it alone.

To boil a GOOSE.

It should be a week in salt before it is boiled: if it is a small goose, an hour will boil it. Onion sauce is proper, or boiled cabbage chopt and stewed in butter, with pepper and salt. Garnish with barberries.

To boil a Haunch of VENISON.

It must lie in salt a week, boil it in a cloth
buttered

buttered and floured; give it a quarter of an hour's boiling for every pound. Lay some boiled cauliflowers round the dish, and turneps done up with butter and cream. Garnish with beet root, cut in long narrow pieces. Have melted butter in a sauce boat.

To boil a Ham.

A copper is the best to boil it in; let it be well covered with water. It must be four hours before it boil; mind to scum it well; an hour and a half will boil a small one after it begins to boil; give a large one two hours; the time it has been heating in the water softens it, and makes it take less boiling. Skin it, and garnish with cabbage, or any other greens.

An old ham should soak in water all the night before it is boiled.

To boil a TONGUE.

If it is a dried one, put it in water all night; boil it in plenty of water, and give it three hours after it comes a boiling. Skin it, and put it in a proper shape to lie well upon a dish while it is hot.

To boil pickled PORK.

Do not put it in the pot till the water boils. A middling piece will take an hour, a very large piece two hours. If it is boiled too long, it will turn to a jelly.

To boil a Leg of PORK Stuffed.

Let it lie in salt a week, dry it with a cloth, and with a sharp penknife make some incisions
pretty

pretty deep in the thick parts of the leg, and bring out some of the pork with the knife to make room for the stuffing, which must be made thus; take a little grated bread, a little suet shred fine, a little sage, parsley, thyme, nutmeg, pepper, and salt, mix it with a couple of raw eggs, fill the holes, and sew them close up. Put it in when the water boils. A small leg will boil in two hours, a large one will take two hours and a half.

To boil a TONGUE out of the pickle.

It does not need to be soaked over night; put it in hot water, and an hour and a half will boil it. About a quarter of an hour before you need it, take it out, take off the skin, and put it in again till you want it.

To boil a DUCK or a RABBIT with onions.

Give it plenty of water, and take off the scum as it rises, or it will discolour the fowl. Put them in when the water boils; half an hour will boil them. For sauce, peel the onions, and boil them in milk and water: when they are enough drain them in a sieve, put them into a sauce-pan chopt small, put in a piece of butter, and a little cream, stew them over the fire till they are thick and fine. Lay the rabbit or duck in a dish, and pour the sauce all over it. If a rabbit, cut off the head, split it, and lay it on each side.

To stew a DUCK with green pease.

Singe and flour it, put it in a deep stew-pan over the fire, with a piece of butter; turn it in

the pan a few minutes, pour out all the fat from the duck, and put in a pint of good gravy, a pint of pease, a lettuce cut small, a little sweet marjoram, thyme, and parsley, a little pepper and salt, cover them close, and stew them three quarters of an hour, shaking the pan often: when they are near enough, put in a little beaten mace, and a little nutmeg; thicken it with the yolk of an egg, beat up with a little cream; shake it two or three minutes; take out the bunch of sweet herbs; lay the duck in the dish and pour the sauce over it. Garnish with parsley.

To stew Ducks, either wild or tame.

Half roast them, cut them up as you would for eating, put them into a stew-pan with a little brown gravy, a glass of claret, an onion shred fine, a little catchup, a little pepper, and salt; thicken it with a piece of butter rolled in flour.

Lay sippets of toasted bread round the dish.

To stew fresh NEAT'S TONGUES.

Stew a couple of tongues two hours in as much water as will cover them. Take them out, skin them, put them in again, with a pint of strong gravy, a quarter of a pint of white wine, a little thyme, sweet marjoram, and parsley, tied in a bunch, a little mace, pepper, and salt, a few capers shred, and a piece of butter rolled in flour, stew all very softly over a slow fire two hours; then take out the spice and sweet herbs, and send them to table, garnished with horse radish and green pickles.

CHICKENS boiled with cellery sauce.

Boil two or three chickens very white, take the white of two bunches of cellery, cut it about an inch long, boil it tender, strain the water from it; put it in a stew-pan with half a pint of cream, a piece of butter rolled in flour; season it with pepper and salt; put it on a clear fire, and keep stirring till it is smooth and of a good thickness. Take up your chickens, pour your sauce in the middle, so as the cellery may lie between the fowls; lay rashers of bacon round the dish; garnish with lemon.

General DIRECTIONS for ROASTING.

ALWAYS prepare your fire according to what you have to dress; if any thing little or thin, a pretty little brisk fire, that will do it quick and nice; if a very large joint, a good fire must be laid to cake, let it be always clear at the bottom, and when your meat is about half done, move the spit and dripping pan a little from the fire, and stir it up brisk. The better the fire, the sooner the meat will be done; but all meat requires more time in frosty weather.

To roast BEEF.

As soon as it is laid down, baste it six minutes with salt and water made pretty strong; put the salt and water out of the dripping-pan, paper the top of the beef, and baste it frequently. A piece of ten pounds will take two hours, and a larger piece more time in proportion. When it is near enough, take off the paper,

dredge and baste it well, to make a fine froth. Garnish with horse radish.

N. B. If you have occasion to keep your beef a few days, do not salt it, but dry it well with a clean cloth, and dredge it all over with flour: hang it where the air will get to it, and not in a damp close place.

To roast a Saddle of MUTTON.

A saddle, which is two loins, must be skinned and paper'd; baste it and sprinkle it with a little salt. A small saddle will roast in two hours, a large one in three hours. When you think it enough, take off the paper, dredge and baste it.

A chine of mutton, which is two necks, may be done in the same way, but does not take so much time, as it is thinner.

To roast a Leg of MUTTON.

Sprinkle it with salt, and baste it when you lay it down. Give it a quarter of an hour for every pound; baste it often, and when you think it enough, dredge it a little, and baste it.

A breast and loin of mutton should always be skinned.

To roast HOUSE LAMB.

Have a good clear quick fire, paper the outside, baste it, and sprinkle a little salt on it when you lay it down. A large fore quarter will take an hour and a half; baste it frequently with good butter. A leg will take an hour. A shoulder, breast, or neck, will roast in three quarters.

quarters of an hour, or half an hour, if very small. Garnish with green pickles.

Grass lamb will take a quarter of an hour longer, and does not need to be papered.

To roast VEAL.

It must be roasted a fine brown; if your joint is large, have a very good fire; if a small one, a little brisk fire. Always paper the fat of a fillet or loin, to preserve it; lay it at some distance from the fire till it is soaked, then put it near the fire. Baste it when you lay it down with good butter, and when you think it near enough, baste it and dredge it a little, that it may go to table with a pretty froth. Always roast the breast with the caul on, till it is near enough, and skewer the sweet-bread on the back side of the breast. When you think it is near enough, take off the caul, baste and dredge it with a little flour. Garnish with lemon.

Stuffing for a fillet or Shoulder of VEAL.

A little grated bread, a quarter of a pound of suet shred fine, a little thyme, sweet-majoram, parsley, a little rind of lemon shred fine, mace, nutmeg, pepper, and salt, mix it with two or three raw eggs; make as many holes as you please in different places of the fleshy part, and put in the stuffing. If any leaves, make it into balls, fry them, and put them in the dish with the veal.

To fry cold VEAL.

Slice it thin, and what size you please; dip the slices in the yolk of an egg, and then in

grated bread, mixed with a little shred parsley, a little sweet marjoram, and rind of lemon shred small; season them with mace, nutmeg, pepper and salt, and fry them in fresh butter. Have ready some good gravy made of the bones of the veal. When the meat is enough, take it out with a fork, and lay it on a dish before the fire, then dredge a very little flour into the pan, put in what gravy you think sufficient, shake it about, let it boil, and squeeze in a little lemon juice; pour it over the veal. Garnish with lemon.

To roast a Leg of PORK.

Par-boil and skin it, baste it with butter. When it is near enough, have a little sage shred fine, a little pepper, salt, and grated bread; throw these over it, and have some good drawn gravy to put in the dish, and some apple-sauce to it. Be sure it be well roasted, for fear of surfeiting.

To roast a Chine of PORK.

When it is warm, take a sharp knife, and cut the skin a-cross about half an inch square, to make it crisp; baste it with butter. It will take a quarter of an hour for each pound. Have apple sauce to it.

To roast SPARE-RIBS.

As they are thin, a little time will roast them; baste them with butter: sprinkle a little shred sage over them, if you chuse it. Send them to table with apple sauce.

To roast a Pig.

Have a good brisk fire, clear at both ends, and long enough for your pig. When you think it half done, or browning too much in the middle, hang a pig iron in the middle of the grate. Before you lay the pig down, take a little sage, shred fine, a little pepper and salt, work them in a piece of butter, put it in the pig, and sew it up close with a course thread. Some people dislike sage, and put a crust of bread in it. Singe your pig, and as soon as it warms a little, dredge it all over with flour, and keep it covered all the time it is roasting, i. e. when you see any place bare, dredge it. When the eyes drop out, and the skin is crisp, it is enough. Save all the gravy that runs from it, by setting basons in the dripping pan. Stir the fire to make it brisk, take a cloth and rub off the flour, and immediately take a piece of butter in a cloth, and rub the pig all over till you find the skin crisp. Take it up, cut off the head with a sharp knife before the spit is drawn out, and cut the head in two, cut off the ears, and lay one upon each side, up at the shoulders; split the under jaw in two, and lay one on each side; take the gravy, put to it some good melted butter, boil them together, put in the brains bruised fine, then mix it with the sage which was in the belly. Send it to table. Some chuse brains and butter in a sauce-boat, and gravy in the dish.

To dress Pig's Petty toes.

Boil them in a little water; the liver, heart,
and

and lights, will not require above six minutes. Take them out, shred them very fine, put them in a pan with a little of the water they were boiled in, a little mace, nutmeg, pepper, and salt, and a small piece of butter roll'd in flour. Boil it four or five minutes, stirring it: let the feet continue boiling till they are tender, then split them. Lay the mince-meat and sauce in the middle, and the feet round it. Squeeze in a little lemon juice.

To make Bread-sauce for a PIG.

Put some grated bread into a pint of water, with a blade of mace, a little nutmeg, whole pepper, and salt. Boil it five or six minutes, pour off the water, take out the seasonings, and beat up the bread, with a good piece of butter. Some like a few plumpt currants in a saucer.

Another Gravy for a PIG.

Put half a pint of good beef-gravy to the gravy which comes from the pig, with a piece of butter rolled in flour, and a little catchup, boil it, and put it in the brains bruised fine.

To bake a PIG, when there is not conveniency to roast one.

Having put some sage or bread in the belly, as already mentioned, butter a dish and lay it in. Butter and flour the pig well, put it in the oven, and when you think it about enough, draw it out to the mouth of the oven, rub off the flour with a cloth, then take a cloth with a piece of butter in it, and rub it over: put it

it into the oven again a little while till it dry; lay it on a dish, cut it up as before directed, take the fat from the gravy that came from it when it was baking, and mix the gravy with a little veal gravy; put to it a little piece of butter rolled in flour, boil it up, mix the brains in it, and put it in the dish with the sage, if there was any in the belly.

To roast a hind Quarter of PIG to eat like house-lamb.

Skin the hind quarter of a large pig, roast it, and have Seville orange, fallad, or mint sauce to it. Half an hour will roast it, if the fire is brisk.

A PIG in Jelly.

Cut a pig into quarters, lay it in a stew-pan with a calf's foot, and the pig's feet, the juice of three lemons, half a pint of Rhenish wine, a quart of water, two or three cloves, three or four blades of mace, a little pepper and salt. Stew it over a slow fire an hour and half; take it up; lay the pig in the dish you design for it, strain the liquor, and when the jelly is cold, scum off the fat at the top, and leave the sediment at the bottom. Warm the jelly again, and pour it over the pig: send it to table cold in the jelly.

To pickle PORK, which will keep all the year.

Cut it into pieces of what size you please; rub it well with salt petre, then have half bay salt and half common salt mixed, and rub it well with it; lay a layer of common salt at the
bottom

bottom of your tub; cover every piece over with common salt; lay them one upon another as close as possible, with the skinny side down, filling the vacancies with common salt; and as the salt melts at the top, throw on more. Lay a coarse cloth over it, and a board over that, with a weight to keep it close down; it should be kept close if it is kept long.

A whole hog will take a pound of salt petre, and two pounds of bay salt.

To make BACON.

Let it be well fed: rub it very well on both sides with good salt: let it lie in a tray a week. Then to a side of pork take a pint of bay salt, a quarter of a pound of salt petre beat fine; add to these four quarts of common salt, and one pound of coarse sugar; lay the pork in something that will hold the pickle, and rub it well on both sides with these ingredients; lay the skinny side downwards, and baste it every two days with the pickle for a fortnight, then lay it to drain on a table, with a board upon it, and a good weight upon the board. Let it press a day, then hang it up in a dry place, not too near a fire, nor against a wall.

N. B. It is best to salt it new killed.

To make a VEAL HAM.

Cut your leg of veal in the shape of a ham. Mix a pound of Common salt with a pint of bay salt, an ounce of salt petre, and an ounce of juniper-berries beat, rub the ham well, and lay it in a deep tray, with the skinny side down. Baste it every two or three days with
the

the pickle for a fortnight; drain and press it; dredge it with flour, hang it in a dry place, not near a fire. It may be used after it has hung a fortnight, and should not be kept above a month. It may be boiled, or par-boiled, and roasted. The same pickle may serve a piece of pork, or some tongues, after the veal comes out.

BEEF HAM.

To a leg of small fat beef, about fifteen pounds weight, cut like a ham, take one ounce of bay salt, a pound of common salt, an ounce of salt petre, and so in proportion for a larger one; mix them all together, and rub it well, turn it in the tray, and baste it with the pickle every two or three days; keep it in the pickle a month, then drain, and press it, dredge it with flour, hang it in a dry place, not too near the fire, nor against a wall. After the ham is out, the same pickle will do for a brisket of beef, letting it lie in the pickle a month. Rub it every other day with the pickle.

N. B. Rounds of beef laid open, and the marrow-bones taken out, may be done in the same manner as a leg of beef.

To make a MUTTON HAM.

Have your leg of large well fed mutton cut in the shape of a ham; take one pound of common salt, and an ounce of salt petre; mix them, and rub the ham very well, lay it in a hollow tray with the skinny side down, turn and baste it with the pickle every two or three days; keep it in the pickle a fortnight,
or,

or, if frosty weather, three weeks; drain and press it, dredge it with flour, and hang it in a dry place, not near the fire, nor against a wall.

N. B. All salted meat requires to lie longer in the pickle in frosty weather.

To chuse BACON HAMS and BACON.

Run a knife next the bone, with sticks out at the broad end of the ham, if it comes out clean, and smells sweet, the ham is good; but if the knife comes out dirty, the ham is tainted, or rusty. To try other parts of the bacon, if the white is clear, firm and oily, it is good; but if it is not of a fine colour, and the lean streaked with yellow, it is rusty, or spoiling.

To roast a BACON HAM.

Skin it, put it into luke-warm water three or four hours, then put it into an earthen pan, and pour a quart of mountain wine over it, and let it soak ten hours, spit it, and paper the fat side with white paper, baste it with the wine it was soaked in. A large ham will take three hours roasting; when it is about done enough, take off the paper, and strew it over with grated bread, and shred parsley. Stir up your fire, that it may be brisk, in order to make it of a fine brown colour. If to be eat hot, garnish with raspings of bread; if cold, with parsley.

To stuff a Chine of PORK for roasting.

Make your stuffing thus: take a piece of the flap of the loin shred very fine, some gra-
ted!

ted bread, sage, thyme, parsley, three yolks of hard boiled eggs chopt fine, a little mace, nutmeg, pepper, and salt, an onion shred fine; mix them all together with a little cream, and stuff your chine in several places, lay it to the fire, and when hot, take a sharp knife, and cut the skin across, in half inch squares, to make it eat crisp. A middling chine will roast in an hour and a half; a large one will take two hours; send it to table with apple sauce. Scum the fat off the gravy which comes from it, and put it in the dish. Garnish with raspings of bread.

To roast a HARE.

Wash it clean, nick the joints of the legs, and skewer it, put a pudding in the belly; baste it well with butter; when it is enough, take the gravy out of the dripping pan, put a good piece of butter rolled in flour into it, give it a boil, and pour it into the dish. Garnish with the liver boiled, and shred fine.

To make a PUDDING for a HARE.

Take of grated bread, and shred suet an equal quantity, two eggs beat, a quarter of a pint of cream, a little sweet marjoram, and parsley shred, season with mace, nutmeg, pepper, and salt, and a little lemon-peel shred; an anchovy may be added, if agreeable.

To lard a HARE with Bacon.

When dressed ready for the spit, with the above pudding in the belly, take a sharp pen-knife, or larding pin, and on the back of the

hare from the shoulders, all the way down, make a hole in the skin; that is, run the pen-knife point in at one place, and out at another, about half an inch distance; have your pieces of fat bacon cut as thin as possible, each piece about an inch and a half long, and half an inch broad; put a piece through each hole, all the way down; your holes must be about an inch and an half distance from each other, so that one piece of bacon may not lie upon another. Once down on each side of the back bone is sufficient. Roast it in the same manner as already mentioned. For sauce, have melted butter, with the liver boiled, and chopt fine, and a little nutmeg in it, and a little venison sauce, if you chuse it, made thus; boil a little grated bread with a blade or two of mace; when well boiled and thickened, put in a little red wine, a little nutmeg, and sugar, if agreeable; send it to table in a sauce-boat.

A jugged HARE.

Cut it into pieces, season it with a little pepper and salt, put it into an earthen mug; with a few cloves stuck in it, a blade or two of mace, an onion or two, some sweet marjoram, and thyme, tied in a bunch; tie the mug close up with a paper, either bake it, or do it in a pot of boiling water: three hours will do it if the water boils, and two hours will bake it; turn it into a dish, and garnish it with rashers of bacon.

To stew a HARE.

Cut it in pieces, put it into a stew pan with
two

two or three blades of mace, some whole black pepper, a little thyme, and sweet marjoram, tied in a bunch, grate in a little nutmeg; cover it with water, and cover up your stew-pan close; stew it till tender, but not to be too much done, then take out the hare with a fork, into a dish, strain the sauce through a sieve, put all out of the pan, then put in the hare again with the sauce; add two spoonfulls of catchup, a piece of butter rolled in flour, a few pickled mushrooms, stew all together three or four minutes, and send it to table. Garnish with raspings of bread.

N. B. Cold roasted hare may be done in the same manner, only observe a very little time will do it.

To roast RABBETS.

Baste and dredge them. Half an hour will do small ones, large ones will take three quarters. Roast them a fine light brown, boil a little parsley with the liver, chop them fine, put some of the liver and parsley amongst melted butter for sauce, and garnish with the remainder.

To roast RABBETS hare fashion.

Lard them in the same manner as directed for a hare, and have strong made gravy for sauce.

To roast NEAT'S-TONGUE, or UDDER, or both.

Par-boil them, stick a dozen cloves, about a tongue, and the same about an udder, roast it,

and baste it with butter; send it to table with good gravy in the dish, and venison sauce in a bason, made as directed for the larded hare.

To roast TRIPE.

After being very well washed, and laid in salt and water, take the thick part, cut the tripe in two, and what length you chuse. Have a stuffing made thus; a little grated bread, some suet shred fine, three or four hard boiled yolks of eggs chopt, and seasoned with marjoram, parsley, pepper and salt, mix it stiff with a little cream, spread it on the fat side of the tripe, lay the other fat side to it, roll it up loose, and tie it with a small packthread, spit it and baste it; when ready, melt a little butter, and put to it what gravy remains in the dripping-pan, after scumming off the fat; give it a boil, put it in the dish with the tripe. Garnish with raspings of bread.

To fry TRIPE with batter.

Beat two eggs well, put to them a quarter of a pint of cream, put in flour gradually, and keep beating, till the batter is pretty thick, put in a little nutmeg, a little green parsley shred fine, stir it well and smooth; have your tripe ready cut in little square pieces, and seasoned with pepper, salt, and nutmeg, make your frying-pan pretty hot, with butter in it, dip each piece of tripe in the batter, and fry them a light brown on both sides; drain them from the fat, and send them to table with melted butter in a sauce-boat.

To stew TRIPE.

Set on a-pan with such a quantity of water as will cover them, with three or four whole onions, and a little salt; when the water boils, put in the tripe, with a bunch of sweet herbs. Ten or twelve minutes will do them. Send them to table in a soup dish, with the liquor they are boiled in, and the onions only, without the bunch of sweet herbs. Send melted butter in a sauce-boat.

To roast VENISON.

Spit your haunch, butter as many sheets of white paper as will go about it; tie it about the venison with a small cord, and baste it with butter all the time it is roasting. If the fire is very brisk, a middling haunch will roast in two hours, a small one in an hour and a half. The neck and shoulder may be done in the same way, and will require an hour and a half to roast it. When it is enough, take off the paper, and dredge it with a little flour to make a froth, be as expeditious as possible, that the fat may not melt. Put no sauce in the dish, have some very good gravy in one sauce-boat, and sweet sauce in another, made thus; boil a little grated bread, with a blade or two of mace, when it is well boiled, and thickened, put in a little red wine, grate in a little nutmeg and sugar.

To roast a TURKEY.

Fill the crop with force-meat, made thus; a quarter of a pound of beef suet, shred fine,

the same quantity of grated bread, part of the rind of a lemon shred fine, eight or ten raw oysters, each cut into four pieces, a little mace, nutmeg, pepper, salt, sweet marjoram, and shred parsley; mix them all with a couple of raw eggs, and a spoonfull or two of cream; singe it, and baste it often, paper the breast till it is near enough; roast it a fine light brown. When you think it near enough, take off the paper, baste and dredge it, that it may go to table with a fine froth; put a little strong gravy in the dish with it. A small turkey will roast in an hour; a large one will take an hour and a half. Garnish with lemon.

What force-meat leaves from stuffing the turkey make it into balls, fry them a light brown, and put them into the dish with the gravy.

To boil a TURKEY.

The same stuffing will do for a boiled turkey as does for a roasted one. Singe it well with white paper, boil it in a cloth buttered and dredged with flour, and put it in when your water boils. An hour will boil a middling sized turkey; and an hour and a half a large one. Send it to table with this sauce poured over it, a little grated bread, twenty oysters, a blade or two of mace, a little nutmeg, half the juice of a lemon, and a quarter of a pound of butter melted; mix all together, give it a boil. Garnish with oysters, mushrooms and lemon.

To roast a GOOSE.

Be sure to pick your goose very clean. It is best when killed three days before it is used. Draw it clean as soon as it is pulled, and do not wash it, if well drawn, but put a little pepper and salt into it, when you are going to roast it, shred a little sage, and onion, and work them in a piece of butter, with pepper and salt, and put it into the belly: baste it frequently while roasting, and a little before you draw it, dredge and baste it. A small goose will roast in an hour: a large one in an hour and a half. Put a little strong gravy into the dish, and have some apple sauce in a plate or saucer.

To roast a GREEN-GOOSE.

Let it be clean picked; put into the belly a little green sage, and onion, shred fine, and worked in a piece of butter, with pepper and salt. Have a brisk fire, and three quarters of an hour will roast it; send it to table with a little good gravy in the dish, and green sauce in a bason made thus; take a little sorrel, pick it from the stalks, beat it in a marble, or wooden mortar, or wooden bowl, if you have not a mortar; strain the juice out of it, and add to it the juice of a Seville orange, a little grated bread, a little nutmeg, and a glass of white wine, if you chuse it. Garnish with coddled gooseberries.

To stew GOOSE-GIBLETS.

Scald and pick them very nicely, cut the
head

head in two, chop off the nostrils, break the pinion bones in two, cut the liver in two, the gizzard in four, the neck in two; take the skin off the neck, and fill it with pudding made thus; two yolks of hard boiled eggs shred fine, a piece of fine bread steeped in warm milk two hours, a little nutmeg, pepper, and salt; mix them with melted butter; sew both ends of the pudding, put all together into a sauce-pan, with a quart of good mutton broth, an onion, some sweet marjoram, and thyme, some whole pepper, and mace, tied up loose in a muslin rag, a little rind of lemon; cover them, and stew them till quite tender; then toast a French roll brown on all sides, and put it into the pan, give it a shake, and stew it till there is just a proper quantity of gravy to eat them with. When you think them enough, take out the onion, sweet herbs and seasoning; put the roll into the middle of the dish, and the giblets round it: cut the pudding into slices, and lay it round, pour the sauce over all.

A hung Goose.

A fat one is best; take an ounce of salt petre, two ounces of coarse sugar, and a handful of common salt; mix them all together, and rub the goose very well; let it lie in pickle a fortnight, turning it every other day; then drain and press it, and hang it in a dry place not too near the fire. It will keep three months. Boil it in plenty of water, and scum it often.

GOOSE a-la-mode.

Have a large fine goose, pick and skin it, cut it down the back, bone it nicely, take out the seam, have a dried neat's tongue boiled and skinned, have a fowl boned in the same manner as the goose; season the goose and fowl with mace, pepper, and salt; put the fowl and the tongue into the goose, and sew it up again in the same shape it was before, put it into a little pot or pan that will just hold it, with three pints of beef gravy, a little thyme, parsley, and marjoram, tied in a bunch, an onion or two; cover it close up, and set it over a good fire; when it boils, let it stew softly an hour, then take it up, scum off the fat, strain the liquor, put to it a veal sweet-bread or two, cut small, if you have them. Taste the liquor, and if you find it not enough seasoned, put in a little more pepper and salt; put it in again with the liquor, and stew it half an hour more; take it up, pour the liquor over it, put to it a little catchup, and five or six yolks of hard boiled eggs in the dish whole. Garnish with lemon.

N. B. Put the bones of the goose and fowl into the gravy with the goose when it is first set on.

When you set it on the second time after the liquor is strained, you may put in some truffles, morels, and mushrooms, if you chuse.

To roast Ducks.

Put the same mixture in the ducks which is already mentioned for a goose. A small duck will

will roast in half an hour, a large one in three quarters of an hour, if the fire is brisk. Put a little good gravy into the dish.

To roast WILD-DUCKS.

Put nothing into the belly. Eighteen minutes will roast them. Put a little good gravy into the dish.

N. B. Teal and wigeon may be done the same way.

To roast WOODCOCKS and SNIPES.

They are never drawn. Eighteen minutes will roast them at a brisk fire. Let your spit be a small one. Cut a slice round a threepenny loaf, toast it brown, lay it in the dripping-pan under the birds, that the trail may drop upon it. Baste them frequently. When you think them done enough, lay the toast in the dish, and the birds upon it; pour a little good gravy into the dish, set it over a stove or lamp two or three minutes, and send them to table.

They are always skewered with their bills, and not with skewers.

To roast PARTRIDGES.

Dredge them a little when first laid down, baste them often. Twenty minutes will roast them. Send them to table with a fine froth upon them; put a little gravy into the dish, and bread sauce into a bason, made thus; put some grated bread into a pint of water, with a blade or two of mace, a little whole pepper, boil it till it is thick and smooth,
then

then take out the seasoning, put in a piece of butter, and a little salt; boil it two minutes, stirring it.

Larded PARTRIDGES.

Skewer them, and lard their breasts with fat bacon and bay-leaf; roast them a nice brown, have some bread crumbs fried in butter; send your partridge to table with the buttered crumbs between them. Garnish with Seville orange, and have gravy in a sauce-boat.

To roast PLOVERS.

Roast green-plovers in the same manner you do woodcocks. Lay them on a toast, and put good gravy into the dish. Gray-plovers you may roast also or stew them thus; to three plovers take three artichoke bottoms boiled, a few roasted chestnuts blanch'd and chopt small, a little suet shred fine, two yolks of eggs hard boiled and bruised; season with nutmeg, pepper, and salt, put in a little sweet marjoram and thyme, mix all together with a little cream, fill their bellies with it; put them into a stew pan, with a pint of good gravy, a blade of mace, six roasted chestnuts blanch'd, two artichoke bottoms, each cut in four, a little lemon juice; cover them close, and stew them on a slow fire till tender. Send them to table with the sauce poured over them. Garnish with roasted chestnuts or lemon; a glass of wine may be put into the sauce if agreeable.

Teal,

Teal, wigeon, or wild-ducks may be stewed the same way.

N. B. Some boil plovers in cellery sauce.

To roast LARKS.

Put them on a bird-spit skewered with the legs across. Twelve minutes will roast them. Fry a few crumbs of bread, and throw over them; lay them round in the dish; put a little gravy into the dish. Garnish with Seville orange. Some people lard larks with bacon.

N. B. Wheat-ears are done in the same manner as larks.

To roast a Couple of PHEASANTS.

Pick and draw them well, skewer them with the heads on, singe them with white paper; lard the breast of one of them with the fat of bacon, but not of the other. Spit and paper them. Three quarters of an hour will roast them. A little before you take them up, pull off the paper, dredge and baste them, that they may go to table with a fine froth on them. Put gravy into the dish, and bread sauce into a basin. Garnish with lemon.

If you chuse you may have cellery stewed tender, strained, and mixed with cream and butter in a basin.

N. B. If you happen to have but one Pheasant, take a large fowl, pick it very well, and skewer it, with the head on, in the same manner as you do a Pheasant; lard the fowl, and not the Pheasant; put them both on one dish, and the difference will not be discerned.

To stew a PHEASANT.

Put it into a sauce-pan with veal gravy, stew it till tender, and there is just enough of gravy for sauce. Scum off the fat, put in two artichoke bottoms cut in pieces, eight roasted chesnuts blanch'd, a little mace, nutmeg, pepper, and salt, a glass of mountain wine; squeeze in the juice of half a lemon, give it a boil, pour the sauce over the Pheasant, and send it to table garnish'd with lemon.

N. B. A good fowl done in the same manner, with the head on, will eat very well. You may lay some fried or broil'd sausages round it.

To roast PIGEONS.

Shred a little parsley, mix a little pepper and salt with it, and work it in a piece of butter; put a ball into the belly of each. After you have spitted them, tie the necks and vents to keep the gravy in; dredge and baste them. They will roast in half an hour at a brisk fire. Put a little gravy into the dish, and melted butter into a sauce-boat. Garnish with boiled parsley, and the livers shred.

To jug PIGEONS.

Let your pigeons be pulled, cropt, and clean wash'd; put the livers into scalding water, and set them on the fire two or three minutes; bruise them, put to them some rind of lemon shred very small, a little sweet marjoram, and shred parsley, two yolks of hard boiled eggs bruised, a little grated bread: season with

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mace,

mace, nutmeg, pepper and salt, mix all with a raw egg, and a piece of butter. Put a piece into the crop and belly of each, sew up the necks and vents, dip the pigeons in water, and season them with pepper and salt, as for a pye: put them into a mug with a little cellery, cover them close, and set them into a pan of cold water; lay a tile on the top of the mug, to keep the steam in. Let it boil three hours, then take out the mug, lay the pigeons in a dish, take out the cellery, pour the gravy over the pigeons. Garnish with lemon and crisped parsley.

To stew PIGEONS.

Take a little mace, nutmeg, pepper, salt, thyme, sweet marjoram, and parsley shred, work it in butter, and put a piece into the belly of each, sew up the necks and vents; half roast them, draw them into a stew-pan, put to them as much gravy as will cover them; a few pickled mushrooms, a little whole pepper, three or four blades of mace, a bundle of thyme and marjoram, an onion, a little walnut pickle; stew them till they are enough, take out the bunch of herbs, mace, &c. Garnish with lemon.

To broil PIGEONS.

Split them down the back; season them with nutmeg, pepper, and salt, lay them on a gridiron over a clear fire, broil them gently, turning them frequently. When they are done enough, take them up and pour sauce over them, made thus: mix a little melted butter

butter with a little good gravy, a little catch-up, the juice of half a lemon. Garnish with parsley.

To roast FOWLS.

Have your fire brisk and clear; always finge them with white paper; baste and dredge them when laid down, and bake them often. A large fowl will take an hour, a middling one three quarters of an hour, very small chickens twenty minutes. When near ready, dredge and baste them, and send them to table with a froth on them. Roasted fowls should have good gravy in the dish, and egg sauce, or bread sauce, or both, in sauce-boats,

To roast CHICKENS with force-meat and Cucumbers.

Take what number of chickens you please, dress them well, take out the breast bone, and stuff them with force-meat, made thus: take the flesh of a raw fowl, and some slices of ham, mince them fine, the inside of a penny loaf soaked in milk, a little suet shred fine; mix these all together, season it with mace, nutmeg, pepper, and salt, thyme, parsley, and marjoram, mixed with raw eggs: when stuffed, spit and tie both ends, paper the breasts, baste them. Forty minutes will roast them: dredge and baste them before you take them up. Have some cucumbers cut in two, that have lain in salt and water three hours; dry them, take out the heart of the cucumbers, and fill them with some of the force-meat, tie them with a strong thread, dredge them, fry them a

fine brown. When the chickens are ready, lay them on the dish. Take the thread off the cucumbers, and be careful that the force-meat does not come out; lay them round the chickens, with the open ends down, and the small ends up. Contrive to have the chickens and cucumbers both ready at once. Put some good gravy into the dish. Garnish with lemon.

N. B. A large fowl done so is very good. Either the fowl or chickens may be done without the cucumbers.

CHICKENS *a la braise*.

Take two chickens, lard them, season them with mace, pepper, and salt; have a deep stew-pan, and lay a layer of sliced veal at the bottom, with a slice of bacon, a shred onion, a piece of carrot, then a layer of beef; put in the chickens, with the breasts down, with thyme and marjoram, tied in a bunch; after that a layer of beef; put in a quart of water, cover it close, let it stew slowly an hour after it begins to simmer, and in the mean time have a ragoo ready, made thus; two veal sweet-breads minced, put them into a pan, with a very little water, a few truffles, morels, and an ox's palate cut small; stew them all till they are enough. When the chickens are ready, take them up, keep them warm, strain the liquor they were stewed in, scum off the fat, put it into the ragoo, with a little catchup, a few mushrooms, a little red wine, a few artichoke bottoms, each cut into four parts, and a few asparagus tops, give it a
boil,

boil, and pour it over the chickens. Garnish with lemon. Or instead of this ragoo, you may make sauce of the gravy the fowls were stewed in: after scumming off the fat, and straining it, put to it a pint of oysters, with your liquor strained, a little white wine, a piece of butter rolled in flour; give it a boil, and pour it over the fowls. If the wine is disliked, it may be left out.

To marinate FOWLS.

Take a turkey, or large fowl, raise the skin from the breast-bone with your finger, and stuff it between the flesh and the skin with a forcemeat made thus; a veal sweet-bread minced, a few mushrooms, a few oysters, mace, nutmeg, pepper, and salt, a little lemon peel shred fine, a little thyme; chop them all small, and mix them with the yolk of an egg. Take great care that you do not tear the skin, and put a few oysters into the fowl. Either lard the breast or not, as you please; paper it, and roast it. Put some good gravy into the dish. Garnish with lemon.

To broil CHICKENS.

Split them down the back, season them with pepper and salt, lay them on the gridiron, with the inside next the fire, but at a good distance, and let the fire be a clear one. When the inside is enough, turn the fleshy side to the fire, and take care it do not burn; lay them on a dish, and pour good gravy over them, with a few mushrooms. Garnish with lemon.

To roast DOTTERELS.

Put them on a bird-spit; skewer them with the legs across. Fifteen minutes will roast them. Garnish with raspings of bread, and put a few into the dish. Send gravy in a sauce-boat to table with them.

To roast ORTOLANS and QUAILS.

You may either lard them or not, as you please. Spit them sideways, with a vine-leaf between each; dredge and baste them, throw some grated bread upon them when they are roasting. Send them to table with buttered crumbs in the dish round them. Garnish with lemon, and send some good gravy in a sauce-boat to table with them.

To roast RUFFS and REEVES.

Draw them, skewer them cross-legged, and spit them as you do snipes. Send them to table laid upon a buttered toast, with a little good gravy in the dish.

To dress cold RABBETS, PIGEONS, or cold FOWL of any sort.

Cut them into four quarters, beat some eggs, as many as you want, according to what you have to dress; grate into the eggs a little bread, nutmeg, pepper, salt, and some shred parsley; beat them all together, dip the quarters of the fowls in this batter, fry them a fine light brown, in some dripping, lay them on a dish, and pour a little made gravy over them, with a little
catchup

catchup in it. Garnish with lemon and mushrooms.

To toss up cold VEAL or cold FOWL white.

Cut your veal, or fowl, into very thin pieces, fry it a very light brown; take as much cream as you think is sufficient, for sauce; season it with mace, nutmeg, pepper, and salt; put to a quarter of a pint of cream, one yolk of an egg well beat, a little mushroom pickle, toss it about the stew-pan till it is thick. Garnish with lemon.

To stew cold BEEF.

Cut it into thin little pieces, have some water boiling, with an onion or two, a little pepper, and salt, marjoram, and thyme; put in your beef, with a piece of butter rolled in flour, stir it about. When the sauce is thick, and the meat enough, take out the bundle of herbs, and send it to table.

To make a Florentine of VEAL.

Take two veal kidneys, fat and all, mince them very fine; put to them a few currants, clean washed, and picked, the yolks of three hard eggs chopt small, a little grated bread, two or three apples cored and minced, some candied orange-peel cut small; season with mace, nutmeg, cinnamon, and salt; put in a little mountain wine, and orange flower water; line your dish with puff-paste, put in the ingredients, and cover it with puff-paste. Do not let your oven be too quick for it.

N. B. The same ingredients will do for pasties.

sties. Roll the puff-paste flat, and about the size of a small saucer, put in the mince-meat, and double it. Fry them nicely in butter, or hog's lard. Four or five is sufficient for a dish.

To make SALMAGUNDI.

Take a little cold veal, or cold fowl, the white part, free of fat and skin, mince it very fine; take either a red herring, a pickled herring, or three or four anchovies, which you please; if herring, skin and bone it; peel and shred small a couple of onions, core, pare, and shred two apples, and a little hung beef minced fine. Lay it on a dish in small heaps, each ingredient separate; put a few anchovies into the middle of the dish. Garnish with lemon. Eat it with oil, mustard, and vinegar.

To stew OX PALATES, which are useful to put into any made dish.

Put them into a pan of cold water, let them stew softly till very tender, cut them into pieces of any shape or size you chuse. Fry them for brown, and stew them for white.

To stew BEEF Steakes.

Take what quantity you please of rump steaks, beat them with a paste-pin, season them with pepper and salt, lay them into a stew-pan, with as much water as is necessary; half a pint will serve two pounds; put in a blade or two of mace, a little marjoram, parsley, and thyme, tied up in a bunch. To two pounds of beef put an anchovy, a piece of butter rolled in flour,

flour, an onion or two whole. Cover the stew-pan close, and stew the steaks softly till they are tender, then take them from the gravy, dredge them with a little flour, fry them in fresh butter, put them on a dish, pour out the butter they are fried in; have the gravy they were stewed in strained, and the fat scummed off, pour it into the pan, give it a boil, put the steaks to it, shake it about. Lay your steaks into the dish, and pour this gravy over them; add a little walnut or oyster pickle, if you chuse it. Garnish with pickles.

N. B. Steaks eat very well stewed this way, without being fried.

To fry BEEF Steaks.

Cut your steaks off the rump, about half an inch thick, beat them with a rolling-pin, season them with pepper and salt; heat your frying pan, put in your steaks without butter, turn them frequently. Have a warm dish before the fire; as your steaks are enough, lay them on it, till they are all done. Pour a little warm good gravy into the dish with them, and a little catchup, or walnut pickle, if agreeable. Garnish with green pickles.

To broil BEEF Steaks.

Cut your steaks the same thickness as for frying, beat them, season them; let your fire be very clear and brisk, heat your gridiron, lay them on and turn them frequently. Have your dish warm before the fire, take them into your dish as they are enough. Save all the gravy you can. You may put a little piece of butter between
between

between the steaks when you lay them on the dish, off the gridiron. Put a very little walnut pickle into the dish, if you chuse it. Send them to table as hot as possible.

You may have an onion or shalot sliced in the dish you lay the steaks on, if agreeable. Always send steaks to table in the dish you lay them on first, for you cool them, and waste the gravy, by putting them out of one dish into another.

N. B. Mutton chops may be fried or broiled in the same manner as beef steaks. The loin of mutton is the best part for chops.

VEAL *Cutlets.*

Cut your veal into small thin pieces, beat it with a rolling-pin, season it with mace, nutmeg, pepper, and salt, put a piece of butter into the stew-pan, or frying-pan, just melt it, lay in the cutlets, and fry them a light brown; pour the butter out of the pan, put in a little made gravy, with a small piece of butter rolled in flour, heat it, and pour over the veal. Send it to table garnished with lemon, and pickled mushrooms.

PORK *Steaks.*

Skin a loin of pork, take off the flap, cut it into steaks, beat them with a rolling-pin, season with pepper and salt; mix a little grated bread sage, and parsley shred, and sprinkle over them. Broil them before the fire; put a little good gravy into a pan, with a little piece of butter rolled in flour. Make it very warm, and pour it into the dish with the steaks. Send them to table

ble as hot as possible, garnished with raspings of bread.

To dress a CALF's Heart.

Make a little stuffing with grated bread, red suet, parsley, sweet marjoram, lemon peel; season with mace, nutmeg, pepper, and salt, mix it with an egg; make a hole with a penknife in the broad end of the heart, into which put the stuffing, sew it up. Roast it on a hanging spit, baste it often. - Send it to table, with a little made gravy in the dish, and what dropped from it while roasting.

N. B. Beef and sheep's hearts may be done the same way.

To broil a CALF's Heart.

Spit it into four parts, season with pepper and salt; broil it on a gridiron. Send it to table, with a little warm gravy in the dish: if you have no gravy, rub a little butter on it when you take it off the gridiron.

Do beef's or sheep's hearts in the same manner.

MUTTON Chops in disguise.

Season your chops with nutmeg, pepper, and salt; throw a little shred parsley on with the seasoning. Roll each chop in a piece of white writing paper buttered, and leave the small end of the bone out. Do them in a pan before the fire, or on a gridiron over a clear fire, turning them often. Send them to table with the papers, with a little gravy in a sauce-boat. Garnish with green pickles.

They

They eat very well when done before the fire, with a little force-meat spread upon them, and wrapt in paper, as already directed. The force-meat should be a little grated bread, some suet shred fine, a little shred parsley, mace, pepper, and salt, mixed with an egg.

MUTTON *kebobbod*.

Take a loin of mutton, cut off the flap, skin it, and take off the inside fat, cut every bone separate; season it with nutmeg, pepper, and salt; rub them over with a little yolk of an egg, with a feather; strew a little grated bread over them, mixed with marjoram, and shred parsley. Clap them all together in the same shape they were before; put it on a small spit, roast it before a brisk fire; baste with a little butter, and what drops from the mutton. Strew a little of the grated bread and sweet herbs over it while roasting. When you think it is enough, lay it in the dish. Have ready half a pint of good gravy; add what gravy is in the dripping-pan, after the fat is scummed off; put in a spoonful of catchup, give it a boil, and pour it over the mutton. Garnish with pickles.

To melt BUTTER.

Always use a pan that is well tinned, or it will give the butter a bad taste. Put in a very little cold water, a dust of flour, then your butter cut into pieces. Shake your pan always one way, to keep it from oiling. When melted, give it a boil, to make it smooth.

To cure BUTTER, when oiled in melting.

Wash the pan clean, put in a table spoonful of water, let it boil. Pour in the oiled butter slowly, tossing the pan about all the time the butter is running in. Put it in the sauce-boat.

To keep MEAT hot.

If your meat is too soon ready, set the dish over a kettle of boiling water, put a deep cover over the meat, lay a towel over all. It will keep warm a considerable time this way, and does not dry or waste the gravy.

General Directions for dressing GREENS, ROOTS, &c.

Be particularly careful in washing them, so as to leave no sand about them. Boil all greens in a great deal of water, except spinage, which requires very little.

SPINAGE.

Pick and wash it in several waters, put it into a sauce-pan, with about a pint of water. When it is boiled quite tender, throw it into a sieve or cullender to drain; when well drained, put it into a sauce-pan, with a piece of butter, pepper and salt, set it on the fire to stew, keep stirring it till thoroughly warmed. Send it to table, with melted butter in a sauce-boat.

CABBAGES and young SPROUTS.

Give them plenty of water, with salt in it. When the stalks are tender, or they fall to the

bottom, they are enough. Too much boiling spoils the colour. Send young sprouts to table as whole as possible. Cabbage may be chopt, and stewed with a piece of butter five or six minutes, or sent to table whole, just as you chuse.

CARROTS.

Scrape them very clean, put them in boiling water, with salt in it. When you find them tender, take them out. They must be rubbed with a clean cloth, sliced into a plate, and melted butter poured over them.

TURNIPS.

Pare them, and, if large ones, cut each into four pieces. Boil them either with meat, or by themselves: but most people think them best when boiled in the pot with the meat. When you find them tender, take them up, squeeze the water well out, put them into a pan with a piece of butter, and a little cream; stir them upon the fire till thoroughly warmed. Send them to table with melted butter in a basin.

PARSNIPS.

Boil them in plenty of water, till tender. Take them up, scrape off the skin, chop them fine, keeping out the sticky parts; put them into a sauce-pan, with some milk, butter, and salt, keep stirring, that they may not burn. Send them to table, with melted butter.

CAULIFLOWERS.

CAULIFLOWERS.

Pull off the green part, cut the flower into four parts, and lay them in water an hour or so. Put them into boiling water, with salt in it; scum the pan often. When you find the flower tender, take them up, as whole as possible, into a cullender to drain. If you chuse a part of them stewed, melt a little butter into a stew-pan, with water and flour, as you would do to send to table; put to it a little salt, then take as much of the cauliflower as you would stew, pull it into sprigs, as you would for pickling, lay it into the stew-pan, turn it, and shake the pan about till you think it quite warm. Lay the stewed in the middle of the dish, and the boiled round it. Pour the sauce over it, and send it to table with melted butter in a bason.

BROCOLI.

Strip it, and with a knife pull off the hard outside skin from the stalks. Lay it into water a while; put it into boiling salt and water. It is enough when you feel the stalks tender. Send it to table as whole as possible, with melted butter in a sauce-boat.

It would not be amiss to tie it up in bundles like asparagus, when you boil it.

POTATOES.

Wash and set them on in cold water, and only as much water as to keep the pan from burning. Cover them close, and when the skin cracks, they are enough. Drain the water well

from them, peel, and send them to table as hot as possible, with melted butter poured over them, or butter in a sauce-boat.

POTATOES *another way.*

When enough boiled, put them into a stew-pan, with some good beef dripping; cover the pan close, shake it often, to prevent it from burning. When they are done a fine brown, and crisp, take them up, but none of the fat with them. Eat them with melted butter.

Some people like them broiled on the grid-iron after they are boiled and peeled.

They eat well roasted in an oven, or under a furnace, unpeeled, washed, and dried. When you find them soft, they are enough. Rub the dust off with a cloth. Send them to table hot, unskinned.

To mash POTATOES.

Boil and peel them, mash them in a bowl, put them into a sauce-pan, with as much cream or milk as will wet them, with a little salt; stir them over the fire till they are quite hot, then put in a piece of butter. As soon as it is melted and mixed, send them to table, smoothed over.

FRENCH BEANS.

String them, cut each bean lengthwise, and then across, into six pieces, lay them a while in salt and water; put them into boiling water, with a little salt in it. Take them up as soon as tender, lest they lose their colour with too
much

much boiling; drain them in a cullender or small sieve. Stew them with a piece of butter, and send them to table.

N. B. If you throw into the water you boil them in a piece of pot-ashes, the size of a large nut, it will keep them green. This may be put in with any greens.

ARTICHOKES.

Cut off the stalks, set them on the fire in cold water, with the bottoms upwards, that the sand which may be in them may drop out. When you find the leaves come out easy, they are enough. Send them to table with melted butter in tea cups.

ASPARAGUS.

Scrape the stalks at the end, cut the sticky part off, to make them all of a length; put them into water. When your pan boils put the asparagus, tied up in small bundles, with a little salt, into the water. Take it up as soon as it is tender; for too much boiling spoils both taste and colour. Have a round of a small loaf toasted and buttered, lay it on a dish, with the asparagus on it, the white stalks to the edge of the dish; pour a little melted butter over the heads. Send it to table, with melted butter in a bason.

GREEN PEASE.

Give them plenty of water, put salt in it, and let it boil before you put in your pease. When you find them soft, take them up into a cullender to drain, let them stand in the cullender

three or four minutes, for fear of oiling the butter. Put the half of them into a soup dish with a piece of butter, and toss them up till the butter is melted. Put to them the remainder, give them a toss, and send them to table. Some people put a little mint amongst their pease when boiling.

GREEN PEASE stewed with gravy.

Boil your pease till almost enough, drain them from the water, put them into the pan again, and to a quart of pease put a pint and a half of warm gravy, and a piece of butter rolled in flour. Stew them eight or ten minutes, shaking them about.

How to scald garden or field PEASE.

Put the pease unshelled into a pot, with as much water in it, as will cover them. Cover the pot with a cloth. When they become soft they are boiled enough. Drain the water from them through a sieve. Salt and eat them out of the sieve, with unmelted butter set on the hot pease in saucers.

To stew CUCUMBERS.

Pare ten cucumbers, slice them as thin as a crown pease, lay them on a coarse cloth to drain; when pretty dry, dredge them with flour, and fry them in butter a fine brown. Pour the fat out of the pan, and put to them some good gravy, a little mace, pepper, and salt. Stew them a little, then put in a piece of butter rolled in flour. Toss them up with a spoonful of catchup.

To dress CUCUMBERS.

About a quarter of an hour before dinner or supper, pare the rind clean off, slice them across as thin as possible; sprinkle a good deal of salt upon them; shake them betwixt two plates, and let them stand a little, then drain the liquor from them. Put vinegar and pepper on them, and oil, if agreeable. Some people like an onion sliced amongst them, or they may be sent to table with nothing but the salt, and people may dress them as they please.

SALLAD.

Wash and shred your herbs and roots, viz. lettuce, cressies, cellery, young onions, &c. Bruise the yolk of a hard-boiled egg well with the point of a knife. Mix it with oil and vinegar, which will make them incorporate. Add salt and mustard. Mix and stir the whole about in a china or an earthen-bowl.

An undressed SALLAD.

Wash it, and place each sort by itself on the dish, with a root of cellery or young onions in the middle, and hard boiled eggs cut in quarters. Have ready upon the side-board oil, mustard, vinegar, and sugar.

To dress BEANS and BACON.

Boil the bacon by itself, and the beans by themselves, as the bacon would discolour the beans. Put salt in the water you boil the beans in. When they are tender, drain them in a cullender.

cullender. Skin the bacon, strew some raspings of bread over it, and hold a red hot iron above it to brown the top. If you have not a proper iron, brown it before the fire. Lay your beans in the dish, and the bacon in the middle. Send them to table garnished with boiled parsley, and have melted butter in a sauce-boat.

To make GRAVY for fowls, Steaks, or any thing that is brown.

A pound of lean beef or mutton, but beef is best, hack it with a knife, dredge it with flour; melt a piece of sweet butter in a stew-pan, put to it the beef, fry it brown, then add a little boiling water; shake it round; pour in as much more boiling water, as to fill the pan, with three or four blades of mace, some whole pepper, salt, an onion, a bundle of sweet herbs, viz. marjoram, thyme, and parsley, a little crust of well baked bread, stir it about. Cover the pan close, and stew it till it is as good as you would have it. A pound of beef will make a pint of rich gravy. Strain it through a sieve, and keep it for use.

N. B. If you want it for present use, add a piece of carrot; but it will not keep long with carrot in it.

GRAVY, which may be drawn in an oven.

Put into an earthen pan two pounds of beef or mutton, well hacked, and dredged, with a pint and a half of water, two or three blades of mace, some whole pepper, a little salt, a bunch of sweet herbs, the same as already mentioned

tioned for gravy, an onion or two; tie a paper over the top, set it in an oven two hours, then scum off the fat, strain it, and keep it for use.

To make a white GRAVY.

A Pound of any coarse part of veal, cut in pieces, a quart of water, an onion, some mace, whole white pepper, and salt, a bundle of sweet herbs; boil it till the strength of the meat is out; strain and keep it for use.

A common GRAVY for any thing roasted.

When you happen to roast any thing, and have no gravy, pour about a quarter of a pint of water into your dripping-pan, which has been boiled with an onion cut into quarters, a crust of bread, and a little salt. Be sure to keep your dripping-pan free from cinders or dust. If your meat happens to be fat, scum the fat off the gravy before you put it into the dish.

Sauce for boiled CHICKENS.

Take butter, parsley boiled and shred, lemon peel, with some of the livers boiled and bruised, a hard yolk of an egg bruised, a little gravy, and give them a boil.

A FOWL roasted with Chestnuts.

Peel and bruise in a mortar fourteen chestnuts, with the liver of the fowl, a quarter of a pound of lean bacon ham; add to them a little sweet marjoram, thyme, and parsley, chopt small; season with mace, nutmeg, pepper,

per, and salt. Mix all these with a piece of butter, put them into the belly. Spit it; tie both neck and vent close, to prevent the stuffing from coming out. A very large fowl will take an hour and a quarter to roast it. For sauce, cut six peeled chesnuts into pieces, put them into some good gravy, with a small piece of butter rolled in flour. Make it very hot, and pour it over the fowl. Garnish with Seville orange. A little white wine may be put into the sauce, if you chuse it.

N. B. A hen turkey may be done the same way.

To bake an Ox's Head.

Bone it, take out the black part of the eyes, wash it very clean in two or three waters, dry it with a cloth. Season it with nutmeg, pepper, and salt. Put it into a large earthen pan, with three large onions whole, (in one of which stick half a dozen cloves) some sweet marjoram, thyme, and parsley, tied in a bunch. Lay the jaw-bones on the top, pour in a quart of water, tie paper over the top. Set it in a slow oven all night. When enough baked, take out the bones, scum off the fat, strain the liquor from the meat, keep them separate. Send some of the meat among some of the gravy to table, with sippits of toasted bread round it. A baked head will keep a month in winter, and is very ready when you want it; only take a little of the meat, and some of the gravy, make it very hot, and send it to table. It will make a pretty dish for either dinner or supper.

N. B. Some people put half a pint of wine or ale into it.

You may manage a hough of beef in the same manner.

To keep HARES or VENISON sweet, or to make them sweet when they are long kept.

When your venison is quite sweet, only dry it well with a cloth, and hang it in a cool airy place. If you intend to keep it long, or if it hath been long kept, dry it very well with a clean cloth, rub it all over with beaten ginger, and hang it in a cool airy place; this will make it keep. If it is stinking or musty, wash it with luke warm water, then with milk and water, luke warm, dry it very well, and rub beaten ginger all over it. When you roast it, rub off the ginger with a dry cloth.

Manage a hare the same way.

A very good way to roast a Haunch of VENISON.

Spit it, make a stiff paste of flour and water, roll it out, and cover the fat part of your haunch with it. Butter some sheets of white paper, and put above the paste, tie it on with packthread. Baste with butter, and a little salt in it. A large haunch will take three hours to roast it. A quarter of an hour before you take it up, take off the paper and paste, dredge and baste it well with butter.

Different sorts of Sauce for a Haunch of VENISON.

A little currant-jelly melted, or half a pint of red wine, well sweetened; simmer it over the fire till the sugar is quite dissolved. A silver
fauce-

saucé-pan is best to do it in. Two or three cloves, or a little cinnamon, may be added, if agreeable.

To dress a Breast of VENISON.

Sprinkle it with salt, dredge it, fry it a fine brown on both sides, pour the fat out of the pan, and put into it half a pint of good gravy, a quarter of a pound of lump sugar pounded, half a pint of red wine; shake it about, give it a boil, squeeze in the juice of a lemon. Pour this saucé over the venison, and send it to table.

A Civet of VENISON.

Boil a breast or neck of venison; when it is near enough, cut it into steaks. Put it into a stew pan, with about half a pound of butter, and as it browns, put in about half a pint of flour by degrees, till it is a proper brown. Take care you do not let it burn. Then add a quarter of a pound of lump sugar pounded, and as much claret or port, as will bring it to the thickness of a ragoo. When the liquor is hot, put in the steaks, give them a heat in it, tossing them about. Squeeze in the juice of a lemon, and send it to table.

To broil VENISON.

Cut it into slices, about half an inch thick. Season it with salt. Broil it on a gridiron, over a clear brisk fire. When they are about half done, throw some grated bread upon them. Send them to table, with a little good gravy in the dish.

To stew cold VENISON.

Cut it into slices. Put it into a stew-pan, with a little claret, or port wine, five or six cloves, some lump sugar, a little grated bread. When it is enough stewed, grate in a little nutmeg, and send it to table.

To make gravy for SOUPS, &c.

Take a hough of beef, hack and cut it. Put it into a large earthen pan, with some sweet marjoram, thyme, and parsley, tied in a bunch, three or four onions, (one of which stick with cloves) a few blades of mace, a carrot and a turnep, half an ounce of whole black pepper. Cover all with water, tie a paper over the mug. Put it into a slow oven; let it stand all night. When you think it is enough drawn, strain it through a sieve, and it will be ready to serve for gravy, thickened with a piece of butter rolled in flour, or a little red wine, catchup, or any thing you chuse to put into your gravy, and is useful for soups. If you have green pease ready boiled, you may soon make a soup, by putting some pease among some gravy, with a French roll fried or toasted, and put in the middle of the dish; or the gravy alone, with a toasted roll in the middle, may do on occasion. Put in a few truffies, morels, mushrooms, or cellery stewed tender.

Rules to be observed in making SOUPS.

Be careful to use pots and sauce-pans with the lids well tinned, and very clean, free from greese and sand, for fear of giving the soups a

bad taste. Let every thing you use be very clean, but never washed with soap. Have all herbs very clean washed and picked before they are shred, and well drained, when they are to be fried. Boil all soups softly, and stir them frequently, and let your seasoning be equal, that it may not taste more of one thing than of another. Never let soup go to table with any scum upon it.

A rich Giblet Soup.

Take two pounds of coarse beef, one pound of scrag of mutton or veal cut into pieces; put it into a pan, with a proper quantity of water; boil it to a strong broth, that you may have all the goodness out of the meat. Set it up to cool. When cold, scum off the fat. Have a goose's giblets cut in the same manner, as directed for stewed giblets, put the gizzard into the broth, boil it tender; boil the liver by itself, and the remainder of them amongst the broth, till they are tender. They will not take so long a time as the gizzard. Run the soup through a sieve to catch the small bones; then put your liquor and giblets into a stew-pan, over a slow fire, with a piece of butter rolled in flour, a handful of chives, some parsley and sweet marjoram; shred all these herbs very small. Pepper and salt it to your taste. Let them all simmer till the herbs are tender.

A very good Soup.

Take three pounds of coarse beef, the coarse end of a neck of mutton or veal, half a pound
of

of rice, a little salt. Set them upon the fire, in two gallons of water, cover your pan close. When the goodness is all out of the meat, strain it through a sieve, put it into a stew-pan, with some whole pepper, two or three blades of mace, a bundle of thyme, marjoram, and favory, an onion, a quarter of a pound of plumped rice or vermicelli, a French loaf, or a couple of pigeons. Take out your onion and herbs when you send it to table.

If you prefer pease to rice, put in a quart of pease instead of the half pound of rice.

SOUPS.

Green pease SOUP, without meat.

Separate the old from the young pease when you shell them. Boil the old ones tender; drain and squeeze them through a cullender; put them into the same water again, with the young pease whole, two or three blades of mace, pepper, and salt, a bunch of sweet marjoram and thyme, a little spinage, a green onion or two sliced. Toast a French roll, and put it in the middle. Fry a little cellery, and what other roots you please, and put to it immediately before you send it to table.

A rice SOUP.

Put half a pound of rice, clean picked and washed, into two quarts of water, with a stick of cinnamon, two or three blades of mace. Cover your pan close; let it simmer till the rice is soft. Grate in some nutmeg; beat up four yolks of eggs, strain it, and add to it half a pint

of mountain wine. Sweeten it with powdered sugar to your taste. Stir it well together, set it upon the fire, keep stirring it till it boils, and is of a proper thickness.

Soup meagre.

Put half a pound of butter into a stew-pan, shake it about. When it is quite melted, put in five or six shred onions, stir it about, then put to it a bunch of cellery, cut into pieces about two inches long, a lettuce, and a handful of spinage cut small, some shred parsley; shake it over a stove, or a slow fire, a quarter of an hour. Dredge in some flour, and keep stirring it. Pour over it two quarts of boiling water; throw in a few crusts of bread broken small. Season with mace, pepper, and salt. Boil it half an hour softly, stirring it frequently, to mix it well. Half a pint of pease is a pretty addition. Send a plate of toasted bread to table with it.

A brown Soup.

Put three or four quarts of water into a sauce-pan, with some raspings of bread to thicken it, three or four onions cut into quarters, two or three blades of mace, two or three cloves, some whole pepper, a little salt. Cover it close, and boil it an hour. Strain it through a sieve. Have some cellery, lettuce, endive, spinage, &c. cut them, but not very small. Fry them in butter; take a stew-pan, large enough to hold all; put into it a piece of butter, dust in flour. Keep stirring it till it is a fine brown, then put in the soup, and herbs.

Stew

Stew it till the herbs are tender, and it be of a proper thickness. Fry brown some pieces of bread, of the shape of dice, and put them into the dish with the soup.

Any sort of fried roots may be added.

A white Soup.

Break the soft part of a twopenny loaf small; put it into three quarts of water, with a faggot of sweet herbs, a couple of onions cut into quarters, two or three blades of mace, a little whole pepper and salt, some cloves; cover the pan close, and let it boil till smooth. When the herbs are tender, it is enough. Take off any scum that rises. Rasp a French roll; soak it in some of the soup. Send it to table, with the roll in the middle.

A barley Soup.

Put a pound of pearl barley into a gallon of water. Set it on a slow fire. Stir it frequently that it may not burn. When it is half boiled, add a blade or two of mace, a little cinnamon, and some rind of lemon. Scum it, and boil it down to two quarts. When you think it is near enough, put in as many raisins and currants, clean picked and washed, as you please. Just before you take it off the fire, put to it a pint of wine, and sweeten it to your taste. Grate in a little nutmeg; squeeze in the juice of a lemon.

White vermicelli Soup.

Put into a sauce-pan two quarts of veal broth with a piece of butter rolled in flour.

When it boils, put in a small fowl trussed for boiling, with the breast bone broken. Cover the pan close, and let it stew three quarters of an hour. Put two ounces of vermicelli into some of the broth. Set it over a slow fire, till it is quite tender. When your soup is enough, lay the fowl into the dish. Lay the vermicelli over it. Toast lightly some thin slices of French bread, which put into the soup, when you send it to table.

N. B. If you chuse, you may make your soup with a knuckle of veal, and send a handsome piece of it in the dish, instead of the fowl: only do not let the piece which goes to the table be too much boiled.

An onion Soup.

Put half a pound of butter into a stew-pan, brown it upon the fire. Peel and slice ten or twelve onions; fry them well in the butter ten minutes. Dredge in a little flour, and stir them round while they are frying. When fried, pour in above a quart of boiling water. Put in a stale upper-crust of bread, cut into pieces. Salt it to your taste. Have two yolks of eggs well beat; and when you take it off the fire, mix a little of it with the eggs, and half a spoonful of vinegar. Stir it into the soup, mix it well, and send it to table.

Very good hare Soup.

Skin your hare in a dripping pan, to save all the blood you can; only keep the skin from amongst the blood. Wash off all the blood carefully with a little water, mixing it well

well, to prevent it from running into knots. Cut the hare into joints, and the body into pieces: put it into a proper quantity of cold water with the blood, a plate full of onions shred small, and a bundle of sweet herbs. Season it to your taste, with pepper, salt, and nutmeg. When it is near enough, put in a slice of butter well worked in flour, with three or four slices of bacon, stirring it now and then, after the flour and butter is put in. Send the soup to table, with the hare in it; only take out the bundle of herbs.

To make HODGE-PODGE.

Take of what sort of meat you please, veal, beef, or mutton, or mixed. To each pound of meat allow a quart of water. Cut the meat into pieces, not too small. To three pounds of meat, allow an ounce of barley, and a crust of bread. Set it on the fire; when it boils, take off the scum, and put in an onion or two, a faggot of sweet herbs, two heads of cellery, clean washed and cut small, three turneps, each cut into four pieces, a couple of carrots sliced, and the small ends of them split, a lettuce cut small, two or three blades of mace, and some whole pepper, tied in a muslin rag. Stew it over a very slow fire four hours, from the time it boils. Send it to table in a soup dish. When green pease are in season, a pint of them is a pretty addition. If you find your liquor too much wasted, put in a pint of boiling water.

N. B. A dozen corns of allspice may be put
into

into the rag with the pepper, instead of the mace, if it is liked.

To make mutton BROTH.

Take a neck of mutton, cut the scrag into two or three pieces, put it into a gallon of water, with some salt. When it boils scum it well, and put in a quarter of a pound of barley, or a large crust of bread, which you like best, a bundle of sweet herbs, and an onion or two. When it has boiled an hour, put in the other part of the mutton whole, with some dried marigolds, a few chives, and a little parsley shred. Send only the neck to table, with turneps, which must be boiled in a pan by themselves, as they would make the broth too strong.

The same ingredients may be put in when you make broth of a leg, or of any other joint of mutton.

To make an eel SOUP.

Dress and skin them. To each pound of eels allow a quart of water, two or three blades of mace, a little salt, and whole pepper, a crust of bread, an onion, parsley, thyme, and marjoram, tied in a bunch. Cover it close, and boil it over a slow fire, till it is half waisted. Strain it through a sieve. Lay some small pieces of toasted bread into the dish, pour in the soup. Set it over a stove or chafing-dish of warm coals a minute or two before you send it to table.

Oyster SOUP.

Take a quart of oysters, wash them in their own liquor, lay them on a clean cloth to drain; strain the liquor, put to it a pint of water, a little thyme, and parsley, an onion, a little rind of lemon, a blade or two of mace, three or four cloves, some whole pepper. Let these stew over a slow fire half an hour. When it comes a boiling, strain it; put a good piece of butter into the pan, but flour it first. When it is done hissing, dry the oysters, and fry them till they are plumpt. Put to them an anchovy, a little wine, the yolk of an egg well beat, with the liquor; give it a boil, shaking it about.

Crawfish SOUP.

Take six whittings, a large eel, and half a thornback. Make them very clean. Boil them in as much water as will cover them, with some salt in it; take off the scum; put in a little mace, whole pepper, and salt, an onion stuck with cloves, a very little ginger, some parsley, and thyme. Boil the fish to mash; then take half a hundred of crawfish tails, take out the bag, and all the woolly parts from them; put them into a pan, with some water, vinegar, salt, lemon, and a bundle of sweet herbs. Set them over a very slow fire. When it is just upon the boiling, take out the crawfish tails, lay them to a side. Put a French roll to the other shells in the liquor, and beat them very fine; strain the liquor well from it. Pour the other fish liquor over the shells, and strain it. Have ready

ready a stewed carp, which lay in the middle of the dish. Add a lobster body to the soup, with a little good gravy, and burnt butter. Warm the tails of the crawfish in the soup. Pour the whole over the carp.

Another Crawfish Soup.

Make the crawfish clean; boil them in salt and water, with seasonings. Take off the tails and claws, and fry them. Pound the rest of them in a marble mortar. Season them with mace, nutmeg, whole pepper, and salt. Put in an onion, grated bread, hard eggs, and sweet herbs, boiled in strong broth. Strain it through a sieve. Add to it boiled parsley chopped, dried mushrooms, a French roll. Garnish with lemon, and some claws and tails of crawfish.

Lobster Soup.

Take carp, tench, pike, trout, whittings, or flounders, as much as will make five pounds weight. Make a stock in the manner as directed for the crawfish soup. Keep the force-meat as free from bones as possible. Make it into the shape of a double French roll, hollow in the middle, and open at the top. Put it into an oven half an hour. When you are going to use it, put the force-meat into the middle of the soup. Pound the span of the lobster, and strain it with cullis. Cut the meat off your lobster, into square pieces, the size of large dice; put it, with some of the cullis, into a sauce-pan, with pepper and salt; make it warm, put in a piece of butter, stir it about, and put it into the force-meat loaf, in the middle

middle of the soup. After having heated the
tullis, and soaked the bread, squeeze in
the juice of a lemon, and send it to table,
garnished with a rim of paste, and sliced
lemon.

*Directions for BROTHS, &c. for sick or weak peo-
ple.*

Hen or Chicken BROTH.

Split your fowl in two. Break one half of
it with a rolling-pin; put it into two quarts
of water, with a crust of bread, a blade or two
of mace, a little salt. Boil it on a slow fire,
skimming it frequently. When it has boiled
two hours, put in the other half of the fowl;
cover the pan close, and let it boil till it is e-
nough. Boil and bruise the liver with a hard
boiled yolk of an egg, put it into a little melt-
ed butter, and send it to table, with the whole
half of the fowl. Put the remainder into an
earthen pan, which will be very good next
day, with half a pint of boiling water, and the
bones of the fowl added.

A small quantity of Mutton BROTH.

Cut a pound of lean mutton into pieces not
too small, put it into three pints of water, with
a little salt. As soon as it boils, scum it well;
then put in a crust of bread, a blade or two of
mace. Boil it slowly an hour, and the meat
will be very good to eat.

BEEF WATER.

Take the fat and skin from the beef, cut
the

the lean into very small pieces; and to a pound of beef allow two quarts of water. Put in a little salt, cover it close, and boil it down to a pint. A tea cup full of this at a time is very nourishing.

When it is wanted by way of drink, make it weaker.

To boil a Scrag of VEAL.

Allow a quart of water to each pound of veal. When it boils, scum it; put in a crust of bread, two or three blades of mace, a small bunch of parsley. Cover the pan close; let it boil an hour and a half, and both the meat and broth will be ready to eat.

To boil a CHICKEN.

Have your chicken clean picked; soak it in cold water a quarter of an hour, put it into boiling water, with a little salt. When you think it is enough, take it up into a warm pewter soup dish, cut it up as you would at table; save all the liquor which comes from it in the dish. Bruise the liver fine, a little boiled parsley shred fine. Season with beat mace, nutmeg, pepper, and salt. Mix them with a little of the liquor which has come from the fowl, and pour it into the dish with the rest. If you think there is too little liquor from the chicken, add two or three spoonfuls of the liquor it was boiled in; cover it close with another dish; set it over a chaffing-dish of hot coals, a stove, or in a warm oven, eight or ten minutes. Send it to table hot.

To boil PIGEONS.

Let them be very clean picked, or skinned, drawn, and washed; put them into boiling milk and water. Ten or twelve minutes will boil them. Send them to table, with some sauce poured over them, made thus; the livers parboiled, and bruised, some boiled parsley chopt fine, mixed in melted butter.

To boil a PARTRIDGE, or any other wild fowl.

Put them into boiling water, with a little salt in it. Twelve minutes will boil a partridge. When it is enough, take it up into a warm soup pewter plate, split it, and lay the skinny side up. Pour bread sauce over it, made thus; boil the soft part of a halfpenny roll in half a pint of water, with a blade or two of mace, a little salt: boil it three or four minutes. Pour most of the water from it, and add a little piece of sweet butter; give it a beat with a spoon. Set the plate, close covered, over a chaffing dish of warm coals a few minutes. Send it to table as warm as possible.

Any sort of wild fowl may be dressed in the same manner, allowing a proper time for the size of the bird. Ducks should be skinned before the bread sauce is poured over them. If you roast them, lay bread sauce under them, instead of gravy, for weak stomachs.

To boil a SOLE, PLAICE, or FLOUNDER.

Dress and cut the fins off; put it into boil-

ing water with a little salt in it. When you think it is enough done, take it up very carefully with a slice, to let the water drain from it. Beat a yolk of an egg well; put to it a couple of spoonfuls of the liquor the fish was boiled in; beat them well together; season it with mace, nutmeg, and salt. Pour this sauce over the fish, cover it, and set it over a chafing-dish of hot coals a few minutes. Send it warm to table. If you do not chuse the sauce mentioned, send melted butter with it.

To mince VEAL or FOWL for weak stomachs.

Take off the skin of the fowl or veal, mince it very fine, dredge a very little flour over it; put it into as much boiling water as will moisten it, with a little beat mace, nutmeg, and salt; shake it about over the fire a few minutes, till thoroughly heated. Send it to table, with some sippets of toasted bread round it.

To pull a CHICKEN.

Skin your chicken, and pull the meat into pieces about the thickness of a quill. Season it with a little mace and salt; boil the bones in water, with a little salt, till the liquor is good. Strain it, and put two or three spoonfuls of it to half a chicken, with a piece of butter, the size of a large nutmeg, rolled in flour, as much parsley chopt small, as will lie on a sixpence. Shake it about over the fire till it is thick enough. Pour it into a warm plate.

CHICKEN WATER.

Take a cock, or large fowl, bruise it well with a rolling pin; put it into three quarts of water, with a little salt, and a crust of bread. Boil it down to three pints, and strain it ready to drink.

To make white CAUDLE.

Take four or five spoonfuls of oat meal, with a little salt, put a little water upon it, and mix it smooth with a spoon. Pour it into two quarts of water, with two or three blades of mace, a piece of the rind of a lemon; boil it a quarter of an hour, stirring it frequently; strain it through a sieve. When you want to use it, sweeten it to your palate, grate in nutmeg, and a proper quantity of wine, with a little lemon juice, if allowed.

Brown CAUDLE.

Make the gruel in the same manner as above, only allow a little more oat-meal; strain it, and to this quantity put a pint of fresh ale; sweeten it to your palate, and grate in nutmeg.

BARLEY GRUEL.

Put a quarter of a pound of pearl barley into two quarts of water; boil it on a slow fire till it is quite soft, stirring it frequently, to prevent it from burning. When it is about half boiled, put to it a blade or two of mace, scum it, and boil it down to about a quart. When you think it near enough, put in a quar-

ter of a pound of currants, clean picked and washed; let the currants just plump; pour it into an earthen pan, and as you use it, sweeten it to your taste, and put in as much wine as is proper. Grate in a little nutmeg.

To boil SAGO.

Put two large spoonfuls into a quart of water with a blade or two of mace; boil it on a slow fire, stirring it often, till it is soft, smooth, and of a proper thickness. Sweeten it to your taste, and put in wine and nutmeg.

Cinnamon, if allowed, is very proper to be put in.

SALOOP.

Put a large tea-spoonful into an earthen basin, pour boiling water upon it; keep stirring all the time you are pouring in the water, and till it is smooth. A pint of water is sufficient for a large tea-spoonful of saloop. Put in wine, sugar, and nutmeg, to your taste.

N. B. The basin should be warm when it is put in, and when all the ingredients are stirred in, put a pewter plate over the basin, and let it stand covered a minute.

Artificial ASSES MILK.

Boil of barley, hartshorn shavings, eringo root, of each two ounces, in five pints of water, down to two quarts. Strain this liquor into an earthen pot. Sweeten it as you use it with sugar of roses, or sugar candy. Drink it morning

morning and evening, mixed with an equal quantity of warm milk.

To make WATER GRUEL.

Put a little water to a large spoonful of oatmeal, and a little salt, mix it well; then add a pint of water. Let it boil up five or six times, stirring it frequently, and do not let it boil over. Strain it through a sieve; put in a little piece of sweet butter; stir it till the butter is melted.

A Pectoral DRINK.

Put into a gallon of water half a pound of pearl barley, a quarter of a pound of split figs, a penny-worth of liquorice sliced, a quarter of a pound of raisins of the sun, stoned; boil all together into two quarts; strain it through a sieve. This is a very good drink for sick people.

To make PANADA.

Grate the soft part of a stale penny loaf; put it into three pints of water, with a blade or two of mace; boil it on a slow fire half an hour, stirring it frequently. When you see it quite smooth, that the bread does not settle from the water, put it by in an earthen pan. When you use it, put in wine, sugar, and nutmeg to your taste. Some put in no wine, but a little piece of butter.

To make bread SOUP.

Cut as much dry crust as the top of a penny loaf into small pieces; put it into a quart of

water, with a little salt. When it boils, beat it with a spoon upon the fire, till it is smooth. When you use it, put a little piece of butter to it, or wine, sugar, and nutmeg.

A good DRINK.

Put the top crust of a penny loaf into a quart of milk and water, with a blade of mace; boil them slowly a quarter of an hour, strain and drink it new milk warm.

BARLEY WATER.

Take a quarter of a pound of pearl barley, to two quarts of water, set it over a slow fire, When it boils, scum it well; boil it down to a quart; put in wine and sugar to your taste when you drink it.

Another BARLEY WATER.

A quarter of a pound of unshelled barley, to two quarts and a pint of water, with a penny worth of liquorice sliced. When it boils, scum it; boil it down to a quart, strain it, and as you use it squeeze in a little orange juice.

Some people throw away the first water, but it is reckoned the most wholesome.

Any sort of barley may be boiled in this manner.

A good DRINK.

A couple of apples, and a lemon sliced, with a quart of boiling water poured upon them.

A SAGE drink.

Take a handful of sage, a handful of balm, a lemon sliced, a piece of lump sugar broken small, a glass of mountain wine; pour two quarts of boiling water over it into a mug, cover it with a pewter plate. When you think it strong enough of the sage and balm, take them out.

Stoved WINE for the sick.

Toast a slice of bread, cut it into four pieces, lay it into a bason; grate a little nutmeg, and put sugar upon the toast; pour a glass of wine upon it, then half a pint of boiling water.

*To dress FISH.**To stew a Brace of CARPS.*

Scrape and make them very clean; gut and wash them with the roes in a pint of good stale beer, to preserve all the blood, and keep stirring it, that it may not run into knots. Boil the carp in water, with a little salt in it. Strain the beer, put it into a pan, with a pint of port wine, three or four blades of mace, some whole pepper, an onion, with two or three cloves stuck in it, a little grated nutmeg, some sweet marjoram, parsley, and thyme, tied in a bunch, a little rind of lemon, an anchovy, a piece of horse radish; cover them close, and boil it on a slow fire a quarter of an hour. Take out the herbs and onion; add to it half of the roe beat to pieces, some catchup, a piece of butter rolled in flour; let it boil, shaking the pan about

bout till the sauce is thick enough; if it is not salt enough, put a little into it. Beat the other half of the roe up with the yolk of an egg, a little shred lemon peel, some grated nutmeg; fry it in little cakes, the size of a crown piece, in sweet butter; and fry some three-cornered pieces of bread brown. When the carps are enough done, take them up, pour the sauce over them. Garnish the dish with scraped horse-radish and fried parsley. Lay the remainder of the cakes upon the carp. Stick the sippets of bread about them, and garnish with sliced lemon natched. Send them to table as warm as possible.

To fry CARP.

Scrape, gut, and wash them clean, lay them on a cloth to dry, dredge them with flour, and fry them a fine light brown. Fry some bread sippets and the roes. When the fish is fried, drain them from the fat. Have butter and anchovy, with some lemon juice, in a basin. Lay the roes on each side of the carp. Garnish with the fried toast and lemon.

To bake CARP.

Scrape, gut, and wash a brace, butter an earthen pan, which will hold them well, lay them into it; season them with mace, nutmeg, whole pepper, and salt. Put in a faggot of sweet herbs, an onion, with some cloves stuck in it; pour in a bottle of white wine; tie paper over the top, and bake them in a hot oven. An hour will do large ones. When they are enough, take them up carefully into a dish, cover

cover it close, and set it over very warm water, to keep it hot. Scum the fat off the liquor they were baked in, strain it, and pour it into a pan, with a piece of butter rolled in flour; toss it about, let it boil, squeeze in the juice of half a lemon, salt it to your taste. Pour this sauce over the fish, lay the roes round. Garnish with lemon.

CARP stewed with gravy.

Save all the blood, scrape off the scales, gut, and wash the carp, with the roes in a pint of red wine; put it into boiling water, with some salt, a faggot of sweet herbs, a little horse radish; let it boil slowly. When it is enough, drain it well over the warm water. While the fish is boiling, strain the wine through a sieve; put it with the blood into a pan, with a pint of good gravy, two or three blades of mace, twenty corns of pepper, an anchovy, an onion, with half a dozen cloves in it, a faggot of sweet herbs; let them simmer a quarter of an hour; strain and put it into the sauce-pan again, with a little catch-up, a piece of butter rolled in flour, a little mushroom pickle, or lemon juice; stir all together, and let it boil. Boil half of the roes; the other half beat up with an egg, and some grated nutmeg, some rind of lemon shred, and a little salt. Have some nice beef dripping boiling in a stew-pan; drop in the mixture with the roes, and fry it in little cakes, about the size of a crown piece, a fine light brown. Fry crisp some sippets of bread, a few oysters dipped in batter, and fried a
light

light brown, in the same manner as fritters, a handful of parsley fried green in very hot butter or dripping. Lay the fish in your dish, the boiled roes on each side, the sippets to stand round the carp; pour the sauce boiling hot over the fish. Garnish with the fried roes, oysters, parsley, horse radish, and lemon. The remainder of the oysters and cakes lay in the dish.

To broil CARP.

Make it clean and dry, nick it over the back with a knife, rub it over with a piece of butter, throw some pepper and salt on it; broil it in a dripping-pan before the fire, or on a gridiron over a very clear fire. For sauce, put a piece of butter into a stew-pan, when it is hot, fry a sliced onion, dredge in some flour, toss it about till brown; pour in half a pint of good gravy, or fish broth, the roe cut into pieces, some artichoke bottoms chopped, capers; boil all together to a proper thickness, scum it, and pour it over the fish. Send it to table as hot as possible.

If you dislike onions, keep them out, and put in oysters, shrimps, or crawfish.

Tench may be done in the same manner.

To roast CARP.

When your carp is clean dressed, scotch it, rub it over with the yolks of eggs; mix some thyme, shred parsley, nutmeg, pepper, and salt; strew these over it, after you have spitted it on a lark spit; baste with claret, anchovy, and butter. Send it to table with
sauce,

sauce, made thus; a piece of butter rolled in flour, some gravy, claret, anchovy and the milt. The roes must be dipped in the yolks of eggs, and fried. Garnish with parsley and fried sippets.

To stew TENCH.

Cut it into pieces, fry them in browned butter; put them into a stew-pan with the butter they were fried in, some verjuice, white wine, mace, nutmeg, pepper, and salt, a bundle of sweet herbs, a couple of bay leaves, a small piece of butter rolled in flour. When you think the fish enough, add some oysters, capers, a little mushroom powder, and lemon juice. Garnish with fried sippets of bread.

Boiled TENCH.

Have them fresh from the pond, scrape, gut, and wash them; put them into a stew-pan, with as much water as will cover them, with salt, whole pepper, rind of lemon, a piece of horse radish, a faggot of sweet herbs, an onion stuck with cloves. When you think them enough, take some of the liquor they were boiled in, put to it a glass of wine, some catchup, gravy, and verjuice, a shred anchovy, a piece of butter rolled in flour; boil it a few minutes; add a pint of shrimps to the sauce, pour it over the fish. Garnish it with pieces of fried bread, about four inches long, sliced lemon, scraped horse-radish, and pickled mushrooms.

To bake TENCH.

Get them fresh out of the pond, kill them by a hard stroke on the back of the head, scrape, gut, and wash them; lay them into a deep earthen pan, with some strong gravy and white wine, an equal quantity of each, as much as will cover the fish; add to them some fresh mushrooms, or pickled ones, if you have none fresh, a little catchup, two anchovies, two or three shalots, some whole pepper, mace, nutmeg, cloves and salt, some shred rind of lemon, a faggot of sweet herbs; lay some small pieces of butter upon the fish, tie a paper over the top. An hour will bake them. When they are baked enough, take out the sweet herbs; add a little lemon juice to the sauce, and thicken it with yolks of eggs, and a little cream, shaking it about; put the fish into a warm dish, with the sauce over it. Garnish with lemon, beet root, and scraped horseradish.

Another way to bake them.

Clean and prepare them as already mentioned, rub the inside of a pasty-pan with butter; mix together some beat mace, nutmeg, pepper, and salt, marjoram, parsley, and thyme, some whole chives, and an onion; sprinkle some of this seasoning over the bottom of the pan, lay in the tenches. Season them with the above seasonings, throw some grated bread over them; put some pieces of butter upon them, bake them, and send them to table, with anchovy sauce.

To roast TENCH.

Clean it well from the slime, make a little hole near the gills, take out the guts, clean the throat; stuff the belly with sweet herbs, or force-meat, then tie the tench to the spit with some splinters, and roast it. Mix a little verjuice or vinegar with butter and salt, with which baste it frequently. Garnish with pickles and lemon.

To fry TENCH.

Clean and split them down the back, or cut them in pieces; sprinkle salt and sweet herbs over them, dredge them with flour; fry them with mushrooms. Send them to table, with catchup, and butter in a sauce-boat.

To boil PERCH.

Gut and clean them, give them three or four deep nicks with a knife on one side; put them into a kettle or stew-pan, with water, stale beer, vinegar, and white wine, an equal quantity of each, to cover them, with salt, winter favoury, rosemary, thyme, parsley, and scraped horse-radish; set your pan upon a brisk clear fire, let it boil quick, then put in your fish. For sauce, take some of the liquor your fish is boiling in, put into it a good piece of butter rolled in flour, shake it about, make it boil. When the perch is enough, take them up. Strew some scraped horse-radish upon them. Pour the sauce over them. Garnish with lemon.

N. B. Some people put a little beat ginger over them.

To stew PERCH.

Bleed them in the tail, save the blood, scrape, gut, and wash them; put them into a stew-pan with the blood, a little vinegar, and as much claret and gravy as will cover them, an onion, with two or three cloves stuck in it, two or three blades of mace, a couple of anchovies, some sliced horse-radish, half the rind of a lemon, a bundle of sweet herbs, pepper, and salt; cover the pan close, set it on a slow fire. When you think one side of the fish enough, turn them; mind they be covered all the time. When they are stewed enough, lay them on your dish; strain the liquor they are stewed in, thicken it with butter rolled in flour; pour it over the fish.

Tench or carp may be done the same way.

To fry PERCH.

Scrape, gut, and wash them clean in salt and water, dry them with a cloth, dredge them with a little flour. Fry them brown and crisp, drain them from the fat. Garnish with crisped parsley and lemon. Have butter, with anchovy, for sauce, in a bason.

To boil SCATE.

Clean it very well, blanch it in scalding water, to make the skin come off both sides; cut it across into long slips, about two or three inches broad. Put it into boiling water, with salt and vinegar in it. A few minutes will
boil

boil it. Drain the water from it, and send it to table, with melted butter and catchup, with an anchovy dissolved in it. Preserve the liquor it is boiled in, and if any is left, put it into it, with some vinegar and whole pepper. It eats very well cold.

To fry SCATE.

Gut and clean it well, blanch it in scalding water, to make the skin and thorns come off. When it is cold, cut it into pieces of what size you please; two or three inches broad is a common size. Dredge it with flour, fry it crisp, drain the fat well from it. Send it to table, with melted butter and anchovy, catchup, or walnut pickle.

To boil PLAICE or FLOUNDERS.

Gut them, and cut off the fins; put them into boiling water, with salt, and a little vinegar in it. When you think them enough, drain them well. Send them to table, garnished with boiled parsley chopped, with plain butter, or catchup, or anchovy sauce.

N. B. Some people put a little white wine into the water they are boiled in, with whole seasonings, horse-radish, a faggot of herbs, and an onion; but these, or any of them, may be put in as you chuse.

To stew FLOUNDERS.

When your flounders are clean dressed, and the fins cut off, dredge them; lay them into a stew-pan, with as much water as will cover them, a blade or two of mace, a little salt, and

rind of lemon. When you think the fish enough, pour the liquor from them into a saucepan, with an anchovy, a shallot shred small, a few mushrooms, some catchup, and a piece of butter rolled in flour; give it a boil, shaking it about; pour it over your fish. Garnish with boiled parsley and lemon.

To fry FLOUNDERS.

Dress and cut off the fins, dry them well with a clean cloth, dredge them with flour. Fry them a fine brown in oil, beef dripping, or butter; drain the fat from them, and send them to table, garnished with parsley. For sauce, melted butter, with catchup, or walnut pickle in it.

To stew SOALS.

Skin and clean them well; mix a little vinegar, water, and salt, let them lie in this an hour, then dry them with a cloth; put them into a stew-pan, with a pint of water, half a pint of white wine, half a pint of gravy, a faggot of sweet herbs, an onion, some whole pepper, mace, nutmeg, and salt; cover them close, and let them boil slowly till enough; take them up, strain the liquor, thicken it with a piece of butter rolled in flour, pour it over the soals. Garnish with horse-radish and lemon.

N. B. A small turbit may be dressed the same way.

To fry SOALS.

Gut, skin, and wash them, dry them with
a cloth,

a cloth, dredge them with flour; fry them brown, drain them from the fat. Garnish with crisped parsley and lemon. For sauce, melted butter, with catchup, anchovy, or walnut pickle.

To roast a PIKE.

Scale and gut it through the gills, wash it very clean, and stuff it with this force-meat; take a quarter of a pound of beef or mutton suet shred fine, as much grated bread, a few oysters leaped and cut, the liver of the fish, an anchovy shred small, parsley, thyme, marjoram, and favoury, an onion shred. Season with mace, nutmeg, pepper, and salt. Work these up into a paste with a little cream, and the yolk of an egg. When you have put this force-meat into the belly, spit it, tie it on with two splinters, and a piece of tape, dredge and baste it. When it is about half done, rub it over with the yolk of an egg, and throw some grated bread over it. An hour will roast it. For sauce, melt butter, with some oyster liquor, a little gravy and catchup, or a few pickled mushrooms in it.

Where there is a conveniency to bake it, it will eat as well, and be less trouble, but you must smear it all over with the yolk of an egg, and rub part of the ingredients which are mixed for the stuffing over it. put a little butter and vinegar into the pan you bake it in.

To boil a PIKE.

Gut and wash it, rub the inside and outside

very well with salt, wash it off again with vinegar. Boil it in the following pickle; water, with half a pint of vinegar, a bundle of sweet herbs, mace, whole pepper, salt, an onion, some horse-radish, and rind of lemon, two or three bay leaves. When the liquor boils, put in the pike. Half an hour will boil one. For sauce, a little of the liquor it was boiled in, with a glass of white wine, a couple of anchovies, some grated lemon peel, a little nutmeg. Thicken it with a piece of butter rolled in flour. A few oysters or cockles may be added to this sauce.

N. B. Crab, lobster, or shrimp sauce is proper for boiled pike.

A plain way to boil a PIKE.

When well cleaned, turn it round, with the tail in the mouth, give it three or four nicks on the back with a knife; put it into boiling water, with salt, vinegar, mace, and lemon peel in it. Send it to table, with caper or anchovy sauce.

To broil PIKE.

You may either split it or not, as you please; scotch it on the skinny side, throw on salt, and lay it in a tin pan before the fire; baste it frequently, turning it. Garnish with fried parsley and lemon. For sauce, melted butter, and catchup.

N. B. Jack may be done in the same manner as pike.

To stew an EEL.

Take a large one, skin and clean it very well, and stuff it with the following mixture; some grated bread and suet, an equal quantity of each, shred anchovy, a few oysters shred, some shred parsley: season with mace, nutmeg, pepper, and salt. After you have put in this stuffing, sew it up, turn it round, and put in a skewer, to hold it in shape; lay it into a stew-pan, with half a pint of red wine, and as much water as will cover it, an onion stuck with two or three cloves, some blades of mace, a little salt, a bunch of herbs; cover the pan close, let it stew softly till you think the eel enough, then take out the onion and herbs. Lay the eel into a dish, cover it, and set it over a pan of boiling water, to keep warm, while you are thickening the sauce with a piece of butter rolled in flour; dissolve an anchovy in it, and squeeze in a little lemon juice. What force-meat leaves from the stuffing make it into balls, fry them, and put them into your sauce, toss them about in it, and pour it over the eel. Garnish with lemon, and horse-radish.

To fry EELS.

Make them clean and dry, cut them into pieces: if they are very large ones, split them, season with pepper and salt, dredge them with flour; fry them a fine brown, drain the fat well from them. For sauce, parsley and butter. Garnish with fried parsley and lemon.

To

To broil EELS.

Skin, gut, wash and dry them well with a cloth. Cut them into pieces. Take grated bread, shred parsley, thyme, marjoram, mace, nutmeg, pepper, and salt, mix all together. Rub the eels over with the yolk of an egg, and strew these ingredients over them. Broil them a fine brown over a charcoal or clear fire, or before the fire. Send them to table with anchovy sauce, or plain butter. Garnish with lemon and fried parsley.

To fry TROUTS.

Scrape, gut, and wash them clean, dry and dredge them with flour: fry them a fine brown. Garnish with crisped parsley and lemon. For sauce, butter, with catchup or anchovy.

N. B. In the same manner you may fry small pike, perch, jack, and small eels cut into pieces, or a chine of salmon.

To boil TROUTS.

Gut and wash them clean, dry them with a cloth, scotch them on one side. Put them into boiling water, with salt, vinegar, horse radish, and a bunch of parsley in it. For sauce, melt butter, with a little of the liquor they are boiled in, with some walnut pickle in it. Garnish with boiled parsley chopped, and horse-radish.

To bake TROUTS.

Gut and wash them, lay them into an earthen

en pan ; season them betwixt every layer with beat mace, nutmeg, pepper, and salt ; lay in two or three bay leaves, an onion cut into quarters. Put some pieces of butter on the top, pour in half a pint of water, with a little vinegar ; tie paper over the top, and bake them. They eat well either hot or cold.

To pickle SALMON sturgeon way.

Take a well grown salmon, do not cut it, but take out the guts with the gills, wash it very well, but do not scale it ; cut it across, into as many pieces as you chuse, lay them into cold water a little. Take mace, nutmeg, cloves, and race ginger, of each one ounce, two ounces of white pepper : slice the nutmegs and ginger. Put half of the seasonings into the fish, tie them up with bafs, in the same manner as sturgeon. Boil it in a pickle of vinegar and water, an equal quantity of each, with a good deal of common salt, and an ounce of salt-petre. Be sure to have it covered in the boiling, and do not put in the fish till it boil. An hour is sufficient to boil it. Scum off the fat while it is boiling, lay it to drain. Boil a fresh pickle to keep it in, three parts vinegar, with common salt and salt-petre, and the remainder of the seasonings. When it is cold, and the salmon cold, put them together, and keep it close. It will keep all winter.

To boil SALMON hard, or what is called kettled Salmon.

Get one new caught, gut and wash it clean,
but

but do not scrape the scales off it; put some vinegar into the water, with a pint of salt for each gallon of water. When the pickle is near boiling, take the scum clean off, when it boils, put in the salmon, with the skinny side uppermost. A whole salmon of twelve or fourteen pounds weight will take an hour to boil it; if split, half an hour, from the time it boils after the fish is put in, as the water will then cease from boiling a while. Boil it slowly, and as the strength of the pickle will make the salmon swim at the top, keep it down with a slice all the time it is boiling, and scum off the oil as it rises, taking great care not to break the skin or scales of the fish. Garnish with boiled parsley, or fennel, chopped, and some coddled gooseberries. Send plain butter for sauce.

This salmon eats very well cold, and will keep two or three days in the pickle it was boiled in, if free from scum, and sediment. When cold, garnish with raw parsley, and fennel.

To boil SALMON mellow and juicy.

It must not be boiled till soft, so as when you press it with your finger, it will stand hollow; or if it is not convenient to keep it so long, it may be softened by sprinkling lukewarm water upon both sides, till you find it answer the above directions, or cold water, if the fish lies in the sun; observe the same directions as with the hard salmon, and the same sauce and garnishing. When boiled in this soft way, it looks more beautiful. The kit-
ted

ted salmon which is sent from North-Britain is all boiled in this manner.

If you want to keep it some time, boil some water, with as much salt as directed for boiling the salmon in, let it cool, and to half a pint of this brine put a quart of vinegar. Cover your salmon with this when cold. Keep the vessel close covered, as the air spoils it.

To broil SALMON.

When clean washed, lay a piece of what size you please into a tin pan before the fire, seasoned with pepper and salt; turn it, that it may broil on both sides. When you think it enough, take it up, rub a piece of butter on it. Send it to table, garnished with boiled parsley, and plain melted butter in a basin.

Baked SALMON.

Split, wash, and cut it in pieces. Season it with pepper and salt. Lay it into an earthen dish, with some pieces of butter upon it; pour into the dish half a pint of water, with a little vinegar, or strong beer, with two or three corns of allspice, and an onion.

Dried, or kippered SALMON.

Split and wash it clean; rub it well with salt on the skinny side, and sprinkle the other side well with salt: lay it into a tray, with the skinny side down, and baste it with the pickle which runs from it every day. A large salmon which weighs twelve or fourteen pounds, must lie five or six days in salt, if it is intended for keeping: if to be used in a few days, let

Let it lie in salt twenty-four hours. Small ones of about six pounds weight may lie in the pickle three days, when intended for keeping, and only six hours, when to be used in a few days. When you take them out of the pickle, wash the salt off with water, lay them upon a table to drain, with a weight upon it, press it; put pieces of sticks, of any wood but fir, across, to keep it spread. Hang it in a dry cool place. Rain, or much sun will spoil them.

N. B. Be sure to give it salt enough. It must be quite covered with salt.

To dress kippered SALMON.

Cut a piece of what size you please, broil it before the fire, turning it, that both sides may be done enough. When done, rub a piece of butter on it. Send it to table, with melted butter.

Some people broil it in buttered paper upon a gridiron. Cut it into thin slices, and send it to table in the paper.

To broil fresh COD.

Gut and wash it clean, inside and out; put it into boiling water, with a good deal of salt in it. Let it boil, and when the eyes drop out, it is enough. A small or middling cod may be turned round with the tail through the mouth, fastened with a skewer, and boiled on a fish plate, to keep it whole. Mind to scum the kettle before the fish is put in, and when it requires it. Cut the liver into four or five pieces, and boil it with the fish;
drain

drain it well. For fauce, have melted butter, with a little good gravy, a glass of red wine, an anchovy, and any sort of shell fish in one fauce-boat, and plain butter in another. Garnish with the liver, and horse-radish. You may fry and lay round the cod any sort of small fish.

To dress crimped Cod.

Allow a pint of salt to a gallon of hard water. When it is just going to boil, take off the scum. Have your cod cut into slices. When the salt and water has boiled half an hour, put in the fish, let it boil six minutes, drain it; dredge the slices with flour; broil them, baste them with butter. Send them to table, garnished with crisped parsley, with catchup fauce, and plain butter.

To boil a Cod's Head.

Tie it round with pack-thread, have some water boiling, with a handful of salt, a pint of vinegar, a piece of horse-radish, and a bundle of sweet herbs. When this has boiled a quarter of an hour, put in the head upon a fish plate. When the eyes drop out, it is enough. Take it carefully up, drain it upon the fish plate, and slide it on your dish as whole as possible. Garnish with horse radish and pickled oysters or cockles. For fauce, melt butter, with a little of the liquor the head was boiled in, and an anchovy, some shrimps, oysters, or any thing you chuse.

To stew Cod.

Gut and wash it, cut it into pieces, lay them into a stew-pan, seasoned with mace, nutmeg, pepper, and salt; put in an onion, a bundle of herbs; cover the pan close, and let it simmer six minutes; then add a few oysters with their liquor strained, a slice of butter rolled in flour, the juice of half a lemon; cover it close again, and let it stew gently till it is enough, shaking the pan frequently. When you think it is enough, take out the onion and sweet herbs. Lay the fish on a dish, pour the sauce over it. Garnish with mushrooms and lemon.

To boil HADDOCKS.

Scrape, gut, and wash them clean, skin them and take out the small bones on each side, by taking hold of them down at the tail with a knife, pull them up, and they will come clear from the large bone. Put a good deal of salt in the water you intend to boil them in, scum it well, put in the fish when it boils. A quarter of an hour will boil small ones. For sauce, melted butter, with anchovy and walnut pickle, or any sort of shell fish sauce.

To broil HADDOCKS.

Scrape, gut, and wash them, sprinkle them with salt both outside and inside, lay them into a tray all night; next day hang them up to dry. When they have hung a day, they are fit for use. Skin and bone them, as directed for boiling, and broil them before the fire on

a fish spit, or a tin pan, turning them. For sauce, melted butter, with hard eggs chopped and a little catchup.

To fry HADDOCKS.

Take fresh small ones, gut, and wash them; take off the skin and small bones, sprinkle a little salt on them, dredge them with flour. Make your dripping or butter boiling hot. Fry them a little brown. Lay them round in the dish. Garnish with crisped parsley. For sauce, melted butter, with anchovy.

N. B. Do whittings in the same manner, but with the skin on.

To boil WHITINGS.

Gut and wash them well, turn them round with the tail in the mouth; have your water boiling, with salt in it, scum it well, put in the whittings. A quarter of an hour will boil small ones. Drain them well. Garnish with boiled parsley chopped, and lemon. For sauce, melted butter, and catchup.

To fry HERRINGS.

Take off the heads, take out the guts with the gills, without cutting them open. Wash them very clean, dry them with a cloth, scotch them. Season with pepper and salt, dredge them with a little flour. Make your dripping of butter as hot as possible, and fry your herrings a fine brown. Then put into the pan a good few sliced onions, which fry a light brown. Drain the herrings from the fat, lay them on a dish, and the fried onions

round them. For sauce, melted butter, with catchup, or walnut pickle.

To broil HERRINGS.

Make them clean, as directed, scotch them, season with pepper and salt. Dredge them with a little flour. Broil them before the fire in a tin pan, turning them, that both sides may be done. Send them to table as hot as possible, with catchup sauce.

To bake HERRINGS or MACKRELL.

Take off the heads, gut and wash them. Season them with mace, pepper, and salt. Lay them into a deep earthen pan, with a couple of bay leaves between each layer, and an onion stuck with cloves. Put some pieces of butter on the top. Pour some vinegar and water into the mug, an equal quantity of each, tie a paper over the top, and bake them. They eat well either hot or cold.

Sprats may be done in the same manner.

To boil MACKRELL.

Cut off the heads, gut and wash them clean. Put them into boiling water, with salt and a little fennel in it. Twenty minutes will boil them. Garnish with boiled parsley and fennel chopped. For sauce, have melted butter and catchup.

To broil MACKRELL.

Cut off the heads, gut and wash them, scotch them with a knife. Season with pepper and salt. Broil them before the fire in a tin pan,

pan, turning them. Send them to table, garnished with fennel, and plain melted butter for sauce.

Dried MACKRELL.

Gut and wash them clean, split them open. Season them with pepper and salt. Let them lie all night in the seasoning; next morning speltk them, to keep them spread, hang them up to dry. They eat very well after having hung a day, broiled either on the gridiron, or before the fire. Send them to table, with plain melted butter.

To boil a TURBOT.

Lay it two hours in salt and water. Have the fish kettle ready with water, vinegar, salt, and a piece of horse-radish, scum it. When it boils, put in your turbot, upon a fish plate. Twenty minutes will boil a middling sized one. Take it up carefully upon the fish plate, drain it very well. Have ready lobster sauce, made thus; melt some butter, put to it a lobster, the body well bruised, and the meat cut into small pieces; let it boil after the lobster is in. Send this in one bason, and plain butter in another. Garnish with lemon and barberries.

To boil a piece of fresh STURGEON.

Make it very clean. Have ready boiling the following pickle; to two quarts of water, a pint of vinegar, the rind of a lemon, and a piece of horse-radish sliced, some whole pepper, salt, a bay leaf, a blade or two of mace.

For sauce, melted butter, with an anchovy dissolved in it, the body of a crab, a few shrimps, a little catchup, give it a boil, and send it to table in a sauce-boat. Garnish your fish with pickled oysters, lemon, and horse-radish.

To roast a piece of fresh STURGEON.

A piece of ten pounds is a pretty size; keep the scales on, lay it into salt and water six hours, fasten it on your spit; baste it fifteen minutes with butter, dredge it with flour. Mix a little beaten mace, nutmeg, pepper, salt, and sweet herbs pounded; strew these over it, then a little grated bread. Baste it frequently with butter, and what falls from it, till it is enough. For sauce, set on a pint of water, with a little rind of lemon, an anchovy, an onion, stuck with cloves, a faggot of sweet herbs, a blade or two of mace, a few corns of pepper, a little horse-radish; cover the pan close, and let it boil a quarter of an hour. Strain it, put it into a sauce-pan again, with a pint of white wine, fourteen or sixteen oysters, with their liquor strained, a little catchup, the body of a crab well bruised, a slice of butter rolled in flour. Give them a boil, pour it over the fish. Garnish with lemon.

To dress very dry salt FISH.

Large ling is the best; lay it in water twenty-four hours. Set it upon the fire in cold water. Let your fire be slow. Allow it half an hour after the water boils. Send it

it to table, garnished with hard eggs, and chopped parsnips. For sauce, melted butter, with hard eggs shred. Have parsnips boiled tender, scrape and chop them, heat them up in a sauce-pan, with a little milk, and a slice of butter. Salt them to your taste, and send them to table in a plate by themselves, to eat to the salt fish; or send mashed potatoes, or both.

Dry salt cod may be dressed in the same manner.

To dress CODS-SOUNDS.

Lay the quantity you intend to use into warm water a quarter of an hour, then rub them well with salt, to take off the dirt and skin. Set them upon the fire in cold water, give them a boil; dry them with a cloth, sprinkle a little pepper and salt upon them, dredge them with flour, and broil them whole before a clear fire, basting them now and then. Garnish with hard egg. For sauce, melted butter, with a little good gravy and catch-up in it.

N. B. If you do not chuse them broiled, clean them as directed, and boil them till enough. Serve them with the same sauce and garnishing.

To fricassée CODS-SOUNDS.

Make them very clean in the manner above directed, cut them into pieces; boil them in milk and water till tender. Drain them in a cullender, then put them into a clean sauce-pan, seasoned with beaten mace, nutmeg, and salt;

salt; add a proper quantity of cream for sauce, with a slice of butter rolled in flour. Set them upon the fire, keep shaking your sauce pan about till the sauce is thick and smooth. Garnish with lemon.

To stew SHRIMPS or CRAWFISH.

Pick out the tails till you have about three pints, bruise the bodies, put them into near a pint of water with a little vinegar, and a blade or two of mace; stew them fifteen minutes, stirring them now and then; strain them. Put the liquor into the clean pan again, with the tails, a little grated nutmeg, and salt, a large slice of butter rolled in flour, shake it about over the fire. Toast a slice round a threepenny loaf on both sides, cut it into four pieces, lay it into the bottom of your dish, pour in the fish and sauce.

To roast LOBSTERS.

Boil them till enough, take them hot out of the kettle, lay them before a very clear fire in a tin pan, and baste them with butter till they have a fine froth. This is better than roasting them all the time, and less trouble. Send them to table, with plain melted butter.

To butter LOBSTERS or CRABS.

When boiled, take all the meat out of the bodies and shells, mince it all together, put it into a sauce pan, with a spoonful of wine, a slice of butter cut into small pieces. Season it with mace and nutmeg; keep stirring it till thoroughly hot. Fill the shell

of

of the body, which place in the middle of the dish. Put the remainder into small saucers round it. If lobster, garnish with the small claws.

Another way to butter LOBSTERS.

When boiled, take out all the meat, mince it, and put it into a sauce pan. Season it with mace, nutmeg, pepper, and salt, put to it a piece of butter cut into pieces, a little grated bread; stir it upon the fire till the butter is melted, and the lobster quite hot. Have the chine of the lobster split into four, the long way. Season it with nutmeg, pepper, and salt, broil it before the fire, and baste it. Lay your hot buttered lobster on a dish, and the broiled chine round it.

To dress CRABS.

Boil them, take out all the meat, pick the skin from it; season with mace and nutmeg, put a little grated bread to it. Clean as many of the crab body shells as will hold it, put the dressed crabs, with some pieces of butter, into the shells; set them upon the gridiron over a clear fire, make it very hot, stirring it in the shell, that it may not burn. Set them upon a dish, and send it to table. It may be done in the same manner in a pan, but it has a much finer flavour in the shell.

A very good way to stew OYSTERS.

Beard and wash your oysters two or three times in their own liquor. If you happen to have very little oyster liquor, add a little water

ter to it. When your oysters are clean washed, strain the liquor through a fine sieve, or a piece of cloth; put it into a pan, with a little grated bread, a blade or two of mace, a little nutmeg, and a slice of butter; stir it about over a slow fire, till the butter is melted, then put in the oysters, and stir them upon the fire, till hot. Garnish with raspings of bread.

Cockles or muscles may be done the same way.

A ragoo of OYSTERS.

Thirty oysters make a pretty large dish. Wash them in their liquor; have a batter made thus; two eggs beat, with a little salt, a little grated rind of lemon, a very little beat mace, nutmeg, and shred parsley; stir in a little flour; add a little milk, but do not make it too thin. Have some dripping or butter ready in a stew-pan hot, dip your oysters one by one in the batter, and fry them a light brown. Pour all the fat out of the pan; put into it four or five spoonfuls of the oyster liquor strained, with a little piece of butter rolled in flour, a quarter of a pint of gravy; grate in a little nutmeg, toss it about. When the butter is melted, and it is very hot, put in the oysters, toss them about in the pan over the fire a little. Garnish with raspings of bread.

To scollop OYSTERS.

Wash them in their own liquor; make your scallop shells more than half full. Season them with a little beat mace and nutmeg; fill up the shells with grated bread, set them upon a grid-

iron

Iron over a clear fire two or three minutes, then set them before the fire. A tin oven is best for this purpose. Baste them with butter till they are a fine brown. When one side is brown, turn about the shell, to make it all of a colour.

To stew MUSCLES.

Wash them very clean in two or three waters, that no sand may be left about them. Put them into a stew-pan, cover it close, and let them stew till they are all opened. Pick them out of the shells; look under the tongue, and if there is a crab under any of them, do not use them which have it. Strain the liquor; put the muscles into a pan, with half a pint of their liquor to each quart of muscles, a blade or two of mace, a little piece of butter rolled in flour; stew them till thoroughly warmed. Garnish with sippets of toasted bread.

Stew cockles in the same manner.

To make OYSTER SAUCE for either Fish or boiled Fowls.

Take off the beards, wash them clean in their own liquor; strain the liquor, and put it into a pan, with a blade or two of mace, and a little whole white pepper, set it upon a stove, or a slow fire. When it boils, put in the oysters to plump. They will do in three minutes. Take a little of the liquor they were plumped in, to melt what quantity of butter you want, instead of water. When your butter is melted, put in your oysters, and give them a heat.

To crisp PARSLEY.

Have your parsley clean picked and washed; put some fine dripping or butter into a stew-pan, make it very hot. When it is done hissing, throw in the parsley, and take it out immediately. If not done quick, it will lose the colour, and turn soft. It requires a good deal of fat to do it in.

To dress a TURTLE.

It is best not to take the turtle out of the water till the night before you intend to use it. Lay it on its back all night; in the morning, cut the throat, or cut the head off. Let it bleed as much as possible; cut the fins off. Scald, scale, and trim them with the head, then take off the callapee, (which is the under-shell or belly) leaving to it as much meat as you can. Take all the meat and intrails from the back-shell, except the monsieur, (which is the fat, and looks green, and must be baked to and with the shell) wash it all clean in salt and water, and cut it into pieces of a moderate size. Take out the bones, put them with the fins into a gallon of water, in a soup pot, with a blade or two of mace, and a little salt; scum it well, and when it boils, put in a few young onions, some thyme, savoury, and parsley, tied in a bunch, and the veal part, except about a pound and a half, which must be reserved for force meat, which make thus; shred it fine, with a little beef suet and grated bread; season with mace, nutmeg, Cayan pepper, and salt, marjoram, parsley, thyme and grated rind

rind of lemon; work it up with a raw egg. When the veal part hath boiled an hour in the soup, take it out and cut it into pieces, and put it to the other part. Split open the guts, scrape and wash them very clean in salt and water; cut them into pieces about two inches long. The paunch you must scald, skin, and cut, as the other parts, what size you chuse them; put them with the guts and all the other parts, except the liver, into a pan, with about half a pound of butter, a few shalots, a bundle of sweet herbs, white pepper, mace and salt, three beat cloves, a very little Cayan pepper, as it is extremely strong; stew these over a charcoal or clear fire half an hour; add to it three half pints of Madeira wine, with as much of the broth as to cover it; let it stew gently till tender. It will take four hours. When you think it near enough, scum it, and put in a little piece of butter well worked in flour, and some veal broth, to bring it to the thickness of a fricassée. Make your force meat into balls about the size of a walnut, and put them into the stew with the rest about half an hour. If there are eggs, boil and clean them as you would a knot of pullets eggs. If there are no eggs in it, have a dozen yolks of hard boiled eggs. Put the stew, (which is the callé-pash) into the back shell with the eggs all over; set it into the oven to brown; or, if you have not the convenience of an oven, brown it with a salamander.

Slash the callápee in several places, put it into a dripping pan; season it moderately with beat mace, Cayan pepper, white pepper, salt,

thyme, parsley, and young onions mixed with a piece of butter. Put a piece of this on each slash, and then some over. Dredge a little flour over all. Bake it in a brisk oven.

The callepash, or back-shell, season in the same manner as the callapee, and bake it in a dripping pan set upright. An hour and a half will bake it. It must be done before the stew is put in.

The fins must be taken out of the soup when tender, and put into a stew-pan with some good white veal gravy, a little Madeira wine. Season and thicken them in the same manner as the callepash, and send them to table in a dish by themselves.

The lights, liver, and heart may be done the same way, but seasoned higher, or the heart and lights may be stewed with the callepash, and taken out before it is put into the shell, with a little of the sauce. Add a little more seasoning to it, and dish it by itself.

The veal part may be made into Scotch collops, and the liver should always be dressed by itself, in any way you chuse, and not stewed with the callepash. If you take the lights and heart from the callepash, serve them both together in one dish. Strain the soup, and send it to table in a tureen.

Dishes.

A Callapee.

Lights, &c. -- Soup. --- Fins.

Callepash.

A mock TURTLE.

Take a calf's head with the skin on, scald off the

the

the hair, and boil it with the skin on; then cut it from the bones in thin slices. Stew a knuckle of veal, with a bundle of sweet herbs, an onion or two, a piece of rind of lemon, some Cayan pepper, and salt. When it is a strong gravy, and all the goodness boiled out of the veal, strain it; add to it the brains, with some oyster or anchovy liquor, a quart of Madeira wine, the juice of three or four lemons, a little Cayan pepper; put in the sliced head, stew it till tender. It will take above an hour: then add ten or a dozen egg-balls, some force-meat balls, truffles, and morells. The breast of a fowl, and a cow heel may be added, if agreeable. Send it to table in a soup dish, or if you have the back-shell of a turtle, line it with paste of flour and water, set it into the oven to harden, before you put in the ingredients. When they are in, set it into an oven to brown the top.

To make EGG BALLS.

Take three hard boiled yolks of eggs, bruise them fine with the back of a spoon; add to it a little grated nutmeg, white pepper, and salt; squeeze a little lemon or orange juice; work it up with a piece of butter, and roll it into little balls.

General Rules for MADE DISHES.

All white fricasses or made dishes that have eggs or cream in them, must not be allowed to boil after the eggs and cream are put in, and when lemon juice, mushroom, pickle &c. are put in, do it just before you dish up, to prevent it from curdling; and let the sauce of

all made dishes be about the thickness of cream, brown sauces the same thickness, and always equally seasoned, that one seasoning may not take off the taste of the others. Be sure never to send them to table with scum or fat on the top.

MADE DISHES.

Scotch COLLOPS, white.

Cut the quantity you would have off a fillet or leg of veal in small slices; beat them with a rolling pin; season them with mace, nutmeg, pepper, and salt. Set your stew-pan, with a piece of butter, on a slow fire, just melt the butter, lay in your collops, and fry them as white as possible; lay them upon a dish. Wash out the stew-pan, put into it half a pint of strong veal gravy, let it boil, scum it; beat two yolks of eggs, mix a little cream with them. When the gravy is hot, put in the veal; let it just boil, then put in the eggs, and cream, toss them about upon the fire a little, but do not let them boil again, for fear of breaking; squeeze in a little lemon juice, toss it round, and send them to table, with sauce poured over them. Garnish with lemon and barberries.

N. B. If you would make a fine dish of it, add boiled force-meat balls, truffles, morells, mushrooms, artichoke bottoms cut into dice; put these in when you set on the gravy.

Scotch COLLOPS, brown.

Cut them as already directed, beat and season

son them, fry them in butter a fine brown, lay them on a dish before the fire; drain the butter out of the pan, pour into it some good brown gravy, with a glass of white wine, and a small piece of butter rolled in flour. Make it boil, put in your veal, toss it about, dish it up. Garnish with lemon and mushrooms, or any green pickle. Fried force-meat balls may be added, with truffles, morells, &c. if you chuse.

You may if you chuse stuff the udder with force-meat. Skewer up the part you opened to put it in, tie it to the spit, roast it. Lay it in the middle of the dish with the Scotch collops.

Larded Scotch COLLOPS, brown.

Cut little thin slices off a leg of veal, as many as you chuse, cut off the skin and fat. Season them with mace, nutmeg, and salt. Lard them with fine fat bacon. Fry them brown in butter. Lay them into a dish; pour all the fat out of the pan, put in some good brown gravy, with a piece of butter rolled in flour, a bundle of sweet herbs, and an onion. When it has got a boil, take out the herbs and onion, put in your collops, let them stew a quarter of an hour. A little before you dish it up, throw in a few fried force meat balls, and pickled mushrooms. Stew all a minute or two, and dish it up. Garnish with green pickles.

Larded Scotch COLLOPS, white.

Cut the collops as directed above, season

them with mace, nutmeg, pepper, and salt strew a little grated bread over them. Lard them with fine fat bacon. Stew the knuckle in as little water as possible, with a bundle of sweet herbs, a blade or two of mace, some whole pepper, and a little salt. When you have all the goodnes out of the veal, and the liquor stewed into a pint, put in the cutlets to stew. When you think them enough, add a glass of wine, and a few mushrooms; thicken it with the yolks of two eggs beat, and a piece of butter rolled in flour; stir it about till smooth. Send them to table garnished with lemon.

To make FORCE-MEAT BALLS.

Take of lean veal and beef suet an equal quantity, a very little grated bread, sweet marjoram, and parsley, some rind of lemon, beat mace, nutmeg, pepper and salt, shred all very fine; mix it into a paste with raw eggs; flour your hands, and make it into small balls, both long and round ones. If you want them for a white fricassée, put them into boiling water. A few minutes will boil them. If for brown, fry them.

To prepare TRUFFLES and MORELLS for made-dishes.

Have them as fresh as possible; take the stalks from the morells; see they are not mity. Set them on with as much water as will cover them; let them simmer a few minutes. Half an ounce of truffles and morells is enough for a made-dish.

To make a brown Calf's head HASH.

Cleave the head, take out the black part of the eye, wash it clean, and lay it in cold water, to suck out all the blood. When quite clean, boil it tender; put the brains into a cloth, and boil them along with the head; lay the head to cool. When cold, cut the meat off it into thin slices, put it into a stew-pan, with a proper quantity of good beef gravy; let it simmer over a slow fire or stove half an hour; add some fried force-meat balls, and a few bearded oysters. Season with mace, nutmeg, and salt, to your taste; toss it about a few minutes upon the fire; beat up the brains with an egg, a little shred parsley, nutmeg, and salt, a little flour and cream. Fry them in small fritters, about the size of a crown piece. Garnish the hash with these fritters, sliced lemon, and barberries.

A white Calf's head HASH.

Clean the head, as directed for the brown hash, slice it; put it into a stew-pan, with some good veal gravy, the rind of half a lemon; let it simmer half an hour upon a slow fire or stove. Season with mace, nutmeg, and salt, to your taste; put in a few boiled force-meat balls, some parboiled truffles and morells, a few bearded oysters, a quarter of a pint of cream, a piece of butter rolled in flour, a glass of white wine; let it simmer a little, shaking it round. Garnish with the brains fried, as directed, and pickled oysters, mushrooms, barberries, and sliced lemon.

To ragoo a Breast of VEAL.

Half roast your breast of veal, put it into a stew-pan, with some strong beef gravy; let it simmer upon a slow fire or stove till it is tender and brown. Have ready boiled tender and ox's palate, which cut into pieces, and add to it, with some boiled sweet-breads cut into dice, a few pickled mushrooms, oysters, and a shred of girkin, some fried force-meat balls, a little piece of butter rolled in flour; put in a glass of sharp wine, the juice of a lemon; give it a heat, tossing the pan round; dish it up. Garnish with beet root and lemon.

To collar a Loin of MUTTON.

Skin and bone it, season it with mace, nutmeg, and salt; let it lie in the seasoning all night; beat two yolks of eggs, rub the fleshy side which was seasoned over with them; have marjoram, thyme, and parsley shred, stew them over the eggs, roll it up very close, sew it in a piece of thin cloth of the size of it; tie the cloth at each end tight, bind it firm and even with broad tape; rub it over with butter, lay it into an earthen pan, with a little water in it. Send it to the oven to bake. In the mean time have some good strong beef gravy, with some veal sweet-breads boiled tender, and cut into dice, force-meat balls fried a light brown, a pickled girkin shred fine, a piece of butter rolled in flour to thicken it. Season with mace, nutmeg, and salt, to your taste. When your mutton comes from the oven, cut it in two,

set it into the dish, pour the ragoo hot over it. Garnish with lemon and beet root.

To collar a breast of VEAL.

Bone it nicely with a very sharp knife, but be careful not to cut the meat through. Have a little marjoram, parsley, and thyme shred, some rind of lemon shred, a very little grated bread, beat mace, nutmeg, pepper, and salt, mix all these, and strew over it, with all the bits of fat you can get off the bones; let it lie with the seasoning all night; roll it up tight, stick in a skewer to hold it together, spit it, and wrap the cawl about it, roast it. An hour and a half will roast a large one. About a quarter of an hour before you take it up, take off the cawl, dredge it, and baste it well with good butter; let it be a fine brown. Have the following sauce ready prepared; take half a pound of lean beef, cut and hack it well, dredge it with flour, and fry it brown in a stew pan; pour upon it a little boiling water, stir it well together, then pour in as much more boiling water as to make the pan half full; add the bones of the veal, an onion stuck with four cloves, a faggot of sweet herbs, viz. parsley, thyme, and marjoram, a toasted crust of bread, two or three blades of mace, and some whole pepper, cover the pan close, and, stew it till it is thick and rich; strain it, put it into the pan, with some par-boiled ruffles and morells, a few mushrooms, a spoonful of catchup, two or three artichoke bottoms cut into dice; put in a little salt, to season the gravy. When your veal is enough, take

take of the packthread, set it upright in the dish, cut the sweet-bread into four, broil it a fine brown, basting it. Lay it round the collar, with a few fried force-meat balls; give the sauce a boil, pour it over the collar. Garnish with lemon.

N. B. A breast of mutton may be done the same way, only skin it.

To make VEAL POCKETS.

Cut as many pieces as you chuse off a leg of veal, about four inches one way, and three inches the other way, and half an inch thick. Take a sharp pen-knife, and make an incision in the side of each piece, as large as you can, only do not run the knife through; fill them with force-meat, made thus; of grated bread and shred beef suet an equal quantity, a little marjoram, parsley, and thyme, some rind of lemon shred fine; season it with beat mace, nutmeg, pepper, and salt; mix it into a paste with raw eggs, stuff it into the pockets with your fingers, and make your force-meat go as far in as possible; sew them up with a small thread; season them with nutmeg and salt. Fry them in butter, upon a low fire, a light brown. Put them into a stew-pan with as much veal gravy as will cover them. Let them simmer upon a stove, or slow fire half an hour; put them into your dish, pour the sauce over them. Garnish with lemon and mushrooms. If you chuse, some of them may be larded with fat bacon.

To make a white FRICASEE.

Take a couple of rabbits, or three chickens, skin and cut them into small pieces, lay them into warm water an hour, to suck out the blood; put them into a stew-pan with milk and water, stew them till they are tender; take out the chicken or rabbit, and boil down the liquor to a small quantity; add to it a quarter of a pint of cream, and a piece of butter rolled in flour. Season with mace, nutmeg, and salt, to your taste. Make it hot, keep stirring it upon a slow fire, then put in your chicken or rabbit again, with a few mushrooms, still stirring it. When you think it thoroughly hot, squeeze in the juice of half a lemon, and dish it up.

Fricasee veal the same way.

A brown FRICASEE.

Skin your rabbits or chickens, cut them into small pieces, rub them over with yolks of eggs; mix together a little grated bread, beaten mace, and grated nutmeg; roll them in this, and fry them in fresh butter a fine brown, in a stew-pan. Be careful that they do not stick to the pan; drain the butter well from them, and pour in half a pint of good gravy, a glass of port wine, a little walnut pickle, and some shred capers; salt to your palate. Thicken it with a piece of butter rolled in flour, and send it to table, garnished with beet root and green pickles.

To fricasee TRIPE.

Have a piece of double tripe cut into slices three inches long, and one inch broad, sprinkle them with salt, and lay them into a stew-pan, with a bundle of sweets herbs, viz. marjoram, parsley, and thyme, a piece of rind of lemon, an onion, a little anchovy pickle, and a bay leaf; cover them with water, cover the pan close, and let them stew till they are tender. Take out the tripe, strain the liquor, put half a pint of the liquor into a pan, with a glass of wine, and a spoonful of walnut pickle. When it boils, put in your tripe again; beat two yolks of eggs with a little mace, grated nutmeg, and shred parsley, a quarter of a pint of cream, a piece of butter rolled in flour; mix these well together, and pour it into the stew-pan; keep stirring, or tossing it about one way, till it is thick and smooth, but do not let it boil after the egg is in. Garnish with lemon.

N. B. Sauces which have eggs or cream in them, must be stirred one way all the time they are upon the fire, or else they will curdle.

To fricasee PIGEONS.

Take half a dozen new-killed pigeons, skin and cut them into pieces, season them with pepper and salt; put them into a stew-pan, with a pint of water, half a pint of red wine, a blade or two of mace, a faggot of sweets herbs, an onion, a slice of butter rolled in a little flour; cover your pan close, and let them

them stew till there is just a sufficient quantity of liquor for sauce; take out the herbs and onion, beat two yolks of eggs, grate in some nutmeg; put the meat to one side of the pan, pour the eggs into the gravy; keep stirring, for fear of its curdling; squeeze in the juice of half a lemon, shake all about. Put the meat into the dish, pour the sauce over it; lay some rashers of bacon round it. Garnish with lemon and fried oysters.

A fricasee of LAMB STONES and SWEET-BREADS.

Par-boil, blanch, and slice the lamb stones. If your sweet-breads are large, slice them, dredge them with a little flour, and fry them a fine brown. Drain the fat well from them, put in a little good gravy, a few oysters, some asparagus tops, some par-boiled truffles and morells. Season it to your taste with mace, nutmeg, pepper, and salt, a shallot shred very small; stew all eight minutes. Add a little cream, stir it about one way, till it is warm; dish it up. Garnish with lemon.

To ragoo a Neck of VEAL.

Cut it into steaks, flatten them with a rolling-pin, season them with mace, nutmeg, pepper, and salt; lard them with the fat of bacon, dip them in yolks of eggs, with a little thyme and shred lemon peel in it. Make a sheet of strong cartridge paper into the form of a dripping pan; pin up the corners, butter it well; butter the gridiron, set it over a charcoal fire or stove, lay in the meat; do it
L softly;

softly; baste it, and turn it frequently, to keep in the gravy. Have ready half a pint of good well seasoned gravy, into which put the meat when it is enough, with a few mushrooms, and a shred girkin. If you chuse to have it a brown ragoo, put in some red wine. If you intend it for a white one, put in a little white wine, with a yolk of an egg, beat up with a little cream.

A fricasee of CALF'S HEAD.

Boil half a calf's head, let it cool, cut it into slices, put it into a stew-pan, with some good veal gravy; season with mace, nutmeg, pepper and salt; put in an artichoke bottom cut into dice, a few boiled force-meat balls, some parboiled truffles and morells; boil all a quarter of an hour, take off the scum; beat up two yolks of eggs with a little cream, which add to it, shake it round one way; make it very hot, but not to boil; squeeze in the juice of half a lemon. Garnish with lemon and pickled oysters.

To fricasee fresh NEAT'S TONGUES.

Boil them tender, peel them, cut them into thin slices, fry them in fresh butter; drain off the butter, put in a proper quantity of good gravy for sauce, with an onion stuck with three cloves, a faggot of sweet herbs, a blade or two of mace, some pepper and salt; let it simmer half an hour, then take out the tongue, strain the sauce, put it into a stew-pan again with the tongue. Beat up two yolks of eggs with a little white wine, put it in, with a piece of but-

ter rolled in flour, shake it about one way four or five minutes, and send it to table.

To force a TONGUE.

Boil it tender. When cold, cut a hole in the root end, taking out some of the meat. Shred the meat you take out with as much beef suet, some pippins, a little beat mace, nutmeg, pepper, and salt, some sweet herbs, two boiled yolks of eggs; chop all, and mix it with raw eggs; stuff the tongue, cover the end with buttered paper, or a veal cawl, roast it, and baste it with butter. For sauce, have melted butter, with a little good gravy, the juice of a lemon, a little grated nutmeg; boil it up, and pour it over the tongue in the dish. Garnish with horse-radish and barberries.

To fricasee SOLES white.

Skin, gut, and wash them well, cut off the heads, dry them, cut off the fins, take the fish from the bones as whole as possible; cut each sole into eight pieces. Put the bones and heads into a sauce-pan, with a pint of water, an onion, a bundle of sweet herbs, two or three blades of mace, some whole pepper and salt, a little rind of lemon; and a crust of bread; cover the pan close, and let it stew till there is about half a pint of liquor; strain it into a stew-pan, put in the soles, a little wine, a few mushrooms cut small, some shred parsley, a piece of butter rolled in flour, a little grated nutmeg; set it upon the fire, and keep shaking the pan

till the soles are enough. Garnish with lemon.

To force the inside of a Sirloin of BEEF.

Spit it, and with a sharp knife carefully lift up the fat of the inside, take the meat all out close to the bone, shred it small; shred as much beef suet fine, a little grated bread, marjoram, parsley, and shred lemon peel, a couple of shalots shred fine. Season with nutmeg, pepper, and salt. Mix all together, with a glass of red wine. Put it into the place you took the beef out, cover it with the fat and skin, fasten it with small skewers, cover it with paper, which must not be taken off till it is in the dish; shred two shalots small, boil them in a glass of red wine, and pour it into the dish with the gravy which drops from the meat, only mind to scum the fat off the gravy.

Rolled BEEF STEAKS.

Beat three or four pretty large steaks with the rolling-pin: have a force meat, made thus; shred very fine a pound of lean veal, the flesh of a fowl, half a pound of cold ham, the kidney fat of a loin of veal, a sweet-bread cut into small pieces, an ounce of stewed truffles and morells cut small, a little shred parsley, marjoram, and rind of lemon; season with nutmeg, pepper, and salt; mix all with a couple of eggs and a little cream. Put it into a sauce-pan, and stir it eight minutes over a slow fire. Spread it upon the steaks, roll them up firm, fasten them with a small skewer, fry them a nice brown in a stew-pan; drain the fat well
from

from them, put in a pint of good gravy, a spoonful of catchup, a spoonful of red wine, and a few mushrooms; stew them a quarter of an hour. Cut each roll in two, laying the cut side uppermost. Pour the sauce over them. Garnish with green pickles.

To fry a Loin of LAMB.

Cut it into thin steaks, season them with nutmeg, pepper, and salt, fry them without butter, turning them frequently. Take them out as you find them done enough, lay them upon a warm dish before the fire, pour out any fat that may be in the pan, put in a little good gravy, with a small piece of butter rolled in flour; shake it about, make it boil, pour it over the steaks, throw a few shred capers over them. Garnish with girkin.

To ragoo a fore Quarter of LAMB.

Cut off the knuckle bone, lard it with thin pieces of bacon, dredge it with flour, fry it a fine brown; put it into a stew-pan, with a quart of weak gravy, a bundle of herbs, viz. marjoram, thyme, and parsley, a little mace, whole pepper, salt, and an onion; cover the pan close, let it stew half an hour; pour the liquor out, and keep the lamb warm in the pan; strain the liquor. Fry brown half a pint of oysters, drain the fat they are fryed in from them, scum the fat off the gravy, pour it upon the oysters; put in an anchovy, two spoonfuls of wine; boil all till there is just enough for sauce; add a few mushrooms, with a spoonful of the pickle. Lay

your lamb in the dish, pour the sauce over it. Garnish with lemon.

To ragoo FRENCH BEANS.

String and cut them, boil them tender, put a piece of butter worked in flour into your stew-pan, in which fry a couple of sliced onions; then put in the beans, with a little nutmeg, pepper, and salt, the yolk of an egg beat up with a little cream; stir them a minute or two, and send them to table.

To fricasee ARTICHOKE BOTTOMS.

If dried, scald, then soak them in warm water till they are soft; put into a pan a pint of milk or cream, a slice of butter rolled in flour; stir it one way till it is thick; stir in a little mushroom pickle. Lay the artichoke bottoms, each cut into four, into a dish, pour the sauce over them.

To dry ARTICHOKE BOTTOMS.

Boil the artichokes just so as you can pull off the leaves and choke, cut the bottoms from the stalks, set them in a very cool oven, upon tin plates to dry. Do this so many times till they are quite dry. Put them into an earthen pot, cover them close, keep them dry. When you use them, soak them in warm water, till they are soft. They are good in sauces, cut into small pieces, and put in just before the sauce comes off the fire.

To fry ARTICHOKE BOTTOMS.

If dry ones, soak them in warm water till they are soft, dredge them with a little flour; fry

fry them in butter; pour melted butter over them.

To fricasee MUSHROOMS.

A quart of small fresh mushrooms will make a pretty dish; make them clean, put them into a sauce-pan, with three or four spoonfuls of milk, and a little salt; let them boil up three or four times upon a quick fire, take them off, put in a little beat mace and nutmeg, half a pint of cream, a piece of butter well worked in flour; shake the pan constantly, for fear it should curdle. When it is thick and smooth, send it to table.

To stew MUSHROOMS.

Peel and beard them. If they are large ones, take off the stalks, and cut each into four parts. Boil them in salt and water; drain some of the liquor from them, and add a piece of butter rolled in flour, a little mace, nutmeg, and pepper; stew them ten minutes; squeeze in the juice of a lemon, and a glass of white wine, if it is agreeable.

Dried MUSHROOMS.

Peel them, take out the beard, sprinkle them with salt, boil them in their own liquor, drain them in a sieve; set them several times into a slow oven, till quite dry. When thoroughly dry, keep them in a stone jar, in a dry place.

To make MUSHROOM POWDER.

Half a peck makes a tolerable quantity. Have them fresh and thick ones; clean them well with a piece of flannel, scrape out the gills and worms; put them into a kettle, with a handful of salt, a couple of onions stuck with cloves, a quarter of an ounce of mace, two grated nutmegs, two tea spoonfuls of ground pepper; let them simmer upon a slow fire till all the liquor is boiled in. Be careful that they do not burn. Drain them in a sieve, and dry them in the sun, or upon tin plates in a slow oven. When thoroughly dry, pound them very fine. Put the powder down hard in a stone jar, and keep it for use. Put what quantity you please into sauce.

MUSHROOM CATCHUP.

The large flaps are best; pick the straws or dirt off them; lay them into a broad earthen vessel, strew a good deal of salt over them. Let them lie a day in the salt. Break them with your hands, put them into a stew-pan, and let them boil two or three minutes. Strain them through a coarse cloth, wringing it hard, to take out all the juice. Let it stand to settle; pour off the clear, which run through a thick flannel bag. To three quarts of juice allow an ounce and a half of black pepper; mace, nutmeg, cloves, and ginger, of each a quarter of an ounce; boil it briskly ten minutes. When cold, put it into pint bottles, with the seasoning,

ing, part in each bottle. Cork it tight, and cement the corks.

To make MUSHROOM SAUCE for all sorts of white Fowls.

Pick very clean half a pint of small mushrooms, put them into a sauce-pan, with a little salt, a blade or two of mace, and some nutmeg, a good piece of butter rolled in flour, and half a pint of cream; boil these all together, and keep stirring them one way. Pour them with the sauce into the dish. Garnish with lemon.

WHITE CELLERY SAUCE for either roasted or boiled Fowls, Turkeys, Partridges, &c.

Wash very clean a bunch of cellery, cut it into little thin bits, boil it slowly in a little water till tender; put in a little beaten mace, nutmeg, pepper, and salt, a slice of butter rolled in flour; boil it up, and pour it into the dish.

ANOTHER.

Boil the cellery as directed, season it with mace and nutmeg, a small piece of butter rolled in flour, half a pint of cream; boil all together, tossing it about. Add a glass of white wine.

BROWN CELLERY SAUCE.

Stew the cellery as directed; season with mace, nutmeg, pepper and salt, a piece of butter rolled in flour, half a pint of good gravy, a spoonful of catchup, half a glass of red wine; give

give all a boil, pour it into the dish. Garnish with lemon.

A SAUCE for Fowls.

Par-boil and bruise the livers; cut small some fresh or pickled mushrooms, or both, boil and chop a handful of parsley; add to these two spoonfuls of catchup, a glass of white wine, and as much gravy as will make a proper quantity of sauce; thicken it with a piece of butter rolled in flour.

LEMON SAUCE for boiled Fowls.

Pare a lemon, slice and cut it small, take out all the seeds; bruise the livers with a little gravy; melt some butter; mix all, let it boil; add a little of the rind of lemon shred fine.

To stew a Rump of BEEF.

Boil it rather more than half enough, take off the skin; mix together some beaten mace, nutmeg, pepper, and salt, a handful of parsley shred fine, a little sweet marjoram and thyme. Make incisions both in the fat and lean parts, and stuff in this mixture. Mix some of it with yolks of eggs, and spread over the beef. Lay the rump of beef into a deep earthen pan, pour the gravy which runs from it over it, with a pint of claret; cover the pan close, with paper; bake it two hours. Lay the beef into the dish, pour the liquor over it, after having scummed off the fat.

A good way of dressing a TURKEY or FOWL.

Take out the breast-bone, fill the fowl with force-meat, made thus; the flesh of a fowl shred fine,

fine, a pound of lean veal beat in a mortar, half a pound of beef suet shred fine, as much grated bread as suet, some shred parsley and sweet herbs; season with mace, nutmeg, pepper, and salt, a little rind of lemon shred fine; mix all with raw eggs. This quantity will do for a large turkey; so you may make any quantity you please, in proportion to the fowl you dress. Roast it. For sauce, take some good gravy, with mushrooms, and if any force-meat leaves from the fowl, make it into balls, fry them, and put them into the gravy. Garnish with lemon. The fowl may be larded, if it is agreeable.

To stew a TURKEY brown.

Draw and pick it well, fill the crop with force-meat; put a shallot, an anchovy, and a little thyme into the belly; lard the breast with fine fat bacon, dredge it, fry it in a stew-pan, with a good deal of butter; then put it into a little pot, or deep stew-pan, that will just hold it. Pour in so much gravy as to cover it, with mace, pepper, two or three cloves, and salt, if it wants it, a small bundle of sweet herbs; cover the pan close, and let it stew an hour; then take out the turkey, keep it warm covered up by the fire. Boil the sauce down to a pint, strain it, and thicken it with a piece of butter rolled in flour. Put into it a glass of red wine. Lay your turkey in the dish, pour the sauce over it. Garnish with lemon and green pickles.

To stew RABBITS.

Cut them into quarters, lard them, or not, as you please, dredge them with flour, fry them in butter; put them into a stew-pan, with some good broth, or weak gravy, a glass of white wine, a little pepper and salt, a bundle of sweet herbs, a very small piece of butter rolled in flour; cover the pan close, stew it half an hour, dish them up, and pour the sauce over them. Garnish with thin slices of Seville orange notched.

Scotch CHICKENS.

Wash and dry them with a clean cloth, singe them, cut them into quarters, put them into a stew-pan, with as much water as will cover them, a blade or two of mace, a little salt, a small bunch of parsley; cover the pan close, and let them stew half an hour: then throw in a little parsley clean washed and chopped. Take the chickens out into a warm soup dish. Have ready three eggs well beat, which pour into the sauce slowly, tossing it about; give it a heat, but do not let it boil again, and keep moving it, to prevent it from curdling; pour it over the chicken. Mind to take out the bunch of parsley before you pour in the eggs.

CHICKENS *and* TONGUES, *a proper dish for a large company.*

Half a dozen small chickens boiled white, half a dozen hog's tongues boiled and peeled, a whole cauliflower boiled white, some spinage
boiled

boiled and stewed; lay the cauliflower in the middle of the dish, the chickens round, and close the tongues round the chickens, with the roots towards the edge of the dish, the spinage in small heaps betwixt the tongues. Garnish with small rashers of bacon.

To stew CHICKENS whole.

Draw and wash them, cut off their feet, take out or break the breast bones; be careful not to break the skin; dredge them with flour, and fry them in butter a fine brown; drain out all the fat, lay over your chickens some thin slices of lean beef, and a very thin slice or two of lean veal, a blade or two of mace, a couple of cloves, a little whole pepper, and salt, an onion, a small bunch of sweet herbs; pour in as much boiling water as will cover them, cover your pan close, and let them stew eighteen minutes. Take up the chickens, keep them warm, boil the gravy till it is rich, strain and scum it, pour it into the pan again, with two spoonfuls of red wine, a few mushrooms, and put in the chickens to warm. Lay them into a dish, pour the sauce over them. Garnish with slices of cold ham heated in the gravy, and sliced lemon.

To stew Ducks.

A couple make a pretty dish; cut them into quarters, fry them in butter a fine brown; pour out all the fat, dredge in a little flour, put in half a pint of gravy, a glass of red wine, an anchovy, a couple of shallots, and a bundle of sweet herbs; cover the pan close, and let it

stew eighteen minutes. Take out the bunch of herbs, scum off the fat : if your sauce is not as thick as cream, put in a little piece of butter rolled in flour, to make it so. Garnish with lemon and barberries.

Cold roasted duck may be done in the same manner, but does not need to be fried ; stew it only till thoroughly warmed.

A good way of dressing a WILD DUCK.

Half roast it, lay it into the dish which you intend it shall go to table upon, carve it, leaving the joints hanging together, sprinkle a little pepper and salt on it, squeeze the juice of a lemon over it ; lay the back uppermost, press it hard with a plate ; put to it two or three spoonfuls of good gravy, cover it close with a dish, set it upon a stove or chaffing-dish of hot coals ten minutes. Send it warm to table.

To make a POTATOE HERRICO.

Scrape the skin clean off four pounds of good raw potatoes, then wash them clean ; take two pounds of beef, one of mutton, and one of pork ; or, as you like best, four pounds of any of these meats ; cut them into pieces of three or four ounces each, season them very well with pepper and salt, and a good onion chopped very small ; have ready a strong wide-mouthed stone jar, such as hares are usually jugged in ; slice a thin layer of the potatoes into the jar, then a layer of the seasoned meat over them, and so alternately layers of potatoes and meat ; let your uppermost layer be

oe potatoes, so that your jar be about three quarters full, but put no water into your jar; then close or stop the mouth of it with a large well-fitted piece of cork, covering the same with a strong piece of canvas, and tying it down with pack-thread, so as only a little of the steam may escape in stewing; for a little should constantly evaporate from the sides of the cork to save the jar from bursting. Then place your jar up right in a kettle of cold water on the fire, so as the mouth of the jar may be always two inches above the water in the kettle, when boiling. The herrico in the jar will begin to boil some minutes sooner than the water in the kettle, and that, for obvious reasons. In about an hour after the water in the kettle begins to boil, your herrico will be fully stewed. Then take out and open the jar, pour out the herrico into a deep dish, and serve it up.

An excellent method of curing BACON.

Keep in the spare ribs, rub it very well with salt, lay it upon a table, strew beaten salt-petre over it, cover it, and let it lie ten days; rub it again with salt; mix brown powder sugar with salt-petre, and strew over it; let it lie twenty days longer; press it two or three days before you hang it up. Three quarters of a pound of salt-petre, and the same quantity of brown sugar, will serve a small pig: one half of the salt-petre at first salting, and the other half mixed with the sugar at the second salting.

N. B. When it has hung a month or six weeks,

weeks, lay it into a box amongst oat-shellings.

To collar a PIG.

Cut off the head and tail, split, bone, wash and dry it well; season the fleshy side with beaten mace, nutmeg, pepper, and salt; let it lie all night. Mix some shred parsley, marjoram and sage, strew these over it, roll it up very tight and firm, each half separate; sew a piece of linen cloth about it tight, and tied at both ends, wrap it about firm with a piece of broad tape, as close as it will lie, put it into boiling water, with the bones of the pig, some whole pepper, mace, salt, a race of ginger, and two or three bay leaves; scum the pickle before you put in the collars; boil them slow. An hour and a half will boil a small pig. When it is cold, take off the tape and cloths, strain the pickle, put both when cold into an earthen vessel, and keep it for use. When you send it to table, garnish with parsley.

To collar EELS or TROUTS.

The eels must be scoured with salt and sand, the trouts scraped; open your fish, wash them very clean, dry them with a cloth, cut off the head, fins, and tail, take out the bones, season the inside with mace, nutmeg, pepper, salt, and cloves, all beaten; mix together some parsley, marjoram, thyme, shred very small, which strew over them; roll them very tight from the tail upwards, that so the small end may be in the middle; sew them into a piece of linen cloth, tie the ends tight, bind them

them in with broad tape, as close as they will lie; put them into boiling water, with the bones, half a pint of vinegar, some salt, a bundle of sweet herbs, a little mace, black pepper, and ginger; scum the pickle before you put in the collars; boil them slow three quarters of an hour. When enough, take them up, take off the tape and cloth, set the collars upon a plate, that they may be of a right shape when cold; strain the pickle. When the collars and pickle are both cold, put them into an earthen vessel, and keep them close for use. When you send them to table, garnish with barberries and parsley.

To collar BEEF.

A thin piece of the flank is best; take the skin off to the end, beat it with a rolling-pin; have four quarts of pump water, with a quarter of a pound of salt-petre dissolved in it; strain this pickle, lay the beef into it two days, turning it; mix together nutmeg, mace, cloves, and pepper, all beat fine, a little thyme, marjoram, and parsley, shred; strew all over the beef, lay on the skin, roll it very close, sew a piece of cloth tight about it, tie the ends close, wrap it with broad tape, as close as it will lie, lay it into an earthen pan, with half a pint of claret. Bake it in an oven with bread.

To collar SALMON.

Take a side of salmon, scrape and wash it, cut off the head, and a piece of the tail, dry it with a cloth, make a force-meat thus; take

the skin off the tail, beat the fish in a mortar, a few oysters plumped in their own liquor, one or two lobster tails, three yolks of hard boiled eggs, four anchovies, some parsley, thyme, and marjoram, all chopped fine; add a little grated bread; season this mixture with mace, nutmeg, cloves, pepper, and salt, all beat fine; mix it together with raw yolk of egg; sprinkle a little pepper, and salt, upon the salmon, rub it over with yolk of egg, spread on the force-meat, roll it up tight, sew it into a piece of cloth, tie both ends, and bind it about with broad tape close. Boil it slowly two hours in a pickle of water, with salt and vinegar; scum it and let it be boiling when you put in the collar, adding a bundle of sweet herbs, a little sliced ginger, a nutmeg cut into four parts, and some whole black pepper. When the salmon is enough, set it up to cool; let the pickle be cold also, and put them into an earthen vessel. When you send it to table, garnish with fennel and parsley.

To collar Cow HEELS.

Boil them very well, bone them while hot; six make a good sized roll; lay them one upon another; sprinkling a little salt between each, roll them up in a coarse cloth, tie the collar at both ends, to shape it, put it into boiling water, with salt in it; let it boil slow an hour. When it is cold, put it into a pickle of salt and water boiled, and send it to table either sliced or whole.

To collar a CALF'S HEAD.

Get a calf's head with the skin and hair on, scald off the hair, parboil it, slit on it the fore part, and take out all the bones while it is hot; season it with mace, nutmeg, pepper, and salt, sweet marjoram and parsley; roll it hard, put it into a cloth, and bind it with tape; as directed for other collars; boil it slowly in as much water as will cover it, with a little salt in it. Before you roll up the head, boil and peel the tongue, slice it, and lay it, with the eyes, upon the head, so roll it up with it; throw away the black part of the eyes. When you take out the collar, put into the liquor a little mace, nutmeg, and pepper, give it a boil. When the collar and pickle are both cold, put them together into an earthen pan, with a pint of vinegar. Garnish with flowers and barberries when you send it to table.

To collar PORK.

Take a belly piece of young pork, lay it into water a night to soak out the blood, mix together some parsley, marjoram, and thyme, sliced them fine, dry the pork with a clean coarse cloth; rub it over with yolk of egg, strew these herbs over the inside; cut some thin slices off a leg of veal, beat them with a rolling-pin, season them with mace, nutmeg, pepper, and salt; lay the slices of veal upon the pork, roll it up hard, put it into a cloth, and bind it like other collars, with broad tape. Boil it in salt and water. When you think it tender, take it out; put into the
pickle

pickle some ginger and pepper, give it a boil; when cold, put to it a little vinegar, and keep the collar in it. Garnish with flowers and bay leaves.

MOCK BRAUN.

Have a head and belly-piece of pork, which salt with salt-petre and common salt; let it lie two days in the salt: have some cow heels well boiled and boned, and mix them amongst the pork properly, putting a good deal round the outside, to make it cut like braun, roll it up, sew a coarse cloth about it, tie the ends, and bind it with tape, as you do a collar, and boil it in salt and water; have a wooden case of the size you would chuse your roll to be, with holes in it, and a top to go into it, with a cord to pull it out. When your roll is enough, take it out of the cloth in which it was boiled, lay a clean coarse cloth into the case, put in the braun, put in the top, lay a heavy weight upon it; let it stay in the case till it is cold. Make a pickle of salt and water, with a handful of bran boiled in it; strain it when cold; keep it in this pickle for use. Send either the roll or slices of it to table.

To pot LOBSTERS.

Peg them, to prevent the water getting in, boil them in salt and water; when enough, and cold, take the fish out of the tails, and claws, as whole as possible, split the tails, and take out the guts; do not use the body for potting, as it will not keep long; mix together some beaten mace, grated nutmeg, pepper

per, and salt, lay your lobsters into an earthen pan in layers, seasoning every layer. To a small pan of lobsters put half a pound of butter, cut into pieces, at the top: tie a paper over it, and bake it in an oven. When it is enough, drain the butter from it while warm, and set the butter to cool; when your lobster is cold, put it into the pots, as firm as possible, and smooth at the top, take the butter which was drained from the lobsters, and, if you think there is too little, add a piece more butter, put it into a pan, set it upon a slow fire, take off the scum, pour it upon your lobster in the pots. Take care to let none of the sediment go in with the butter, and do not let the pots be moved till the butter is quite hard.

To pot EELS.

A large eel is best; gut, skin, bone, and wash it clean, dry it with a cloth, cut it into pieces about three inches long, lay them into an earthen pan, season each layer with mace, nutmeg, cloves, pepper, and salt; lay some pieces of butter on the top, tie a paper over the mug, bake them half an hour in a quick oven. When enough, lay them to drain; when cold, lay them into your pot or pots very close, and if you think they do not taste enough of the seasoning, add a little more. When you put it into the pot, take the butter which was baked with them from the gravy, and if it is too little, add some more butter to it, put it into a pan, set it upon a slow fire, take off the scum, and pour the clear butter
over

over the eels in the pot. Do not move the pots till the butter is quite hard. Observe this for all pots.

N. B. Pot trouts the same way.

To pot SALMON.

Scrape, wash, and dry it, split and wipe it with a cloth, cut it into pieces, season it with mace, nutmeg, cloves, pepper, and salt; put it into an earthen pan, with the skinny sides at top and bottom, lay pieces of butter on the top, tie a paper over it, and bake it. When it comes out of the oven, drain all the butter and gravy very well from it, till quite dry. When it is cold, take it from the skin, beat it in a marble or wooden mortar. If you find it not high enough seasoned, add a little more of the same seasoning. When the salmon is beat very fine, put it down into your pots firm and smooth, and cover it with clarified butter.

N. B. Some people do not beat it in a mortar, but put it down as whole as possible into the pots, after taking off the skin.

To pot a PIKE.

Scrape, gut and wash it, cut off the head, split it, take out the chine-bone, season the inside with bay salt, white pepper, mace, and nutmeg, lay it together, and turn it round, lay it into an earthen pan, tie a paper over it, and bake it. When it is baked, drain it well: when cold, put it into your pot, and pour clarified butter over it.

To pot a HARE.

Boil the hind parts of a hare, and when cold, take from it all the skinny part and sinews, beat it very fine in a mortar, with butter melted without water. The hind parts of a large one will take half a pound of butter. Season it with mace, nutmeg, cloves, pepper, and salt: mix the seasoning well amongst it, put it into your pot close and smooth, and pour clarified butter over it.

To pot a HARE in joints.

Do not wash it, but wipe it with a cloth, cut it up into joints, as you would at table, lay aside the head and bloody parts; season the hind parts and back bone with mace, nutmeg, pepper, and salt, and lay it into an earthen pan; have a pound of beef suet beat in a mortar to a paste, which lay over the hare; tie a double brown paper over the pan, and set it into a slow oven all night. When baked, drain the fat and gravy from it; drain it upon a cloth. When it is quite cold, lay it close into pots, and cover it with clarified butter.

To pot BEEF.

Cut some lean pieces of beef free of skin and sinews, put it into an earthen pan, with a little pepper and salt; lay some pieces of butter on the top, tie a paper over it; bake it till it is tender, drain the liquor from it while hot. When your beef is cold, beat it in a marble or wooden mortar very fine, with but-
ter

ter melted without water ; season it with mace, nutmeg, pepper, and salt : mix the seasoning well amongst it, put it firm down in your pots, and cover it with clarified butter.

To pot TROUTS.

Scrape, gut, and wash them clean, cut off the heads, fins, and tails, lay them into an earthen pan ; mix together mace, nutmeg, pepper, and salt, season the insides, and strew seasoning between each layer ; put some pieces of butter over the top, tie paper over them, bake them an hour and three quarters, pour the liquor from them. Put them into the pots, and when cold, pour clarified butter over them.

To pot VENISON.

Have fat and lean together, lay it into an earthen pan, with some pieces of butter over it, cover the pan with paper, and bake it. Pour the liquor from it while it is hot ; when cold, take all the skin off, and beat it to a paste in a marble mortar, or wooden bowl, putting in a little melted butter. Season with mace, nutmeg, pepper, salt, and a very few cloves. Put it close down into the pots, and cover it with clarified butter.

To pot FOWLS or PIGEONS.

Draw them very clean, cut off the heads and feet, do not wash but clean them with a cloth ; season with pepper and salt, lay them into an earthen pan, with a good deal of fresh butter. When baked tender, pour the liquor
from

from them, lay them upon a cloth to drain; season them again with mace, nutmeg, pepper, and salt, put them into your pots. Take the butter which was baked with the fowls, and melt it; if there is not enough, add more butter clarified, and cover the fowls with it.

N. B. Do wild fowl in the same manner, but bone them.

To pot EELS.

Skin, gut and wash them clean, cut them into pieces three or four inches long, dry them in a cloth, season with mace, nutmeg, pepper, salt, and a little sal prunella pounded very fine; lay them into an earthen pan, with a good deal of butter on the top, and tie paper over the pan. Half an hour will bake them in a quick oven, if they are not very large ones. Take them carefully out, lay them upon a coarse cloth to drain; when quite cold, put them into the pots, seasoning them again with the same seasoning. Clarify the butter they were baked in, and pour it over them.

N. B. If you chuse to bone them, keep out the sal prunella.

SPINAGE or BROCOLI and EGGS.

Stew your spinage or brocoli as before directed; have a stew-pan with boiling water upon a slow fire, drop in the eggs as quick as possible; take them out with a slice as whole as you can, lay them upon the spinage, and send them to table, with melted butter.

TOAST and EGGS.

Make some good buttered toast, cut it into square pieces, and lay a dropped egg upon each piece.

BROCOLI and buttered EGGS.

Dress the brocoli as before ordered; take what number of eggs you chuse, beat them well, put them into a sauce-pan, with a good piece of butter, a spoonful or two of cream, and a little salt, keep stirring them with a spoon; pour them upon a toast made half an inch thick, and well buttered on both sides. Lay it in the middle, and the brocoli round it.

N. B. A dish of asparagus and eggs may be done in the same manner.

An EGG SOOP.

Beat two yolks of eggs in a bason with a piece of butter the size of a hen's egg, and some salt, pour on a quart of boiling water slowly, stirring it all the time till the eggs are well mixed; put in a little beaten mace, nutmeg, and pepper, pour it into a sauce-pan, and stir it upon the fire till it simmer; then pour it out of one vessel into another till it is quite smooth and frothy; set it upon the fire again, stirring it till it be quite hot. Send it to table in a soop-dish.

A Fricassee of EGGS.

Take six or eight hard boiled eggs, cut them into quarters; have half a pint of cream,
and

and a quarter of a pound of butter, with a little salt, stir it together over a slow fire till it is thick and smooth. Lay the eggs in your dish, and pour the sauce all over.

N. B. Gravy may be used instead of cream, if it is agreeable.

A Rogoo of Eggs.

Take a dozen hard boiled eggs, break off the shells, and cut the white across longways in two halves, keeping the yolks whole; take a quarter of a pint of pickled mushrooms, and a little boiled parsley shred very fine, two or three truffles and morells cut into pieces, a few artichoke bottoms; mix them together with the water in which the truffles and morells were boiled, grate in a little nutmeg, mace, pepper, and salt, put it into a pan, with three or four spoonfuls of water, a glass of red wine, a piece of butter as large as a walnut rolled in flour; stir all together, and let it boil. Lay the yolks and whites in order in your dish, the hollow parts of the whites uppermost, and fill them as high as they will lie with crumbs of bread fried brown and crisp, so pour the sauce over, and garnish with fried bread crumbs.

To broil EGGS.

Take a slice round a loaf, toast it brown, lay it on a dish, and butter it; break six or eight eggs on it, hold over them a red-hot shovel; squeeze a Seville orange, and grate a little nutmeg over them.

Baked EGGS.

Soak a penny loaf in a quart of hot cream or milk till quite soft, and strain it through a sieve; add a little brandy, grate in a little nutmeg, sweeten it to your taste; break into a dish as many eggs as will cover the bottom, pour on the bread and milk. Bake it half an hour in a tin oven before the fire, or upon a chaffing dish of hot coals, covering it close.

EGGS with Lettuce.

Scald some cabbage lettuce in water, squeeze it well, slice and toss it up in a stew-pan with a piece of butter; season with nutmeg, pepper, and salt, stew it half an hour, and chop them well together. When they are enough, lay them into the dish; fry some eggs nicely in butter, lay them upon the lettuce. Garnish with Seville orange.

To fry EGGS.

Have a good deal of butter in your frying pan, make it pretty hot, drop in your eggs, fry them a light brown, turn them, and give them just a heat on the other side, then take them out as whole as possible. If they run together, separate them with a knife.

To boil EGGS.

Put them in when the water boils, and let them continue boiling three minutes.

Rules to be observed in making PUDDINGS.

If batter puddings, mix the flour with a
little

little milk; add the other ingredients by degrees, which will make it smooth.

Never allow your pudding-cloth to be washed with soap; dip it in warm water, and dredge it with flour.

If you boil your pudding in a dish, butter the inside before you put in the batter.

Tie a batter pudding close, a bread pudding loose.

Let the water boil when you put in the pudding, and if you want to add any more, let it be boiling water; move the pudding frequently to prevent it from sticking to the pot.

When a batter pudding happens to be lumpy, put it through a hair sieve.

For all baked puddings butter the pan or dish before you put them in.

A plain PUDDING.

Put your pudding, made of a pint of cream or new milk, six eggs well beaten, three spoonfuls of flour, a little nutmeg, and salt, into boiling water. It will be enough in half an hour. Send it to table with wine or melted butter, or both.

A batter PUDDING.

Mix together a pint and a half of new milk, ten eggs, without two whites, well beaten, six spoonfuls of flour, a little salt. An hour will boil it.

N. B. Fruit may be added, if you like it.

A bread PUDDING.

Take a penny loaf with the crust cut off sliced thin; boil a quart of cream or new milk, pour it over the bread, put in a piece of butter, stir it round, and cover it close. Beat six eggs, leave out two whites, add them to the above mixture when it is cold, with two spoonfuls of mountain wine, or rose water, a little nutmeg, sugar, and salt; mix the whole together. Half an hour will boil it.

A quaking PUDDING.

Beat well eight eggs, without four whites, and then mix them with a pint of thick cream; mix also a large spoonful of flour with a little of the cream, then add it to the whole, with a quarter of a pound of lump sugar, and a little nutmeg. Butter and flour the cloth well; do not tie it too close. Put it into boiling water, and let it boil for half an hour.

Bread and butter PUDDING.

Spread with butter and cut a penny loaf into thin slices, as for tea, butter a dish, and lay the slices all over it; strew over the bread and butter some currants, clean washed and picked, then put in a layer of bread, butter, and currants alternately, till all is in. Take five eggs beaten, a pint of milk, a quarter of a nutmeg grated, a little brandy, and salt; mix all this together, sweeten it to your taste, and pour it over the bread and butter. Bake it half an hour.

N. B.

N. B. The dish may be lined with puff-paste, if it is agreeable.

To make a Batter PUDDING.

One spoonful of flour, one spoonful of sugar, four eggs, the whites of two, a pint of raw milk, let it boil three quarters of an hour.

N. B. The pot must boil before the pudding is put in.

A Marrow PUDDING.

A quart of cream, three Naples biscuits and a half, half a nutmeg grated, a little beaten cinnamon and salt, ten eggs, leaving out five whites, a little rind of lemon shred fine, sweeten it to your taste, and mix all together; put a piece of butter into a sauce-pan with the mixture, stir it upon the fire till it is pretty thick; pour it into an earthen pan, with six ounces of currants that have been plumped in hot water, stir it round. Line the bottom of the dish with puff-paste, and lay some round the dish edge. When the pudding is cold, and the oven ready, add a glass of mountain wine or brandy, and pour it in; lay long pieces of marrow on the top. Bake it half an hour.

A Manna PUDDING.

A tea-cup full and a half of manna, boil it in a pint and a half of milk, stir it all the while, and boil it to a thick consistence; let it stand till it is cold, and then put in a little nutmeg, a little beat cinnamon, a glass of mountain wine, six eggs well beat, and a little
shred

shred lemon peel. Boil it about three quarters of an hour.

A baked Manna PUDDING.

A tea-cup full of manna, boil it in a pint and half of milk to a thick consistence, stirring it all the while. When cold, add to it six eggs, a little nutmeg and salt, a glass of white wine. Butter the dish, and lay puff-paste round the edge. Half an hour will bake it.

A suet PUDDING.

A penny loaf grated, three quarters of a pound of suet shred fine, half a pound of sugar pounded, three quarters of a pound of currants clean washed and picked, half a nutmeg grated, half the rind of a lemon shred fine, a little salt, five eggs beaten; mix all together in a quart of new milk. Boil it two hours.

A PUDDING to bake under meat.

A quart of milk, six eggs, a little salt, make it into a batter with flour, as thick as for pancakes; put some dripping or butter into a stew-pan or frying-pan, boil it upon the fire, pour in the batter, and hold it upon the fire two or three minutes, to harden the bottom, then set it under the meat before the fire. Give it a heat upon the fire several times, shifting it in the pan when it is stiff enough to bear it. Make the pudding of such a size as to be baked enough when the meat is ready.

Slide it upon a dish, and send it to table, with melted butter.

A Steak PUDDING.

Make a good paste with fine flower, suet shred fine, and a little salt; have it pretty stiff. Let your steaks be beef or mutton, and season them well with pepper and salt. Make it up with the meat in the middle, as you do an apple dumpling, tie it into the cloth, and put it into boiling water. A large one requires five hours, a small one three hours.

N. B. Pigeons, instead of steaks, eat well.

A Rice PUDDING.

Boil a quarter of a pound of rice with a stick of cinnamon in a quart of milk upon a slow fire, stir it frequently; when tender and thick, pour it into an earthen pan, and stir into it a quarter of a pound of butter, sweeten it to your taste; add half a small nutmeg grated, a little rose water, and mix all well together when it is cold: beat eight eggs, keeping out three whites, beat all well together; butter a dish, pour it in, and bake it. The dish may be lined with puff-paste, or not, as you please.

N. B. Currants or sweet-meats may be added.

A ground Rice PUDDING.

Boil six ounces of the flour of rice amongst a quart of milk upon a slow fire till thick, keep stirring it frequently; pour it into an earthen pan,

pan, stir in half a pound of fresh butter, six ounces of sugar. When it is cold, grate in half a nutmeg, six eggs beaten, two spoonfulls of mountain wine, and beat all together. Line the dish with thin puff-paste, pour it in, and bake it.

A Custard PUDDING.

A pint of cream, six eggs, leaving out three whites, two spoonfulls of flour, grate in a little nutmeg, a little salt, sweeten it to your taste with butter and flour your cloth, tie it not too close and put it into boiling water half an hour. If you chuse you may butter a wooden bowl, put it in, and tie a cloth over it. When enough is turned it into a dish, and pour melted butter over it.

A Bread PUDDING to bake.

A penny loaf grated, seven eggs, leaving out three whites, a little beat cinnamon, half a pound of raisins stoned, half a pound of currants clean washed and picked, a little salt; mix all together with a quart of new milk or cream, butter the dish, pour in the pudding, and bake it.

A Chesnut PUDDING.

Twenty chesnuts, boil them a quarter of an hour, blanch and beat them in a marble mortar or wooden bowl to a paste, with a glass of mountain wine; beat nine eggs, leaving out three whites, a little beat cinnamon and salt, mix all well together; add a quart of cream or new milk, a quarter of a pound of melted butter,

butter, and sweeten it to your taste. Line your dish with puff-paste, pour in the pudding, and bake it.

Cheese-curd PUDDINGS, *which make a pretty side-dish.*

Three quarts of milk, turn it with runnet, drain the whey from the curd, beat the curd in a mortar, with half a pound of fresh butter, till the curd and butter are well mixed, six eggs well beat, two Naples biscuits grated; mix all together, and sweeten it to your taste. Butter patty-pans, and fill them with the mixture. Bake them in a slow oven, and turn them out into a dish. Cut citron and candied orange-peel into little narrow pieces, and blanched almonds cut into long slips, and stick them in different parts on the tops of the puddings; pour a little wine and melted butter into the dish, and grate some sugar over them.

A Potatoe PUDDING.

Boil six middling sized potatoes, peel them; when cold, squeeze them through your hands, leaving some part of it about the size of half an almond; add to them half a pound of butter melted without water or flour, eight eggs well beat, a quarter of a pint of cream, half a glass of mountain wine, half a pound of sugar, a little beat cinnamon, the juice of half a lemon, the rind of one lemon shred very small, put puff-paste round the dish, and bake it.

Apple PUDDING.

Ten middling apples coddled so soft as to come easily from the skin, ten eggs, leaving out four whites, the rind of a lemon grated, half a pound of sugar, a glass of mountain wine, a little nutmeg and cinnamon, a quarter of a pint of cream. Put puff-paste round the dish.

Scalloped POTATOES.

Boil, skin, and bruise potatoes in a little thick cream, put in melted butter, salt, nutmeg, pepper, some bread crumbs; roast them before the fire in scallop-shells, or brown them with a red hot iron.

A boiled LOAF.

Pour a pint of milk scalding hot over a small loaf, cover it close, and let it stand till it has soaked up the milk; then tie it into a cloth, and boil it a quarter of an hour. Send it to table with melted butter poured over it, and grate a little sugar on it.

A cream PUDDING.

Boil a quart of cream with a stick of cinnamon upon a slow fire, and let it cool; beat eight eggs, leaving out four whites, mix a spoonful of flour with them, four ounces of almonds blanched and beat to a paste, a quarter of a pound of sugar, and a little rose water; mix the eggs, then the cream, by degrees: have ready a thick cloth, wet it in warm water, dredge it very well with flour, pour

pour in your pudding, tie it close, and boil it quick for half an hour. Send it to table with melted butter, a little wine poured over it, and some sugar grated on it.

A Lemon PUDDING.

Half a pound of butter worked to a cream, three quarters of a pound of lump-sugar pounded, half a pound of almonds blanched and beat to a paste in a marble mortar or wooden bowl, the rind of two lemons boiled in two waters till tender, and beat to a paste, five eggs well beat, a glass of mountain wine, the juice of half a lemon; mix all well together; put puff-paste round the dish, and bake it.

N. B. Make an orange pudding the same way, only use oranges in the place of lemons.

An Almond PUDDING.

Put three ounces of the crumbs of fine bread sliced thin into a pint and half of cream, with half a pound of almonds blanched and beat to a paste, a little rose water, eight eggs, leaving out four whites, a quarter of a pound of sugar pounded; a quarter of a pound of melted butter; mix all well together. Line the dish with puff-paste, pour in the pudding, and bake it.

A PUDDING.

Pour a quart of cream scalding hot upon an old penny loaf sliced thin, the crust taken from it, cover it close till it is cold; add nine eggs well beat, some cinnamon, nutmeg, and salt, half a pound of beef suet, three quarters

of a pound of currants clean washed and pick-
ed, three apples pared, cored, and shred, a lit-
tle rose water, some candied lemon peel. But-
ter the dish, and bake it.

Tansy PUDDING.

Beat twelve eggs, keeping out four whites,
a quart of cream, the crumbs of an halfpenny
roll grated, a little orange flower or rose-water,
cinnamon, nutmeg, and salt, a spoonful of tansy
juice, half a pint of spinage juice, half a pound
of sugar. Butter your dish, and bake it.

A Carrot PUDDING.

A pint of cream, eight eggs well beat, stir
in half a pound of carrot clean scraped and gra-
ted, three quarters of a pound of grated bread,
six ounces of sweet butter melted, two glasse
of mountain wine, a little rose water, half a nut-
meg grated, half a pound of sugar; mix all
well together. Lay puff-paste round the dish
edge.

A Biscuit PUDDING.

Four penny Naples biscuits grated, pour o-
ver them a pint of cream or milk boiling hot,
cover it close till cold; then add a little beaten
cinnamon, nutmeg, and salt, four yolks and
two whites of eggs well beaten, a little rose
water, two ounces of sugar pounded; mix all
well together, and boil it in a bason. Send
it to table with melted butter, wine, and sugar
poured over it.

A Hunter's PUDDING.

Seven eggs well beat, half a pint of cream, a pound of grated bread, a pound of suet shred fine, half a pound of currants clean washed and picked, half a pound of raisins stoned, a little grated lemon peel, cinnamon, nutmeg, and salt, half a pound of sugar, a glass of brandy. It will take three hours boiling.

N. B. This pudding may be baked, if it is agreeable.

A Prune PUDDING.

Nine eggs well beat, a quart of cream or new milk, six spoonfuls of flour, a little salt and nutmeg; mix it by degrees into the milk; add a pound of prunes, a quarter of a pound of sugar. Tie it in a cloth, and boil it two hours. Pour melted butter over it.

A Sago PUDDING.

Wash a pound of sago in three or four hot waters, put it into a quart of new milk, with a stick of cinnamon, boil it till thick upon a slow fire, stirring it frequently. when it is enough, stir in half a pound of fresh butter; pour it into an earthen pan. Beat nine yolks and five whites of eggs, a glass of mountain wine, half a pound of sugar, a quarter of a pound of currants clean washed and picked, a little nutmeg and rose water; mix all well together. Put puff-paste round the dish, and bake it.

A Fried PUDDING.

Take a pint of milk, seven eggs, a spoonful

ful of yeast, a few currants, make it stiff with flour, and set it before the fire to rise. Let the frying-pan be pretty full of fine fat, drop it in, and let it fry round and brown.

A Pease PUDDING.

Put it into cold water, boil it till the pease are soft. Untie the pudding-bag, stir in a piece of butter and a little salt; tie it again, and boil it an hour longer.

N. B. Tie it very slack when it is first put in, and tighter the second time. Take it out often, and beat it with the ladle.

Yeast DUMPLINGS.

Make a light dough with flour, salt, yeast, and water, as for bread; set it before the fire, covered with a cloth, half an hour to rise; make it into round balls of the size of a goose's egg, flatten them with your hand, put them into boiling water, and let them boil twelve minutes. Send them to table with melted butter.

Scum the water before you put them in.

Suet DUMPLINGS.

A penny loaf grated, six ounces of suet, six ounces of currants, half a nutmeg, a little salt, four eggs; mix it up with a little cream, and make it into dumplings with a little flour. Put them into boiling water, and boil them fifteen minutes.

Butter DUMPLINGS.

Take a good piece of butter, rub it into your flour, and make it like crust for a pye. Make
it

it up into dumplings, and boil them half an hour.

Apple DUMPLINGS.

Make a good puff-paste, or short-paste, which you please, pare large apples, quarter and core them; roll your paste in round pieces, large enough for one apple, put it round each like a ball, with a little flour in your hand. Tie them separately in a cloth first dipped in warm water and floured, put them into boiling water. Three quarters of an hour will boil them, if they are not exceeding large apples. Send them to table with grated sugar over them, and melted butter and pounded sugar with them.

Black PUDDINGS.

Two quarts of swine's blood, a quart of cream, eight eggs well beat; mix them well together, thicken it with grated bread or leaped groats, which you please, and one pound and a half of beef suet or lard shred fine. Season with mace, nutmeg, pepper, and salt; put in a little sweet marjoram, mint, thyme, and penny-royal, all shred very fine; mix all well together, and fill the skins of what length you please. Prick them with a pin, and put them into boiling water, and let them boil an hour upon a slow fire. When enough, lay them upon clean straw to drain.

N. B. Let the skins be very well cleansed, washed in several waters, and laid all night in salt and water.

Puddings may be made the same way of either sheep's or cow's blood.

White PUDDINGS.

Take three penny loaves, cut off the crust, slice them, and pour over them three pints of cream or new milk boiling hot; let it stand till the cream is all soaked up. Add to it a pound and half of beef suet shred fine, twelve eggs well beat, a pound of currants well cleaned, half a pound of raisins stoned, a quarter of a pound of almonds blanched and cut small, a pound of sugar. Season with mace, nutmeg, cinnamon, and salt, a little rind of lemon shred small, two glasses of mountain wine, one glass of brandy. When your skins are very well cleaned in several waters, and have been laid in salt and water all night, dry them with a cloth, and fill them of what lengths you please. Boil them carefully upon a slow fire an hour.

SAUSAGES.

Take three pounds of pork free from fat and skin, cut it into small pieces, and add to it two pounds of lard free from skin, beat it together in a mortar till fine. Season with nutmeg, mace, pepper, and salt. Mix the seasonings well amongst it, and fill small skins well cleaned.

N. B. The sausage-meat may be kept in a mug, and the skins filled as you want them.

Put in a little strong beer amongst the meat with which you fill the skins, but not into the mug amongst the sausage meat.

Lancashire PUDDINGS.

Par-boil a swine's hailet, heart, and tongue; when cold, to each pound of it allow half a pound of lard; shred all together very small, and add half a pint of leaped groats. Season with nutmeg, pepper, and salt, and mix all together with three raw eggs. Have your skins well cleaned, which fill moderately, and let them boil upon a slow fire half an hour. When you use them, set them on in cold water, let them warm thoroughly, then broil them.

PUFF-PASTE.

Beat the white of one egg, add to it a quarter of a pint of cold water, stir in flour with the end of a paste-pin till stiff; roll it out three or four times to make it smooth and stiff; weigh your paste, and take near as much butter; beat your butter thin with the paste pin, using a little flour, to prevent it from sticking; cover your paste with the thin leaf of butter, strew on a little flour, fold it up, and roll it out again; do so till all your butter is in, then roll it out five or six times, to prevent it from being leafy. Touch it as little as possible with your hands, and in warm weather make it in the coolest place you can. A morning or evening is best to make it in the summer.

Short PASTE for Pies and Tarts.

Ten ounces of butter to every quart of
flour;

flour; boil your butter in a very small quantity of water, so make your paste with it.

A standing CRUST for large Pies.

To a stone of flour allow five pounds of butter, boil your butter in water, put a little salt to the flour. When your butter has boiled, scum it off into the flour, taking as little of the water as possible, work it well up into a paste, break it into small pieces till it is cold, so make it into what form you please.

Cold CRUST.

To three pounds of flour allow a pound and a half of butter; rub the butter small, put in a little salt, and three eggs well beat. Make it up with cold water.

A dripping CRUST.

When your dripping is ready clarified, take a pound and a half of it to three pounds of flour; boil your dripping, and make up your paste with a little salt.

PASTE ROYAL.

Take half a stone of flour, break into it three pounds and a half of butter, half a pint of mountain wine, a little rose water, a pound of fine sugar beat and sifted, eight eggs well beat; mix them amongst the flour, and make up the paste with cold water.

A sweet Veal or Lamb PYE.

Make a puff-paste, or short crust, as you chuse,

chuse, butter your dish, then line it, and put paste round the edge; cut the meat into small pieces, season it with mace, nutmeg, a very little pepper, and salt, and lay a layer of meat, and a layer of currants and raisins: let the raisins be stoned, and the currants clean washed and picked; then a layer of meat, and so on till all is in. Put a few pieces of butter on the top, pour in a quarter of a pint of water, and cover it. When it comes from the oven pour into it a caudle made thus; half a pint of white wine, a small tea-cupful of water, mix in the yolks of two eggs, a little beat cinnamon, stir it well over a slow fire one way all the time, till it begins to thicken; take it off, sweeten it to your taste, squeeze in the juice of half a lemon, pour it in, move the pye round to mix the caudle with the gravy in it, put on the cover, and send it hot to table.

A Lamb or Veal PYE.

Cut the meat into pieces, season with mace, nutmeg, pepper, and salt, lay it into your dish, with a few sweet breads and lamb-stones, if you can get them, season them along with the meat; lay in three or four yolks of hard boiled eggs, with some pieces of butter on the top; cover it with a good paste, and bake it in a quick oven an hour and a half. Have ready a little good gravy to pour in when it comes from the oven, with a little oyster pickle.

A Calf-feet PYE.

Boil a gang of calf feet till they come freely from

from the bones; when cold, shred the meat very fine, with a pound of beef suet; pare, core, and shred six apples, a pound of currants clean washed and picked, a pound of raisins stoned. Season with cinnamon, mace, nutmeg, and a very little salt, the rind of a lemon shred, the juice of a lemon, half a pint of mountain wine; mix all well together. Line the dish, and cover it with good puff-paste.

A Beef-Steak PYE.

Take as many steaks as you chuse off the rump or thick part of the flank, but do not cut them too thin; season with nutmeg, pepper, and salt; butter the dish, lay in your steaks, with four or six artichoke bottoms, and a pint of water; cover it with a good paste, and bake it.

A Venison PASTY.

Take a breast and neck of venison, bone it, cut the breast into two or three pieces, cut off the scrag end of the neck, leaving the fat upon the best end; season with pepper and salt to your taste. Lay in the breast and scrag end first, and the best end of the neck at the top. If your venison is not fat enough, add to it the fat of a loin of mutton, which hath been steeped in vinegar two hours. Make a rich puff-paste, if your pasty is to be in a dish, and your dish lined with paste; if a standing pye, then hot paste, with the walls made thick; put in the venison, laying on the top half a pound of butter in pieces, pour in a quarter of a pint of water, cover your pasty, bake it three hours.

While

While the paſty is baking, boil the bones with an onion, two or three blades of mace, a cruſt of bread, and a little ſalt, in two quarts of water down to a quart, which ſtrain into the paſty when it comes from the oven, and ſhake it about.

N. B. If you think your veniſon too freſh, and not tender enough, waſh it in warm milk and water, make it very dry with a clean cloth, rub it over with vinegar, and hang it in the air. When you uſe it, waſh it in warm water, and beat it with a rolling pin.

A Mutton Paſty.

Have a large loin of mutton, let it hang five or ſix days, bone it, preſerving the meat as whole as poſſible; ſeaſon with mace, pepper and ſalt, and put in a large ſpoonful of catchup. Manage it in the ſame manner, and boil the bones as above for gravy, and put it in when it comes out of the oven.

N. B. If you would have it to look like veniſon, ſoak it in a little red wine and vinegar a few hours.

Pigeon Pye.

Dreſs, pick, and crop the pigeons very clean, cut off the pinions, make a force-meat thus: the pigeon livers, four yolks of hard boiled eggs, a little grated bread, ſuet, and parſley, all ſhred fine; ſeaſon with mace, nutmeg, pepper, and ſalt; mix it with raw egg, and ſtuff the crops of the pigeons with it. Seaſon them with pepper and ſalt, and put a piece of freſh butter, with pepper, and ſalt, into each. Lay ſix yolks of hard

hard boiled eggs on the top, and cover it with good paste.

N. B. Lay the pigeons in with their breasts down, the pinions, &c. in the vacant places.

If it is to be eat hot, pour in a pint of water when it goes to the oven.

Make a partridge pye in the same manner, leaving out the force meat and eggs, observing to lay the breasts down.

A Giblet Pye.

Clean your giblets well, stew all but the livers and hearts in a quart of water, with a little whole pepper and salt, an onion, a little parsley and thyme. When cold, give them a little more seasoning, lay them into the dish with the livers and hearts, and a beef-steak seasoned at the top; pour in a little of the gravy they are stewed in, cover it with a good crust, and bake it. When it comes out of the oven, strain and boil the remainder of the gravy the giblets were stewed in, and put it into the pye.

N. B. If you chuse, when the goose is killed, save the blood amongst some grated bread or groats, stirring it till it is cold; put in a little pepper and salt, an onion shred, a quarter of a pound of beef suet, a little thyme and parsley chopped, and mix it up with an egg and a little warm cream; put it into the skin of the neck, sewing it at both ends. Lay it in the middle of the pye, and the remainder loose in the dish.

When you do not make a pye, but only stew the giblets, the blood may be managed in the same

same manner; stew it with the giblets, and lay it in the middle of the dish.

A Goose PYE.

Three quarters of a stone of flour made according to the receipt given for standing-crust; raise the pye large enough to hold a large goose. Have a goose and turkey, or two hens, in place of the turkey, well seasoned over night with nutmeg, pepper, and salt. They may be either boned or not, as you please: if you do not chuse to bone the goose, split it up the back, take out the breast bone, and lay the turkey or hens under it. Put all the lard of the goose into the pye. Beat half a pound of butter out flat, and lay it on the top, so lay on the lid, and bake it well.

A Chicken PYE.

Cut three chickens up as you would at table, season them with mace, nutmeg pepper, and salt. Have a force-meat made thus: half a pound of veal, half a pound of beef suet chopped fine, a quarter of a pound of grated bread; season with mace, nutmeg, pepper, and salt, a little grated lemon peel, an anchovy cut small, a little shred thyme and parsley; mix all very well together with raw egg, make it into balls, and lay them into the dish with the chickens, putting the white part of the chickens uppermost. Add some sweet-breads, if you have them, with a few mushrooms; pour in half a pint of water, cover the pye with a good puff-paste, and bake it well. When it comes

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from the oven, pour in half a pint of good gravy.

A Calf's head PYE.

Clean the head very well, boil it, take off the flesh as whole as possible, take out the eyes, slice the tongue, and season it with mace, nutmeg, pepper, and salt. Line the dish with puff-paste, lay in the meat, with the tongue on the top, and the eyes cut in two; pour in half a pint of the liquor it was boiled in, put on the lid, and bake it. Boil the bones in the remainder of the liquor the head was boiled in, with an onion, a bundle of sweet herbs, two or three blades of mace, a little whole pepper and salt; boil it to about a pint, drain it, then add a few artichoke bottoms or mushrooms, some force-meat balls, a little catchup, a piece of butter rolled in flour, boil it, beat up the brains with some sage chopped fine, a little shred lemon peel, and grated nutmeg; beat it up with an egg, and fry it in little cakes a light brown. When your pye is going to table, take off the lid, lay in four yolks of hard boiled eggs, the fried cakes, and pour the sauce boiling hot over it. Send it to table either with or without the lid.

N. B. Truffles and morels may be added, but it is very good without them.

A Lobster Pye.

Take the claws and tails of two or three boiled lobsters, split up the back part of the tail, and take out the gut; beat your lobster,
and

and some of the coral in a mortar, with half a pound of butter melted without water; season with mace, nutmeg, pepper, and salt. Line your dish with puff-paste, lay in the lobsters, put on a thin lid, and bake it an hour.

N. B. You may lay in the lobsters whole, only splitting the tails, if you chuse, and lay the butter on cold, in pieces.

An Eel Pye.

Skin, gut, and wash your eels, cut them into pieces three inches long, and season with mace, pepper, and salt. Fill the dish, pour in a good deal of water, put on the lid, and bake them well.

A Hare Pye.

Cut your hare into joints, the body into four pieces, season it and a beef-steak with nutmeg, pepper, and salt, lay it into your dish with pieces of butter on the top, and three or four yolks of hard boiled eggs, the steak at the bottom, and put in a few force-meat balls. The hare may be larded with fine bacon if you chuse, and then there will require less butter; pour in a pint of water, and a glass of mountain wine, put on the lid, and bake it.

N. B. If there is not a beef-steak in the pye, pour in a little good gravy when it comes from the oven.

An Oyster Pye.

Beard your oysters, wash them very clean

in their own liquor, and strain it. To a pint of oysters allow a penny loaf grated, and six ounces of butter; season with mace and white pepper. Put it into your dish, cover it with good paste, and bake it half an hour.

An Apple PYE.

Pare, quarter, and core your apples. If you chuse to green them, put them into as much cold water as will cover them, set them upon a slow fire to simmer till they are soft; take them into a dish, and put the sugar upon them while they are hot; throw on some rind of lemon shred fine, and a stick or two of cinnamon. When the apples are cold, cover them with a fine puff-paste.

N. B. Some chuse to stir in a piece of butter when the pye comes from the oven; but if the apples are greened, there is no occasion for it.

A custard Apple PYE.

Make an apple pye as before directed; when it is quite cold, pour upon it a pint of cold custard; also cut the lid into three cornered pieces, and stick them in round the side.

N. B. Apple tarts managed in the same manner, with green sweet-meats and almonds stuck in them, make a good dish.

A Cherry PYE.

Lay sugar at the bottom of your dish, put in your fruit, and sugar on the top. Always

ways allow plenty of sugar to all fruit pyes. Cover your pye with good puff-paste, and bake it.

N. B. A few red currants with the cherries are a good addition. In the same manner make a pye of currants and rasp-berries. Observe to pick your rasp-berries well, as there is often an insect in them.

Plumb, damson, cranberry, and gooseberry pyes are made in the same manner as a cherry pye.

A Devonshire PYE.

Three quarters of a pound of suet, and a pound of apples without the core, shred fine; add to these three quarters of a pound of sugar, a pound of currants clean washed and picked, a nutmeg grated, a quarter of an ounce of beat cinnamon, and a little salt, two ounces of almonds blanched and cut into pieces, a glass of brandy, a little orange-peel. Cover it with a good crust.

N. B. This mixture makes exceeding good minced pyes, and will keep three months in an earthen mug, with a paper dipped in brandy laid over it. When you intend to keep it, put in your almonds and sweet-meats as you use it, and add a little more brandy. Line your pans, fill them, and cover them with good paste.

Minced PYES made with Tongue.

Two pounds of parboiled neat's tongue, two pounds of beef-suet, a pound of the tartest apples you can get, the rind of one lemon gra-

ed, a pound of raisins stoned, shred all together very fine; add to these a pound and a half of currants, a pound of sugar, an ounce of cinnamon, a quarter of an ounce of mace, a quarter of an ounce of nutmeg, a little salt; mix all very well together, and put it close down in an earthen mug. When you use it, allow two glasses of port wine, one glass of brandy, and the juice of a lemon to a dozen pyes, with three or four pieces of candied orange peel in each.

Minced PYES made another way.

Two pounds and a half of currants, two pounds and a half of apples, two pounds of suet, one pound of sugar, half a pound of raisins stoned, sweetmeats, half a nutmeg, half a pint of brandy, a cup of sack, chop the ingredients.

If you chuse meat, put in a pound of neat's tongue.

Egg minced PYES.

Six hard boiled eggs, fourteen pippins pared and cored, a pound of raisins of the sun, stoned, chop all small; add to them a pound of currants well cleaned, two large spoonfuls of loaf sugar pounded, orange and lemon peel, an ounce of each cut into pieces, a quarter of an ounce of cinnamon, a nutmeg grated, a little mace, rind of a lemon shred fine; mix all well together. When you are going to fill the pyes, put in two glasses of brandy, three glasses of mountain wine, and the juice of a lemon.

TARTS.

Pare the apples or pears, cut each into eight pieces longways, if they be large; if small ones, only into four, take out the core; put sugar at the bottom, lay in the apples, with some rind of lemon shred fine, put sugar on the top, squeeze a little lemon juice into each tart, and cover them with fine puff-paste. When you would have the apples a fine colour, green them as directed for the apple-pye, and put a table-spoonful of the water they were greened in into each tart. If your tarts are made of green wall-fruit, they must be scalded in as little water as possible, and a little of the water put into the tarts. Give them plenty of sugar at bottom and top. No ripe fruit nor cranberries need to be scalded. Never bake preserved fruits when you make tarts of them, but have fine puff-paste cut out into shapes with tins made for that purpose, baked lightly, so all you have to do is to put the sweet-meats into the tart-pans, and lay on the paste, not too much to prevent the sweet-meats from being seen. The paste will keep a considerable time, and when the tarts are not used, the sweet-meats are no worse, and may be taken out again.

Orange TARTS.

Take a dozen Seville oranges, grate the rind off nine, cut them across, take out the pulp of each division with a penknife, and squeeze the skins, to save all the juice you can; take the partitions out of the skins, set them on to boil, give them two or three waters, and boil them
till

till they are tender. Then pare the rind off those which were not grated, which cut into very narrow chips, and the skins into pieces, and add them to the pulp and juice. To a pint allow three quarters of a pound of lump sugar; boil it with the sugar a quarter of an hour upon a slow fire, fill your tart pans, and when the tarts are quite cold, cover them with good puff-paste.

N. B. Lemon tarts are made the same way, allowing a pound of sugar to a pint.

PANCAKES.

Take a quart of new milk, six eggs beat with a little salt and nutmeg; mix flour with a little of the milk, and then thin it with the remainder of the milk and eggs by degrees, till it be of a proper thickness. Then fry them as thin as possible, and of a fine light brown, in plenty of hog's lard, fine dripping, or butter. While you are frying them, shake the pan; when one side is enough, toss it over, if you can do it well; if not, cut it in quarters, and turn it. Keep it warm before the fire, and do the rest; drain the fat well from them. Send them to table with sugar strewed over them.

Currants and a little ginger may be added.

Cream PANCAKES.

A quart of cream, six eggs, as much flour as will make it a degree thicker than cream; put in a quarter of a pound of melted butter, four spoonfuls of mountain wine, a little nutmeg, and cinnamon; beat them all well together,

ther, fry them very thin; strew a little sugar between each pancake, and a little juice of Seville orange.

Hasty Apple FRITTERS.

Pare your apples, scoop out the core, cut them in slices across, as thick as a half crown; have ready some thin batter, made only of strong beer and flour, put a large quantity of lard, dripping, or butter, into your stew-pan, dip the apple into the batter, and then immediately into the hot lard. When they are a light brown, take them out with a slice, and lay them upon a drainer before the fire. Send them to table with beaten cinnamon, and sugar.

Apple FRITTERS.

A pint of cream or new milk, four eggs well beat, a little nutmeg and salt, two large spoonfuls of pounded sugar; mix as much flour with a little of the milk to make it a thick batter, then put in the remainder of the milk and egg, with a glass of mountain wine. Have your apples pared and cored, slice them in amongst the batter, and fry them in lard. A few currants may be added, if you chuse it.

Lemon CHEESE CAKES.

Boil the rind of two lemons in two waters till tender, beat it in a mortar to a pulp; pound three quarters of a pound of lump sugar, blanch half a pound of almonds, and beat them to a paste in a mortar, beat five eggs, work half a pound of fresh butter to a cream with your hand,

hand, put in all the other ingredients, and give it a hearty beat with a spoon. Line your pans with good puff-paste, and when you are going to fill them, put the juice of half a lemon, and half a glass of mountain wine into the cheese-cake meat.

N. B. Make orange cheese cakes in the same manner; but the rind of orange requires more water to take off the bitterness.

Curd CHEESE-CAKES.

Take a quart of warm cream, add to it two quarts of milk, warm from the cow, put a little runnet to it, stir it about, and cover it. When it is come, break it with a spoon; when it has stood a while, drain all the whey from it through a linen cloth, break it small with your hand, or in a mortar; add five eggs well beat, half a nutmeg grated, a little beat cinnamon, half a pound of currants, half a pound of sugar, a little shred lemon peel, and rose water, with a glass of white wine, or half a glass of brandy, and half a pound of melted butter. Line the pans with puff-paste.

Cream CURDS.

Put a little salt into two quarts of water, set it upon a slow fire. When it boils, put in a quart of cream mixed with four eggs well beat, and as it rises, put in cold water, to make the curd come up. When you think it is all up, take it off with a creaming dish, throw it into a sieve with a cloth at the bottom. Send them to table with a little grated sugar over them.

them. They are eaten with wine and sugar, or cream.

N. B. This curd does extremely well for cheese cakes.

Almond CUSTARDS.

A quart of cream, eight yolks of eggs well beat, two pennyworth of cinnamon, and the rind of a lemon; put them into a pan upon a very slow fire, keep stirring. When it begins to thicken, take it off. When cold, put in a quarter of a pound of almonds blanch'd and cut into pieces, a glass of mountain wine, and sweeten it to your taste. When you put it into cups, stick them with almonds, orange peel, or green sweetmeats, cut in long narrow pieces.

Baked CUSTARDS.

A pint of cream boiled with cinnamon; when cold, beat six yolks, which mix with it; add a little mountain wine and rose water, sweeten it to your taste, and bake it in cups.

N. B. The same custard does very well to bake in a dish for a pudding, with puff-paste round the dish, or you may line the dish, if you chuse it. Stir the custard till it goes into the oven; and if you find the paste too brown when it is baked, grate a little fine sugar over it.

Devonshire scalded CREAM.

Put new milk into an earthen or tin pan, upon a charcoal or very clear cinder fire; when it is near boiling, take it off, and set it
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by, without scumming it till next morning when the top may be taken off into a mug stir it till it be batter.

Whipt CREAM.

A pint of thick cream, the whites of two eggs, a spoonful of sack or mountain wine, the rind of lemon; sweeten it with fine sugar; whip it up with a whisk, and lay it upon a hair-sieve to drain.

Whipt SYLLABUBS.

Sweeten red-wine and white-wine, make your syllabub-glasses half full. When the above whipt cream is drained, lay it upon the wine as high as it will lie.

A SYLLABUB from the cow.

Sweeten some wine or cyder, grate in a little nutmeg; milk from the cow into it as much milk as you chuse, and add a little good cream.

A TRIFLE.

Lay into a deep glass-bowl a quarter of a pound of Naples biscuits, pour over them as much white wine as they will soak up, smooth them, lay in some currant jelly; whip half a pint of cream, as directed; which lay upon the currant-jelly. Garnish with fruit and flowers.

ANOTHER.

Lay at the bottom of your dish some macaroons in halves, a few Naples biscuits broken in pieces, and some *tratifia* cakes, wet them

them with red wine, pour over some cold boiled custard, and above that whipt cream. Garnish with flowers and currant jelly.

ANOTHER.

Stick some pieces of raspberry-jam or currant jelly here and there upon the inside of a glass bowl, lay in a quarter of a pound of Naples biscuits, pour on as much mountain wine as they will soak up; put in some cold custard and whipt cream at top. Garnish with fruit and flowers.

Lemon CREAM.

Put into a pint of water a pound of double refined sugar, and the rind of a lemon, boil it, and set it to cool. Beat up six whites and one yolk of egg with a spoonful of orange-flower-water, the juice of four lemons; add it to the syrup, stir it altogether, and run it through a jelly-bag. Take out the lemon peel, set it upon a slow fire, stir it one way till it is near boiling, taking off the scum as it rises, till it is as thick as cream, and grate in a little lemon-peel; fill your glasses, and throw in some oranges or lemon peel, cut into long narrow chips.

Cream JELLY.

Put into three pints of water four ounces of hartshorn, boil it to a stiff jelly; strain it, and add to it half a pint of cream, two spoonfuls of mountain wine, two spoonfuls of orange-flower water, sweeten it to your taste; put it upon a slow fire to simmer, stirring it one way;

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take it off, and keep stirring it till it is quite cold. Put it into cups, or any thing you like the shape of, and let them stand all night. Next day turn them into a dish; mix half a pint of cream with two spoonfuls of rose water, three spoonfuls of mountain wine, sweeten it, and pour it over them.

Orange CREAM.

Beat and sift a pound of double refined sugar, add to it a pint of Seville-orange juice; beat well six yolks and four whites of eggs, strain them to the above; set all upon a slow fire with half the rind of an orange, and stir it one way. When it is near boiling, take out the peel, and pour the cream into glasses.

ANOTHER.

A pint of cream, six eggs well beat, the juice of six Seville-oranges, a little cinnamon, and a quarter of a pound of sugar; mix all well together, stir it upon a slow fire till it is thick; then put in a little piece of butter, and keep stirring it till it is cold.

N. B. Lemon cream the same way.

Almond CREAM.

Boil a quart of cream with a little cinnamon and lemon peel, sweeten it to your taste; blanch and beat in a mortar a quarter of a pound of almonds, a spoonful of rose water; beat nine whites of eggs, and strain them to the almonds, beat them together; mix all together with the cream very well, set it upon
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the fire, and stir it one way till it boils. Pour it into cups, and send it to table cold.

Ice CREAM.

Have a couple of pewter basons, one smaller than the other, which are made for that purpose by the pewterers; the smallest must have a lid; put your cream into the small one, mix it with rasp-berries, or any sort of preserved fruit you chuse, set it within the large bason, fill it with ice, and a handful of salt; let it stand in the ice three quarters of an hour, take off the lid, stir it well, cover it again, let it stand half an hour longer, and then turn it into a plate.

Gooseberry FOOL.

Scald two quarts of young gooseberries till they are soft, put them through a hair-sieve with the back of a spoon, sweeten the pulp very well. When cold, mix it with a little thin cream or milk till it is smooth, then add thick cream; mix it well, and send it to table.

N. B. If you like the seeds, put the gooseberries when scalded through a cullender instead of a sieve.

Codling CREAM.

Put green codlings into a pan of cold water, observing not to have one upon another, cover the pan, set it upon a slow fire to keep scalding, and not to boil. When one side is green, turn them. When they are quite soft, take the skin and core from them, bruise them with the back of a spoon while they are

hot, and when cold, sweeten them to your taste, and mix cream with them.

Raspberry CREAM.

Take some rasp-berry jam, mix it with cream and the white of an egg beat up, whip it with a whisk or a chocolate stick.

N. B. Preserved gooseberries, currants, or currant jelly the same way.

Calfs-foot JELLY.

Put a gang of calf's feet clean dressed into six quarts of water, boil them till you have two quarts of liquor, and the bones come from the flesh; strain the jelly into a clean earthen pan. When cold, pare off the fat, and leave the sediment at the bottom. To a quart of jelly allow three pints of mountain wine, eight whites of eggs well beat, the juice of three lemons, the rind of one lemon, three pennyworth of cinnamon, a nutmeg, a blade or two of mace, and sweeten it to your taste with lump sugar; mix all together, set it upon a clear fire, stirring it all the time; let it boil two or three minutes till it breaks, then run it through your jelly-bag repeatedly till it is fine.

Hartshorn JELLY.

Boil half a pound of the shavings of hartshorn in a gallon of water upon a slow fire into a quart, strain it, and manage it every other way as calfs-foot jelly.

Currant

Currant JELLY.

Pick the currants, put them into a jar, tie them close down with a bladder, put them into a pot of cold water, let it boil four or five hours, or you may let it simmer all night; then run them through a jelly bag, or hair sieve. To each pint of juice allow a pound and a quarter of fine lump sugar; set it upon a slow fire, let it boil half an hour, and scum it. When you think it near enough, lay a little upon a plate to cool, and by what you will judge when it is strong enough. When cold, lay a paper wet with brandy over the top, and tie it close down.

N. B. Gooseberry jelly the same way.

Another way of making currant JELLY.

When your currants are clean picked, put them into a pan, let them simmer upon a slow fire till the berries are broke; strain them through a fine linen cloth, and boil it as directed in the other receipt.

Calf-foot FLUMMERY.

Take half a pint of strong jelly free from fat and sediment, a pint of thick cream, a quarter of a pound of Jordan almonds blanched and cut it into pieces, set them upon a slow fire, sweeten it to your taste; keep stirring it, and as soon as it boils take it off, and strain it through a fine sieve; keep stirring it till it is of the warmth of milk from the cow, then fill the cups or shapes you intend to put it in. When you are going to turn them ou,

the cups a minute in warm water, observing not to let the water touch the flummery. Stick them with blanched almonds cut in long narrow slips.

N. B. The almonds which were boiled amongst your flummery will do very well to put amongst custards.

Hartshorn FLUMMERY.

Put half a pound of the shavings of hartshorn into two quarts of water, boil it upon a slow fire into a pint, strain it, and let it cool; then set it upon a slow fire with a pint of cream, two spoonfuls of sack or mountain wine, a little orange-flower water, a stick of cinnamon, and sweeten it to your taste with fine sugar pounded; keep stirring it till it boils, then pour it into a bason, and stir it till it is only as warm as new milk, so put it into your cups. When you turn it out, stick it with almonds blanched and cut in narrow long pieces.

N. B. If you chuse almonds in the flummery put them in with the cream, &c. and strain it when boiled.

MOON-SHINE.

Have the shape of a half moon as deep as a half pint bason, a large star, and some small ones, made of earthen ware or tin, place these in proper order in a dish, lay a small weight on each, to keep them steady in their places; pour into the dish some milk-warm flummery, but not so much as to come over the edges of the moon and stars. When the flummery

is quite stiff, take out the moon and stars, and pour good calf-foot jelly, not hot, but melted, into the places where the shapes come out off.

A HEDGE-HOG.

Take half a pint of strong calf-foot jelly free from fat and sediment, put it into a pan upon a slow fire. When melted, add to it half a pint of thick cream, sweeten it, stir it till it is near boiling; pour it into a bason, still stirring it, till it is as cold as new milk, and let it stay in the bason till it is quite cold. When you are going to dish it up, hold the bason in warm water a little, to make it come freely out; lay it upon your dish, slit and cut narrow some blanched almonds, which stick into it, in imitation of the bristles of a hedge hog. Sweeten a little red wine, and pour into the dish round it, but do not let it come upon the hedge-hog.

A HEN'S NEST.

Lay some orange chips cut very narrow into a glass bowl; have ready five or six flummery-eggs made thus; blow the eggs, fill the hole at the bottom with a bit of wax; so put in the flummery. When cold, take off the shells, put some ready made jelly into the bowl, and before it is stiffened drop in the eggs.

To preserve CHERRIES.

Do not let your cherries be too ripe, but a bright red; allow three quarters of a pound
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of lump sugar to each pound of cherries; pound the sugar, stone the cherries, and strew them with sugar as you stone them, to preserve their colour; put the remainder of your sugar into the pan with some red currant juice to dissolve it, and scum it. When the sugar simmers, put in the cherries six or eight minutes; pour all into an earthen mug, let them stand twenty-four hours. Pour the syrup from the cherries into a pan, let it simmer till you think it strong enough for keeping, then put in your cherries to heat through; pour them into clean scalded jars. When cold, put rinded suet over them, strained through a fine linen cloth. Do not move the jars till the suet is hard. Tie paper over all.

N. B. All preserves keep best with rinded suet over them.

To preserve MORELLO CHERRIES.

To each pound of cherries allow a pound of lump sugar. Break and dissolve your sugar with two or three spoonfuls of water. When the sugar is hot, strew the top of it with cherries, and as the skin cracks take them out. When they are all done, set them by twenty-four hours; drain the syrup into a pan, boil it so strong as to keep, put in your cherries to heat thoroughly, so put them into jars, and when cold cover them with rinded suet.

N. B. Morello cherries are best with the stones in them.

To dry CHERRIES, *with the leaves and stalks green.*

Dip the stalks and leaves in good vinegar boiling hot, put the stalks upright in a sieve to dry; boil some double refined sugar to a syrup. When the cherry stalks and leaves are dry, dip them, cherries, leaves and stalks, into the syrup to scald. Lay them upon a sieve, boil the syrup to a candy height, dip them in again, stick the stalks into sieves, and dry them.

To preserve PLUMBS.

The common small yellow plumb makes the best preserve. To three pounds of plumbs allow two pounds and a half of lump sugar; pound the sugar, and dissolve it with a little water; when it is hot, strew it over with the plumbs, and take them out as they crack. When they are all done, pour the syrup over them, and let them stand two days; then boil the syrup thick enough to keep, put in the plumbs, let them boil six minutes; put them into a jar, and pour the syrup upon them.

N. B. If you chuse to have them very nice, use double-refined sugar, and take off the skins when they are leaped in the syrup first.

To preserve large white PLUMBS.

Allow a pound of double-refined sugar to each pound of plumbs; pound your sugar, and dissolve it with a little water, let it simmer, and scum it; slit your plumbs down the seam, lay them into the sugar with the slit downwards; let them simmer amongst the syrup a quarter
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of an hour, taking off the scum as it rises. Put them into an earthen mug two days, turning them over several times. Boil the syrup; when you think it enough, put in the plumbs, give them a heat, put them into your jars, and pour the syrup over them. When cold, cover them with rinded suet, or paper wet with brandy.

To dry PLUMBS.

To each pound of plumbs allow a pound of sugar; dissolve your sugar with a little water, let it simmer till the syrup is pretty strong; slit the seam of the plumbs, put them in, and set them upon a slow fire a quarter of an hour. Let them stand in an earthen mug twenty-four hours, give them a leap amongst the syrup again; repeat it a third time. Let them stand a day or two in the syrup, then pour the syrup into a pan; add a little more sugar, boil it to a candy height, dip in the plumbs one by one; lay them upon a clean white paper in a sieve, and dry them in the sun.

To preserve DAMSONS.

Take twenty damsons, bruise them, add to them a quarter of a pound of lump sugar, set them upon a slow fire till the sugar and damsons are gone to a syrup; then to three pounds of damsons allow two pounds of sugar; break the sugar, and dissolve it in the above syrup, then strew the top with damsons, but not one upon another, and as you perceive the skins crack, take them out; they are tender, and if not taken out immediately as they crack, they

they will go to a pulp. When the whole is done, pour the syrup upon them. Next day drain the syrup from them, boil it upon a slow fire to a thick syrup, put in the damsons about a quarter of an hour; put them into your jars, and when cold cover them with rinded suet.

To preserve CURRANTS.

To three pounds of currants allow two pounds and a half of sugar. Have your currants clean picked; break and dissolve your sugar with two or three spoonfuls of water, put in your currants, give them a simmer about a quarter of an hour, and put them into an earthen pan. Next day boil them three quarters of an hour upon a slow fire. Put them into jars, and when cold cover them with rinded suet.

N. B. Currants and rasp-berries together do very well in this manner. The same way do black currants or gooseberries.

Rasp-berry JAM.

Allow two pounds of sugar to three pounds of rasp-berries, and a pint of red currant juice to four quarts of rasp-berries, which must be bruised very well; put them with the sugar upon a slow fire, keep stirring them all the time, and let them boil slow about three quarters of an hour; mind to scum them. When cold, cover them with rinded suet, or paper dipped in brandy.

To preserve APRICOTS.

They must not be too ripe; take a thin paring off them. To each pound of apricots allow a pound of double refined sugar pounded; put them with the sugar into an earthen pan, let them stand all night; next day boil them upon a slow fire about a quarter of an hour, taking off the scum. Let them stand in an earthen pan all night; next day boil the syrup strong, and put in the apricots a quarter of an hour. Put them into your pots when cold, and cover them with paper wet in brandy.

To preserve APRICOTS or PLUMBS green.

Take them before they have stones in them, which you will know by putting a pin through them, put them into cold water, cover the pan, and set it upon a very slow fire till they are green; take the skin carefully off. Allow their weight of double refined sugar, which dissolve with a very little water; put in the fruit about ten minutes, and let them stand in an earthen basin all night. Next day boil the syrup thick, put in the fruit just to heat, put it into pots, pour the syrup over, and when cold lay paper dipped in brandy upon them.

To preserve BARBERRIES.

Pick them off the stalks, and to each pound of barberries give a pound and a quarter of lump sugar; dissolve your sugar with a little water, put in your barberries, and let them
boil

boil upon a slow fire a quarter of an hour. Next day boil them three quarters of an hour.

N. B. You may do them upon the stalks in the same manner.

To candy ANGELICA.

Cut it in the month of May into pieces eight or nine inches long, boil it in hard water upon a slow fire, close covered, till it is tender, and peel it; allow its weight in sugar, which dissolve with a little water, boil it, put in the angelica six minutes; let it lie amongst the syrup two days. Then boil the syrup candy height, dip each piece into it, and dry it in the sun, or in a slow oven.

To preserve CUCUMBERS.

Take the greenest and freest of seeds, rub the small ones with a cloth, the large ones rub and cut in quarters lengthways, put them into a jar in salt and water, tie them down, and set them in a warm place till they are yellow; then take them out, wash them, and set them upon a slow fire, with a little salt in the water, and cover them close with a cabbage leaf till they are green; hang them high above the fire, that they may not boil. If you find that they do not green well, change the water. When you find them clear, and a fine green, take them off; let them stand amongst the water till they are cold; lay them in cold water two days, and change the water several times, to take off the saltiness. Take all the pulp and seeds out of the quartered ones, drain and dry them with a cloth; take their

weight of double refined sugar, dissolve it with a little water. When the syrup boils, put them into it eight minutes; put them into an earthen vessel, and boil up the syrup every two days till you think it strong enough. Keep them in a dry place.

To make BLACK CAPS.

Take winter-greens or ledingtons, split them, and take out the core; lay them into a deep dish, with the cut-side downward; sweeten with lump sugar, and such a quantity of red wine as will reach up two thirds of the apple, leaving a round spot upon the top of each uncovered with the wine. Every pint of wine will require half a pound of sugar. Set them into a quick oven till the tops are black. Send them to table cold.

To preserve ORANGES *whole.*

Take fine fruit and rub them with salt, carve the rind according to your fancy, cover them in soft water a week; tie them in cloths singly, and boil them so tender as a straw will go through, changing the water two or three times, to take out the bitterness. If you take out the pulp, cut a hole at the stalk-end, take it carefully out, without breaking the skin. Make a syrup of double-refined sugar, as much as will cover the oranges, let them stand in it till next day, then warm them in the syrup; take them out, boil the syrup, run it through a bag, and put it upon them when a little cold. Do so twice a week till they are clear, and the syrup thick, adding a little lemon
juice

juice in the boiling. Put them into pots or glaffes singly.

ORANGE MARMALADE.

Take two dozen of oranges, cut them across, and take out the pulp as whole as possible from between each partition with a penknife, squeeze the juice out of the skins, take out the skinny partitions, and boil the skins of six oranges in two or three waters till tender; cut the rind in small chips, as narrow as possible; cut the white skins of five oranges, after the rind is pared clean off, into pieces about the size of half an almond; pick the seeds from the pulp, add to it the chips and cut skins. Measure the whole, and to each pint allow a pound and two ounces of fine sugar. Boil it upon a slow fire till you think the syrup strong enough.

N. B. You may pare the rind off the skins before you boil them, as they pare best before they are boiled, and boil the rind with the skins.

To preserve ORANGE SKINS.

Take out the skinny partitions, boil the skins till they are tender, changing the water twice; drain them upon a sieve. Weigh them, and to each pound of skins allow a pound of lump sugar, which dissolve with a little water; warm the skins among the syrup; put the skins and syrup together, and boil them every three days till the syrup is thick enough to keep. Tie paper over the jar.

To candy ORANGE CHIPS.

Manage the skins in the same manner as directed for orange skins. When the syrup has penetrated into them, cut them into long pieces, some smaller than others; add more sugar to the syrup, put in a little salt, boil it upon a gentle fire candy height, put in your chips, let them heat; lay them into a sieve upon clean paper, and dry them in the sun.

To keep GOOSEBERRIES all the year.

Put green full-grown crystal gooseberries into wide-mouthed bottles, with good corks lightly thrust into them, set them into a kettle of cold water up to the neck, without wetting the corks, heat the water over a slow fire till the gooseberries turn white, or break; take out the bottles, and set them upon a cloth, to prevent their cracking. When they are cold, cork them well, and cement the corks.

To keep CRANEberries.

Pull them at full growth before they are quite ripe, pick out the stalks and decayed ones, put them into very clean dry bottles, cork them close, and rub the top of the cork with butter or suet.

An excellent rich CAKE.

Take five pounds of flour, a little salt, rub five pounds of fresh butter into it; add to it ten pounds of currants clean washed, picked and rubbed in a cloth, three ounces of cinnamon,

namon, a quarter of an ounce of mace beat, three nutmegs grated, three pounds and a half of lump sugar pounded, a pound and a half of almonds blanched and cut into pieces; mix these all well together. Have eighteen eggs well beat and strained, a pint and a half of sack or mountain wine, three parts of a pint of brandy, a quart of good yeast; put in all these liquids, and mix it well with your hands. Let it stand near the fire to rise two hours and a half; work it up with your hands twice in that time. Have a pound of orange peel and half a pound of citron cut into pieces, and when you are going to put the cake into the hoop, lay in a layer of cake and sweet-meats alternately, so that none of the sweet-meats may be burnt at the top or the bottom.

A rich CAKE made in the pound way.

Take four pounds of butter, work it to a cream, add to it four pounds of lump sugar pounded; beat the sugar and butter together a quarter of an hour. Have thirty-two eggs well beat and strained, and four pounds of flour: put in the half of the eggs and flour, beat it about two minutes, just to mix it well, then put in the remainder of the eggs and flour, with two ounces of cinnamon, half a quarter of an ounce of mace beat, two nutmegs grated, a pound and a half of almonds blanched and cut into pieces, a pint of sack or mountain wine, half a pint of brandy, seven pounds of currants clean washed, picked and dried; beat all well together four

minutes, put it into the hoop, with the same quantity of citron and orange peel as directed for the other rich cake.

ICING for a large Cake.

Beat and sift a pound of double-refined sugar with a little musk, an ounce of the finest starch, pounded and sifted, and a very little powder-blue; beat the whites of six eggs to a froth, add the above ingredients to them, and beat it with a spoon three or four hours. Have a clear brisk fire when your cake comes out of the oven, spread the icing with a knife, as smooth as possible, upon the top of the cake, and dry it before the fire, turning the cake round frequently.

A pound CAKE.

Beat a pound of butter with a little rose water or brandy to a cream with your hand, add to it a pound of loaf sugar pounded, beat them together a quarter of an hour; have ready eight eggs well beat, a pound of flour, and some carraway seeds. When the sugar and butter have been beat a quarter of an hour, put in the half of the flour and eggs, beat it two minutes, then put in the other half of the flour and eggs; beat it two minutes more, and put it into your pan. Make it so as to have it ready when the oven is fit for it, and not sooner.

N. B. You may add a quarter of a pound of almonds blanched and cut into pieces, and a quarter of a pound of orange peel cut into pieces, which may be put in at any time, with

a pound of currants, if you chuse them, instead of the carraway seeds.

An ordinary CAKE.

Take four quarts of flour, rub into it a pound and a quarter of butter, a pound of sugar, a pound and a half of currants clean washed, picked and rubbed in a cloth, a little salt, one nutmeg grated, two glasses of brandy; mix all these ingredients up with a pint of yeast, four eggs beat, and a little cream or new milk; set it by the fire two hours to rise. Put it into your pan when it is going into the oven.

A Biscuit CAKE.

Take eight eggs, beat them very well, add to them a pound of fine sugar pounded and sifted; beat the egg and sugar together two hours, then put in a pound of flour at twice, beating it two minutes each time, and put it into your pan.

QUEEN CAKES.

Beat a pound of butter with a little rose water to a cream, add to it a pound of lump sugar pounded; beat the butter and sugar together twenty minutes; have six eggs beat, and twelve ounces of flour. When your sugar and butter has been beat the time mentioned, put in the half of the flour and egg, beat it two minutes; then put in the remainder of the flour and egg, and beat it two minutes more. Butter your pans and fill them. Put in a quarter of a pound of blanched almonds,

monds cut into pieces, and a quarter of a pound of orange peel cut into pieces.

GINGERBREAD CAKES.

Take two pounds of treacle and half a pound of butter, dissolve the butter amongst the treacle over a slow fire, and mix it with two quarts of flour, with a little beat ginger, and rind of lemon shred fine amongst it; work it up, roll it out thin, cut it into little cakes, and bake them upon tin plates.

MUFFINS.

Take a bushel of the best Herefordshire flour, a pint and a half of strong beer yeast, the whitest you can get; put water upon your yeast all night. Next day pour all the water from it, and add to it eight quarts of water milk warm, with two ounces of salt; stir the water, yeast and salt together about a quarter of an hour, then strain it, and mix up your dough as soon as possible. Let it lie an hour to rise, then roll it with your hand, and pull it into pieces about the size of a large wall-nut; roll them in flour, and make them thin with your rolling pin; cover them with flannel, and keep the dough also covered with flannel. When all your dough is done so, begin to bake what you made first. Lay them upon your iron, and when one side is done, turn it. They must not be the least discoloured. There must be a proper place for baking them, such a place as a furnace for a copper, with a piece of iron fixed upon it, in the form of the bottom of an iron pot. Take care the fire be not too hot in the middle of the iron; if it is,
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put a brick-bat or two in the middle of the fire, to slacken the heat. When you use them, they must be toasted crisp on both sides. Do not cut them, but pull them open with your fingers. They will look like honeycomb if they are right made. Lay on as much butter as you chuse, put it together again, and set it near the fire to melt the butter. Observe never to use a knife, but to cut them across when they are going to table.

WIGS.

Take four quarts of flour, spinkle on a little salt, rub into it a pound of fresh butter as smooth as possible, a pound of sugar, half a nutmeg grated, a few carraway seeds; mix it all together with four eggs beat, a pint of yeast amongst a little luke warm milk, and two glasses of brandy, and set it before the fire an hour to rise. Make it into wigs just before they go into the oven.

N. B. Put in a pound of currants, if you chuse them.

FRENCH BREAD.

Pour a gallon of water upon a pint and a half of good strong beer yeast, let it stand all night. Next day, mix it with a gallon of milk, a little more than new-milk warm, with half a pound of butter dissolved in it; beat three eggs, and stir them into it. Take what quantity of flour you think this will mix, with a little salt, and work it up light with your hands, but do not make it too stiff; let it stand to rise two hours, then make it into rolls,
and

and bake them in a quick oven. Chip the crust off with a knife.

To pickle RAW FRUITS, &c. all together.

Lay a pound of ginger into salt and water one night, slice it thin, lay it upon an earthen dish, and set it in a warm place to dry: take half a pound of garlic, separate the cloves, wash it in salt and water, and dry it; lay it into salt and water three days, then dry it in the sun. When the ginger and garlic are dry, put it into four quarts of the best strong ale-gar, with a handful of mustard-seed bruised, of black Jamaica pepper, and long pepper, each half an handful. The pickle being thus prepared, you may put in small white cabbage, cut into quarters, cauliflower, brocoli, apples, peaches, plumbs, lemons, green melons, cucumbers, elder buds, asparagus, turnips, cut into shapes, onions, or any thing you chuse to pickle. The melons and cucumbers must be scooped, like as for mangoes, and filled with mustard-seed, garlic and spice. The plumbs, peaches and apples must be done before they are ripe, and pricked full of holes, or nicked with a knife, as must also the lemons. Every thing that is put into the pickle must be salted three days, then wiped and set in a warm place to be quite dry before they be put into the pickle, which must be kept in a jar, not more than half full, as it must be stirred well every day for a fortnight or three weeks after the fruits are put in, and then they are ready for use. You need never empty the jar, but if any of the pickles grow tasteless, take

take them out, and put more in, and also alegal seasonings as they are wanted.

N. B. If you like them yellow, put in a pennyworth of turmerick tied up in a muslin bag.

To pickle ONIONS.

Take a quantity of double-distilled vinegar in proportion to the quantity of onions you have, and to two quarts of vinegar give a quarter of an ounce of mace, two nutmegs cut into pieces, half an ounce of white pepper, two races of ginger sliced; boil your vinegar with these seasonings, set it to cool. Peel small onions, and when the pickle is quite cold, put them into it. Tie them down, and when the pickle has penetrated into them, they are fit for use. The same pickle will serve more onions when these are out.

To pickle KIDNEY-BEANS.

Take small ones, do not stalk nor string them, lay them into salt and water three days, changing it once a day; pour the water from them, boil it, and put it to them scalding hot; cover them close, and let them remain there twenty four hours. Repeat this three days, then put all together into a pan, cover them very close, hand them up high above the fire till they are green, and lay them upon a cloth to drain. Take as much gooseberry vinegar or alegal as will cover them, put into it mace, nutmeg, whole pepper, ginger and a little dill, boil it, and scum it well. When cold, put it to the beans, and tie them down with leather and a bladder.

N. B. Any sort of green pickles may be done

done the same way. Rub girkins with a coarse cloth first of all.

To pickle RED CABBAGE.

Cut your cabbage into narrow slices, and some into small quarters, sprinkle it with salt, and let it stand all night. Prepare a pickle thus: as much gooseberry vinegar or alegar as will cover it, and to each quart of vinegar put a quarter of an ounce of whole black pepper, two or three blades of mace, a nutmeg cut into pieces, a race of ginger, a pennyworth of cochineal bruised; boil the pickle with these seasonings, let it cool; drain the cabbage, and pour the cold pickle upon it.

To pickle BEET-ROOT.

Put the beets into boiling spring water, let them boil till they are tender; peel them with a cloth when they are cold, and lay them into a stone jar, with some mace, nutmeg, and very little pepper. Pour good vinegar over them cold, and tie them down.

To pickle WALLNUTS.

Take full-grown ones, before the stone is hard, lay them into a pickle of salt and water, strong enough to bear an egg, scum your pickle well; let them lie eight days, changing the pickle thrice. Pour the pickle from them, and dry them with a coarse cloth. Boil as much vinegar as you think will cover them, with cloves, mace, nutmeg, black pepper and sliced ginger, and pour it boiling hot upon the wallnuts.

ANOTHER

ANOTHER WAY.

Put your walnuts into the jar you intend to pickle them in, throw in a large handful of salt, cover them with rape vinegar; cover the jar close, and let them stand a fortnight. Then take them out of it, scald and dry the jar. Rub the walnuts with a coarse cloth, put them into the jar again, and pour upon them a pickle, as directed in the above receipt, made with either gooseberry, raisin, or sugar vinegar.

To pickle MUSHROOMS.

Take small bottoms, cut off the stalks close to the mushrooms; have some milk and water, and a piece of flannel, dip the flannel into the milk and water, and rub them carefully. Have some clean milk and water to put them into as you rub them. Then put them into boiling milk and water three minutes; drain them in a sieve, then lay them upon a clean linen cloth, and cover them with another. Put your mushrooms into wide-mouthed bottles, with some blades of mace and sliced nutmeg amongst them. Cover them with cold double distilled vinegar, and Florence oil at the top.

To mango CUCUMBERS.

Take large cucumbers quite green, rub them with a coarse cloth, cut a slip out of the side, take the seeds and pulp clean out, fill them with the following seasonings, viz. mace, ginger, horse-radish scraped, and mustard-seed bruised, a clove of garlic; put in the

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slip

flip again, and tie it round with a coarse thread. Make a pickle of good vinegar, with mace, nutmeg, pepper, and a race of ginger, pour it boiling hot upon the mangoes, and cover the jar with a flannel to keep in the steam. Repeat the boiling every two days till they are green, then tie them down with a bladder and leather.

To pickle OYSTERS.

When you open the oysters save all your liquor, wash your oysters in it, strain it, wash them in it again, and strain it a second time. If you have not so much oyster liquor as will cover them, add a little water, with a little salt, give your pickle a boil, scum it, then put in the oysters and your seasoning. To a hundred oysters give three or four blades of mace, two nutmegs cut into pieces, half an ounce of white pepper; give them a boil about three minutes till they harden, then take them out, and spread them to cool upon an earthen dish, and pour the pickle into a bason. When they are quite cold, put them together, and cover them with a bladder and leather.

N. B. If you would have them nice, beard them.

To pickle OYSTERS, which will look very beautiful, but will not keep above three or four days.

Beard them, and wash them in the pickle, as directed above; when they have got a boil in the pickle, beat the yolk of an egg very well, put it into the pickle, and toss it out of one bason into another till it is quite smooth,

as you do mulled ale, so put it upon the oysters when they are quite cold.

To pickle COCKLES and MUSCLES.

Wash them very clean, put them into a pan, set them upon the fire, and move them frequently till they are all open, then take them out of the shells and strain the liquor. Take from muscles the fus which grows at the root of the tongue, and some have a crab under the tongue, which must be taken out; then manage them every way the same as oysters.

BREWING.

The proper times for brewing malt liquors for keeping, are March and October, particularly October. Temperate air occasions the drink to work well, which greatly helps its keeping. Very cold and very hot weather prevents a free fermentation of liquor.

A good cellar is of great consequence with regard to the keeping of malt liquor; if cellars are exposed to the sun, the liquor will be muddy and sour; if wet cellars, it will be flat; dry and cool ones are the best.

The best water for brewing with, is rain, or river water, which is soft, and is exposed to the air or sun. Let your malt and hops be good.

There are two sorts of malt, brown or high dried, and pale or low dried; the pale or low dried malt is much preferable: it should be ground six days before it is brewed. New hops are the best, though they will be very good.

good kept two years, if packed in large quantities, and kept in a dry place.

Let all your brewing utensils be very clean scalded with boiling water, and then with boiling wort; they consist of a mash-tub, a mashing oar, a receiver, a small pail with a long handle, as many coolers as are necessary to hold the wort, a sieve to strain the wort from the hops, two vats, one to work the strong beer in and one for small beer. Observe to have the working vat large enough to hold all your liquor. It is best to have your coolers large enough, one to hold the whole of the strong wort, and one for the small, raised from the ground, and have a fauset through which you may draw off the wort clear.

Fill your copper with water, throw a handful or two of ground malt on the top, and cover it with a board or lid made on purpose. When your water boils, put into your mash-tub malt and water alternately, stirring it well with the oar, to mix it, free of lumps, till all your malt is in, except a little to cover the top with. Do not make the mash too thick. Throw in a handful of salt while you are mashing it. Throw on the dry malt at the top, and cover the mash-tub close with the sacks. Let it stand four hours, in which time boil water in the copper to scald the barrels, which must be made thoroughly clean before they are scalded; it is best to have them stand two or three days full of cold water. Let the boiling water stand two hours in them, with the bung-holes covered, to keep in the steam. Then
fill

fill your copper with water to boil, to help th
mash when you draw off.

From one Winchester boll of malt you may expect half a hogshead of good ale and a quarter barrel of small beer. When you have your quantity of ale-wort, put it into your copper with the hops. If it is for keeping, six pounds to a boll; if for present use, four pounds; but observe, after you have mashed your malt, to rub your hops well, and mash them in a cooler with a pailful or two of boiling water, and let them stand till you put them into your copper with your ale-wort, which boil quick half an hour; strain some of it into the working vats, and other vessels, to scald them, which return into the copper again, and let it boil till the hour expires; then put it through the sieve into the coolers, and put the hops into the copper again, with the small beer wort, which boil half an hour; then strain it into your coolers, and throw some water into the copper for the preservation of it.

Set your drink to work when it is blood-warm; in very warm weather it must be cold. Put about four gallons into your working vat with a gallon of good yeast, and serve your vats every four hours with two large pailfuls of wort, till it is all in. Put the settlings through a sieve with a flannel cloth upon it. If your brew house is cold, keep your working vats covered. When all the wort has been in twelve hours, take off the yeast, and tun it, but be sure your casks are thoroughly dry, well hooped, and the cork rosined. Keep some

for filling up the casks as they work. When they are done working, lay on the bungs lightly a fortnight; then put half a pound of hops well rubbed into each half hoghead, and bung them close. Cover the bung with lime mixed with blood, and have a vent-peg at the top of the vessel near the bung.

To make ALEGAR.

When the strong wort runs from the mash before it is boiled with hops, fill a clean anker, and when it is blood-warm put a pint of thick yeast to it. When it is done working, paste a paper over the bung-hole, and set it in the sun or near the fire till it is sour.

Gooseberry VINEGAR.

Two pecks of ripe gooseberries bruised, put them into an anker, fill it with water, let it stand a month; then put it through a sieve, and to each gallon of liquor put a pound of powder sugar, dissolve it, and put it into the cask again. Set it near the fire, or in the sun, till it is sour enough.

Sugar VINEGAR.

Take five gallons of water, and six pounds of sugar, set it upon the fire till it is almost ready to boil, put it into an open vessel. When it is almost cold, put to it a toast dipped in yeast. Let it stand two days to work, then put it into a barrel, and let it stand in the sun, or near the fire, till it is sour.

Gooseberry

Gooseberry WINE.

Boil twenty-four quarts of water with two pounds of raisins of the sun half an hour, and set it to cool. To fifty quarts of ripe amber gooseberries allow eighteen quarts of water; pick the leaves from them, bruise them, and when the water is quite cold put the gooseberries amongst it. Let it stand in a tub two days, stirring it two or three times a day; put it through a common sieve, and then a hair sieve. To each gallon allow three pounds and half of sugar, which dissolve amongst it, with a pint of fresh ale yeast. Stir it well together, and put it into an anker. See the cask be full, and fill it up as it works. When it is done working, put in a quart of brandy, and half an ounce of isinglass, infused in half a pint of rhenish wine. Bung it close, and let it stand three months, then bottle it. Run the thick through a jelly-bag.

N. B. Make red gooseberry and currant wine the same way, giving four pounds of sugar to each gallon. Strip the currants from the stalks.

Always have your fruit as ripe as possible, and gathered in dry weather.

Orange WINE.

Take the juice of fifty oranges strained from the seeds, the rind of thirty or forty; boil five gallons of water with twelve pounds of sugar and three or four whites of eggs, scum it till it is clear. When it is almost cold, put in your juice and rinds, and set it to work, with a toast
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of bread spread with yeast, two days; strain out the rinds, and tun it, with the juice of six lemons made to a syrup, with one pound of fine sugar, and two quarts of brandy; as it works, fill it up. When it is done working add to it half an ounce of isinglass, infused in half a pint of rhenish wine; stop it close three months, then run it through a jelly-bag, and bottle it, with a piece of sugar in every bottle.

Brambleberry WINE.

Gather them when full ripe, and boil such a quantity of water as you will have occasion for an hour; when it is cold, to forty five quarts of berries allow sixteen quarts of water, bruise your berries, and put them into the water when it is cold; let it stand a day and a half, stirring it three or four times a day. Run it through a common sieve, and then a hair sieve, squeezing the seeds as hard as possible. To each gallon of liquor give three pounds and a half of sugar, which dissolve in it, then put into it a pint of good ale yeast, and stir it well; put it into the cask, and fill it as it works. When it is quite done with working, put in three pints of brandy, and half an ounce of isinglass infused in some of it; stop it close, and let it stand four months, then bottle it, with a piece of sugar in each bottle.

Birch WINE.

Cut a large notch in the bark of the bole of a birch tree in March, let a vessel receive it.

A large tree will yield four quarts. When the sap is two days old, to ten gallons of it put twenty-five pounds of sugar, and four peels of Seville oranges, boil them half an hour, and scum it; pour it into a vessel, and cover it close to keep the steam in. When it is almost cold, put in a pint of ale yeast, stirring it every day for ten days. Chop eight pounds of raisins, put them into the cask, fill it up, and let it stand till it has done working. Dissolve half an ounce of isinglass in a quart of the same liquor, put it into the cask, stirring it well; then stop it close, and let it stand eight months in a cool cellar before you bottle it.

An Anker of Cowslip WINE.

Take twelve gallons of water, twenty-four pounds of sugar, six whites of eggs well beat, a pound of raisins, set it upon the fire, scum it, and let it boil an hour. When it is almost cold, pour it upon ten pounds of cowslips. When it is quite cold, put to it a spoonful of yeast. Let it work a day or two, mixing the flowers well amongst it once or twice a day. Strain it from the cowslips, and tun it. Put to it nine ounces of the syrup of orange or lemon, and the juice and rind of six lemons. Put the bung in loose two or three days, then bung it close eight weeks and bottle it.

Raisin WINE.

To each gallon of cold water put seven pounds of Belvidere raisins; pick the long stalks from them, and cut them. Let the water and raisins stand in a tub six weeks, stirring

it every day from the bottom; then draw it off, press the fruit, and tun it. Fill up the cask as it lessens. When it is done fermenting, put in a pint of brandy, bung it close, and let it stand a year.

To make VINEGAR after the Wine.

If you make half a hoghead of wine, when the fruit is pressed, put ten gallons of water to it, let it stand a month, stirring it frequently; strain it, add four pounds of the coarsest sugar to it, cask it, and set it in the sun, with a tile over the bung-hole, till it is sour.

SHRUB.

Mix eight pounds of the best loaf sugar with six quarts of mountain wine, and the juice of six dozen of oranges and six lemons, the thin rind of eighteen oranges and six lemons, and five gallons of brandy; shake it often in the cask for ten days, and let it stand thirty days more unmoved.

MEAD.

Put two quarts of the best honey to every gallon of water, boil it, scum it well, and strain the scum through a flannel bag. When it is almost cold, tun it, and work it with a toast dipped in yeast. Cover the bung with clay, and let it stand six months. If it is then fine, bottle it.

Strong MEAD.

Put eighteen pounds of honey to four gallons of water, stir in with the honey four whites

whites of eggs well beat, stir it till all the honey is melted; boil it an hour and a half, scumming it all the time. When cold, work it with a toast spread with yeast. Put into the cask with it two nutmegs cut in pieces, a quarter of an ounce of mace, half the quantity of cloves, four races of ginger sliced; tie all these in a muslin bag; put in also the peels of six lemons. When it is done working, stop it close six months, then bottle it.

A good ACID for Punch.

Beat unripe full grown gooseberries, and strain out the juice after it is settled. Bottle what is clear, and set it in a cool place uncorked for two or three days, to prevent the fermentation. Cement the corks, or put oil on the top of the bottled liquor.

An excellent CEMENT for Bottles.

Melt of rosin two pounds, bees-wax half a pound; put in of Spanish brown one pound, of lint-seed oil six spoonfuls. Cut the corks close to the bottles, and dip them in. When the cement upon the corks is cold, repeat the dipping till no air-holes appear.

A receipt for making BREAD without Barm, by the help of a leaven.

Take a lump of dough, about two pounds of your last making, which has been raised by barm, keep it by you in a wooden vessel, and cover it well with flour. This is your leaven: then the night before you intend to bake, put the said leaven to a peck of flour, and work them

them well together with warm water. Let it lie in a dry wooden vessel, well covered with a linen cloth and a blanket, and keep it in a warm place. This dough kept warm will rise again next morning, and will be sufficient to mix with two or three bushels of flour, being worked up with warm water and a little salt. When it is well worked up, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it rise; then knead it well, and work it up into bricks or loaves, making the loaves broad, and not so thick and high as is frequently done, by which means the bread will be better baked. Then bake your bread.

Always keep by you two or more pounds of the dough of your last baking well covered with flour, to make leaven to serve from one baking to another; the more leaven is put to the flour, the lighter and spungier the bread will be. The fresher the leaven, the bread will be the less sour.

A boil'd RICE PUDDING.

Take a quarter of a pound of rice, and put it on with a quart of cold milk, and a good piece of fresh butter, keep it stirring on the fire till it boils, if you find it not very thick, stir in some more rice till it is like thick potage, break six eggs, mix them very well with the rice and milk, and sweeten it to your taste, put in a very little salt, season it with cinnamon and nutmeg, grate a lemon, and a little brandy, butter a cloth, and tie it up close, it will take an hour to boil, the proper sauce for
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all boiled puddings, is fresh butter melted with wine and sugar.

To make a tame Duck pass for a wild one.

Knock it on the head with a stick, that the blood may go through the body of it, dress it in the same way you do the wild ducks, and you will not know the difference.

To make RICE CUSTARDS.

Boil a pint of milk with two ounces of butter, put in two ounces of ground rice with the milk, and let them boil for a little time together, beat two eggs, mix them with the boiled milk and rice, stir them on the fire until they thicken, but do not let them boil, grate orange and sugar, then put them into cups.

To make CURRANTS SHRUB red or white.

To three pints of currants juice strained through a flannel bag, put a gallon of rum and two pounds of sugar, when the sugar is dissolved, strain it two or three times to prevent its jellying, put it into an earthen vessel with a little lemon or orange peel, and when settled, boil it, you may put half the quantity of sugar and no peel.

To make a GOOSEBERRY PUDDING.

Pick, coddle, bruise, and rub a quart of green gooseberries through a hair sieve to take out the pulp, then take six eggs, half a pound of clarified butter, three quarters of a pound of sugar, some lemon peel shred fine, a handful of bread crumbs, mix these well together,

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and bake it with paste round the dish, you may add sweetmeats.

BLANCH MANGE.

Melt three ounces of ising-glass, put to it one quart of milk or cream, a piece of cinnamon, one lemon rind, give them a boil up, then put into a marble mortar three ounces of almonds and twelve bitter ones, put a little rose water or ratifie to keep them from oiling, beat them till like a paste, after the milk and ising-glass is put to them, return them again into the pan and give them a simmer, strain it through a very fine lawn sieve, and when almost cold put it into molds.

To make MACAROONS.

Take three pounds of loaf sugar finely beat, three pounds of almonds beat well in a mortar, mix them together, add a little rose water, with twelve whites of eggs, mix them all together, drop them upon wafer paper and bake them in a slow oven.

Another way to make MACAROONS.

Blanch and beat your almonds with rose-water, or orange flower water, to every pound of almonds put a pound of fine sugar, and the whites of three eggs beat to a froth, put all to the almonds, and mix all together in your mortar, when it is small enough, make it scalding hot in your preserving pan, then drop it on wafer paper, and bake it on sheets of tin, be sure the oven be not scorching hot.

To

To make HAMBOROUGH PICKLE.

To four gallons of water put six pounds of salt, two ounces of salt petre, two ounces of salt pronell, eight ounces of common brown sugar, boil and skim it well an hour, when cold in a tub that has a close cover, or with another that will keep in, so as with a weight over, it will keep down the meat among the brine, you may put any kind of meat you chuse as it comes from market, it will keep it sweet and good in the hottest weather for several weeks, and will be salt enough for use in a few days if you sprinkle your meat over night so as to draw away any blood before you put it in the tub, your pickle will keep the longer good, and if you find it grow thick, boil it again, and skim it well, it will serve for many months.

N. B. Bay salt is better than common salt, or a mixture does very well.

To make SAVOY BISCUITS.

Take twelve eggs, leave out half the whites, beat them up with a small whisk, put in two or three spoonfuls of rose water, and as you beat it up strow in a pound of fine sugar that is first beat and sifted very fine, when the eggs and sugar is as thick and white as cream, take a pound and two ounces of the finest flour that is dried, mix it in, then lay them in long cakes, and bake them in a cool oven.

To make APPLE TARTS.

Roll puff-paste to fill your plates or dishes, then lay in slices of apples and candied orange

in long slices, and then fine sugar, then apples, and so on, till you have filled them, close them up, scrape sugar over them.

LEMON WATER.

Pair sixteen lemons as thin as possible, infuse them in two quarts of brandy three days, then boil one pound of loaf sugar in three gills of water, skim it well and put it with a gill of milk made hot to the infusion, and keep it close stopped three days, then take a funnel and a sheet of paper, let it drop leisurely into a bottle that is dry.

To make GINGERBREAD.

Rub a quarter of a pound of butter into one pound of flour, add a few cloves and a bit of ginger, a glass of brandy and a little sugar, the peel of two Seville oranges or lemons shred small, one pound of treacle, bake it in a quick oven, it answers well for little cakes.

Very good PUDDINGS.

To half a pint of water add a quarter of a pound of butter, when these are boiling stir in a quarter of a pound of flour to the consistence of paste, and then put it into a dish stirring it all the time till nearly cold, add the juice of one lemon with the rind grated, four eggs leaving out two whites, a glass of white wine, a little nutmeg and cinnamon, with four ounces of lump sugar all well beat, cups well greased and baked fifteen minutes, when turn'd out, pour butter, sugar, and white wine over them.

To make DUTCH FLUMMERY.

One ounce and a half of ising-glass dissolved in a quart of boiling water, eight yolks of eggs well beat, a pint of pale wine, the juice of two lemons or one large one, the rind of two grated, sweeten to the taste, mix all together and boil it, stirring it all the time, put it through a lawn sieve, stir it till cold before you put it into moulds.

To make a LEMON or ORANGE PUDDING.

Take four lemons, grate the rinds, squeeze the juice, eight eggs, half a pound of butter, a quarter of a pound of sugar, if orange, pair the skin and boil until the bitter is out.

For half an Anchor of LEMON WINE.

To five gallons of water put eleven pound and three quarters of lump sugar, the whites of five or six eggs, set it on the fire and let it boil very well, when clear from scum, set it to cool, then put the juice of twenty four lemons, the very best, and strain both the liquor and juice through a cloth and let it stand all night, in the morning, put in the thin rind of sixteen lemons with as much yeast as you do to other wines, when it is done working, close it up, and let it stand a month, then bottle it.

VERMICELLI SOUP.

Boil half a pound of vermicelli in water a moment, strain it off, boil it in broth with some gravy, put in a few slices of ham, when done tender take out the ham, skin the fat very
T 3 clean,

clean, serve it up with toasted bread in a tureen.

PIGEON PYE.

The wood pigeons are the best, gut them and wash them well, roll a bit of butter in salt and pepper, put it into the inside of them, place them in a dish, pour some gravy in with them, you may add truffles, oysters, and yolks of hard eggs, put on a good puff-paste, and bake it one hour and a quarter.

SALMON SAUCE.

If sorrel is in season, boil and chop some, put it into melted butter, if no sorrel, capers chopped will do equally as well, serve it in a boat, and some melted butter and soy in another.

Baked CUSTARDS.

Take a pint of new milk, boil it with some peach leaves or laurel, strain it off on some sugar, have ready four eggs well beaten, two whites, mix it all together.

ROYAL LOAVES.

Take out the crum of some French rolls, fill them with almond custard made thus: scald a pint of cream with some laurel leaves, pour it on some sugar and a little rose-water, take five yolks of eggs, beat them well, strain all together, put it on the fire, boil it till thick, but keep stirring it one way all the time, when it is done, and almost cold, add some beaten blanch almonds with two spoonfuls of brandy, when

when you have filled your rolls with this custard, lay over them raspberry jam, beat the white of an egg and refined sugar to a froth, ice them all over with it, and serve them up in a dish.

SNOWBALLS.

Scald some pippins, peel them, roll them in rice all over pretty thick, tie them in a fine rag, boil them half an hour till soft, turn them out, put in a boat, melted butter sweetened with sugar.

To make RATAFIE DROPS.

Take six ounces of jordan almonds, two ounces of bitter almonds, beat them well together with two whites of eggs, take them out of the mortar and mix them with one pound of searced sugar, three more whites of eggs, a little grated lemon peel, when glossy lay it on very little pieces, bake them on wafer paper.

Light PUDDING *without eggs or milk.*

To half a pound of good oatmeal, put three pints of cold spring water, stir it with a spoon till the white substance from the meal gives the water the appearance of pretty thick cream, pour this from the grounds, and put it into a pan with a stick of cinnamon, let it boil constantly, stirring till it lose the raw taste of the oatmeal, and becomes as thick as flummery, then add a glassful of white wine, the rind of a grated orange or lemon, with a little of the juice and sugar to the taste, put it into a baking dish and let it bake till brown, on the
top

top put grated sugar over it, and serve it hot; it will not turn over in a shape, never being for that, but it is pleasant, light, and free of the binding quality of flour.

Bitter TINCTURE.

Take of gentian root two ounces, of the outer yellow rind of seville orange peel dried, one ounce, of the lesser cardamon seeds husked, half an ounce, of proof spirits a quart, digest without heat and then strain.

Compound spirit of LAVENDER.

Take of simple spirit of lavender three pints, of spirits of rosemary one pint, cinnamon, nutmeg, of each half an ounce, of red sanders three drams, digest them together, and then strain of the spirits.

Pectoral DECOCTION.

Take common barley, raisins stoned, liquorice, figs, of each two ounces, of water two quarts, boil the water first with the barley, then add the raisins, and afterwards the latter end of the decoction, the figs and liquorice, the decoction being fully ended, when one quart of liquor will be left after straining.

BARLEY WATER.

Take of pearl barley two ounces, of water two quarts, wash the barley first well with some cold water, then pour on about half a pint of water, boil it a little while, and this water which will be coloured being thrown away, put the barley into the quantity of water
above

above directed, first made boiling hot, and boil it away to half the quantity.

Tincture of RHUBARB in spirits.

Take of Rhubarb two ounces, of the lesser cardamon seeds freed from their husks half an ounce, of saffron two drams, of proof spirits a quart, digest without heat, and strain the spirits off.

CLARIFYING HONEY.

Liquify the honey by a balneum of water, that is, by setting the vessel containing the honey into hot water, and let the scum that rises, be taken off.

Cure for the STONE and GRAVEL.

A jam of conserve made of the blackberries in their unripe state, while they are of a red colour, let the juice or pulp be passed through a sieve, after the berries have been boiled in a covered jar, set it in a kettle of water for five or six hours over the fire, to every quart of the pulp or juice thus boiled, add two pounds of lump sugar, boil and skim it and so keep for use. Take a tea-spoonful at night, or oftener if the constitution will bear it.

For HOARSENESS.

Take a large tea cupful of lintseed, a quarter of a pound of sun raisins, two pennyworth of stick liquorice, a quarter of a pound of sugar candy, put it into a pint of water, boil it, and when cold, add a spoonful of white wine vinegar, and another of rum.

RULES FOR MARKETING.

How to chuse BEEF.

IF it be ox beef and of a proper age, it will be of a darkish red, and marbled in the grain, which you may see at the lean part of the thin end of the surloin; and the fat of a blossom colour. The fat of cow beef is of a whiter colour, and the lean of a pale red. Bull beef is of a closer grain, and a deep dusky red; the fat skinny and hard, and has a ram-mish or rank smell.

MUTTON.

Mutton is in its perfection at five years old, which you may know by looking at the lean part, where the fore and hind quarters are parted, it will be marbled with fat, and the lean of a darkish red: if young, the lean will be of a pale red, and not so mixt in the grain. Observe that the fat be of a good colour, and no way inclinable to yellow; if it is yellowish, it is tainted in the feeding, and not good.

VEAL.

If the bloody veins in the shoulder be of a bright red, it is new killed, but if blackish or green, it is stale: the loin first taints under the kidney, and the flesh will be soft and flimsy; the breast and neck taint first at the upper end; and the sweetbread on the breast will be flimsy; if otherwise, it will be fresh and good. Observe that the fat of your veal be of a fine
white

white colour, and fine in the grain; if otherwise, it will dress coarse.

HOUSE LAMB.

In a fore quarter of lamb, mind that the neck vein be of a light blue, if so, it is good; if it be of a greenish colour, it is tainted. The hind quarter smell under the kidney; if you meet with a faint smell, it is stale killed, and near tainting. Observe also, that it be fine in the grain, and the fat of a clear white.

LAMB'S HEAD.

If the eyes are sunk or wrinkled, it is stale; if full and plump, it is sweet.

PORK *for Roasting.*

You must buy small pig pork; the lean must be fine in the grain, and the fat firm, and of a fine white: if the lean is reddish, and the fat yellowish, it is tainted, or has not been properly fed. Pork for boiling should be fatter, and fine in the grain, and the fat hard and of a good colour.

BRAWN.

Brawn, if it is of a proper age, the rind will be very thick, which is the best part; but if thin, it is too young, and not half so good.

HAMS *and* BACON.

Put a small knife under the bone that sticks out in the ham, if it comes out clean, and has a good flavour, it is sweet; but if smeared, and has a bad smell, it is tainted. Bacon—

run a small skewer or knife into the shoulder or the back of the bacon, if it comes out clean and has a good smell, it will be good; if smeared, it will be rusty, and not good.

VENISON.

The season for buck venison begins in May, and continues till Michaelmas. Doe venison begins at Michaelmas, and ends in December. — You must wipe it quite dry with a cloth, and take care no flies get to it, or it will soon spoil: it is generally kept eight days before used, to make it tender and give it a fine flavour. If the haunch smell well at the izle bone, and the lean be of a dark colour, it is good, but if the lean be green, it is tainted: observe the neck, at the place where the shoulder is taken out, if it is sweet there and not clammy, it is good.

POULTRY.

A right capon, if he is young, his spurs are short, and his legs smooth; a fat vein on the side of his breast; his comb very pale; a thick belly and rump. If fresh killed, he will have a close, hard vent; if stale, a loose, open vent.

COCK *or* HEN.

If a cock be young, his spurs will be short and dubbed; but if old they will be long and sharp. If a hen is old, her legs and comb are rough; if young, they will be smooth.

TURKEYS.

TURKEYS.

If the cock be young, his legs will be smooth and his spurs short : look under the wing, and if the skin is clean and of a good colour, it will dress white. When you buy them ready killed, if they are fresh, their eyes will be lively and their legs limber ; but if stale, their eyes will be sunk and their feet stiff.—In the hen, observe the same directions.

TAME *and* WILD DUCKS.

A tame duck, when fat, will be hard and thick on the breast ; if young, their bills will be tender ; if hard, they are old. A right wild duck has reddish legs and feet, the webs are of a dusky colour, and something smaller than the tame one.

PHEASANTS.

The cock, when young, has dubbed spurs ; when old, sharp, small ones ; if new, a fast vent ; if stale, an open, flabby one. The hen, if young, hath smooth legs, and the flesh of a fine grain ; if old, the contrary.

PARTRIDGES.

Cock or hen, if old, the bill is white and the legs bluish ; if young, the bill is black and the legs yellow ; if stale, the belly and crop will be green, and the feet dry ; if fresh, the contrary.

WOODCOCKS *and* SNIPES.

The woodcock's fat is thick and hard, and
 U has

has a fat vein under the wing, and the rump and thighs very fat; if fresh, limber-footed; if stale, their feet will be dry and hard. A snipe, if fat, has a thick and fat vent, and a fat vein under the side of the wing: if fresh, it is limber-footed,——if stale, the contrary.

RABBITS.

A young rabbit, the flesh will be white and stiff, if fresh; but if stale, it will be limber and flimsy: if old, the claws will be long and rough, the wool motley and mixed with grey hairs, and the flesh will be red, and very fat and hard.

FISH.

PIKE, TROUT, CARP, TENCH, EEL, SMELT,
WHITINGS, &c.

All these are known to be new or stale by the colour of their gills. If they are fresh, the gills will be of a fine light red, the fish firm, and the fins stand up stiff. But if stale, the gills will be of a dusky colour, the fish soft, and the fins fallen.

SALMON.

If your salmon be fresh, the gills will be of a light red; and by putting your finger on it, it will rebound: if stale, the gills will be of a dusky colour, and by laying your finger on it, it will sink in, and not rise.

TURBOT.

TURBOT.

Turbot is chosen by its thickness and plumpness, and the gills being of a good colour. If it is thin, and the belly of a bluish white, it will eat very loose, and waste greatly in boiling.

COD *and* CODLINGS.

The gills must be of a good red, and thick about the shoulders; the flesh white, and the tail stiff; otherwise they are not good.

SOALS.

Soals are chosen by thickness and stiffness; if their bellies be of a cream colour, they are firm and good.

Fresh HERRINGS *and* MACKEREL.

If the gills are of a lively red, the eyes stand full, and the flesh stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and the tails limber, they are stale.

LOBSTERS *and* CRABS.

Choose them by their weight; the heaviest is the best. A cock lobster is known by the narrowness of his back; part of his tail and the two uppermost fins within his tail are stiff and hard, but the hen's are soft, and the back of her tail broader. The hen crabs are not so good as the cock ones, as the meat in the claws is often wasted, and the inside full of spawn and water.

CRAY-FISH, PRAWNS, *and* SHRIMPS.

The cray-fish, if stale, will be limber in their claws and joints, their red colour turn blackish and of a dusky colour, and will have an ill smell under their throats. The two latter, if stale, will have a bad smell, their colour faded, and they are slimy; otherwise they are good.

Pickled SALMON.

If the flesh feel firm, and the scales stiff and shining, if it come in flakes and part without crumbling, then it is good; and not otherwise.

To broil a FOWL with Mushroom sauce.

Let your fowl be clean picked and drawn, split it down the middle, singe it, and cut off the legs, flat it with a cleaver, season it with a little pepper and salt, do it over with a little clarified butter, and crumb it with bread; set it over a slow fire to broil; when done, put it in your dish with some pickled mushrooms, a little gravy and melted butter under it, and serve it up hot.

To pickle MACKEREL.

Wash and gut your mackerel, make them very clean, boil them in salt and water for twelve minutes, take them carefully up, add to the water they were boiled in one pint of vinegar, two or three blades of mace, a little whole pepper, boil it all together ten minutes; when

when cold, put it to your mackerel, and keep it for use.

BEEF TEA.

Cut three quarters of a pound of lean beef into thin slices, put it into a large tea-pot, and pour on it one pint and a half of boiling water, stop it close, set it before the fire for two hours, and then use it.

BEEF *A-la-mode*.

Take a small round of beef, lard it with fat bacon, season it with pepper, salt, mace, and sweet herbs, bind it tight with coarse tape, put it in a stew-pan with two quarts of broth or gravy, let it stew till tender, lay it in your dish, and pour the liquor over it.—You may serve it up hot or cold.

An HARRICOT of MUTTON.

Take the best end of a neck of mutton, cut it into steaks, pare them neatly, pepper and salt, and dust some Ebur on them, fry them in butter, put them in a stew-pan with a little cooly, some carrots and turnips in shapes, and some small onions, let it stew for half an hour, skim off the fat, and serve it up hot for a side dish.

To preserve KIDNEY-BEANS.

Let your kidney-beans be gathered quite dry, lay in the bottom of a stone jar some salt, then a layer of beans, and salt alternately, till your jar is full,—put them on a piece of thin

plate to keep them down, cover them with a piece of a bladder and leather, tie them tight down, and keep them in a cool dry place;—when you intend to use them, put them in water for twenty-four hours to take out the salt, cut them small, boil them, and serve them up.

RASPBERRY PUFFS.

Roll out some puff-paste, cut it in pieces three inches square, put on a little rasp-jam, wet it round the edges, and close up the one half over the other, do it over with egg, and bake them of a nice brown; seven are enough for a dish;—and serve them up for a second course, or for supper.

ORANGE PUDDING *baked.*

Pare four Seville oranges, boil the pairings till they are tender, then pound them in a mortar till fine; add half a pound of butter, half a pound of lump-sugar sifted fine, eight eggs, (leaving out the whites of four) a little brandy, the juice of the four oranges, a little nutmeg, and three Naples biscuits grated; sheet your dish with light paste, put in your pudding, and bake it one hour.

To collar a SWINE'S FACE.

Make it clean, and rub it with salt and a little salt-petre; let it lie a week, then boil it tender, take out the bones while it is warm,—have ready two cows heels boned, put them on the cheek, roll them tight up, put it in a cloth, and boil it one hour; take it out, and
tie

tie it tight at each end; lay it on a table, and put a weight on it, to press it down. When it is cool, keep it in a pickle the same as brawn, cut it even at each end, and serve it up whole or in slices.

BLAMONGE.

Pick three ounces of isinglass, put it in a stew-pan with a pint of boiling water, let it simmer on a slow fire till it is quite dissolved, add to it one quart of cream, a stick of cinnamon, a few coriander seeds, the rind of one lemon pared very thin, and two laurel leaves; let it boil for three minutes, and sweeten it to your taste; take it off, and strain it through a sieve, stirring it till almost cold:—then do your moulds with a little sweet oil, wipe them with a clean cloth, and put in the blamonge; let it stand till it is cold and stiff, then loosen it round the edges of the mould with a pin, take it carefully out, lay it in the dish, and serve it up for a second course, or for supper.

ORANGE CREAM.

Take four large Seville oranges, grate off the rind, and put it in a bason with a pint of water, and the juice of the oranges; let it stand one hour,—add six eggs, leaving out three yolks; whisk it all well together, strain it into a stew-pan, with as much sugar as will sweeten it; set it on the fire, stir it all the time, and when it grows thick, take it off, and serve it up in jelly glasses on a salver or desert frame, or in a glass bowl.

To make LEMONADE.

Put three quarts of boiling water into a mug, squeeze to it the juice of twelve lemons, and the rinds of six, pared very thin, and as much sugar as will sweeten it; let it stand eight hours, strain it through a clean napkin, and serve it up in glasses.

Grated ORANGE MARMALADE.

Grate the outsiderrinds of twelve Seville oranges into a mug, cut them through, squeeze to it the juice and pulp, but no seeds; weigh it, and put it into a preserving pan; to every pound put a pound and a half of sugar, boil it over a stove till it looks clear and will jelly, which it will do in half an hour, then put it into your pots.

To pickle ROCK SAMPHIRE.

Let the rock samphire be fresh-picked and not bruised,—wash it clean, cut off the roots, tie it up in small bunches, put it into a brass pan with a cabbage leaf under and over it, fill it up with one half alegar and the other half hard-water, and set it on the fire till it is quite hot; hang it a little higher, and keep it hot till it is quite green; then take it out, drain it, and put it into a jar;—put some white-wine vinegar into a sauce-pan with some black and clove pepper, and some rice ginger; set it on the fire, let it boil five minutes, pour it on the samphire, and cover it close down.

To preserve Red GOOSEBERRIES.

Gather the largest and reddest gooseberries you can get, pick and weigh them; to every pound of gooseberries put one pound of loaf-sugar,—put it into a preserving-pan, with half a pint of water to a pound of sugar; boil it pretty thick, and put in the gooseberries,—let them boil a little, and set them off for one hour; put them on again, give them a simmer, and repeat this for three times. Let them stand two nights, then set them on to boil, till they look clear and the syrup is thick; put them in the pots, and cover them as before.

ELDER WINE.

Strip a quantity of elder berries, bake them in an oven, and run the juice through a sieve. To one gallon of juice add four gallons of water, and eighteen pounds of lump sugar; boil it all together, skim it well, and when it is near cold, add to it a little yeast,—work it for two days, then tun it, and add three pints of brandy; let it ferment for eight days, stop it close down, keep it twelve months in a cask, then bottle it.

ELDER WINE *to imitate* PORT.

Bake the elder berries, strain the juice through a sieve, and to a gallon of juice put four gallons of cyder and ten pounds of lump sugar, with a little yeast; let it ferment together three days, stirring it twice a day, and tun it into a cask that will just hold it; add to it
one

one quart of brandy.—When it has done fermenting, stop it close down for twelve months, and bottle it.

If the cyder be right good, it will drink very little inferior to Port wine.

ORANGE WINE.

To five gallons of water put eighteen pounds of lump sugar, boil it for fifteen minutes, and put it into a clean tub, when it is near cold, add to it the juice of fifty oranges, the rinds of ten pared very thin, and a little yeast; let it ferment for two days, stirring it three times a day; then strain out the rind, and tun it with the juice of six lemons made into a syrup, with one pound of sugar; add two quarts of brandy,—when it has done working, stop it close down, keep it twelve months, and bottle it.

Red CURRANT WINE.

To four gallons of water add fifteen pound^s of sugar, and boil it for ten minutes; pour it into a clean tub, and when it is near cold, add to it twenty pounds of red currants bruised, six pounds of red rasps, and a little yeast; let it ferment for three days, stirring it three times a day; then strain it through a sieve, and press the currants dry; tun it into a clean cask that will just hold it, with one quart of brandy,—when it has done fermenting, stop it close down, keep it twelve months, then bottle it.

You may make white currant wine the same way, only use white rasps instead of red.

White CURRANT WINE, or English Champaign.

Boil three gallons of water with twelve pounds of loaf-sugar, put it into a tub, and when it is near cold, add to it four quarts of white currants picked and bruised, the juice of eight lemons, the rind of one pared very thin, and two spoonfuls of yeast; let it ferment for three days, then strain it through a sieve, and tun it into a cask that will just hold it, with a pint and a half of brandy. When it has done working, stop it close down, keep it for six months, then bottle it.

To make a Salmon Pye.

Make a good crust, clean your salmon well, season it with salt, mace, and nutmeg; lay a piece of butter at the bottom of your dish, and lay the salmon in; melt butter according to your pye; then take a lobster, boil it, pick out all the flesh, chop it small, bruise the body, mix it well with the butter, which must be very good; pour it over the salmon, put on the lid and bake it.

To make a Trout Pye.

Clean and scale your trout, and lard them with pieces of a silver eel rolled up in spice, sweet herbs, and bay leaves powdered; lay between and on them the bottoms of sliced artichokes, oysters, mushrooms, capers, and sliced lemon; lay on butter, and close up the pye.

ART of COOKERY.

To make a Herring Pye.

Scale, gut, and wash them very clean, cut off the heads, fins, and tails; make a good crust, cover your dish, then season your herrings with salt, pepper, and beaten mace; put a little butter on the bottom of the dish, then a row of herrings, pare some apples and onions, and cut them in thin slices, and lay them all over thick, lay a little butter on the top, put in a little water; put on the lid, and bake it well.

To make Shrewsbury Cakes.

Take two pounds of flour, a pound of sugar, finely searched, mix them together, take out a quarter of a pound to roll them in, take four eggs beat, four spoonfuls of cream, and two spoonfuls of rose water; beat them well together, and mix them with the flour into a paste, roll them into thin cakes, and bake them in a quick oven.

FINIS.

