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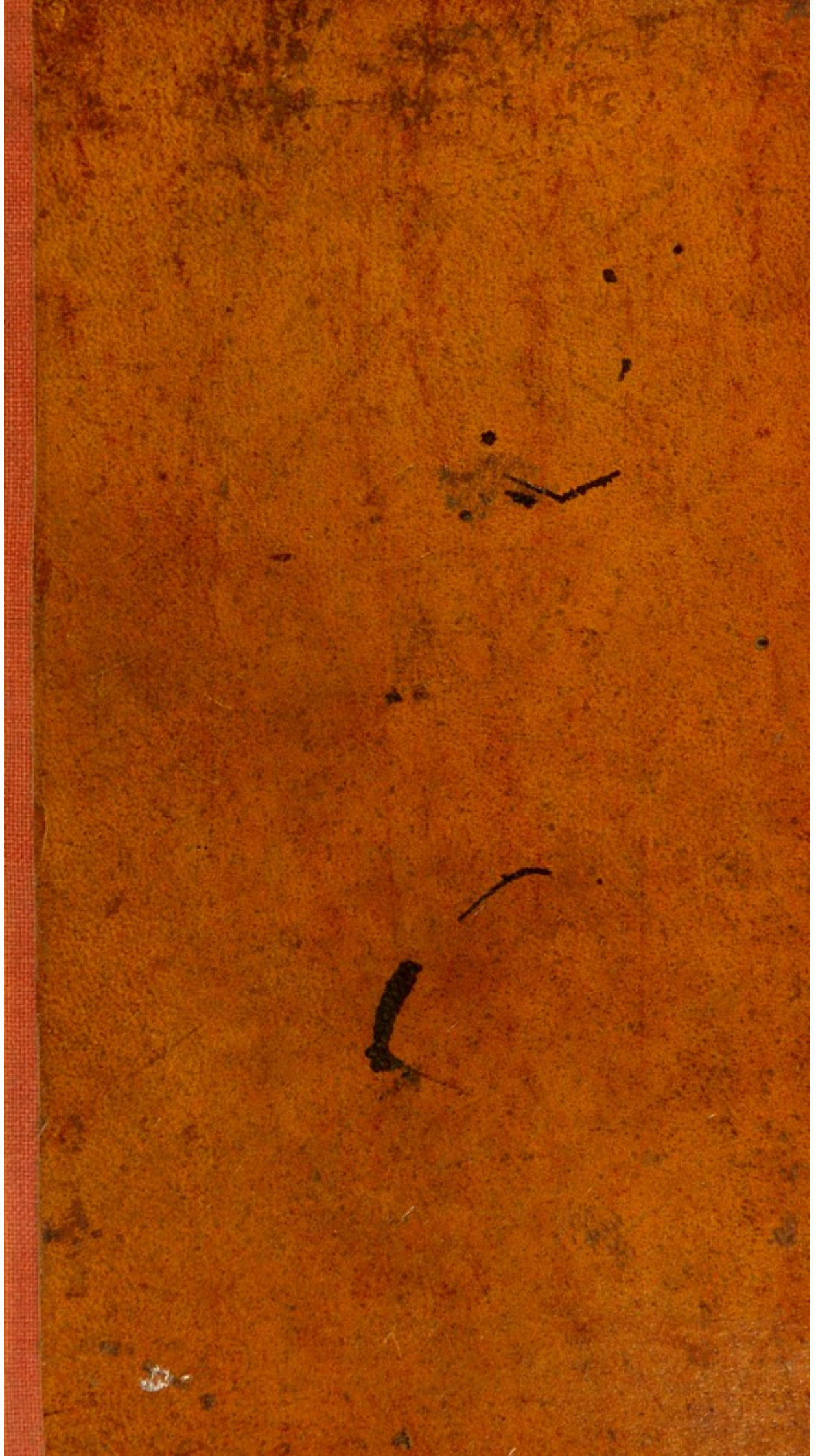
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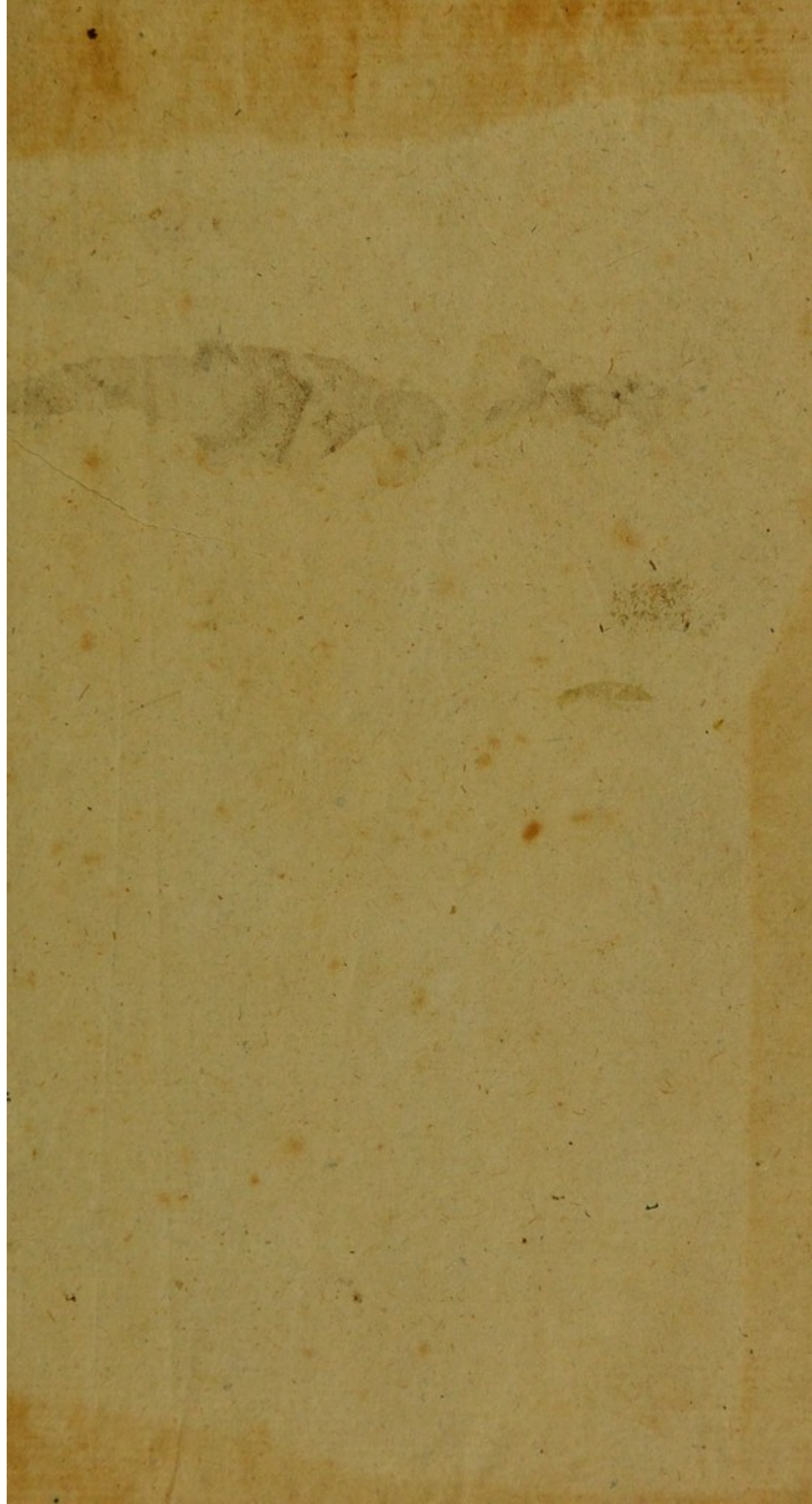


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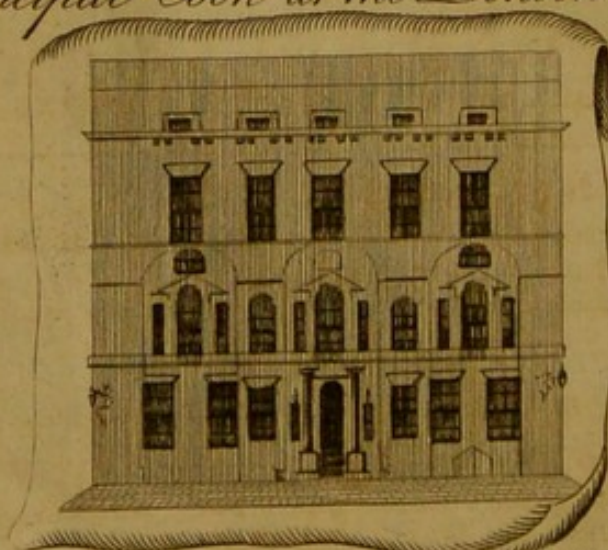
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FROM THE COLLECTION
OF COOKERY BOOKS
FORMED BY
JOHN HODGKIN, F.L.S.





MR. JOHN FARLEY,
Principal Cook at the London Tavern.



Published for Scatcherd & Whitaker, B. Law & G. & T. Wilkie.

THE
London Art of Cookery,
AND
HOUSEKEEPER'S COMPLETE ASSISTANT.

On a NEW PLAN.

Made Plain and Easy to the Understanding of every HOUSEKEEPER, COOK,
and SERVANT, in the Kingdom.

CONTAINING,

Proper Directions for the Choice of all Kinds of Provisions.	The Preparation of Hams, T and Bacon.
Instructions for roasting Poultry.	To keep Garden Stuffs an Perfection.
Roasting and boiling all Sorts of But- cher's Meat, Poultry, Game, and Fish.	The whole Art of Confe
Baking, Broiling, and Frying.	The Preparation of Su
Sauces for every Occasion.	Tarts, Puffs, and Past
Soups, Broths, Stews, and Hashes.	Cakes, Custards, Jar
Ragouts and Fricassees.	Drying, Candyin,
Made Dishes, both plain and elegant.	Fruits, &c.
All Sorts of Pies and Puddings.	Elegant Ornaments fi
Pan-cakes and Fritters.	Instructions for Carvi
Proper Instructions for dressing Fruits and Vegetables.	Necessary Articles fo
Pickling, Potting, and Preserving.	sons.
	Made Wines, Cordial
	Malt Liquors.

To which is added,

AN APPENDIX,

CONTAINING

Considerations on Culinary Poisons; Directions for making Broths, &c.
for the Sick; a List of Things in Season in the different
Months of the Year; Marketing Tables, &c. &c.

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[Price Six Shillings Bound.]

7/6

London Art of Cookery



COOKERY, like every other Art, is
moving forward to Perfection by slow
and though the Cooks of the last Century
of baking brought it to the highest Pitch
but, yet we find that daily Improvements are in
making therein, which may be the Cause of every
Art depending on Fancy and Taste: And though
there are many Books of this Kind already pub-
lished, that one would hardly think there could be
Occasion for another, yet we flatter ourselves, that
the Readers of this Work will find them a candid
Fertile, and an important Comparison: That our
Pretensions to the Favour of the Public are not
ill founded.

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P R E F A C E.

COOKERY, like every other *Art*, has been moving forward to *Perfection* by *slow Degrees*; and, though the *Cooks* of the last *Century* boasted of having brought it to the highest *Pitch* it could bear, yet we find that daily *Improvements* are still making therein, which must be the *Case* of every *Art* depending on *Fancy* and *Taste*: And though there are so many *Books* of this *Kind* already published, that one would hardly think there could be *Occasion* for another, yet we flatter ourselves, that the *Readers* of this *Work* will find, from a candid *Perusal*, and an *impartial Comparison*, that our *Pretensions* to the *Favours* of the *Public* are not ill founded.

The *Generality* of *Books* of this *Kind* are so grouped together, without *Method*, or *Order*, as

to render them exceedingly intricate and bewildering; and the Receipts written with so much Carelessness and Inaccuracy, as not only to render them exceedingly perplexing, but frequently totally unintelligible. In this Work, however, we hope, that Perspicuity and Regularity will be seen in every Step we have taken. We have divided the whole Book into separate Parts, and those Parts into Chapters; so that our Readers have only to look into the Contents, and they will there find at one View, the whole of that Branch of Cookery they may want to consult. The Utility of regularly classing every Thing in a Book of this Kind is too obvious to need Arguments to support it.

The greatest Care and Precaution have been taken to admit nothing inelegant, or prejudicial to the Constitution, in any of the Receipts in this Book; and we have not only given, in the Appendix, a distinct Section on Culinary Poisons, but have also, in different Parts of the Work, reminded the Cooks of the sad Consequences of not keeping their Coppers and Saucepans properly clean and tinned.

As this Work is intended for the Use of all Ranks in general, not only for those who have attained a tolerable Knowledge of Cookery, but also for those who are but young in Experience, we have occasionally given the most simple with the most sumptuous Dishes, and thereby directed them how properly to decorate the Table of either the Peer or the Mechanic.

The various Branches of Pastry and Confectionary, such as making of Pies and Puddings, Cakes, Custards, Jams and Creams, Jellies, Preserves and Conserves, and all the other numerous and elegant Articles of that Class, as well as the Preparation of Pickles and Preserves, and the Art of making Wines and Cordials, are treated under distinct Heads, and rendered plain, easy, and familiar, to every Capacity. We shall only add, that neither Labour, Care, nor Expence, have been spared to make this Work worthy of the Patronage of the Public.

John Farley

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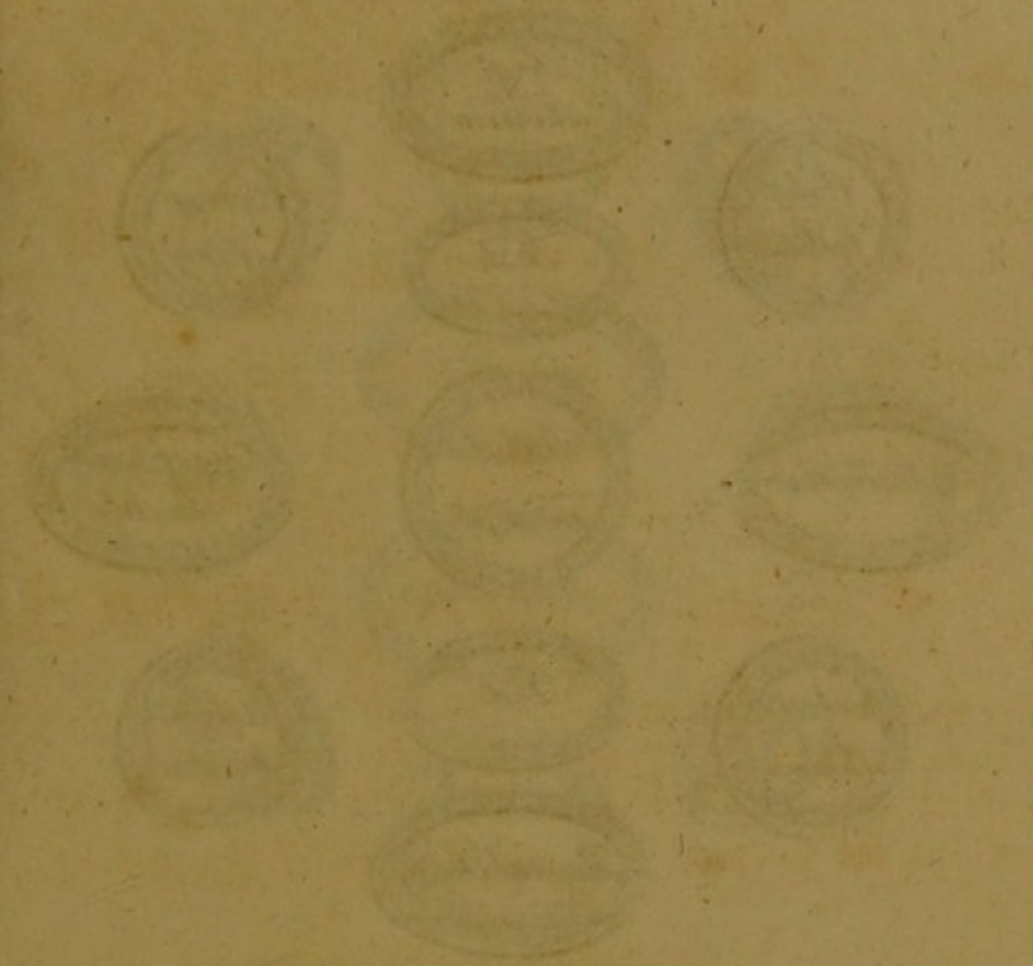
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THE UNIVERSITY OF CHICAGO
PRESS



CHICAGO, ILLINOIS



Bill of Fare for January
First Course



Second Course



Bill of Fare for February
First Course



Second Course

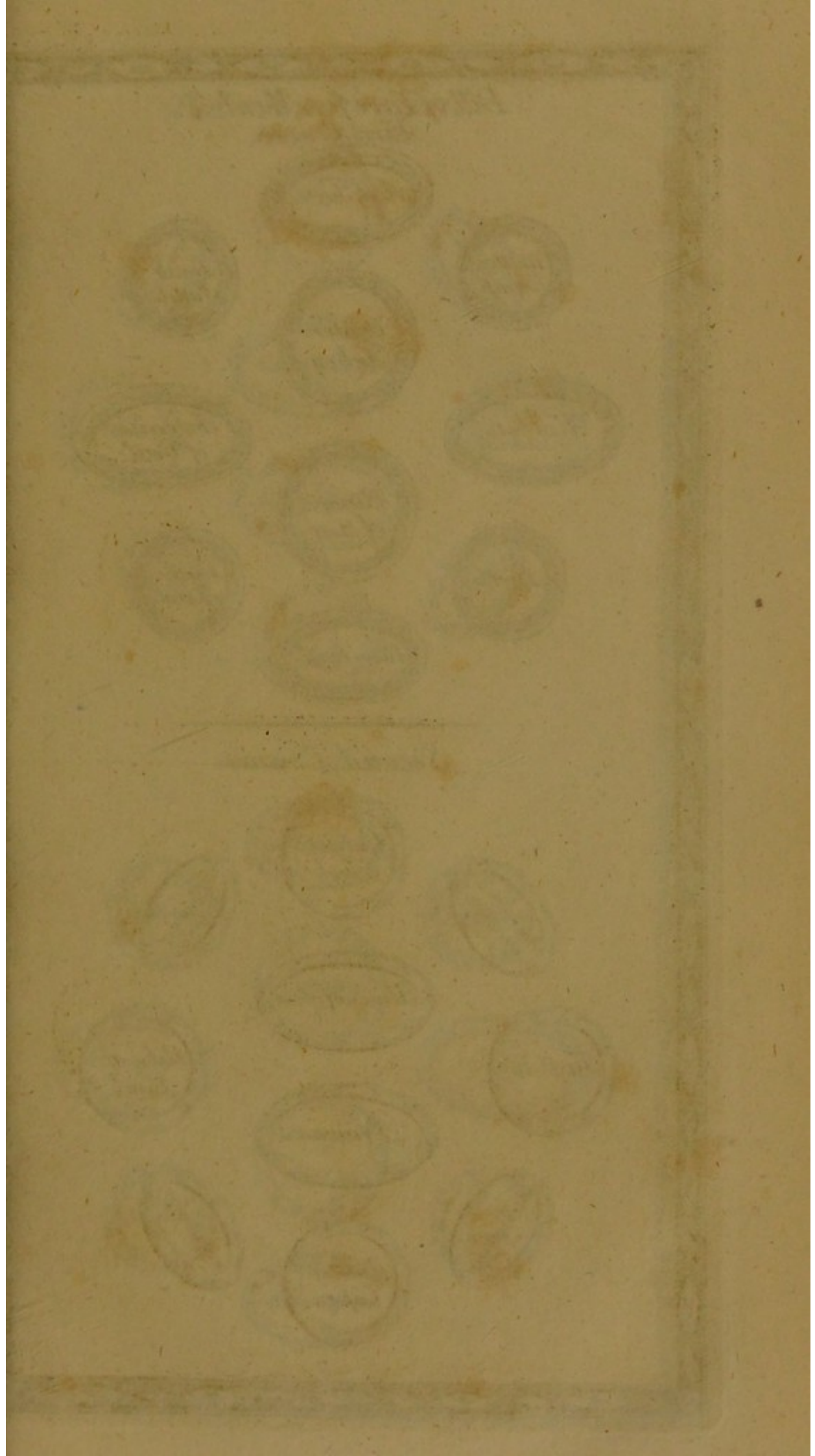


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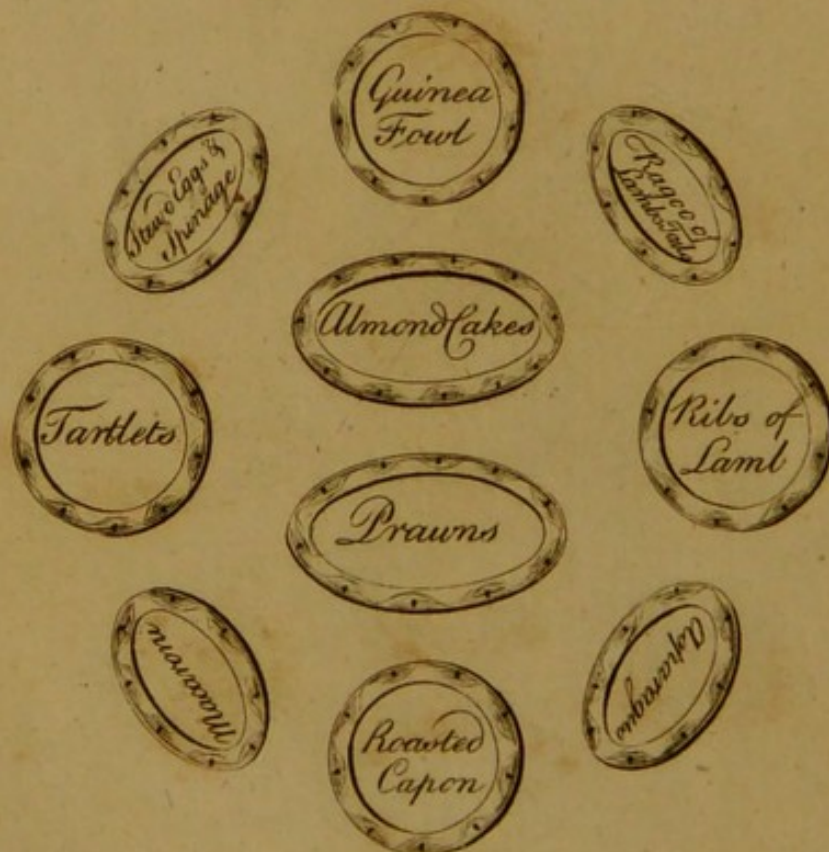




Bill of Fare for March.
First Course



Second Course

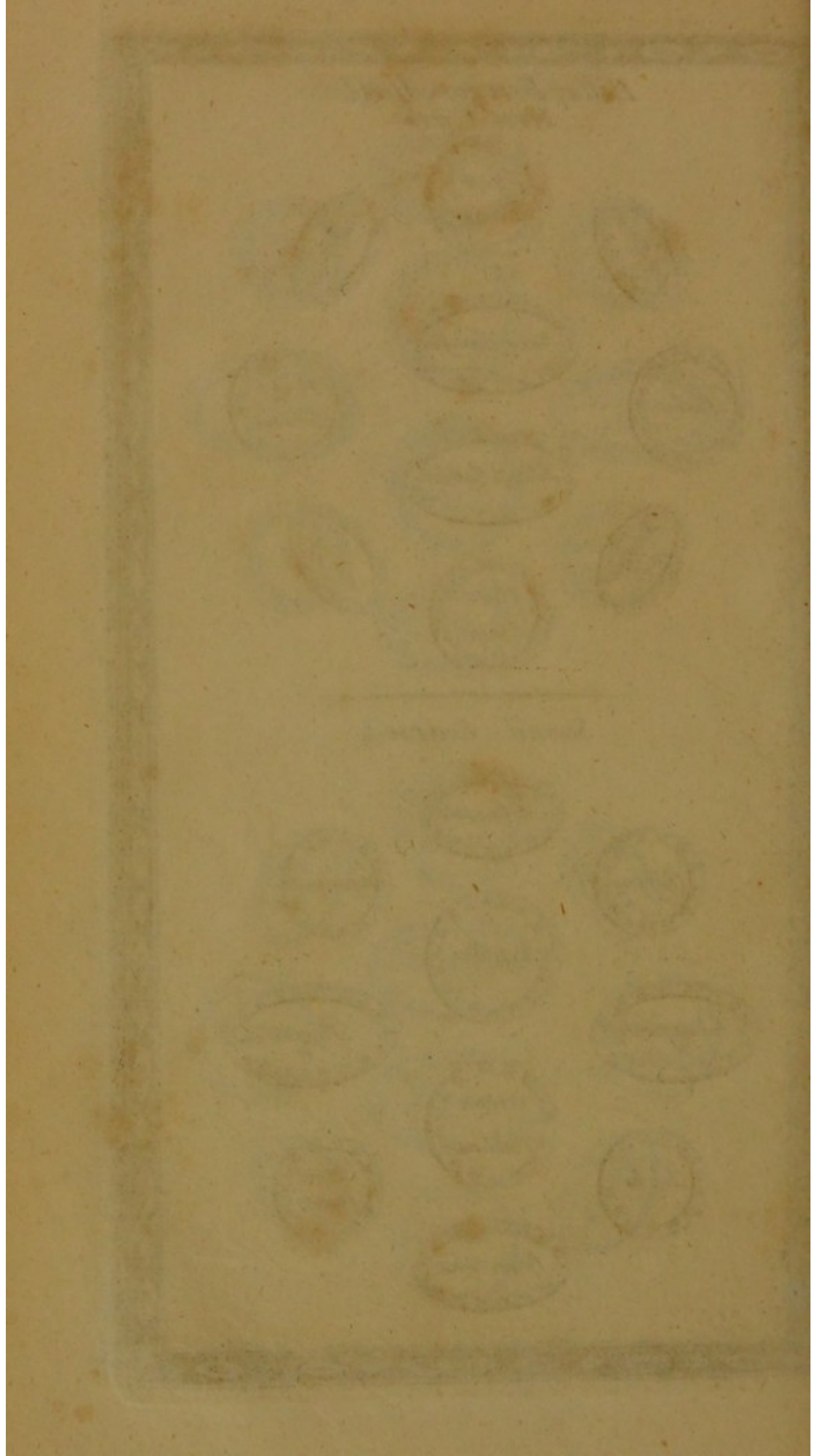


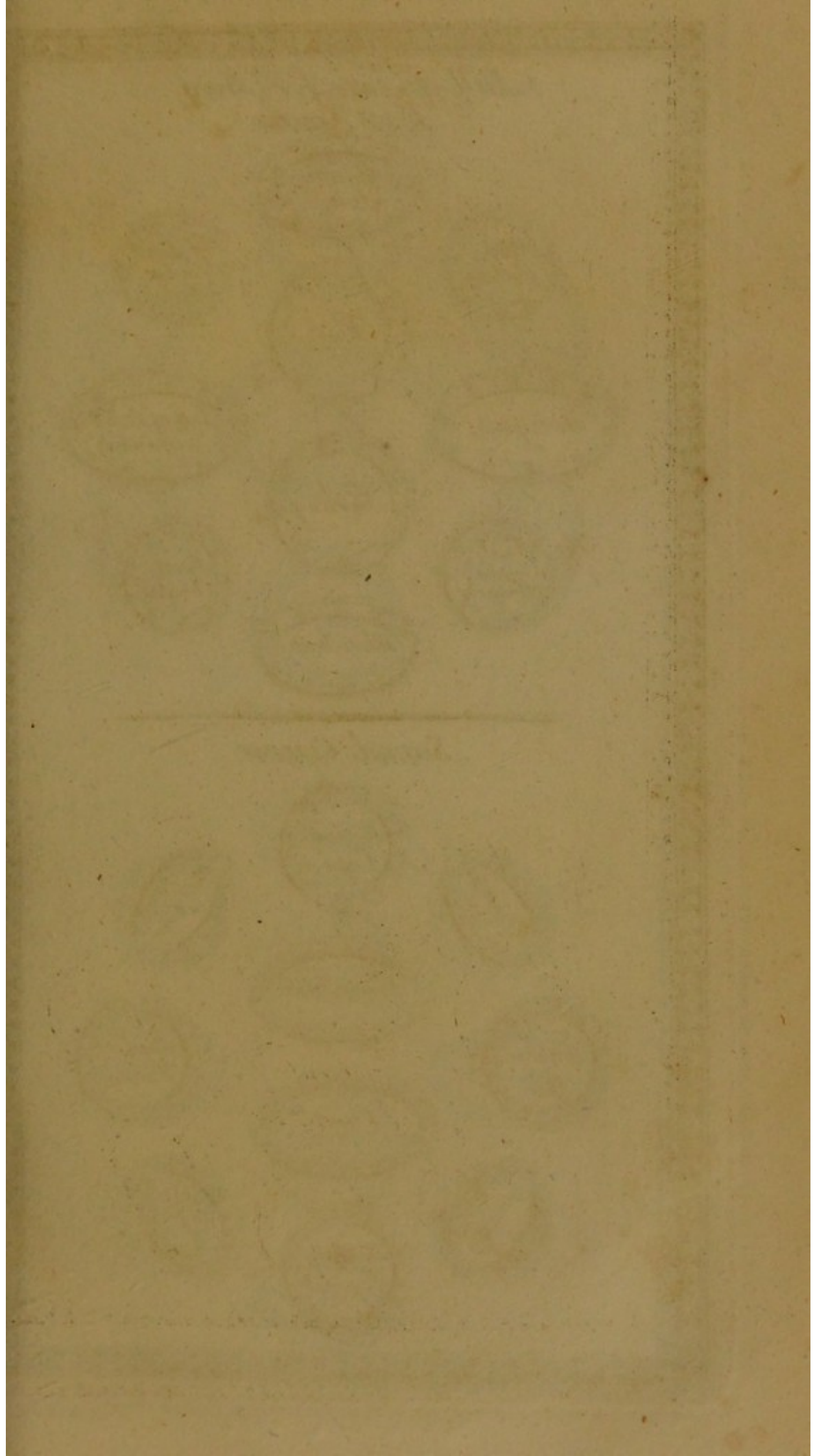
Bill of Fare for April
First Course



Second Course







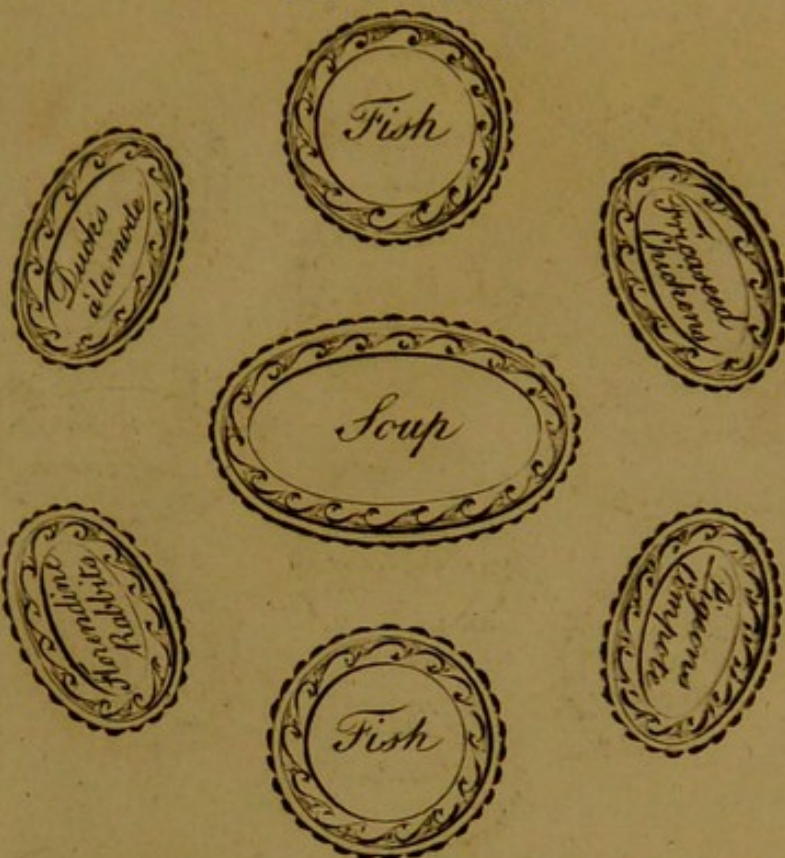
Bill of Fare for May
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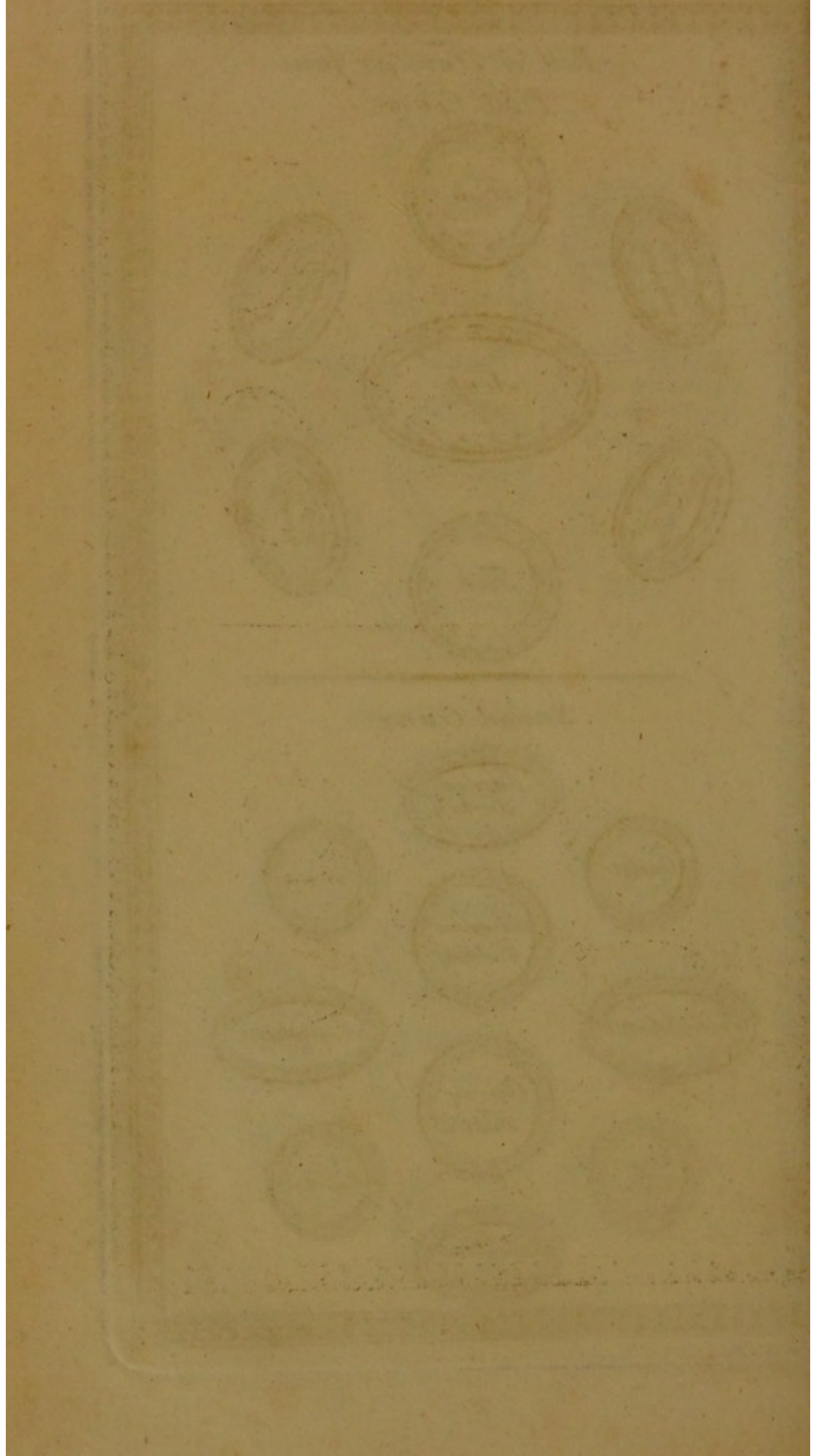


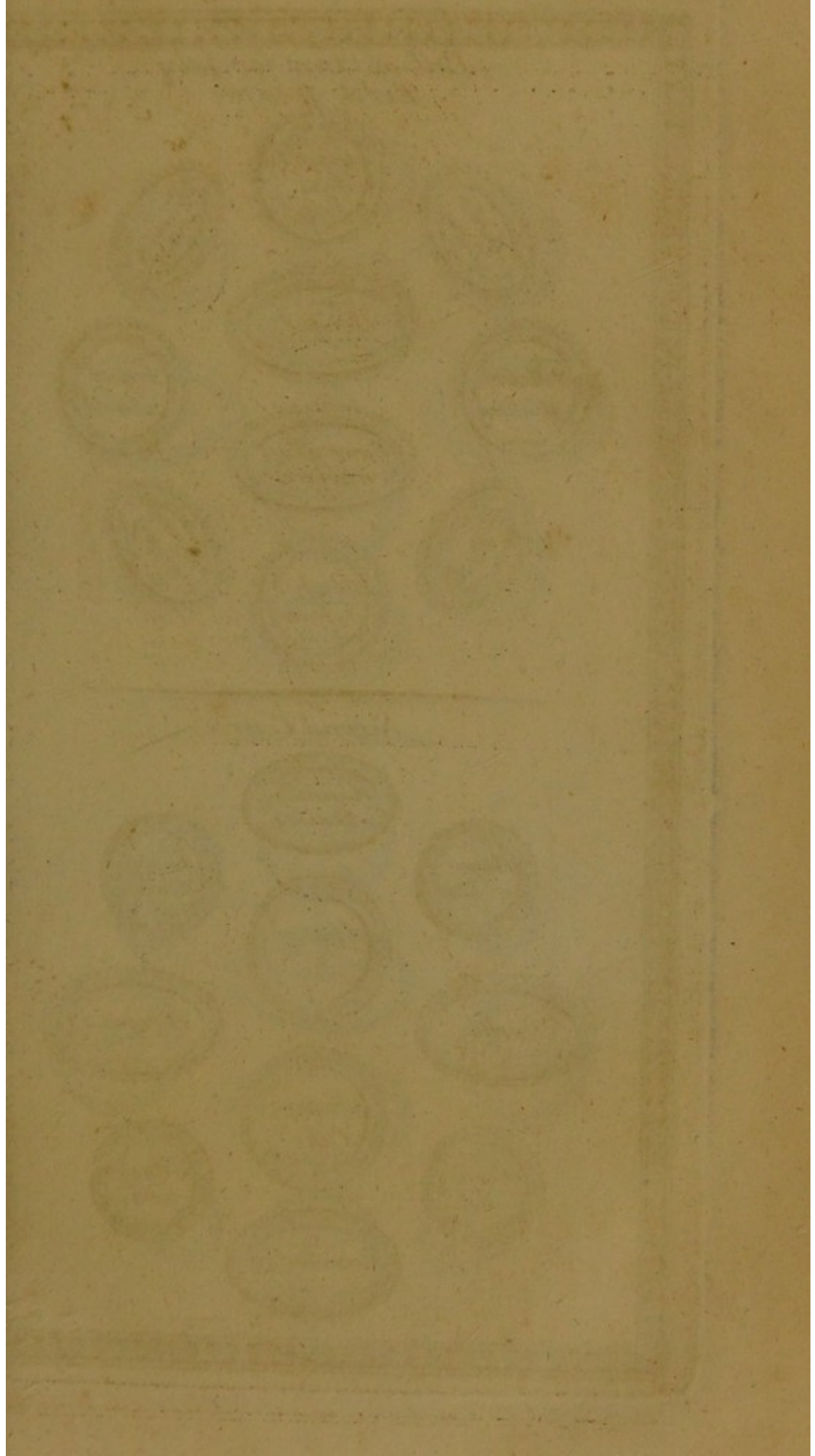
Bill of Fare for June
First Course



Second Course







Bill of Fare for July
First Course



Second Course

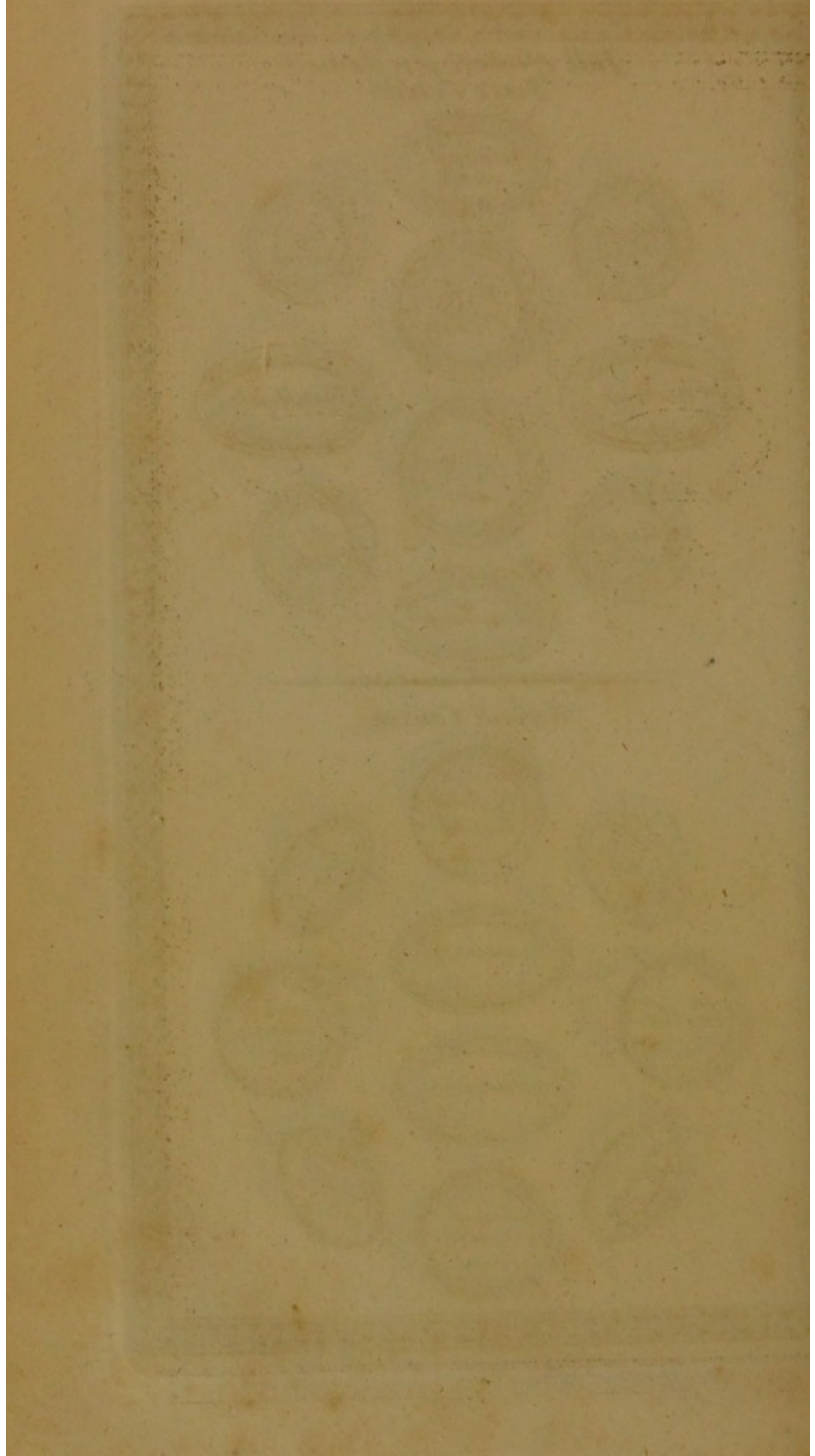


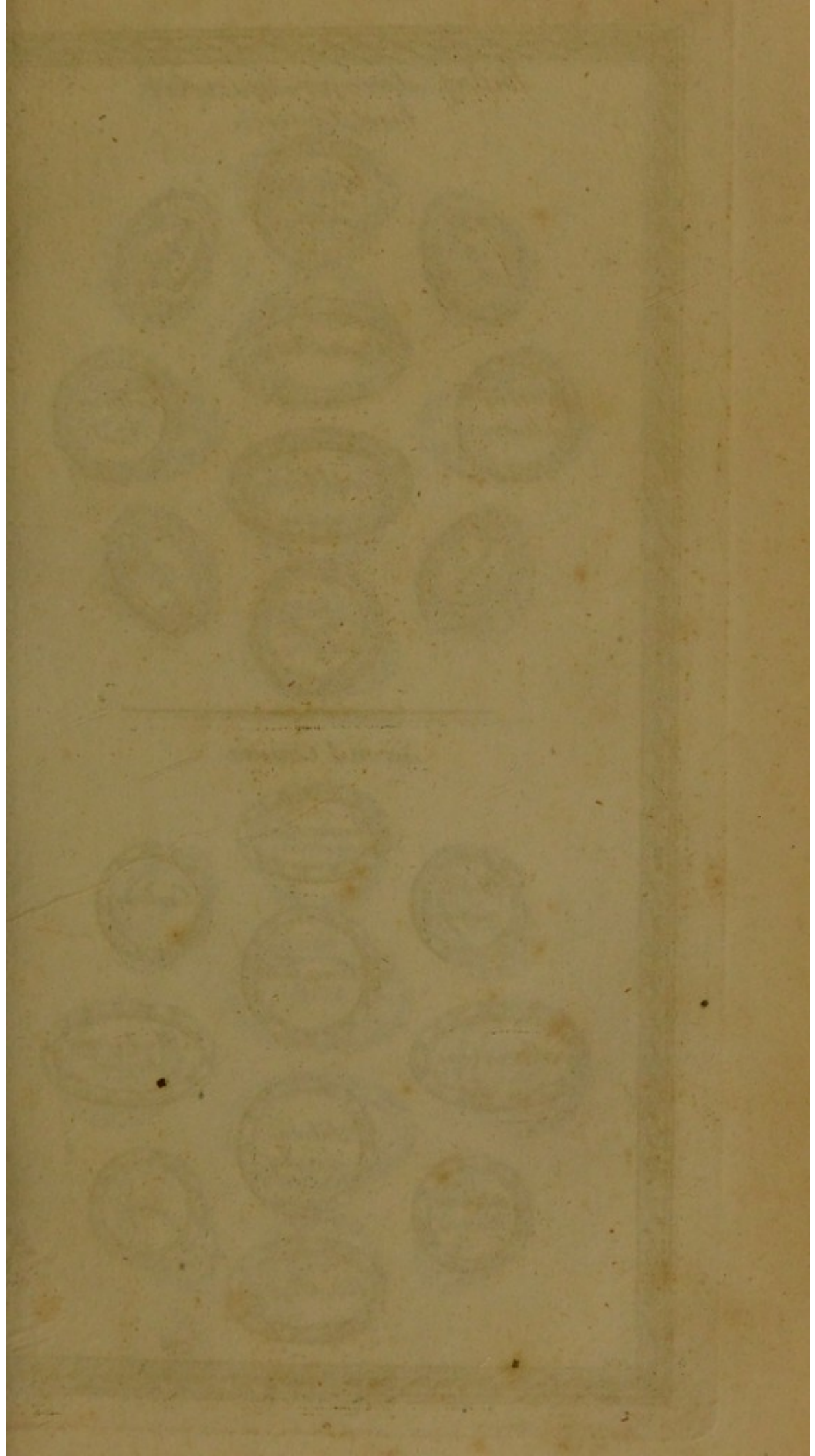
Bill of Fare for August
First Course



Second Course







Bill of Fare for September.
First Course.



Second Course

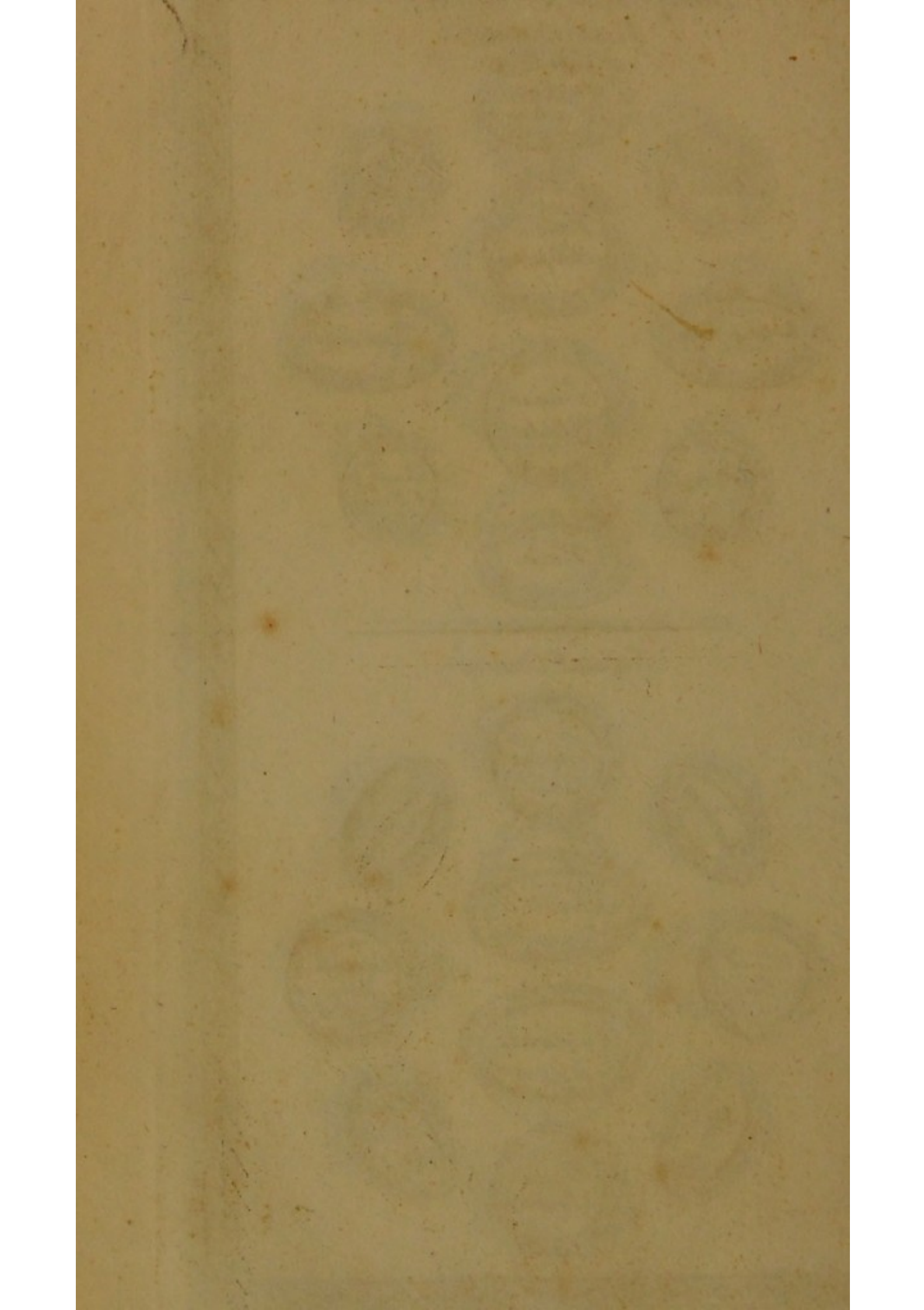


Bill of Fare for October.
First Course.



Second Course







Bill of Fare for November.
First Course



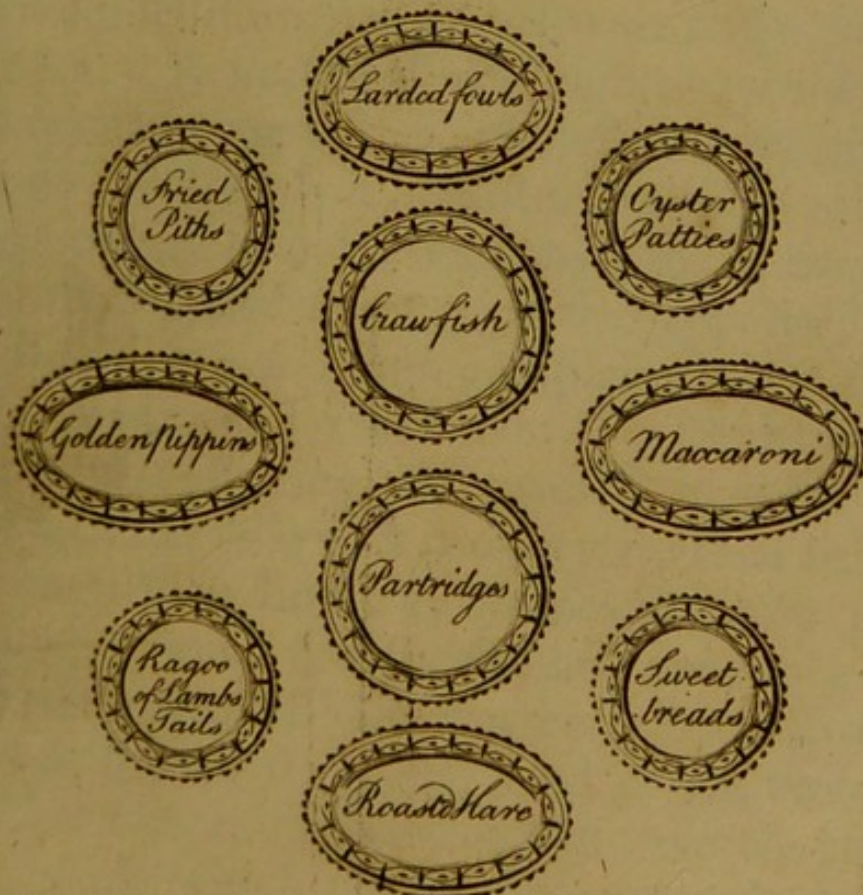
Second Course.



Bill of Fare for December.
First Course



Second Course





THE
L O N D O N
ART OF COOKERY.

PART I.
COOKERY in General.

INTRODUCTION.

IN the early ages of the world, people lived on fruits and vegetable productions, as they succeed each other in their peculiar seasons, and Nature was their only cook. The produce of the earth, trees, and hedges, in those days, supplied the inhabitants with both food and sauce; for the studied embellishments of art were then totally unknown. A healthful and vigorous constitution, moderate exercise, a wholesome and odoriferous air, and a mind undisturbed with disappointed ambition, or the anxious cares of avarice, constantly supplied them with that appetite, the want of which is so much complained of in these days of luxury and refinement. The decays of nature in the expiring periods of life, were the only infirmities to which people were then liable; and though their limbs sometimes failed to perform their offices, their health and appetite continued with them till life was no more. In this rude, but natural state, the food of mankind is said to have continued upwards of two thousand years, during which period the cook and physician were equally unknown.

It is not easy to say at what period man exchanged vegetable for animal diet; but certain it is, that he no sooner began to feed on flesh, fowl, and fish, than seasonings of some kind became requisite, not only to render such food the more pleasing and palatable, but also to help digestion and prevent putrefaction. Of these seasonings, salt was probably the first discovered; though some are inclined to think, that savory roots and herbs were first in use. Spices, however, such as ginger, cinnamon, pepper, cloves, and nutmegs, by degrees came into practice, and the whole art of cookery gradually improved, till it reached its present height of perfection.

Boiling, or stewing, seems to have been the first mode of dressing, in the earlier periods of culinary invention; toasting, or broiling, succeeded next, and beyond these, no improvements were made in the art of cookery for several centuries. The introduction of trade and commerce into Europe, soon made us acquainted with the products of other countries; and rich fruits and spices, which the winds wafted to us from the remotest regions of the globe, were soon sought after with fondness and avidity. Cookery, pickling, and the various branches of confectionary, soon became an art, and was as methodically studied as the politer sciences. A regular apprenticeship is now served to it, and the professors of it are incorporated by charter, as forming one of the livery companies of London. Since then cookery must be considered as an art, we shall proceed to treat of its different branches in regular order, and begin with giving proper directions for marketing.

C H A P. I.

Directions for the proper Choice of different Kinds of Provisions.

Beef.

IN the choice of ox-beef, observe, that, if the meat be young, it will have a fine smooth open grain, of a pleasing carnation red, and very tender; the fat must be rather white, than yellow; for when it is quite yellow, the meat is seldom good; the suet must be perfectly white. The grain of cow-beef is closer, the fat whiter than that of ox-beef, but the lean has not so bright a red. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and has a stronger smell than either cow or ox-beef.

Mutton.

IF you squeeze young mutton with your fingers, it will feel very tender; but if it be old, it will feel hard and continue wrinkled, and the fat will be fibrous and clammy. The grain of ram mutton is close, the flesh is of a deep red, and the fat is spongy. The flesh of ewe-mutton is paler than that of the wether, and the grain is closer. Most people give the preference to short-shanked mutton.

Lamb.

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

Veal.

THE flesh of a cow-calf is whiter than that of a bull, but the flesh is not so firm; the fillet of the former is generally preferred, on account of the udder; if the head be fresh, the eyes will be plump; but if stale, they

will be sunk and wrinkled. If the vein in the shoulder be not of a bright red, the meat is not fresh: and if there be any green or yellow spots in it, it is very bad. A good neck and breast will be white and dry; but if they be clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if it be stale, it will be soft and slimy. A leg is good, if it be firm and white; but bad, if it be limber, and the flesh flabby, with green or yellow spots.

Pork.

MEASLY pork is very dangerous to eat; but this state of it is easily discovered, by the fat being full of little kernels. If it be young, the lean will break on being pinched, and the skin will dint, by nipping it with the fingers; the fat, like lard, will be soft and pulpy. If the rind be thick, rough, and cannot be nipped with the fingers, it is old. If the flesh be cool and smooth, it is fresh; but if it be clammy, it is tainted; and, in this case, the knuckle part will always be the worst.

Hams.

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

Bacon.

IF bacon be good, the fat will feel oily, and look white, and the lean will be of a good colour, and stick close to the bone; but it is, or will be rusty very soon, if there be any yellow streaks in the lean. The rind of young bacon is always thin; but thick, if old.

Brawn.

THE rind of old brawn is thick and hard; but young, if moderate. The rind and fat of barrow and sow brawn are very tender.

Venison.

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

Turkies.

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

Cocks and Hens.

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

Geese.

A yellow bill and feet, with but few hairs upon them, are the mark of a young goose; but these are red when old. The feet will be limber, if it be fresh, but stiff and dry, if old. Green geese are in season from May or June, till they are three months old. A stubble goose will be good till it be five or six months old, and

should be picked dry; but green geese should be scalded. The same rules will hold good for wild geese, with respect to their being young or old.

Ducks.

THE legs of a fresh killed duck are limber; and if it be fat, its belly will be hard and thick. The feet of a stale duck are dry and stiff. The feet of a tame duck are inclining to a dusky yellow, and are thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour. Ducks must be picked dry; but ducklings should be scalded.

Pheasants.

THESE very beautiful birds are of the English cock and hen kind, and are of a fine flavour. The cock has spurs, which the hen has not, and the hen is most valued when with egg. The spurs of a young cock pheasant are short and blunt, or round; but if he be old, they are long and sharp. If the vent of the hen be open and green, she is stale; and when rubbed hard with the finger, the skin will peel. If she be with egg, the vent will be soft.

Woodcocks.

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

Partridges.

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

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

Bustards.

THE same rules given for the choice of the turkey, will hold good with respect to this curious bird.

Pigeons.

THESE birds are full and fat at the vent, and limber-footed, when new; but if the toes are harsh, the vent loose, open and green, they are stale. If they be old, their legs will be large and red. The tame pigeon is preferable to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood pigeons are larger than wild pigeons, but in other respects like them. The same rules will hold good in the choice of the plover, field-fare, thrush, lark, blackbird, &c.

Hares.

BOTH the age and freshness of a hare are to be considered in the choice of it. When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; but on the contrary, if the claws be smooth and sharp, the ears tear easily, and the cleft in the lip be not much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but, if the flesh be turning black, and the body limber, it is stale; though hares are not always considered as the worse, for being kept till they smell a little. The principal distinction between a hare and a leveret is, that the leveret should have a knob, or small bone, near the foot, on its fore-leg, which a hare has not.

Rabbits.

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

Fish.

THE general rules for discovering whether fish be fresh or stale, are by observing the colour of their gills, which should be of a lively red; whether they be hard or easy to be opened, the standing out or sinking in of their eyes, their fins being stiff or limber, or by smelling to their gills. Fish taken in running water are always better than those taken from ponds.

Turbot.

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

Soles.

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

Lobsters.

IF a lobster be fresh, the tail will be stiff, and pull up with a spring; but if it be stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; and it is much better to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.

THE flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, good-

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

Cod.

A cod should be very thick at the neck, the flesh very white and firm, and of a bright clear colour, and the gills red. When they are flabby, they are not good. They are in season from Christmas to Lady-day.

Skate.

THIS fish should be very white and thick. When they are too fresh, they eat tough; and if stale, they have a very disagreeable smell, so that some judgment is required to dress them in proper time.

Herrings.

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

Trout.

ALL the kinds of this fine fresh-water fish are excellent: but the best are those that are red and yellow. The female are most in esteem, and are known by having a smaller head, and deeper body than the male. They are in high season the latter end of June; and their freshness may be known by the rule we have already laid down for that purpose, concerning other fish.

Tench.

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

Salmon.

THE flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the season for this fish; but whether that caught in the Thames, or the Severn, be best, is a matter of some dispute.

Smelts.

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

Eels.

THE Thames silver Eel is generally the most esteemed, and the worst are those brought by the Dutch, and sold at Billingsgate market. They should be dressed alive; and they are always in season, except during the hot summer months.

Flounders.

THIS fish is found in the sea as well as rivers, and should be dressed alive. They are in season from January to March, and from July to September. When fresh, they are stiff, their eyes bright, and full, and their bodies thick.

Oysters.

THE Colchester, Pyfleet, and Milford oysters, are esteemed the best; though the native Milton are reckoned very good, being the fattest and whitest. They are known to be alive and vigorous when they close fast upon the knife, and let go as soon as they are wounded in the body.

Prawns and Shrimps.

THEY have an excellent smell when in perfection; are firm and stiff, and their tails turn stiffly inwards. Their colour is very bright, when fresh; but when stale, their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

Butter.

IN buying of butter, you must not trust to the taste the seller gives you, lest he give you a taste of one lump, and sell you another. In chusing salt butter, trust rather to your smell than taste, by putting a knife into it, and applying it to your nose. If the butter be in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for the top of the cask is sometimes better butter than the middle, owing to artful package.

Cheese.

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

Eggs.

TO judge properly of an egg, put the greater end to your tongue, and if it feel warm it is new; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you will judge of its staleness or newness. Another method is, hold it up against the sun or candle, and if the yolk appear round, and the white clear and fair, it is a mark of goodness; but if the yolk be broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodness of an egg, put it into a pan of cold water: the fresher it is, the sooner it will sink to the bottom; but if it be addled or rotten, it will swim on the surface of

the water. The best method of preserving eggs, is to keep them in meal or bran; though some place them in wood-ashes, with their small end downwards. When necessity obliges you to keep them for any length of time, the best way will be to bury them in salt, which will preserve them in almost any climate; but the sooner an egg is used, the better it will be.

The different Parts of an Ox, &c.

BEFORE we conclude this chapter of marketing, it can by no means be improper to make the young cook acquainted with the different pieces, into which butchers cut an ox, a sheep, a calf, a lamb, and a hog.

The fore-quarter of an Ox consists of the haunch, which includes the clod, marrow-bone, shin, and the sticking-piece, which is the neck-end. The next is the leg of mutton piece, which has part of the blade-bone; then the chuck, the brisket, the fore-rib, and middle rib, which is called the chuck-rib. The hind-quarter contains the sir-loin and rump, the thin and thick flank, the veiny-piece, and the isch-bone, or chuck-bone, buttock, and leg.—Besides the quarters, are the head, tongue, and palate; the entrails are the sweet-breads, kidnies, skirts, and tripe: there are the double, the roll, and the reed tripe.

In a Sheep are the head and pluck, which includes the liver, lights, heart, sweet-breads, and milt. The fore-quarter contains neck, breast, and shoulder; and the hind-quarter, the leg and loin. The two loins together are called a chine, or saddle of mutton, which is a fine joint. when the mutton is small and fat.

In a Calf, the head and inwards are called the pluck, which contains the heart, liver, lights, nut, and milt, and what they call the skirts; the throat sweet-bread, and the wind-pipe sweet-bread, which is the finest. The fore-quarter is the shoulder, neck, and breast; and the hind-quarter is the leg (which contains the knuckle and fillet) and loin.

In a House Lamb are the head and pluck, that is, the liver, lights, heart, nut, and milt; and also the fry, which consists of the sweet-breads, lamb-stones,

and skirts, with some of the liver. The fore-quarter is the shoulder, neck, and breast, together. The hind-quarter is the leg and loin. This is in high season at Christmas, but lasts all the year.

Grass Lamb comes in about April or May, according to the season of the year, and holds good till the middle of August.

In a Hog are the head and inwards, that is, the hailet, which consists of the liver, crow, kidney, and skirts; there are also the chitterlins and the guts, which are cleansed for sausages. The fore-quarter is the fore-loin and spring; if it be a large hog, you may cut off a spare-rib. The hind-quarter is only the leg and loin.

A Bacon hog is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's lard. The liver and crow are much admired, fried with bacon, and the feet and ears are equally good soufed. Pork comes in season at Bartholomew-tide, and holds good till the warm weather commences.

C H A P. II.

D I R E C T I O N S F O R T R U S S I N G.

Preliminary Hints and Observations.

THOUGH the London poulterers truss every thing before they send it home, yet it is absolutely necessary that every cook should know how to perform this business properly, as it frequently happens that families take their cooks with them into the country, where they are obliged to draw and truss all kinds of poultry and game themselves. Let them therefore be careful to attend to this general rule; take care that all the stubs are perfectly removed; and when they draw any kind of poultry or game, they must be very particular not to break the gall, because it will give the bird a bitter and disagreeable flavour, which neither washing nor wiping will be able to remove. We shall now proceed to particular rules.

Turkies.

WHEN you have properly picked your turkey, break the leg-bone close to the foot, and draw out the strings from the thigh, for which purpose you must put it on a hook fastened against the wall. Cut off the neck close to the back; but be careful to leave the crop skin sufficiently long to turn over to the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. With a crooked sharp-pointed iron pull out the gizzard, and the liver will soon follow. Be careful, however, not to break the gall. With a wet cloth wipe out the inside perfectly clean. With a large knife cut the breast-bone through on each side close to the back, and draw the legs close to the crops. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat. If the turkey is to be trussed for boiling, cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer in the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but take care first to open the gizzard, and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the leg and body. On the other side, put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close above the pinions, another skewer through the body of the turkey.

Turkey polts must be trussed in the following manner: Take the neck from the head and body, but do not remove the neck skin. They are drawn in the

same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails. It is very common to lard them on the breast. The liver and gizzard may or may not be used, as you like.

Geese.

HAVING picked and stubbed your goose clean, cut the feet off at the joint, and the pinion off the first joint. Then cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the foal. Wipe it out clean with a wet cloth, and beat the breast-bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as it holds the seasoning much better by that means.

Ducks.

DUCKS and geese are trussed in the same manner, excepting that the feet are left on the ducks, and are turned close to the legs.

Fowls.

THEY must first be picked very clean, and the neck cut off close to the back. Then take out the

crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down close to the leg. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body. Do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinions, and turn the point on the back. Remember to tie a string over the tops of the legs to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman. Do the same on the other side. Put another skewer through the skin of the feet. You must not forget that the nails are to be cut off.

Chickens.

THESE must be picked and drawn in the same manner as fowls. If the chickens are to be boiled, cut off the nails, give the sinews a nick on each side of the joint, put the feet in at the vent, and then put in the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver: put them into the pinions, and turn the points on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer into the sidesman, put

the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and over the neck, and pull the breast skin.

Wild Fowl.

THE directions we are here giving will answer for all kinds of wild fowl in general. Having picked them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinions at the first joint, then cut a slit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer into the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. First cut off the vent, and then put the rump through it.

Pigeons.

YOU must first pick them, and cut off the neck close to the back. Then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave in the liver, for a pigeon has no gall. If your pigeons are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs, and body, and with the handle of a knife break the breast flat. Clean the gizzard, put it in one of the pinions, and turn the point on the back. If you intend to make a pie of them, you must cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be stewed or boiled, they must be done in the same manner.

Woodcocks and Snipes.

THESE birds are very tender to pick, especially if they be not quite fresh. They must therefore be handled as little as possible; for even the heat of the hand will sometimes pull off the skin, when the beauty of your bird will be destroyed. When you have picked

them clean, cut the pinions of the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinion, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. Woodcocks, snipes, or plovers, are trussed in the same manner, but must never be drawn.

Larks, Wheat-ears, &c.

WHEN you have picked them clean, cut off their heads, and the pinions at the first joint. Beat the breast-bone flat with the handle of a knife, turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies of as many as you mean to dress. They must be tied on the spit.

Pheasants and Partridges.

PICK them very clean, cut a slit at the back of the neck, take out the crop, and loosen the liver and gut next the breast with your fore-finger, then cut off the vent, and draw them. Cut off the pinion at the first joint, and wipe out the inside with the pinion you have cut off; for you never need pick these birds beyond the first joint of the pinion. With a rolling-pin beat the breast-bone flat, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; bring the head, and put it on the end of the skewer, the bill fronting the breast. Put another skewer into the side-man, and put the legs close on each side the apron, and then run the skewer through all. You must leave the beautiful feathers on the head of the cock pheasant, and put paper to prevent the bad effects of the fire. You must also save the long feathers in the tail to stick in the rump when roasted. In the same manner are trussed all kinds of moor-game. If they are to be boiled, put the legs in the manner as in trussing a fowl for boiling.

Hares.

HAVING cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver, lights, &c. but be sure to take the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. You may truss a young fawn in the same manner, only mind to cut off the ears.

Rabbits.

RABBITS are to be cased in the same manner as hares, only observe to cut off the ears close to the head. Cut the vent open, and slit the legs about an inch upon each side the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer in the hind leg, then in the fore leg, and through the body. Bring the head round, and put it on the skewer. If you want to roast two together, truss them at full length, with six skewers run through them both, so that they may be properly fastened upon the spit.

C H A P. III.

B O I L I N G.

Preliminary Hints and Observations.

NEATNESS being a most material requisition in a kitchen, the cook should be particularly cautious to keep all the utensils perfectly clean, and the pots and

faucepans properly tinned. In boiling any kind of meat; but particularly veal, much care and nicety are required. Fill your pot with a sufficient quantity of soft water; dust your veal well with fine flour; put it into your pot, and set it over a large fire. It is the custom with some people to put in milk to make it white; but this is of no use, and perhaps better omitted; for, if you use hard water, it will curdle the milk, give to the veal a brownish-yellow cast, and will often hang in lumps about it. Oatmeal will do the same thing; but by dusting your veal, and putting it into the water when cold, it will prevent the foulness of the water from hanging upon it. Take the scum off clear as soon as it begins to rise, and cover up the pot closely. Let the meat boil as slowly as possible, but in plenty of water, which will make your veal rise and look plump. A cook cannot make a greater mistake, than to let any sort of meat boil fast, since it hardens the outside before it is warm within, and contributes to discolour it. Thus a leg of veal, of twelve pounds weight, will take three hours and a half boiling; and the slower it boils, the whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour, before you put them into the pot of cold water, and keep it covered; but do not forget to take off the scum as often as it rises. Mutton and beef do not require so much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, should be well boiled, as they will otherwise be unwholesome. A leg of pork will take half an hour more boiling than a leg of veal of the same weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold, is allowed to be the best method, as it thereby gets warm to the heart before the outside gets hard. To boil a leg of lamb, of four pounds weight, you must allow an hour and a half.

Grass Lamb.

SO many pounds as the joint weighs, so many quar-

ters of an hour it must boil. Serve it up with spinach, carrots, cabbage, or brocoli.

Calf's Head.

WASH it first very clean, then parboil one half; beat up the yolk of an egg, and rub it over the head with a feather; then strew over it a seasoning of pepper, salt, thyme, parsley chopt small, shred lemon-peel, grated bread, and a little nutmeg; stick bits of butter over it, and send it to the oven. Boil the other half white in a cloth; put them both into a dish. Boil the brains in a bit of cloth, with a very little parsley, and a leaf or two of sage. When they are boiled, chop them small, and warm them up in a saucepan, with a bit of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it; have, in another dish, bacon or pickled pork; greens or carrots in another.

To boil Veal like Sturgeon.

TAKE a small delicate fillet of veal, from a cow calf; take off the skin, and then lard it all over, top, bottom, and sides, with some bacon and ham. Put into a stewpan some slices of bacon and veal; strew over them some pepper, salt, and sweet herbs; then put in the fillet with as much broth as will just cover them. Cover the stewpan very close, and let them simmer very gently. When the veal is nearly enough, put in a bottle of white wine, an onion shred, a few cloves, and a little mace; put on the cover of the stewpan, set it over a stove, and lay some charcoal upon it. When it has been kept hot ten minutes, take it off the fire, and remove the charcoal. If it is intended to be eaten hot, the following sauce must be made while it is stewing. Set on a saucepan, with a glass of gravy, a glass and a half of vinegar, half a lemon sliced, a large onion sliced, and a good deal of pepper and salt. Boil this a few minutes, and strain it. Lay the meat in a dish, and pour the sauce over it. If it is to be eaten cold, it must not be taken out of the liquor it is stewed in, but set by to cool all night, and it will be exceedingly good.

Haunch or Neck of Venison.

HAVING let it lie in salt for a week, boil it in a cloth well floured; and allow a quarter of an hour's boiling for every pound it weighs. For sauce, you may boil some cauliflowers, pulled into little sprigs, in milk and water, with some fine white cabbage, and some turnips cut in dice; add some beet-root cut into narrow pieces, about an inch and a half long, and half an inch thick. Lay a sprig of cauliflower, and some of the turnips mashed with some cream and a little butter. Let your cabbage be boiled, and then beat in a saucepan with a piece of butter and salt. Lay that next the cauliflower, then the turnips, then the cabbage, and so on till the dish be full. Place the beet-root here and there, according to your taste. Have a little melted butter in a cup, if wanted. This is a very fine dish, and looks very prettily.

The haunch or neck, thus dressed, eats well the next day, hashed with gravy and sweet sauce.

Hams.

PUT your ham into a copper of cold water, and when it boils, take care that it boils slowly. A ham of twenty pounds, will take four hours and a half boiling; and so in proportion for one of a larger or smaller size. No soaking is required for a green ham; but an old and large ham will require sixteen hours soaking in a large tub of soft water. Observe to keep the pot well skimmed while your ham is boiling. When you take it up, pull off the skin, and rub it all over with an egg; strew on crumbs of bread, baste it with butter, and set it to the fire till it be of a light brown.

Tongues.

STEEP the tongue in water all night, if it be a dry one; but if it be a pickled one, only wash it out of water. Boil it three hours; and, if it be to be eat hot, stick it with cloves, rub it over with the yolk of an egg, strew crumbled bread over it, and, after basting it with butter, set it before the fire till it becomes of a light

brown. Dish it up with a little brown gravy, or red-wine sauce, and lay slices of currant jelly round it.

Pickled Pork.

HAVING washed your pork, and scraped it clean, put it in when the water is cold, and let it boil till the rind be tender.

Leg of Mutton with Cauliflowers and Spinach.

CUT a leg of mutton venison fashion, and boil it in a cloth; boil three or four cauliflowers in milk and water, pull them into sprigs, and stew them with butter, pepper, salt, and a little milk; stew some spinach in a saucepan; put to the spinach a quarter of a pint of gravy, a piece of butter and flour. When it is enough, put the mutton in the middle, the spinach round it, and the cauliflower over all. The butter the cauliflower was stewed in must be poured over it, and it must be melted like a smooth cream.

Chickens.

PUT your chickens into scalding water, and as soon as the feathers will slip off, take them out, otherwise they will make the skin hard. After you have drawn them, lay them in skimmed milk for two hours, and then truss them with their heads on their wings. When you have properly singed, and dusted them with flour, cover them close in cold water, and set them over a slow fire. Having taken off the scum, and boiled them slowly for five or six minutes, take them off the fire, and keep them close covered for half an hour in the water, which will stew them sufficiently, and make them plump and white. Before you dish them, set them on the fire to heat; then drain them, and pour over them white sauce, such as you will find under the chapter of Sauces.

Fowls.

PLUCK your fowls, draw them at the rump, and cut off the head, neck, and legs. Take out the breast-bone carefully; and having skewered them with the ends of their legs in their bodies, tie them round with

a string. Singe and dust them well with flour; put them into cold water, cover the kettle close, and set it on the fire; but take it off as soon as the scum begins to rise. Cover them close again, and let them boil 20 minutes very slowly. Then take them off, and the heat of the water, in half an hour, will stew them sufficiently. Then treat them in the same manner as above directed for chickens, though melted butter is as often used as the white sauce.

Turkies.

A TURKEY should not be fed the day before it is to be killed; but give it a spoonful of alegar just before you kill it, and it will make it white and tender. Let it hang by the legs four or five days after it is killed; and when you have plucked it, draw it at the rump. Cut off the legs, put the end of the thighs into the body, and skewer them down, and tie them with a string. Having cut off the head and neck, grate a penny loaf, chop fine a score of oysters at least, shred a little lemon peel, and put in a sufficient quantity of salt, pepper, and nutmeg. Mix these up into a light forcemeat, with a quarter of a pound of butter, three eggs, a spoonful or two of cream, and stuff the craw with part of it; the rest must be made into balls, and boiled. Having sewed up the turkey, and dredged it well with flour, put it into a kettle of cold water; cover it, and set it over the fire, and take the scum off as soon as it begins to rise, and cover it again. It must boil very slowly for half an hour; then take off your kettle, and let it stand close covered. A middling turkey will take half an hour to stand in the hot water, and the steam being confined will sufficiently stew it. When you dish it up, pour a little of your oyster-sauce over it, lay your balls round it, and serve it up, with the rest of your sauce in a boat. Barberries and lemon will be a proper garnish. Set it over the fire, and make it quite hot before you dish it up.

Geese.

SALT a goose a week, and boil it an hour. Serve it up with onion sauce, or cabbage boiled or stewed in butter.

Another Way.

SINGE a goose, and pour over it a quart of boiling milk. Let it lie in it all night, then take it out, and dry it well with a cloth. Cut small a large onion and some sage, put them into the goose, sew it up at the neck and vent, hang it up by the legs till next day, then put it into a pot of cold water, cover it close, and let it boil softly for an hour. Onion sauce.

To smoke a Goose.

TAKE a large stubble goose, take off the fat, dry it well inside and out with a cloth; wash it all over with vinegar, and then rub it over with some common salt, salt-petre, and a quarter of a pound of coarse sugar. Rub the salts well in, and let it lay a fortnight; then drain it well, sew it up in a cloth, and dry it in the middle of a chimney. It should hang a month. Serve it up with onions, greens, &c.

Ducks.

AS soon as you have scalded and drawn your ducks, let them remain for a few minutes in warm water. Then take them out, put them into an earthen pan, and pour a pint of boiling milk over them. Let them lie in it two or three hours, and when you take them out, dredge them well with flour; put them into a copper of cold water, and cover them up. Having boiled slowly about twenty minutes, take them out, and smother them with onion sauce.

Pigeons.

SCALD and draw your pigeons, and take out the craw as clean as possible. Wash them in several waters; and having cut off the pinions, turn their legs under their wings; dredge them, and put them into soft cold water. Having boiled them very slowly a quarter of an hour, dish them up, and pour over them good melted butter; lay round them a little brocoli, and serve them up with butter and parsley.

Rabbits.

CASE your rabbits; skewer them with their heads straight up, the fore legs brought down, and the hind

legs straight. Boil them at least three quarters of an hour, and then smother them with onion sauce. Pull out the jaw bones, stick them in their eyes, and serve them up with a sprig of myrtle or barberries in their mouths.

Partridges.

BOIL them quick in a good deal of water, and fifteen minutes will be sufficient. For sauce, take a quarter of a pint of cream, and a piece of fresh butter as large as a walnut; stir it one way till it be melted, and pour it into the dish.

Pheasants.

BOIL your pheasants in a good deal of water, and be sure to keep it boiling. If it be a small one, half an hour will boil it; but if it be of the larger sort, you must allow it a quarter of an hour longer. Let your sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; and, when your pheasant be done, pour your sauce over it, and garnish with lemon. Observe so to stew your celery, that the liquor may not be all wasted before you put in your cream. Season with salt to your palate.

Snipes or Woodcocks.

YOUR snipes or woodcocks must be boiled in good strong broth, or beef gravy, made thus: cut a pound of beef into little pieces, and pour it into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, let it boil till about half wasted, then strain it off, and put the gravy into a saucepan, with salt enough to season it. Gut the birds clean, but take care of the guts. Put them into the gravy, cover them close, and ten minutes will boil them. In the mean time, cut the guts and liver small, then take a little of the gravy the snipes are boiling in, and stew the guts in it, with a blade of mace. Fry some crumbs of bread crisp in some butter, of a fine light brown. You must take about as much bread as the inside of a stale roll, and rub them small into a clean cloth; and when

they be done, let them stand ready in a plate before the fire. When your snipes be ready, take about half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter as big as a walnut, rolled in a little flour. Set them on the fire, shake your saucepan often, (but do not stir it with a spoon,) till the butter be all melted. Then put in the crumbs, give the saucepan a shake, take up your birds, lay them in the dish, and pour your sauce over them. Lemon is a proper garnish.

Pigs Petitoes.

LET the feet boil till they are pretty tender; but take up the heart, liver, and lights, when they have boiled ten minutes, and shred them pretty small. Take out the feet, and split them; thicken your gravy with flour and butter, and put in your mincemeat a spoonful of white wine, a slice of lemon, a little salt, and give it a gentle boil. Beat the yolk of an egg: put to it two spoonfuls of cream, and a little grated nutmeg. Then put in the petitoes, and shake it over the fire, without letting it boil. Lay sippets round the dish, and pour in your mincemeat.

Turtles.

AS turtles are of various sizes, we shall confine our directions in this article to one of about thirty pounds weight; and as the turtle be larger or smaller, proper allowances must be made. You must kill your turtle the night before, and do this by cutting off the head. Let it bleed two or three hours, then cut off the fins and the callipee from the callipash. You must be cautious not to burst the gall. Throw all the inwards into cold water; keep the guts and tripe by themselves, and open them with a penknife; wash them very clean in scalding water, and scrape off all the inward skin, throwing them into cold water as you do them. Wash them again, and put them into fresh water, in which let them lie all night. Observe to scald the fins and the edges of the callipash and callipee. Take the meat off the shoulders, and break the bones; set these over

the fire, with the fins, in about a quart of water, and put into it a little salt, chyan, mace, and nutmeg. When it has stewed about three hours, strain it, and put the fins by for use. The next morning, take some of the meat you cut off the shoulders, and chop it small, with about a pound of beef or veal suet. Season these to your taste, with a little salt, chyan, parsley, sweet marjoram, mace, and nutmeg, and about half a pint of Madeira wine. Stuff this under the fleshy part of the meat, and if any be left, lay it over to prevent the meat burning. Cut the remainder of the meat and fins in pieces, about the size of an egg, and season them pretty high with salt, chyan, and a little nutmeg; put it into the callipash, and take care that it be properly sewed up and secured at the end, that the gravy may not escape. Boil up the gravy, adding more wine, if it requires it, and thicken it with a little flour and butter. Put some of it to the turtle, and put it into the oven, with a well-buttered paper over it, to keep it from burning. When it is about half baked, squeeze in the juice of one or two lemons, and stir it about. Two hours will bake the callipee; but the callipash will require three. Cut the guts in pieces two or three inches long, the tripe in lefs, and put them into a little water, and set it in the oven with the callipash. When it be enough, drain it from the water, send it up very hot, mixed with the other parts.

The West-Indian method of dressing a turtle is as follows: Take the turtle out of water the night before you intend to dress it, and lay it on its back. In the morning cut its throat, or the head off, and let it bleed well. Then cut off the fins; scald, scale, and trim them and the head, and raise the callipee, which is the belly or under shell; clean it well, leaving to it as much meat as you conveniently can. Take from the back shell all the meat and entrails, except the monsieur, which is the fat, and looks green; this must also be baked with the shell. Wash all clean with salt and water, and cut it into pieces of a moderate size. Take from it the bones, and put them with the fins and head into a soup-pot, with a gallon of water, some salt, and

two blades of mace. When it boils, skim it clean, and put in a bunch of thyme, parsley, savory, and young onions, and your veal part, except about one pound and a half, which must be made forcemeat of, as for Scotch collops, adding a little chyan pepper. When the veal has boiled in the soup about an hour, take it out, cut it into pieces, and put it to the other part. The guts, which are considered as the best part, must be split open, scraped, and made clean, and cut into pieces about two inches long. Scald and skin the paunch or maw, and cut it like the other parts; mix them with the guts and other parts, except the liver, and add half a pound of fresh butter, a few chalots, a bunch of thyme, parsley, and a little savory, seasoned with salt, white pepper, mace, three or four cloves beaten, and a little chyan pepper; but take care not to put too much of it. Stew them about half an hour over a good charcoal fire, and throw in half a pint of Madeira wine, with as much of the broth as will cover it, and let it stew till tender, which will take four or five hours. When it be nearly enough, skim it, and thicken it with flour, and add some veal broth, about the thickness of a fricasee. Let your forcemeat balls be fried about the size of a walnut, and be stewed about half an hour with the rest. If there be any eggs, let them be boiled and cleaned; but if there be none, get twelve or fourteen yolks of hard eggs; then put the stew (which is the callipash) into the shell with the eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with chyan and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece on each slash, and some over the whole, and a dust of flour; then bake it in a brisk oven, in a tin or iron dripping-pan. The back-shell, which is called the callipash, must be seasoned like the callipee, and baked in a dripping-pan, set upright, with four brick-bats, or any thing of that kind. An hour and a half will bake it, which must be done before the stew be put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stewpan, with some good

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

Mock Turtle.

PUT the largest calf's head you can procure, with the skin on, into scalding water, and let it remain there till the hair comes off. Then clean it well in warm water, and boil it three quarters of an hour. Then take it out of the water, and slit it down the face. Take all the meat and skin from the bone as clean as possible, and be careful that you do not break off the ears. Lay it on a flat dish; stuff the ears with forcemeat, and tie them round with cloths. Take out the eyes, and pick all the rest of the meat clean from the bones; put it into a tossing-pan, with the nicest and fattest part of another calf's head, without the skin on, boiled as long as the above, and three quarts of veal gravy. Lay the skin in the pan on the meat, with the flesh side up, then cover the pan close, and let it stew one hour over a moderate fire. Put in three sweetbreads, fried to a white brown, an ounce of morels, the same quantity of truffles, five artichoke bottoms boiled, an anchovy boned and chopped small, a small quantity of chyan pepper, a little salt, half a lemon, three pints of Madeira wine, two large spoonfuls of mushroom catchup, one of lemon pickle, half a pint of mushrooms, and let

stew slowly half an hour longer, and stiffen it with flour and butter. Take the yolks of four eggs, boiled hard, and the brains of both heads previously boiled; cut the brains into pieces, of the size of nutmegs; make a rich forcemeat, and spread it on the caul of a leg of veal. Roll it up in a cloth, and boil it one hour, and then cut it in three parts, the middle to be the largest. Put the meat into the dish, and lay the head over it, the skin side up. Put the largest piece of forcemeat between the ears, and make the top of the ears to meet round it, in which state it is called the crown of the turtle. Lay the other slices of the forcemeat at the narrow end opposite to each other, and lay a few of the artichoke bottoms, eggs, mushrooms, brains, morels, and truffles, upon the face and round it. Strain the gravy boiling hot upon it, and, as it soon grows cold, be as quick as possible in dishing it up.

Salmon.

HAVING scaled your salmon, take out the blood, wash the fish well, and lay it on a fish-plate. Put your water in a fish-pan, with a little salt, and when it boils, put in your fish for half a minute; then take it out for a minute or two. Do this four times, and then boil it till it be enough. When you take it out of the fish-pan, set it over the water to drain, and cover it with a cloth dipped in hot water. Fry a few slices of salmon, or some small fish, and lay them round it. Scraped horse-raddish and fennel will be a proper garnish.

Salmon boiled in Wine.

TAKE some slices of bacon, fat and lean together, a pound of veal cut thin, and a pound and a half of beef. Strew over them some pepper and salt, and put them in a deep stewpan; then a fine piece of fresh salmon, cut out of the middle. Put it into the stewpan upon the other ingredients, and pour in as much water as will just cover it, and no more. Set it over a gentle fire till the salmon is almost done, then pour the water entirely away, and put in two quarts of white wine, with an onion cut in pieces, some thyme and sweet

marjoram stripped from the stalks. Let them stew gently, and while they are doing, cut a sweetbread into thin slices; then cut the slices across, and stew them in a saucepan with some rich veal gravy. When they be enough, add a quarter of a pint of essence of ham. Take up the salmon, lay it in the dish, and pour the sweetbread and its sauce over it.

Soles.

THEY must be boiled in salt and water, and served up with anchovy sauce.

Soles boiled with White Wine.

TAKE two or three pair of middling soles; when they are skinned and gutted, wash them in spring water; then put them in a dish, and pour half a pint of white wine over them; turn them two or three times in it, and pour it away. Then cut off the heads and tails of the soles, and set on a stewpan with a little rich fish broth. Put in an onion cut to pieces, a bunch of sweet herbs, pepper, salt, and a blade of mace. When this boils, put in the soles, and with them half a lemon cut in slices with the peel on. Let them simmer slowly; then take out the sweet herbs, and put in a pint of strong white wine, and a piece of butter rolled in flour. Let them all simmer together till the soles are enough. While the fish is doing, put in half a pint of veal gravy, and a quarter of a pint of essence of ham. Let it boil a little, take up the soles, and pour this over it.

Soles à la Françoise.

PUT a quart of water into an earthen dish, with half a pint of vinegar. Skin and clean a pair of soles, put them into the vinegar and water, and let them lie two hours. Then take them out, and dry them with a cloth; then put them into a stewpan, with a pint of white wine, a quarter of a pint of water, a very little thyme, a little sweet marjoram, winter savoury, and an onion stuck with four cloves. Put in the soles, sprinkle a very little bay salt, and cover them close. Let them simmer very gently till they are enough; then take them

out, and lay them in a warm dish before the fire. Put into the liquor, after it is strained, a piece of butter rolled in flour, and let it boil till of a proper thickness. Lay the soles in a dish, and pour the sauce over them. A small turbot, or any flat fish, may be dressed in the same manner.

Soles the Dutch Way.

TAKE a pair of large soles, skin, gut, and wash them very clean in spring-water. Set them on in a stewpan with some water and a little salt, and when it boils put in the soles, and let them boil a few minutes. Then put on a saucepan with some parsley cut small in a little water, and let it stand till the water is all consumed. Then shake in some flour, and put in a good piece of butter. Shake them well together till all is well mixed, and then lay the soles, when they are drained, upon a dish, and pour the sauce over them.

Trout.

BOIL them in vinegar, water, and salt, with a piece of horse-radish, white sauce, anchovy sauce, and plain butter.

Cod's Head.

FIRST take out the gills and the blood clear from the bone, and wash the head well; then rub over it a little salt and a glass of allegar. Lay it on your fish-plate, and when your water-boils, throw in a large handful of salt, and a glass of allegar. Put in your fish, and boil it gently half an hour; but if it be a large one, it will take three quarters. Take it up very carefully, and strip off the skin nicely; put it before a brisk fire, dredge it with flour, and baste it well with butter. When the froth begins to rise, throw some crumbs of bread over it, and keep basting it all the time to make it froth properly. When it looks of a fine white brown, dish it up, and garnish it with a few small fish, or oysters fried, barberries, scraped horse-radish, and lemon cut in slices, laid round it. The roe and liver must be cut into slices, and a little of the lobster out of the sauce, in lumps, must be laid over it.

Salt Cod.

LET your fish lie in water all night; and if you put a glass of vinegar into the water, it will draw out the salt, and make it eat fresh. The next day boil it, and when it be enough, break it into flakes on your dish. Pour over it parsnips boiled and beat fine, with butter and cream; but egg sauce is more generally used. As it very soon grows cold, you must send it to table on a water-plate.

Cod Sounds.

COD sounds, dressed like little turkeys, is a pretty side dish for a large table, or for a dinner in Lent. Boil your sounds as for eating, but not too much. Take them up, and let them stand till they are quite cold; then make a forcement of chopped oysters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and salt, and fill your sounds with it. Skewer them in the shape of a turkey, and lard them down each side as you would do a turkey's breast. Dust them well with flour, and put them before the fire in a tin oven to roast. Baste them well with butter. When they be enough, pour on them oyster sauce, and garnish with barberries.

Turbot.

YOUR turbot must be washed clean; but by letting it lie too long in the water it will become soft. Rub some allegar over it, which will add to its firmness. Put it on your fish-plate, with the white side upwards, and pin a cloth over it tight under your plate, which will prevent its breaking. Boil it gently in hard water with plenty of salt and vinegar, and scum it well, which will prevent the skin being discoloured. Be sure not to put in your fish till the water boils, and when it be enough, take it up and drain it. Take the cloth off carefully, and slip the fish on your dish; lay over it oyster patties, or fried oysters; put your lobster or gravy sauce into boats, and make use of crisp parsley and pickles for the garnish.

Turbot boiled in Gravy.

TAKE a middling-sized turbot, let it be well washed, and wiped very dry. Then take a deep stewpan, put in the fish, with two bay-leaves, a handful of parsley, a large onion stuck with cloves, and some salt and pepper. Heat a pint of white wine boiling hot, and pour it upon the turbot. Then strain in some very strong veal gravy, more than will cover it. Set it over a stove till it is nearly enough, and then remove it on one side, that the full strength of the ingredients may be infused into it. When it is quite done, put it on a hot dish, strain the gravy into a saucepan, with some butter and flour; pour some over the turbot, and the rest into a sauce-boat.

Turbot boiled with Capers.

WASH and dry a small turbot, then take some thyme, parsley, sweet herbs, and an onion sliced. Put them into a stewpan, then lay in the turbot, (the stewpan should be just big enough to hold the fish.) Strew over the fish the same herbs that are under it, with some chives and sweet basil. Then pour in an equal quantity of white wine and white wine vinegar, till the fish is covered. Strew in a little bay-salt, with some whole pepper; set the stewpan over a gentle stove, increasing the heat by degrees, till it be enough. Then take it off the fire, but do not take the turbot out. Set a saucepan on the fire with a pound of butter, two anchovies split, boned and washed, two large spoonfuls of capers cut small, some chives whole, and a little pepper, salt, some nutmeg grated, a little flour, a spoonful of vinegar, and a little water. Set the saucepan over the stove, and keep shaking it round for some time, and then set the turbot on to make it hot. Put it in a dish, and pour some of the sauce over it; lay some horse-radish round it, and put what remains of the sauce in a boat.

Pike.

GUT and gill your pike, and having washed it well, make a good forcemeat of chopped oysters, the crumb

of half a penny loaf, a little lemon-peel shred fine, a lump of butter, the yolks of two eggs, a few sweet herbs, and season them to your taste with salt, pepper, and nutmeg. Mix all these well together, and put them into the belly of the fish, which must be sewed up, and skewered round. It must be boiled in hard water, with a little salt, and a tea-cup full of vinegar put into the fish-pan. Put in the fish as soon as the water boils, and if it be of the middling size, half an hour's boiling will be sufficient. Serve it up with oyster sauce in a boat, having first poured a little on the fish. You may use pickled barberries and walnuts for a garnish.

Sturgeon.

LAY as large a piece as you please of your fish all night in salt water, having first taken care to wash it clean. Take it out the next morning, and rub it well with allegar, and let it lie in it two hours. Put your sturgeon into the fish-kettle when full of boiling water, and throw in an ounce of bay-salt, a few sprigs of sweet marjoram, and two large onions. When you perceive the bones begin to leave the fish, take it up, and strip off the skin; then flour it well; put it before the fire, and having basted it with fresh butter, let it stand till it be of a fine brown. When you dish it up, you must make use of the white sauce, which you will find in Chap. XII. Crisp parsley and red pickles must be your garnish.

Mackarel.

WHEN you have gutted your mackarel, dry them carefully in a clean cloth, and gently rub them over with vinegar. Lay them on your fish-plate, and handle them as little as possible, they being a very tender fish, and liable to break. Put them into your fish-pan when your water boils, put in a little salt, and let them boil gently about a quarter of an hour. When you take them up, drain them well, and put the water that runs from them into a saucepan, with two spoonfuls of lemon pickle, one large spoonful of walnut ketchup, the same of browning, a blade or two of mace, an anchovy, and a slice of lemon. Boil them all together about

fifteen minutes, strain it through a hair sieve, and thicken it with flour and butter. This must be sent up in one boat, and parsley sauce in another. Your fish must be dished up with their tails in the middle, and scraped horse-radish and barberries will serve as garnish.

Flat Fish.

UNDER this article we include flounders, plaice, and the various species of flat fish of that tribe. First cut off the fins, nick the brown side under the head, and take out the guts. Dry them with a cloth, and boil them in salt and water. Garnish them with red cabbage, and serve them up either with gravy, shrimp, cockle, or mussel sauce.

Herrings.

THOUGH herrings are seldom boiled, yet, as they are sometimes ordered to be dressed in that manner, we shall direct the cook how that is to be done. Scale, gut, and wash them, clean and dry them, and rub them over with a little salt and vinegar. Skewer their tails in their mouths, and lay them on your fish-plate. Put them in when the water boils, and in about ten or twelve minutes take them up. Let them drain properly, and then turn their heads into the middle of the dish. Use parsley and butter for sauce, and garnish with scraped horse-radish.

Perch.

WHEN you have scaled, gutted, and washed your fish, put it into the water when it boils, with some salt, an onion cut into slices, and separated into round rings, a handful of parsley clean picked and washed, and as much milk as will turn the water. Put the fish into a soup-dish as soon as it be enough, and pour a little of the water, with the parsley and the onions, over it. It may be served up with butter and parsley in a boat, and with or without onions, as you choose. The same method may be observed in boiling a Trout.

Eels.

HAVING skinned, gutted, and taken the blood

out of your eels, cut off their heads, dry them, and turn them round on your fish-plate. Boil them in salt and water, and serve them up with parsley sauce.

Mullets.

Boil them in salt and water; when they are enough, pour away part of the water, and put to the rest a pint of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet herbs, some nutmeg, beaten mace, and the juice of a lemon. Boil these well together, with two or three anchovies. Then put in the fish, and when they have simmered in it some time, put them into a dish, and strain the sauce over them. Shrimps or oysters may be added.

C H A P. IV.

R O A S T I N G.

Preliminary Hints and Observations.

IN roasting all kinds of meat, it will be a useful method to put a little salt and water into the dripping-pan, and baste the meat a little therewith. When it be dry, dredge it well with flour, and baste it with fresh butter; because it will give a better colour to your meat. The fire should be regulated according to the thing to be dressed. If it be any thing very little or thin, then you should have a pretty brisk fire, that it may be done quick and nice; if it be a large joint, then take care that a large fire is laid on to cake. The fire must be always clear at the bottom; and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir it up, to make it burn clear and brisk; for a good fire is a material thing in the business of cookery. If it be *beef* you are roasting, take care to paper the top, and baste it well while it is at the fire, not forgetting to throw some salt on it. When the smoke draws to the fire, it is a sign that it is nearly enough; and then take off the paper, baste it well, and dredge it with flour, to make it frothy; but never salt your meat before you lay it to

the fire, as that will draw out part of the gravy.—If you intend to keep your meat a few days before you dress it, dry it well with a clean cloth, and dredge it all over with flour, hanging it where the air can come to it; but take care that you leave no damp place about it unwiped. In roasting *mutton* or *lamb*, the loin, the chine, and the saddle, must have the skin raised and skewered on, and, when near done, take off the skin, and baste and flour it to froth it up. All other sorts of mutton and lamb must be roasted with a quick clear fire, without the skin being raised. You must be careful to roast *veal* of a fine brown; and if it be a fillet or loin, be sure to paper the fat, that you may lose as little of it as possible. At first keep it at some distance from the fire, but when it be soaked, put it nearer. When you lay it down, baste it well with butter; and when it be nearly done, baste it again, and dredge it with a little flour. The breast must be roasted with the caul on, till the meat be enough done, and skewer the sweetbread on the back side of the breast. When it be sufficiently roasted, take off the caul, baste it, and dredge a little flour over it. *Pork* should be well done, or it will otherwise be apt to surfeit. When you roast a loin, cut the skin across with a sharp knife, in order to make the crackling eat the better. When you roast a leg of pork, score it in the same manner as the loin, and stuff the knuckle part with sage and onion, and skewer it up. Put a little drawn gravy in the dish, and send it up with apple-sauce in a boat. The spring, or hand of pork, if very young, and roasted like a pig, eats very well; but, otherwise, it is much better boiled. The sparerib should be basted with a little butter, a very little dust of flour, and some sage and onion shred small. Apple sauce is the only sauce made for this joint. *Wild fowls* require a clear brisk fire, and should be roasted till they are of a light brown, but not too much; for it is a great fault to roast them till the gravy runs out of them, as they thereby lose their fine flavour. *Tame fowls* require more roasting, as they are a long time before they get thoroughly heated. They should be often basted, in order to keep up a strong froth, and as it makes them of

a finer colour, and rise better. *Pigs* and *geese* should be roasted before a good fire, and turned quick. *Hares* and *rabbits* require time and care, to see the ends are roasted enough. In order to prevent their appearing bloody at the neck when they be cut up, cut the neck skin, when they are half roasted, and let out the blood. Having thus premised these general rules for roasting, we shall now proceed to particulars.

A Fore Quarter of House Lamb.

HOUSE lamb requires to be well roasted. A small fore quarter will take an hour and a half; a leg, three quarters of an hour. For sauce, sallad, brocoli, potatoes, celery raw or stewed. Or for a fore quarter of lamb, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange over it.

Tongues or Udders.

THE tongue should be parboiled, before it be put down to roast: stick eight or ten cloves about it, baste it with butter, and serve it up with some gravy and sweetmeat sauce. An udder may be roasted after the same manner.

Sweetbreads.

FIRST parboil them, and when cold lard them with bacon, and roast them in a Dutch oven, or on a poor man's jack. For sauce, plain butter, ketchup and butter, or lemon sauce.

Venison.

IN order to roast a haunch of venison properly, as soon as you have spitted it, you must lay over it a large sheet of paper, and then a thin common paste, with another paper over that. Tie it fast, in order to keep the paste from dropping off; and if the haunch be a large one, it will take four hours roasting. As soon as it be done enough, take off both paper and paste, dredge it well with flour, and baste it with butter. As soon as it becomes of a light brown, dish it up with brown gravy, or currant jelly sauce, and send up some in a boat.

Saddle of Mutton.

TAKE a saddle, and remove the skin very neatly near the rump, without taking it quite off, or breaking it. Take some lean ham, truffles, morels, green onions, parsley, thyme, sweet herbs, all chopped small, with some spice, pepper and salt. Strew it over the mutton where the skin is taken off: put the skin over it neatly, and tie over it some white paper well buttered, and roast it. When it is nearly enough, take off the paper, strew over it some grated bread, and when it is of a fine brown, take it up. Have ready some good gravy for sauce.

Haunch of Mutton.

TO dress a haunch of mutton venison fashion, take a hind fat quarter of mutton, and cut the leg like a haunch. Lay it in a pan, with the backside of it down, and pour a bottle of red wine over it, in which let it lie twenty-four hours. Spit it, and roast it at a good quick fire, and keep basting it all the time with the same liquor and butter. It will require an hour and an half roasting; and when it is done, send it up with a little good gravy in one boat, and sweet sauce in another. A good fat neck of mutton done in this manner, is esteemed delicate eating.

Mutton with Oysters.

TAKE a leg of mutton, after it has been killed two or three days, stuff it all over with oysters, and roast it. Garnish with horse-radish. It may be roasted with cockles in the same manner.

Pigs.

COOKS, who choose to have the killing of the pig they are to dress, must proceed thus: Stick the pig just above the breast-bone, and run the knife into its heart; for if the heart is not touched, it will be a long while dying. As soon as it is dead, put it a few minutes in cold water, and rub it over with a little rosin, beat exceedingly fine, or you may make use of its own blood for that purpose. Let it lie half a minute in a

pail of scalding water, then take it out, lay it upon a clean table, and pull off all the hairs as fast as possible; but if they do not come clean off, put it into the hot water again, and when it is perfectly clean, wash it in warm water, and then in two or three cold waters, in order that it may not taste of the rosin when dressed. Take off the four feet at the first joint, slit it down the belly, and take out all the entrails. Put the heart, liver, lights, and pettitoes together; wash the pig well in cold water, and having perfectly dried it with a cloth, hang it up. When you roast your pig, put in a little sage shredded, two tea-spoonfuls of salt, one of black pepper, and a crust of brown bread. Having spitted your pig, sew it up, and lay it down to a brisk clear fire, with a pig-plate hung in the middle of it. As soon as the pig is warm, put a piece of butter in a cloth, and frequently rub the pig with it while it is roasting; and, if it be a large one, it will require an hour and an half. When your pig becomes of a fine brown, and the steam draws to the fire, rub it quite dry with a clean cloth, and then rub it with a little cold butter, which will help to crisp it. Cut off the head with a sharp knife, and take off the collar, the ears, and the jaw-bone. Split the jaw in two, and when you have cut the pig down the back, which must be done before you draw out the spit, lay the pig back to back on the dish, a jaw on each side, an ear on each shoulder, and the collar at the shoulder. Garnish it with a crust of brown bread grated, pour in your sauce, and serve it up.

Another method of roasting a pig is, having prepared it as above, spit it, and lay it to the fire, which must be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay it down to the fire, shred a little sage very small, take a piece of butter, as big as a walnut, and a little salt and pepper; put this into the pig, and sew it up strongly. Then flour it all over, and continue to do so till the eyes drop out, or the crackling will be hard. Take care to save all the gravy that comes from it, and for this purpose put a basin or pan into the dripping-pan, as soon as the gravy begins to run. When the pig be enough,

stir up the fire briskly, take a coarse cloth with about a quarter of a pound of butter in it, and rub the pig all over till the crackling be quite crisp, when it must be taken up. Lay it in the dish, and cut off the head with a sharp knife, and, before you draw out the spit, cut the pig in two. Cut off the ears, and lay one at each end; divide the under jaw, and dispose of them in the same manner. Put the gravy you saved into some melted butter, and boil them. Pour it into the dish with the brains bruised fine, and the sage, mixed all together; serve it up.

Hind quarter of a Pig, Lamb fashion.

AT that season of the year, when house-lamb bears an extraordinary price, the hind-quarter of a large pig will be a very good substitute for it. Take off the skin and roast it, and it will eat like lamb. Serve it up with mint sauce, or a sallad. Half an hour roasting will be sufficient.

Ham or Gammon.

HAVING taken off the skin or rind, lay it in lukewarm water for two or three hours. Then lay it in a pan, pour upon it a quart of canary, and let it steep therein for ten or twelve minutes. When you have spitted it, put some sheets of paper over the fat side, pour the canary, in which it was soaked, into the dripping-pan, and baste it all the time it be roasting. When it be roasted enough, pull off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it well. If you serve it up hot, garnish it with raspings of bread; but if cold, serve it on a clear napkin, and garnish it with green parsley, for a second course. Or you may do it thus: Take off the skin of the ham or gammon, when you have half boiled it, and dredge it with oatmeal sifted very fine. Baste it with butter, and roast it gently two-hours. Stir up your fire, and then brown it quick; and when so done, dish it up, and pour brown gravy into the dish. Garnish with bread raspings, if you serve it up hot; but with parsley, if cold.

Calf's Head.

WASH the head very clean, take out the bones, and dry it well with a cloth. Make a seasoning of beaten mace, pepper, salt, nutmeg, and cloves, some bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer it with a small skewer, and tie it with tape. Roast it and baste it with butter; make a rich veal gravy, thickened with butter, and roll it in flour. Some like mushrooms and the fat part of oysters; but it is very good without.

The German way of dressing a Calf's Head.

TAKE a large calf's head, with great part of the neck cut with it. Split it in half, scald it very white, and take out the jaw-bone. Take a large stewpan or saucepan, and lay at the bottom some slices of bacon, then some thin beef steaks, with some pepper and salt. Then lay in the head, pour in some beef broth, a large onion stuck with cloves, and a bunch of sweet herbs. Cover the stewpan very close, and set it over a stove to stew. Then make a ragout, with a quart of good beef gravy, and half a pint of red wine. Let the wine be well boiled in the gravy; add to it some sweetbreads parboiled, and cut in slices, some cockscombs, oysters, mushrooms, truffles, and morels. Let these stew till they be tender. When the head is stewed, take it up, put it into a dish, take out the brains, the eyes, and the bones. Then slit the tongue, cut it into small pieces, cut the eyes in pieces also, and chop the brains; put these into a baking-dish, and pour some of the ragout over them. Then take the head, lay it upon the ragout, pour the rest over it, and on that some melted butter. Then scrape some fine Parmesan cheese, and strew it over the butter, and send it to the oven. It does not want much baking, but only requires to be of a fine brown.

Calf's Liver.

LARD it with bacon (spit it first), and roast it. Serve it up with good gravy.

Ox Palates.

AFTER you have boiled your palates till they be tender, blanch them, cut them into slices about two inches long, and lard half with bacon. Then have ready two or three pigeons, and two or three chicken-peepers; draw them, truss them, and fill them with forcemeat. Having nicely larded half of them, let them be thus spitted on a bird-spit: a bird, a palate, a sage-leaf, and a piece of bacon, and so on. Take cocks-combs and lamb-stones, parboiled and blanched; lard them with little bits of bacon, large oysters parboiled, and each one larded with a piece of bacon. Put these on a skewer, with a little piece of bacon, and a sage-leaf between them. Tie them on a spit and roast them. Then beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they be roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms cut into four and fried, and then rub the dish with shalots. Lay the birds in the middle, piled one upon another, and lay the other things all separate by themselves round about in the dish. Have ready for sauce a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all these together, and pour it into a dish, with a little juice of lemon. Garnish with lemon.

Green Geese.

PUT a large lump of butter into the goose, spit it, and lay it down to the fire. Singe it, dredge it with flour, and baste it well with butter. Baste it three or four different times with cold butter, which will make the flesh rise much better than if it were basted with the contents of the dripping-pan. If the goose be a large one, it must be kept to the fire three quarters of an hour; and when you think it is enough, dredge it with flour, baste it till a fine froth rises on it, and the goose be of a nice brown. Garnish it with crust of bread grated round the edge of the dish, and serve it up with a little brown gravy under it.

Stubble Geese.

TAKE a few sage leaves and two onions, and chop them as fine as possible. Mix them with a large piece of butter, two spoonfuls of salt, and one of pepper. Put this into the goose, spit it, and lay it down to the fire. Singe it, and dust it with flour, and when it is thoroughly hot, baste it with fresh butter. A large goose will require an hour and a half before a good fire, and when it be done, dredge and baste it, pull out the spit, and pour in a little boiling water.

Chickens.

PLUCK your chickens very carefully, draw them, and cut off their claws only, and truss them. Put them down to a good fire, singe, dust, and baste them with butter. A quarter of an hour will roast them; and when they be enough, froth them, and lay them on your dish. Serve them up hot, with parsley and butter poured over them.

Fowls.

HAVING cleansed and dressed your large fowls, put them down to a good fire, singe, dust, and baste them well with butter. They must be near an hour at the fire. Make your gravy of the necks and gizzards, and when you have strained it, put in a spoonful of browning. Take up your fowls, pour some gravy into a dish, and serve them up with egg sauce.

Pheasants.

PHEASANTS and partridges may be treated in the same manner. Dust them with flour, and baste them often with fresh butter, keeping them at a good distance from the fire. A good fire will roast them in half an hour. Make your gravy of a scrag of mutton, a tea-spoonful of lemon pickle, a large spoonful of ketchup, and the same of browning. Strain it, and put a little of it into the dish; serve them up with bread-sauce in a bason, and fix one of the principal feathers of the pheasant in its tail.

Fowls, Pheasant fashion.

IF you should have but one pheasant, and want two in a dish, take a large full-grown fowl, keep the head on, and truss it just as you do a pheasant. Lard it with bacon, but do not lard the pheasant, and no body will know it.

Pigeons.

SCALD, draw, and take the craws clean out of your pigeons, and wash them in several waters. When you have dried them, roll a good lump of butter in chopped parsley, and season it with pepper and salt. Put this into your pigeons, and spit, dust, and baste them. A good fire will roast them in twenty minutes, and when they be enough, serve them up with parsley and butter for sauce, and lay round them bunches of asparagus, if they be in season.

Larks.

SKEWER a dozen of larks, and tie both ends of the skewer to the spit. Dredge and baste them, and let them roast ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the size of a walnut, into a tossing-pan, and having shaken them over a gentle fire till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

Quails.

TRUSS the quails, and make a stuffing for them with beef suet and sweet herbs chopped very small, seasoned with a little spice. Put them upon a small spit and when they grow warm baste them with water and salt; then dredge them, and baste them with butter. For sauce, dissolve an anchovy in good gravy, with two or three eschalots cut very fine, and the juice of a Seville orange. Lay some fried bread crumbs round the dish.

Ducks.

KILL and draw your ducks; then shred an onion, and a few sage leaves. Season these with salt and pep-

per, and put them into your ducks. Singe, dust, and baste them with butter, and a good fire will roast them in twenty minutes; for the quicker they are done, the better they will be. Before you take them up, dust them with flour, and baste them with butter, to give them a good frothing, and a pleasing brown. Your gravy must be made of the gizzard and pinions, an onion, a tea-spoonful of lemon pickle, a few pepper corns, and a large blade of mace, a spoonful of ketchup, and the same of browning. Strain it, pour it into your dish, and send it up with onion sauce in a bason.

Turkies.

HAVING dressed your turkey, according to the preparatory directions already given for boiling it, in page 24, truss its head down to the legs, and make your forcemeat, which must be thus prepared. Break a penny loaf into crumbs, shred a quarter of a pound of beef suet very fine, a little sausage meat, or veal minced and pounded, and season to your taste with pepper, salt, and nutmeg. Mix up all together lightly with three eggs, and stuff it into the craw. Spit it, and lay it down to a good fire, which must be clear and brisk. Singe, dust it with flour, and baste it several times with cold butter, which will froth it much better than the hot contents of the dripping-pan, and make the turkey more plump. When it be properly done, renew the frothing in the same manner as before, and dish it up. A middling size turkey must be down at the fire an hour and a quarter. Pour into your dish your sauce, such as you will find under the chapter of Sauces. Serve it up garnished with lemon and pickles.

Ruffs and Rees.

THESE birds are said to be peculiar to Lincolnshire, being very rarely found in any other county. The properest food to give them is white bread and boiled milk, and they will be fat in about eight or ten days; but they must be fed separately, they being so delicate a bird, that they will not both eat out of the same pot or trough. When you kill them, strip the skin off the

head and neck, with the feathers on, and then pluck and draw them. Put them at a good distance from the fire in roasting, and they will be done enough in about twelve minutes, if the fire be good. When you take them up, slip the skin on again with the feathers on. Garnish the dish with crisp crumbs of bread round it, and send them up with gravy under them, such as is directed for the pheasant, and bread sauce in a boat.

Rabbits.

CASE your rabbits, skewer their heads with their mouths upon their backs, stick their fore legs into their ribs, and skewer the hind legs double. Break half a penny loaf into crumbs, a little parsley, thyme, sweet marjoram, and lemon-peel. Shred all these fine, and season them with pepper, salt, and nutmeg. Mix them up into a light stuffing, with two eggs, a little cream, and a quarter of a pound of butter. Put it into their bellies, sew them up, and dredge and baste them well with butter. Take them up when they have roasted an hour; chop the livers, and lay them in lumps round the edge of your dish. Serve them up with parsley and butter for sauce.

Rabbits dressed Hare fashion.

LARD your rabbit with bacon, and roast it in the manner of a hare. If you lard it, you must make gravy sauce; but if it be not larded, white sauce will be most proper.

Hares.

HAVING skewered your hare with the head upon one shoulder, the fore legs stuck into the ribs, and the hind legs double, proceed to make your pudding, which must be done in this manner. Crumble a penny loaf, put to it a quarter of a pound of beef marrow or suet, the like quantity of butter, shred the liver, put in a sprig or two of winter savory, a little lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix these up in light forcemeat, with a glass of red wine, and two eggs; put it into the belly of the

hare, and sew it up. Put a quart of milk into the dripping pan, and baste your hare with it till a very little of the milk be left. If it be a large hare, it will require an hour and a half doing; and when it is nearly done, dust and baste it with butter till it be properly frothed.

Woodcocks and Snipes.

HAVING put your birds on a little spit, take a round of a threepenny loaf, and toast it brown; lay it in a dish under the birds; and when you lay them down to the fire, baste them with a little butter, and let the trail drop on the toast. When they be roasted enough, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish, for three or four minutes, when the whole will be in a proper condition to be sent to the table. Observe never to take any thing out of a woodcock or snipe.

Eels and Lampreys.

EELS and lampreys are roasted with puddings in their bellies in the same manner. Cut off their heads, gut them, and take out the blood from the bone as clean as possible. Make a forcemeat of shrimps or oysters, chopped small, half a penny loaf crumbed, a little lemon-peel shred fine, the yolks of two eggs, and a little salt, pepper, and nutmeg. Put this into the bellies of the fish, sew them up, and turn them round on the dish. Put flour and butter over them, pour a little water into the dish, and bake them in a moderate oven. When you take them out, take the gravy from under them, and skim off the fat; strain it through a hair sieve, and add to it a tea-spoonful of lemon pickle, two of browning, a large spoonful of walnut ketchup, a glass of white wine, an anchovy, and a slice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Lemon and crisp parsley may serve as a garnish.

Lobsters.

PUT a skewer into the vent of the tail of the lobster, to prevent the water getting into the body of it, and put

it into a pan of boiling water, with a little salt in it, and if it be a large one, it will take half an hour boiling. Then lay it before the fire, and baste it with butter till it has a fine froth. Dish it up with plain melted butter in a boat. This is a better way than actually roasting them, and is not attended with half the trouble.

Cod's Head.

HAVING washed the head very clean, and scored it with a knife, strew a little salt on it, and lay it in a stewpan before the fire, with something behind it that the fire may roast it. Throw away all the water that comes from it the first half hour; then throw on it a little nutmeg, cloves, mace beat fine, and salt. Flour it, and baste it with butter. When that has lain some time, turn and season it, and baste the other side the same. Turn it often, then baste it with butter and crumbs of bread. If it be a large head, it will take four or five hours baking. Have ready some melted butter with an anchovy, some of the liver of the fish boiled and bruised fine, and mix it well with the butter, and two yolks of eggs beat fine. Then strain them through a sieve, and put them into the saucepan again, with a few shrimps or pickled cockles, two spoonfuls of red wine, and the juice of a lemon. Pour it into the pan in which the head was roasted, and stir it all together. Then pour it into the saucepan, keep it stirring, and let it boil. Pour it into a bason, and garnish the head with fried fish, lemon, and scraped horse-radish. If you have a large tin oven, it will better answer the purpose.

C H A P. V.

B A K I N G.

Mutton Steaks.

CUT a loin of mutton into steaks, and season them with pepper and salt. Butter a dish, and lay them in. Take a quart of milk, six eggs well beaten, and

four spoonfuls of flour; beat the flour and eggs together in a little milk, and then put the rest to it. Put in some beaten ginger and salt, pour it over the steaks, and send it to bake. Half an hour will bake it.

Leg of Beef.

CUT the meat off a leg of beef, and break the bones; put it into an earthen pan, with two onions, and a bundle of sweet herbs, and season it with a spoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the pot down close with brown paper, put it into the oven to bake. As soon as it is enough, take it out and strain it through a sieve, and pick out all the fat and sinews, putting them into a saucepan, with a little gravy, and a piece of butter rolled in flour. Set the saucepan on the fire, shake it often, and when it is thoroughly hot, pour it into the dish, and send it to table. Ox cheek may be done in the same manner; and if you should think it too strong, you may weaken it by pouring in a sufficient quantity of hot water; but cold water will spoil it.

Rump of Beef.

TAKE a rump of beef and bone it, beat it well with a rolling-pin, cut off the sinew, and lard it with a large piece of bacon. Season your lards with pepper, salt, and cloves, and lard across the meat, that it may cut handsomely. Season every part of the meat with pepper, salt, and cloves; put them in an earthen pot, with all the broken bones, half a pound of butter, some bay leaves, some whole pepper, one or two shalots, and some sweet herbs. Cover the top of the pan well; then put it in an oven, and let it stand eight hours. Serve it up with some dried sippets, and its own liquor.

Calf's Head.

TAKE a calf's head, and pick and wash it very clean. Get an earthen dish large enough to hold the head, and rub the inside of the dish with butter. Lay some long iron skewers across the top of the dish, and lay the head on them. Skewer up the meat in the

middle, that it may not touch the dish, and then grate some nutmeg on every part of it, a few sweet herbs, shred small, some crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, and having stuck pieces of butter in the eyes, and on different parts of the head, flour it again. Let it be well baked, of a fine brown. You may throw a little pepper and salt over it, and put into the dish a piece of beef cut small, a bundle of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, a pint of water, and boil the brains with some sage. When the head be enough, lay it on a dish, and put it before the fire to keep warm; then stir all together in the dish, and put it in a saucepan; then strain it off, and put it into the saucepan again. Put into it a piece of butter rolled in flour, the sage and the brains chopped fine, a spoonful of ketchup, and two spoonfuls of red wine. Boil them together, take the brains, beat them well, and mix them with the sauce. Pour all into the dish, and send it to table. The tongue must be baked in the head, and not cut out, as the head will then lie in the dish more handsomely.

Pigs.

WHEN necessity obliges you to bake a pig, lay it in a dish, flour it well all over, and rub the pig over with butter. Butter the dish in which you intend to put it, and put it in the oven. Take it out as soon as it be enough; and having rubbed it over with a butter cloth, put it into the oven again till it be dry; then take it out, lay it in a dish, and cut it up. Take off the fat from the dish it was baked in, and some good gravy will remain at the bottom. Add to this a little veal gravy, with a piece of butter rolled in flour, and boil it up; put it up into the dish, with the brains and sage in the belly.

Salmon.

CUT a piece of salmon in slices of an inch thick, and make forcemeat as follows: take some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms. Season it with pepper,

salt, nutmeg, and cloves. Beat it altogether till it is very fine. Boil the crumb of a halfpenny roll in milk, beat it with four eggs till it be thick; then let it cool, and mix it all together with four raw eggs. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with forced meat, pour some melted butter over them, and add a few crumbs of bread. Lay a crust round the dish, and stick oysters round it. Put it into an oven, and, when it is of a fine brown, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon.

Carp.

HAVING scaled, washed, and cleaned a brace of carp properly, get an earthen pan deep enough for them to lie in properly; and having buttered the pan a little, lay in the carp. Season them with a little black and white pepper, mace, cloves, nutmegs, a bundle of sweet herbs, an onion, and an anchovy; pour in a bottle of white wine, cover them close, and put them into a hot oven. If they be large, they will require an hour baking; but if they be small, less time will do them. When they be enough, take them up carefully, and lay them in a dish. Set it over hot water to keep it hot, and cover it close. Pour all the liquor in which they were baked into a saucepan; let it boil a minute or two, strain it, and add half a pound of butter rolled in flour. Keep stirring it all the time it is boiling; squeeze in the juice of half a lemon, and put in a proper quantity of salt, observing to skim all the fat off the liquor. Pour the sauce over the fish, lay the roes round them, and garnish with lemon.

Cod's Head.

MAKE the head very clean, and lay it in the pan, which you must first rub round with butter. Put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, a nutmeg bruised, a quart of water, a little piece of lemon-peel, and a little piece of horseradish. Dust the head with flour, grate a little nutmeg

over it, stick a piece of butter on various parts of it, and sprinkle raspings all over it; put it into the oven, and when it be enough, take it out of the dish, and lay it carefully in the dish in which you intend to serve it up. Set the dish over boiling water, and cover it up close, to prevent its getting cold. In the mean time, as expeditiously as you can, pour all the liquor out of the dish, in which it was baked, into a saucepan, and let it boil three or four minutes; then strain it, and put in a gill of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, and stir all together till it be thick and boils; then strain it, and pour it into the dish, and have ready some toast, cut three corner ways, and fried crisp. Stick pieces of the toast about the head and mouth, and lay the remainder round the head. Garnish with lemon notched, scraped horse-radish, and parsley crisped in a plate before the fire.

Herrings.

HAVING scaled, washed, and dried your herrings properly, lay them on a board, and take a little black Jamaica pepper, a few cloves, and plenty of salt; mix them together, and rub the fish all over with it. Lay them straight in a pot, cover them with alegar, tie a strong paper over the pot, and bake them in a moderate oven. They may be eaten either hot or cold, and they will keep two or three months, if the alegar be good.

Sprats.

IF sprats are properly prepared and baked, they will eat well, and keep some time. For this purpose, rub your sprats with salt and pepper, and to every two pints of vinegar put one pint of red wine. Dissolve a pennyworth of cochineal, lay your sprats in a deep earthen dish, and pour in as much vinegar, red wine, and cochineal, as will cover them. Tie a paper over them, and set them in an oven all night.

Preliminary Hints and Observations.

BEFORE you lay your meat on the gridiron, be careful that your fire be very clear. Turn your meat quickly while it be broiling, and have a dish, placed on a chafing-dish of hot coals, to put your meat in as fast as it be ready, and carry it hot and covered to table. Observe never to baste any thing on the gridiron, because that may be the means of burning it, and making it smoky.

Beef Steaks.

THE best beef steaks are those cut off a rump, and should not be more than half an inch in thickness. Rub the gridiron with beef suet, and let the fire be clear. When the gridiron be hot, lay your steaks on it, and let them broil till they begin to look brown. Then turn them, and when the other side be brown, lay them on a hot dish, with a slice of butter between each steak, and sprinkle a little pepper and salt over them. Let them stand two or three minutes, and in the mean time slice a shalot, as thin as possible, into a spoonful of water. Lay your steaks again on the gridiron, and keep them turning, till they be enough. Put them on your dish, pour the water and shalot among them, and serve them up.

Mutton Chops.

TAKE a loin of mutton, and cut chops from it about half an inch thick, and cut off the skin, and part of the fat. Rub your gridiron with suet as soon as it be hot, and lay on your chops. Keep turning them often, and take great care that the fat which falls from them do not make the fire blaze and smoke your chops. Put them into a dish as soon as you think they be done, and rub them with butter. Slice a shalot very thin into a spoonful of water, and pour it on them with a spoonful of mushroom ketchup, and a little salt.

Pork Chops.

THE same rules we have laid down for broiling mutton will hold good with respect to pork chops, with this difference only, that pork requires more broiling than mutton. As soon as they be enough, put a little good gravy to them, and strew a little sage, rubbed fine, over them, which will give them an agreeable flavour.

Chickens.

HAVING flitted your chickens down the back, season them with pepper and salt, and lay them on the gridiron, over a clear fire, and at a great distance. Let the inside continue next the fire till it be nearly half done. Then turn them, taking care that the fleshy sides do not burn, and let them broil till they are of a fine brown. Have good gravy sauce, with some mushrooms, and garnish them with lemon, and the liver broiled, and the gizzards cut, slashed, and broiled with pepper and salt; or you may use any other sauce you fancy.

Pigeons.

WHEN you set about to broil pigeons, take care that your fire be clear. Take some parsley shred fine, a piece of butter as big as a walnut, with a little pepper and salt, and put it into their bellies. Tie them at both ends, and put them on the gridiron. Or you may split and broil them, having first seasoned them with pepper and salt. Serve them up with a little parsley and butter in a dish.

Weavers.

GUT them, and wash them clean; dry them in a clean cloth, and flour them; then broil them, and have melted butter in a cup. They are a fine fish, and cut as firm as a foal; but you must take care not to hurt yourself with the two sharp bones in the head.

Cod.

CUT the cod into slices about two inches thick, and dry and flour them well. Make a good clear fire,

rub the gridiron with a piece of chalk, and set it high from the fire. Turn them often, till they be quite enough, and of a fine brown. They require a great deal of care to prevent them from breaking. Lobster or shrimp sauce.

Crimped Cod.

PUT a gallon of pump water into a pot, and set it on the fire, with a handful of salt. Boil it up several times, and keep it clean scummed. When it is well cleared from the scum, take a middling cod, as fresh as possible, and throw it into a tub of fresh pump water. Let it lie a few minutes, and then cut it into slices two inches thick. Throw these into the boiling brine, and let it boil briskly a few minutes. Then take out the slices, take great care not to break them, and lay them on a sieve to drain. When they are well dried, flour them, and lay them at a distance upon a very good fire to broil. Lobster or shrimp sauce.

Trout.

CLEAN and wash, and dry them well in a cloth; tie them round with packthread from top to bottom, to keep them entire and in shape. Then melt some butter, with a good deal of basket salt. Pour it all over the trout till it is perfectly covered; then put it on a clear fire, at a great distance, that it may do gradually. For sauce, wash and bone an anchovy, and cut it very small; chop a large spoonful of capers; melt some butter, with a little flour, pepper, salt, and nutmeg, and half a spoonful of vinegar. When the trout is done, lay it in a warm dish, and pour the sauce over it.

Cod Sounds.

LAY them a few minutes in hot water, then take them out, and rub them well with salt, and take off the skin and black dirt, when they will look white. After this, put them into water, and give them a boil. Take them out, flour them well, pepper and salt them, and then put them on the gridiron. As soon as they be enough, lay them on your dish, and pour melted butter and mustard over them. Remember that they must be broiled whole.

Lobster.

WHEN the lobsters are broiled, split their tails and chines, crack their claws, and pepper and salt them. Take out their bodies, and what is called the lady. Then put them again into the shells, and then upon the gridiron over a clear fire, as also the tails and the claws. Baste them with butter, and send them to table, with melted butter in a boat.

Mackerel.

HAVING cleaned your mackerel, split them down the back, and season them with pepper and salt, some mint, parsley, and fennel chopped very fine. Flour them, and fry them of a fine light brown, and put them on a dish and strainer. Let your sauce be fennel and butter, and garnish them with parsley.

If you choose to broil your mackerel whole, wash them clean, cut off their heads, and pull out their roes at the neck end. Boil their roes in a little water; then bruise them with a spoon, beat up the yolk of an egg, a little nutmeg, a little lemon-peel cut fine, some thyme, some parsley, boiled and chopped fine, a little salt and pepper, and a few crumbs of bread. Mix these well together, and fill the dish with them. Flour them well, and broil them nicely. Butter, ketchup, and walnut-pickle, will make a proper sauce.

Salmon.

CUT your fresh salmon into thick pieces, and then flour them and broil them. Lay them in your dish, and serve them up with plain melted butter in a boat.

Eels.

HAVING skinned, gutted, and washed your eels, dry them with a cloth, and rub them with the yolk of an egg. Strew crumbs of bread over them, some chopped sage and parsley, and season them with pepper and salt. Baste them well with butter, and broil them on a gridiron. Your sauce must be parsley and butter.

Eels pitch-cocked.

HAVING skinned and cleaned your eels as before,

sprinkle them with pepper, salt, and a little dried sage. Turn them backward and forward, and skewer them. Rub your gridiron with beef suet, and broil them till they are of a fine brown. Put them on your dish, serve them up with melted butter, and lay fried parsley round the dish.

Haddocks and Whitings.

HAVING gutted and washed your fish, dry them with a cloth, and rub a little vinegar over them, which will contribute to preserve the skin whole. Dredge them well with flour, and rub your gridiron with beef suet. Let your gridiron be very hot when you lay your fish on, otherwise they will stick to it. Turn them two or three times while they are broiling, and when they be enough, serve them up with melted butter, and lay pickles round them.

Another method is, when you have cleaned and dried your fish as before directed, put them in a tin oven, and set them before a quick fire. Take them from the fire as soon as the skin begins to rise, and having beaten up an egg, rub it over them with a feather. Sprinkle a few crumbs of bread over them, dredge them well with flour, and rub your gridiron when hot with suet or butter; but it must be very hot before you lay your fish on it. When you have turned them, rub a little butter over them, and keep turning them, as the fire may require, till they be enough, which may be known by their browning. Serve them up with either shrimp sauce, or melted butter, and garnish them with mussels, or red cabbage.

Mullets.

SCALE and gut your mullets, and cut gashes in their sides. Dip them in melted butter, and broil them at a distance from the fire. For sauce, anchovy, with capers, and a little Seville orange or lemon squeezed into it.

Herrings.

SCALE, gut, and cut off their heads; wash them clean, and dry them in a cloth; flour them, and broil

them. Take the heads and mash them, and boil them in small beer or ale, with a little whole pepper and onion. When it has boiled a quarter of an hour, strain it off, thicken it with butter and flour, and a good deal of mustard. Lay the fish in the dish, and pour the sauce in a boat.

Potatoes.

HAVING first boiled them, peel them, cut them into two, and broil them till they be brown on both sides. Then lay them in the plate or dish, and pour melted butter over them.

Eggs.

HAVING cut a toast round a quartern loaf, brown it, lay it on your dish, butter it, and very carefully break six or eight eggs on the toast. Take a red hot shovel, and hold it over them. When they be done, squeeze a Seville orange over them, grate a little nutmeg over it, and serve it up for a side-plate. Or you may poach your eggs, and lay them on a toast; or toast your bread crisp, and pour a little boiling water over it. Season it with a little salt, and then lay your poached eggs on it.

C H A P. VII.

F R Y I N G.

Preliminary Hints and Observations.

BE careful always to keep your frying-pan clean, and see that it is properly tinned. When you fry any sort of fish, first dry them in a cloth, and then flour them. Put into your frying-pan a plenty of dripping or hog's lard, and let it be boiling hot before you put in your fish. Butter is not so good for the purpose, as it is apt to burn and blacken the fish, and make them soft. When you have fried your fish lay them in a dish or hair sieve to drain, before you send them up to table. When you fry parsley, be sure to pick it very cautiously, wash it well, dip it into cold water, and

throw it into a pan of boiling fat. This will make it very crisp, and of a fine green, provided you do not let it remain too long in the pan.

Venison.

BONE your venison, if it be either the neck or breast; but if it be the shoulder, the meat must be cut off the bone in slices. Make some gravy with the bones; then take the meat and fry it of a light brown; take it up, and keep it hot before the fire. Put some flour to the butter in the pan, and keep stirring it till it be quite thick and brown. Take care it does not burn. Stir in half a pound of fine sugar beat to powder, put in the gravy that came from the bones, and some red wine. Make it the thickness of a fine cream; squeeze in the juice of a lemon, warm the venison in it, put it in the dish, and pour the sauce over it.

Ox Tongues.

BOIL them till they be tender, cut them in slices, and season them with a little nutmeg, cinnamon, and sugar; beat the yolk of an egg well, and with a feather rub it over the slices of tongue, adding a little lemon juice. Make some butter boiling hot in the frying-pan, which it is when it has done hissing, and put in the slices. When they are enough, serve them up with white wine, sugar, and melted butter, well beaten in a boat.

Ox Feet.

LET them boil till they be tender; then skin and split them, and take out the bones, and fry them in butter. When they have fried a little, put in some mint and parsley shred small, a little salt, and some beaten butter; beat the yolks of eggs, some mutton gravy and vinegar, the juice of a lemon or orange, and nutmeg. Lay it in the dish, and pour the sauce over it. Some put a little shred onion in it.

Beef Steaks.

HAVING cut your steaks in the same manner as for broiling, put them into a stewpan, with a good piece

of butter, set them over a very slow fire, and keep turning them till the butter becomes of the consistence of white gravy. Pour it into a bason, and add more butter to them. When they are nearly fried, pour all the gravy into a bason, and put more butter in your pan. Fry your steaks over a brisk fire till they be of a light brown, and then take them out of the pan. Put them into a pewter dish made hot, slice a shalot among them, and put in some of the gravy that was drawn from them, and pour it hot upon them.

Another method is, take rump-steaks, pepper and salt them, and fry them in a little butter very quick, and brown; then put them into a dish, and pour the fat out of the frying pan. Take half a pint of hot gravy, half a pint of hot water, and put into the pan. Add to it a little butter rolled in flour, a little pepper and salt, and two or three shalots chopped fine. Boil them up in your pan for two minutes, and pour it over the steaks. You may garnish with a little scraped horse-radish round your dish.

Loin or Neck of Lamb.

HAVING cut your lamb into chops, rub both sides of them with the yolk of an egg, and sprinkle some crumbs of bread over them, mixed with a little parsley, thyme, marjoram, winter savory, and a little lemon-peel, all chopped very fine. Fry them in butter till they are of a nice light brown, and garnish with fried parsley.

Veal Cutlets.

CUT your veal into pieces about the thickness of half a crown, and as long as you please. Dip them in the yolk of an egg, and strew over them crumbs of bread, a few sweet herbs, some lemon-peel, and a little grated nutmeg, and fry them in fresh butter. While they are frying, make a little gravy, and when the meat be done, take it out, and lay it in a dish before the fire; then shake a little flour into the pan, and stir it round. Put in a little gravy, squeeze in a little lemon, and pour it over the veal. Make use of lemon for your garnish.

Cold Veal.

CUT your veal into pieces of the thickness of a half crown, and as long as you please. Dip them in the yolk of an egg, and then in crumbs of bread, with a few sweet herbs, and shred lemon-peel in it. Grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in. In the meantime make a little gravy of the bone of the veal, and when the meat be fried, take it out with a fork, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

Sweetbreads.

CUT them into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread; dip them into it, and fry them in butter. For sauce, ketchup and butter, with gravy, or lemon sauce. Garnish with small slices of toasted bacon and crisped parsley.

Tripe.

CUT your tripe in long pieces, and of about three inches wide; put it into some small-beer batter, or yolks of eggs, and have a large pan of good fat. Fry it till it be brown; then take it out, and put it to drain, and serve it up with plain butter in a boat.

Sausages.

TAKE six apples, and slice four of them as thick as a crown piece; cut the other two in quarters, and fry them with the sausages till they be brown. Lay the sausages in the middle of the dish, and the apples round them. Garnish with the quartered apples. Sausages fried, and stewed cabbage, make a good dish. Heat cold pease-pudding in a pan, lay it in the dish, and the sausages round; heap the pudding in the middle, and lay the sausages all round up edgeways, except one in the middle at length.

Potatoes.

CUT your potatoes into thin slices, as big as a crown-piece, and fry them brown. Lay them in a dish or plate, and pour melted butter, sack, and sugar over them. These are a pretty corner plate.

Artichokes.

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

Celery.

CUT off the green tops of six or eight heads of celery, and take off the outside stalks. Wash them well, and pare the roots clean. Then have ready half a pint of white wine, the yolks of three eggs beat fine, and a little salt and nutmeg. Mix all well together with flour into a batter, and dip every head into the batter, and fry them in butter. When they be enough, lay them in your dish, and pour melted butter over them.

Turbots.

THE turbot must be small; cut it across as if it were ribbed; when it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it. Fry it till it is brown, and then drain it. Clean the pan, put into it claret or white wine, almost enough to cover it, anchovy, salt, nutmeg, and a little ginger. Put in the fish, and let it stew till half the liquor is wasted. Then take it out, and put in a piece of butter rolled in flour, and a minced lemon. Let them simmer till of a proper thickness; rub a hot dish with a piece of eschalot, lay the turbot in a dish, and pour the hot sauce over it.

Soles.

HAVING skinned your soles in the same manner you do eels, except taking off their heads, which must not be done, rub them over with an egg, and strew

over them crumbs of bread. Fry them over a brisk fire in hog's lard till they be brown. Garnish with green pickles, and serve them up with melted butter.

Smelts.

DRAW the guts out at the gills, but leave in the milt or roe; dry them with a cloth, beat an egg, rub it over them with a feather, and strew crumbs of bread over them. Fry them with hog's lard or beef suet, and put in your fish when it be boiling hot. Shake them a little, and fry them till they be of a fine brown. Drain them on a dish, or in a sieve; and when you dish them, put a bason bottom up, in the middle of your dish, and lay the tails of your fish on it. Fry a handful of parsley in the manner directed in the first article of this chapter.

Oysters.

WHEN you intend to fry your oysters, you must always choose those of the larger kind. Take the yolks of two eggs, and beat them; put to them a little nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt; dip your oysters therein, and fry them in hog's lard till they be of a light brown. They are a proper garnish for most made dishes, as well as for cods and calves heads.

Carp.

SCALE and gut your carp, then wash them clean, lay them in a cloth to dry, flour them, and fry them of a fine light brown. Take some crusts, cut three-corner ways, and fry them and the roes. When your fish be done, lay them on a coarse cloth to drain, and prepare anchovy sauce, with the juice of lemon. Lay your carp on the dish, the roes on each side, and garnish with lemon, and the fried toast.

Tench.

CLEAN your fish, slit them along the backs, and with the point of your knife raise the flesh from the bone. Cut the skin across at the head and tail, strip it off, and take out the bone. Take another tench, and

mince the flesh small with mushrooms, cives, and parsley. Season them with salt, pepper, beaten mace, nutmeg, and a few savoury herbs minced small. Mix these well together, pound them in a mortar, with crumbs of bread, (in quantity about the size of two eggs) soaked in cream, the yolks of three or four eggs, and a piece of butter. When these have been well pounded, stuff your fish with it. Put clarified butter into a pan, set it over the fire, and when it be hot, flour your fish, and put them into the pan one by one. Having fried them till they be brown, take them up, and lay them in a coarse cloth before the fire to keep hot. Then pour all the fat out of the pan, put in a quarter of a pound of butter, and shake some flour into the pan. Keep it stirring with a spoon till the butter be a little brown, and then pour in half a pint of white wine. Stir them together, and pour in half a pint of boiling water, an onion stuck with cloves, a bundle of sweet herbs, and two blades of mace. Cover these close, and let them stew as softly as you can for a quarter of an hour; then strain off the liquor, and put it into the pan again, adding two spoonfuls of ketchup, an ounce of truffles or morels, boiled tender in half a pint of water, a few mushrooms, and half a pint of oysters, clean washed in their own liquor. When you find your sauce is properly heated, and very good, put your tench into the pan, and make them quite hot; then take them out, lay them into the dish, and pour your sauce over them. Serve them up garnished with lemon. Carp may be dressed in the same manner, as may tench in the manner above described for carp.

Eels.

MAKE your eels very clean, cut them into pieces, and having seasoned them with pepper and salt, flour them, and fry them. Let your sauce be plain melted butter, with the juice of lemon; but be careful to drain them properly before you lay them in the dish.

Lampreys.

BLEED them, and save the blood; wash them in

hot water to take off the slime, and cut them in pieces. When they be nearly fried enough, pour out the fat, put in a little white wine, and give the pan a shake round. Season with pepper, sweet herbs, a few capers, a good piece of butter rolled in flour, and the blood. Shake the pan often, and cover it close. Take them out as soon as they be enough, strain the sauce, and give it a quick boil. Then squeeze in a lemon, and pour it over the fish. Garnish with lemon.

Mullets.

SCALE and gut them; melt some butter, and pour it into a deep dish. Score the mullets across the back, and dip them into the butter. Then set on in a stewpan some butter, and let it clarify. Fry the mullets in it, and when they are enough, lay them on a warm dish. For sauce, anchovy and butter.

Herrings.

HAVING scaled, washed, and dried your herrings properly, lay them separately on a board, and place them at the fire two or three minutes before they be wanted, which will prevent their sticking to the pan. Dredge your fish with flour; and when your butter boils in the pan, put in your fish, a few at a time, and fry them over a brisk fire. As soon as they are sufficiently fried, set their tails up one against another in the middle of the dish, and fry a large handful of parsley crisp; take it out before it loses its colour, lay it round them, and serve them up with parsley sauce in a boat. Some fry onions, lay them round the dish, and make onion sauce; and others cut off the heads of the herrings after they are fried, chop them, and put them into a saucepan, with ale, pepper, salt, and an anchovy; they then thicken it with flour and butter, strain it, and put it into a sauce-boat. You may use either of these methods as you like.

C H A P. VIII.

STEW S AND HASHES.

Rump of Beef.

IN order to stew a rump of beef properly, you must first half roast it, and then put it into a large saucepan, with two quarts of water, one of red wine, two or three blades of mace, a shalot, two spoonfuls of walnut ketchup, one of lemon pickle, two of browning, and a little chyan pepper and salt. Let these stew over a gentle fire for two hours, closely covered; then take out your beef, and lay it on a deep dish, skim off the fat, and strain the gravy. Put into it an ounce of morels, half a pint of mushrooms, and thicken your gravy, and pour it over your beef. Garnish with horse-radish, and lay forcemeat balls round it.

Rump of Beef, or Brisket, the French way.

CUT off the meat of a rump of beef from the bone; then take half a pint of white port, and half a pint of red; a little vinegar, some cloves and mace, half a nutmeg beat fine, parsley chopped, and all sorts of sweet herbs, and a little pepper and salt. Mix the herbs, spice, and wine, all together. Lay your beef in an earthen pan, put the mixture over it, and let it lie all night. Then take the beef, and put it into a stewpan, with two quarts of good gravy, the wine, &c. an onion chopped fine, some carrot, and two or three bay-leaves. You may put in some thick rashers of bacon at the bottom of your pan. Stew it very gently for five hours, if it weigh twelve pounds; but if it weigh only eight or nine pounds, four hours will be sufficient. Mind, however, to keep the stewpan closely covered. Then take the meat out, and strain the liquor through a sieve. Skim all the fat off, put it into your stewpan with some truffles and morels, artichoke bottoms blanched and cut in pieces, or some carrots and turnips cut as for harrico of mutton. Boil it up, season it with a little chyan pepper, and salt to your palate. Then

put in the meat just to make it hot, dish it up, and garnish with lemon and beet-root, or fried sippets.

Beef Gobbets.

CUT any piece of beef, except the leg, into pieces about the size of a pullet's egg, and put them into a stewpan. Cover them with water, let them stew, skim them clean, and when they have stewed an hour, take mace, cloves, and whole pepper, tied loosely in a muslin rag, and some celery cut small. Put them into the pan with some salt, turnips and carrots pared and cut in slices, a little parsley, a bundle of sweet herbs, and a large crust of bread. You may put in an ounce of barley or rice, if you like it. Cover it close, and let it stew till it be tender. Take out the herbs, spices, and bread, and have ready a French roll cut in four. Dish up all together, and send it to table.

Beef Steaks.

HAVING procured rump steaks for this purpose, pepper and salt them, and lay them in a stewpan. Pour in half a pint of water, a blade or two of mace, two or three cloves, an anchovy, a small bundle of sweet herbs, a piece of butter rolled in flour, a glass of white wine, and an onion. Cover them close, and let them stew softly till they are tender; then take out the steaks, flour them, fry them in fresh butter, and pour off all the fat. Then strain the sauce they were stewed in, and pour it into the pan, and toss it all up together till the sauce be quite hot and thick; and, if you choose to enrich it, you may add a quarter of a pint of oysters. Lay your steaks into the dish, pour the sauce over them, and garnish with some kind of pickle.

Ox Tongue.

STEW it in just water enough to cover it, and let it simmer two hours. Peel it, and put it into the liquor again, with some pepper, salt, mace, cloves, and whole pepper, tied in a bit of fine cloth; a few capers chopped, turnips, and carrots sliced; half a pint of beef gravy, a little white wine, and a bunch of sweet

herbs. Let it stew very gently until it be tender; then take out the spice and sweet herbs, and thicken it with a piece of butter rolled in flour.

Mutton.

WHEN you intend to hash your mutton, you must cut it in slices, and put a pint of gravy or broth into a tossing-pan, with a spoonful of mushroom ketchup, and one of browning. Add to it a sliced onion, and a little pepper and salt. Put it over the fire, and thicken it with butter and flour. When it boils, put in your mutton; keep shaking it till it be perfectly hot, and then serve it up in a soup dish.

Another method to hash mutton is, cut it as thin as you can, strew a little flour over it, have ready some gravy, in which have been boiled sweet herbs, with some onions, pepper, and salt. Put in your meat, and with it a small piece of butter rolled in flour, a little salt, a shallot cut fine, and a few capers cut fine. Toss all together for a minute or two, and have ready some bread toasted, and cut into thin sippets. Lay them round the dish, pour in your hash, and garnish with pickles and horse-radish. To toast the sippets may be considered as an improvement.

Lamb's Head.

IN order to stew a lamb's head, wash it and pick it very clean. Lay it in water for an hour, take out the brains, and with a sharp knife carefully extract the bones and the tongue; but be careful to avoid breaking the meat. Then take out the eyes. Take two pounds of veal and two pounds of beef suet, a very little thyme, a good piece of lemon-peel minced, a nutmeg grated, and two anchovies. Having chopped all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles. Mix all these together; but first stew your oysters, and

put to them two quarts of gravy, with a blade or two of mace. Tie the head with packthread, cover it close, and let it stew two hours. While this is doing, beat up the brains with some lemon-peel cut fine, a little chopped parsley, half a nutmeg grated, and the yolk of an egg. Fry the brains in little cakes, in boiling dripping, and fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in. Put to it the truffles and morels, and a few mushrooms, and boil all together; then put in the rest of the brains that are not fried, and stew them together for a minute or two. Pour this over the head, lay the fried brains and balls round it, and garnish with lemon.

Knuckle of Veal.

BEFORE you begin your stew, take care that the pot or saucepan be very clean, and lay at the bottom of it four clean wooden skewers. Wash and clean the knuckle carefully, and lay it in the pot, with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water. Having covered it down close, make it boil, and let it only simmer for two hours. When it be enough, take it up, lay it in a dish, and strain the broth on it.

Calf's Head.

TO hash a calf's head properly requires some care, and be sure first to wash it exceedingly clean. Boil it fifteen minutes, and when it be cold, cut the meat into thin broad slices, and put it into a tossing-pan, with two quarts of gravy. When it has stewed three quarters of an hour, put to it an anchovy, a little mace beaten, and a proper quantity of chyan pepper, of which your taste must be the judge; also two spoonfuls of lemon-pickle, the same quantity of walnut ketchup, half an ounce of truffles and morels, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine. Mix a quarter of a pound of butter with some flour, and put it in a few minutes before the head be enough. Put the brains into hot water, and beat them fine in a bason,

then add to them two eggs, a spoonful of flour, a piece of lemon-peel cut fine, and a little parsley, thyme, and sage, chopped small. Beat them all well together, and strew in a little pepper and salt; then drop them in little cakes into a panful of boiling lard; fry them to a light brown, and lay them on a sieve to drain. Take your hash out of the pan with a fish slice, and lay it on your dish. Strain your gravy over it, and lay upon it a few mushrooms, forcemeat balls, the yolks of four eggs boiled hard, and the brain cakes. Lemon and pickles may be your garnish.

Another method of hashing a calf's head is as follows: When you have boiled it almost enough, take the best half of the head, and with a sharp knife take the flesh and eyes nicely from the bones. Lay the meat in a little deep dish before a good fire, and be careful that no ashes fall into it. Then hack it cross and cross with a knife, and grate some nutmeg all over it. Take the yolks of two eggs, a little salt and pepper, a few sweet herbs, some crumbs of bread, and a little lemon-peel chopped very fine. Baste the head twice with butter, and keep the dish turning, that all parts of the head may be equally brown. Cut the other half of the head and tongue into thin bits, and set on a saucepan, with a pint of drawing gravy, a little bundle of sweet herbs, an onion, a little pepper and salt, two shalots, and a glass of white wine. Having boiled these together a few minutes, strain them through a sieve, and put them into a clean stewpan with the hash. Before you put the meat in, flour it, and add a few mushrooms, a spoonful of pickle, two spoonfuls of ketchup, and a few truffles and morels. Having stirred all these together for a few minutes, beat up half the brains, and put them in, with a little piece of butter rolled in flour, when it must be again stirred. Take the other half of the brains, and beat them up with a little lemon-peel cut fine, a little grated nutmeg, a little beaten mace, some thyme shred small, a little parsley, the yolk of an egg; and, having some good dripping boiled in a stewpan, fry the brains in little cakes, about the size of a crown-piece. Dip about twenty oysters in the yolks of eggs, and fry them;

toast a few slices of bacon, and fry some forcemeat balls. Heat a pewter dish over a few clear coals, or a china one over a pan of hot water, and pour your hash into it; then lay it in the toasted head; scatter the forcemeat balls over the hash, and garnish with the fried oysters, the fried brains, and some lemon. Throw the rest over the hash, and lay the bacon round the dish.

If you wish to hash a calf's head *white*, proceed thus: Take half a pint of gravy, a gill of white wine, a little beaten mace, a little nutmeg, and a little salt. Throw into your hash a few mushrooms, truffles, and morels, first parboiled, a few artichoke bottoms, and asparagus tops (if they be in season), a large piece of butter rolled in flour, the yolks of two eggs, half a pint of cream, and a spoonful of mushroom ketchup. Stir these all together till it become of a tolerable thickness, and pour it into the dish. Lay the other half of the head as above mentioned, in the middle, and garnish as in the preceding article.

Hashed Veal.

CUT your veal into round thin slices, of the size of a half-crown, and put them into a saucepan, with a little gravy. Put to it some lemon-peel cut exceedingly fine, and a tea-spoonful of lemon-pickle. Put it on the fire, and thicken it with butter and flour. Put in your veal as soon as it boils, and just before you dish it up put in a spoonful of cream, and lay sippets round the dish.

Minced Veal.

HAVING cut your veal into slices, and then into square pieces (but do not chop it), put it into a saucepan, with two or three spoonfuls of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea-spoonful of lemon pickle, and a large spoonful of cream. Keep shaking it over the fire till it boils; but it must not boil above a minute, as otherwise it will make the veal hard. Serve it up with sippets round the dish.

Ox Palates.

STEW them till they be tender, which must be done by putting them into cold water, and letting them stew softly over a gentle fire, till they be as tender as you wish. Then take off the two skins, cut them in pieces, and put them into either your made dish or soup, with cocks combs and artichoke bottoms cut small. Garnish your dishes with lemon, sweetbreads stewed, and cut into little pieces.

Neats Tongues whole.

PUT two tongues in water just sufficient to cover them, and let them stew two hours. Then peel them, and put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together very softly over a slow fire for two hours, and then take out the spice and sweet herbs, and send the dish to table. You may, just as you like, leave out the turnips and carrots, or boil them by themselves, and lay them in a dish.

Venison.

WHEN you hash venison, cut it in thin slices, and put it, with a large glass of red wine, into a tossing-pan, with a spoonful of mushroom ketchup, the same of browning, an onion stuck with cloves, and half an anchovy chopped small. As soon as it boils, put in your venison, and let it boil three or four minutes. Pour it into a soup dish, and garnish with red cabbage, or currant jelly.

Turkies or Fowls.

WHEN you stew a turkey or a fowl, put four clean skewers at the bottom, and lay your turkey or fowl thereon. Put in a quart of gravy, a bunch of celery cut small and washed very clean, and two or three blades of mace. Let it stew gently till there remain only enough for sauce, and then add a large piece of butter rolled in flour, two spoonfuls of red wine, the same

quantity of ketchup, and a sufficient quantity of pepper and salt to season it. Lay your turkey or fowl in the dish, pour the sauce over it, and send it to table.

Turkeys stewed brown.

BONE your turkey, and fill it with forcemeat, made in the following manner: Take the flesh of a fowl, half a pound of veal, the flesh of two pigeons, and a pickled or dried tongue peeled. Chop these all together, and beat them in a mortar, with the marrow of a beef bone, or a pound of the fat from a loin of veal. Season it with a little pepper and salt, two or three blades of mace, as many cloves, and half a nutmeg dried at a great distance from the fire, and pounded. Mix all these well together, and fill your turkey with it. Then put it into a little pot that will just hold it, having first laid four or five skewers at the bottom of the pot, to prevent the turkey sticking to it. Put in a quart of good beef and veal gravy, in which sweet herbs and spice have been boiled, and cover it close. When it has stewed half an hour, put in a glass of white wine, a spoonful of ketchup, a large spoonful of pickled mushrooms, and a few fresh ones, if they be in season; a few truffles and morels, and a small piece of butter rolled in flour. Cover it close, and let it stew half an hour longer. Get little French rolls ready fried, and get some oysters, and strain the liquor from them. Then put the oysters and liquor into a saucepan, with a blade of mace, a little white wine, and a piece of butter rolled in flour. Let them stew till it be thick, and then fill the loaves. Lay the turkey in the dish, and pour the sauce over it. If there be any fat on the gravy, take it off, and lay the loaves on each side of the turkey; but if you have no loaves, garnish with lemon, and make use of oysters dipped in butter and fried.

Stewed Chickens.

TAKE two fine chickens, and half boil them. Then take them up in a pewter dish, and cut them up, separating every joint one from the other, and taking out the breast bones. If the fowls do not produce liquor

sufficient, add a few spoonfuls of the water in which they were boiled, and put in a blade of mace, and a little salt. Cover it close with another dish, and set it over a stove or chafing-dish of coals. Let it stew till the chickens be enough, and then send them hot to the table.

Geese GIBLETS.

CUT the neck in four pieces, and the pinions in two, and clean well, and slice the gizzard. Let them stew in two quarts of water or mutton broth, with a bundle of sweet herbs, a few peppercorns, three or four cloves, an anchovy, an onion, and a spoonful of ketchup. When the gIBLETS feel tender, put in a spoonful of cream, thicken it with flour and butter, lay sippets round it, and serve it up in a soup-dish.

Pheasants.

STEW your pheasant in a veal gravy, and let it stew till there be just enough liquor left for sauce. Then skim it, and put in artichoke bottoms parboiled, some chesnuts roasted and blanched, a little beaten mace, and pepper and salt enough to season it, with a glass of wine. Thicken it with a piece of butter rolled in flour, if it be not already thick enough. Squeeze in a little lemon; then pour the sauce over the pheasant, and put some forcemeat balls into the dish. A good fowl, trussed with the head on, like a pheasant, will eat equally as good.

Woodcocks and Partridges.

YOUR woodcock must be cut up as for eating, and the entrails worked very fine with the back of a spoon. Mix with them a spoonful of red wine, the same quantity of water, and half a spoonful of aleger; cut an onion into slices, and pull it into rings; roll a piece of butter in flour, and put all into your tossing-pan. Shake it over the fire till it boils, then put in your bird, and when it be thoroughly hot, lay it in your dish with sippets round, strain the sauce over it, and lay on the onions in rings. A partridge is dressed in the same manner.

Ducks stewed.

YOU may lard it or not, as you like. Half roast it, and then put it into a stewpan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped small, or shalot, a piece of lemon-peel, chyan and salt. Stew it gently, close cover it till tender. Take out the duck from the sauce, boil it up quick, pour it over the duck, and add truffles and morels, if agreeable.

Wild Ducks hashed.

HAVING cut up your duck as for eating, put it in a tossing-pan, with a spoonful of good gravy, the same of red wine, and an onion sliced exceedingly thin. When it has boiled two or three minutes, lay the duck in the dish, and pour the gravy over it. You may add a teaspoonful of caper liquor, or a little browning; but remember that the gravy must not be thickened.

Hares hashed.

TO hash a hare, you must cut it in small pieces, and if you have any of the pudding left, rub it small, and put to it a gill of red wine, the same quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, and a quarter of a pound of butter rolled in flour. Shake these all together over a slow fire, till your hare is thoroughly hot; for it is a bad custom to let any kind of hash boil longer, as it hardens the meat. Send your hare to table in a deep dish; but before you send it up, take out the onion, and lay sippets round the dish.

Jugged Hare.

CUT your hare into little pieces, and lard them here and there with little slips of bacon. Season them with a little pepper and salt, and put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle of sweet herbs. Cover the jug close, that nothing may get in; set it in a pot of boiling water, and three hours will do it. Then turn it out into the dish, take out the onion and sweet herbs, and send it hot to table. As to the larding, you may omit it, if you please.

Stewed Peas and Lettuce.

PUT a quart of green peas, two large cabbage-lettuces, cut small across, and washed very clean, into a stewpan, with a quart of gravy, and stew them till they be tender. Put in some butter rolled in flour, and season with pepper and salt. As soon as they be of a proper thickness, dish them up. Some chop them fine, and stew them with two or three rashers of lean ham, while others like them thickened with the yolks of four eggs.

Cucumbers.

IN order to stew cucumbers, proceed in the following manner: Having pared twelve, slice them as thick as a half-crown, and lay them in a coarse cloth to drain. As soon as they be dry, flour them, and fry them in fresh butter till they be brown. Then take them out with an egg-slice, and lay them on a plate before the fire. Take a whole cucumber, cut a long piece out of the side, and scoop out all the pulp. Have ready some fried onions, peeled and sliced, and fried brown with the sliced cucumber. Then fill the whole cucumber with the fried onions, and season with pepper and salt; then put on the piece that was cut out, and tie it round with packthread. Flour it, and fry it brown; then take it out of the pan, and keep it hot. Keep the pan on the fire, and while you are putting in a little flour with one hand, keep stirring it with the other. When it be thick, put in two or three spoonfuls of water, half a pint of white or red wine, and two spoonfuls of ketchup. Stir them together, and add three blades of mace, four cloves, half a nutmeg, and a little pepper and salt, all beat fine together. Stir it into the saucepan, and then throw in your cucumbers. Give them a toss or two, then lay the whole cucumber in the middle, having first untied it, the rest round it, and pour the sauce all over. Garnish the dish with fried onions, and send it to table.

Pears.

PARE six pears, and either quarter them, or stew them whole. Lay them in a deep earthen pan, with a

few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar. If the pears be very large, they will require half a pound of sugar, and half a pint of red wine. Cover them close with brown paper, and stew them in the oven till they be enough. They may be served up hot or cold, and they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out.

Charadoons.

Cut them about six inches long, string them, and stew them till they be tender. Then take them out, flour them, and fry them in butter till they be brown. Send them up, with melted butter in a cup. Or you may tie them up in bundles, and boil them like asparagus. Put a toast under them, and pour a little melted butter over them.

Mussels.

HAVING washed your mussels very clean from the sand in two or three waters, put them into a stewpan, and cover them close. Let them stew till the shells be opened, and then take them out one by one, and pick them out of the shells. Be sure to look under the tongue to see if there be a crab, and if you find one, throw away that mussel. Having picked them all clean, put them into a saucepan, and to a quart of mussels put half a pint of the liquor strained through a sieve; add a few blades of mace, a small piece of butter rolled in flour, and let them stew. Lay some toasted bread round the dish, and pour in the mussels.

Carp and Tench.

CARP and tench may be stewed in the following manner, and are a top dish for a grand entertainment: Gut and scale your carp or tench, and having dredged them with flour, fry them in dripping or good suet, till they be brown. Put them into a stewpan, with a quart of water, the like quantity of red wine, a large spoonful of lemon-pickle, the same of browning, and the like of walnut ketchup: add a little mushroom powder, a proper quantity of chyan pepper, a large onion stuck

with cloves, and a stick of horse radish. Cover your pan close, that none of the steam may escape, and let them stew gently over a stove fire, till the gravy be reduced to barely the quantity sufficient to cover them in the dish. Then take them out, and put them on the dish you intend to serve them up in. Put the gravy on the fire, and having thickened it with a large piece of butter, and some flour, boil it a little, and strain it over your fish. You may garnish them with pickled mushrooms and scraped horse-radish, with a sprig of myrtle, or a bunch of pickled barberries in their mouths.

Carp stewed white.

HAVING scaled, gutted, and washed your carp, put them into a stewpan, with two quarts of water, half a pint of white wine, a little pepper, salt, and whole mace, a bunch of sweet herbs, two onions, and a stick of horse-radish. Cover the pan close, and let it stand an hour and a half over a stove. Put a gill of white wine into a saucepan, with an onion, two anchovies chopped fine, a quarter of a pound of butter rolled in flour, a little lemon-peel, a little good cream, and about a gill of the liquor in which the carp were stewed. Having boiled them a few minutes, add the yolks of two eggs, mixed with a little cream, and when it boils, squeeze in the juice of half a lemon. Pour this hot upon the fish, and serve them up.

Barbel.

TAKE a large barbel, scale, gut, and wash it in vinegar and salt, and afterwards in water. Put it into a stewpan, with eel broth enough to cover it. Let it stew gently, then add some cloves, a bunch of sweet herbs, and a bit of cinnamon. Let them stew gently till the fish is done; then take it out, thicken the sauce with butter and flour, and pour it over the fish.

Lobsters.

BOIL the lobsters, and pick the meat clean from the shells. Take a pint of water, a little mace, a little whole pepper, and the shells of the lobsters. Let them boil

till all their goodness is out; then strain off the liquor, and put it into a saucepan. Put in the lobsters with a bit of butter rolled in flour, a spoonful or two of white wine, and a little juice of lemon. Let them boil, and then lay them in the dish.

Lampreys.

HAVING skinned and gutted your lampreys, season them well with salt, pepper, a little lemon-peel shred fine, mace, cloves, and nutmeg. Cut some thin slices of butter into the bottom of your saucepan, and having rolled your fish round a skewer, put them into the pan, with half a pint of good gravy, a gill of white wine and cyder, the same of claret, a bundle of marjoram, winter savory, and thyme, and an onion sliced. Stew them over a slow fire, and keep the lampreys turning till they be quite tender; then take them out, and put in an anchovy; thicken the sauce with the yolk of an egg, or a little butter rolled in flour, and having poured it over the fish, send them up to table.

Eels may be stewed in the same manner.

Flounders, Plaice, and Soles.

THESE three different species of fish may be stewed in one and the same manner. Half fry them in butter till they be of a fine brown; then take them up, put to your butter a quart of water, two anchovies, and an onion sliced, and boil them slowly a quarter of an hour. Then put your fish in again, with a herring, and stew them gently twenty minutes. Then take out the fish, and thicken the sauce with butter and flour; then, having given it a boil, strain it through a hair sieve over the fish, and serve them up, with oyster, cockle, or shrimp sauce, in a boat.

To make Water-Sokey.

WASH clean and cut the fins close of some of the smallest plaice or flounders you can get. Put them into a stewpan, with a little salt, a bunch of parsley, and just water enough to boil them. When they be enough, send them to table in a soup-dish, with the liquor, to keep them hot, and parsley and butter in a cup.

Stewed Oysters.

OPEN your oysters, and put their liquor into a tossing-pan, with a little beaten mace, and thicken it with flour and butter. Boil them three or four minutes; and having toasted a slice of bread, cut it into three-cornered pieces, and lay them round the dish. Put into the pan a spoonful of good cream; then put in your oysters, and shake them round. Observe not to let the oysters boil, as that will make them hard, and spoil their appearance. Pour them into a deep plate, or soup-dish, and serve them up. Cockles, and indeed almost all shell fish, may be stewed in the same manner.

Scolloped Oysters.

HAVING opened your oysters into a bason, and washed them out of their own liquor, put some into your scollop shells, and strew over them a few crumbs of bread. Lay a slice of butter on them, then more oysters, bread, and butter, successively, till your shell be as full as you intend it. Put them into a Dutch oven to brown, and serve them up in the shells in which they are scolloped.

Prawns, Shrimps, or Crawfish.

TAKE about two quarts, and pick out their tails. Bruise the bodies, and put them into about a pint of white wine, with a blade of mace. Let them stew a quarter of an hour, then stir them together, and strain them. Then wash out the saucepan, and put to it the strained liquor and tails. Grate into it a small nutmeg, add a little salt, and a quarter of a pound of butter rolled in flour. Shake it all together; cut a pretty thin toast round a quartern loaf, toast it brown on both sides, cut it into six pieces, lay it close together in the bottom of your dish, and pour your fish and sauce over it. Send it hot to table. If it be craw-fish or prawns, garnish your dish with some of the biggest claws laid thick round. Water will do instead of wine, by only adding a spoonful of vinegar.

C H A P. IX.

A Fore Quarter of House Lamb.

CUT off the knuckle bone, and take off the skin. Lard it all over with bacon, and fry it of a nice light brown. Then put it into a stewpan, and just cover it over with mutton gravy, a bunch of sweet herbs, some pepper, salt, beaten mace, and a little whole pepper. Cover it close, and let it stew for half an hour. Pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oysters fried brown. Pour all the fat from them, add them to the gravy, with two spoonfuls of red wine, a few mushrooms, and a bit of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, and pour the sauce over it.

Beef.

TAKE a large piece of flank of beef, which is fat at the top, or any piece that is fat at the top, and has no bones in it, even the rump will answer the purpose. Strip the bone very nicely, flour the meat well, and fry it brown in a large stewpan, with a little butter; then cover it in the pan with gravy made in the following manner: Take about a pound of coarse beef, a little piece of veal cut small, a bundle of sweet herbs, an onion, some whole black and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon steeped a short time in vinegar, and a crust of bread toasted brown. Put to this a quart of wine, and let it boil till it be half wasted. In the mean time, pour a quart of boiling water into the stewpan, cover it close, and let it stew gently. Strain the gravy as soon as it be done, and pour it into the pan in which the beef is. Take an ounce of truffles and morels cut small, some fresh or dried mushrooms also cut small, and two spoonfuls of ketchup. Cover it close, and let it stew till the sauce be rich and thick. Then have ready some artichoke bottoms quartered,

and a few pickled mushrooms. Give the whole a boil or two, and when your meat be tender, and your sauce rich, lay the meat into a dish, and pour the sauce over it. If you please, you may add a sweetbread cut in six pieces, a palate stewed tender, and cut into little pieces, some cocks combs, and a few forcemeat balls. Though these will be great additions, yet it will do very well without them. Some people, for variety sake, when the beef be ready, and the gravy put to it, add a large bunch of celery cut small, and washed clean, two spoonfuls of ketchup, and a glass of red wine; but omit all the other ingredients.

Ox Palates.

CLEAN them well, and boil them very tender; cut some of them in square, and some in long pieces, and then proceed as follows to make a rich cooley: Put a piece of butter in your stewpan, and melt it; put to it a large spoonful of flour, and stir it well till it be smooth; then put to it a quart of good gravy, three shalots chopped, and a gill of Lisbon; add also some lean ham cut very fine, and half a lemon. Having boiled them twenty minutes, strain the liquor through a sieve, and put it and the palates into your pan, with some forcemeat balls, truffles and morels pickled, or fresh mushrooms stewed in gravy, and season to your taste with pepper and salt. Toss them up five or six minutes, dish them up, and garnish with beet-root or lemon.

Calf's Feet.

BOIL the feet, bone and cut the meat in slices, brown them in the frying-pan, and then put them in some good beef gravy, with morels, truffles, and pickled mushrooms, the yolks of four eggs boiled hard, some salt, and a little butter rolled in flour. For a sick person, a calf's foot boiled, with parsley and butter, is esteemed very good.

Breast of Veal.

HAVING half roasted a breast of veal, bone it, and

put it into a tossing-pan, with a quart of veal gravy, an ounce of morels, and the same quantity of truffles. Stew it till it be tender, and just before you thicken the gravy, put in a few oysters, some pickled mushrooms, and pickled cucumbers, all cut in small square pieces, and the yolks of four eggs boiled hard. Cut your sweetbread in pieces, and fry it of a light brown. Dish up your veal, and pour the gravy hot upon it. Lay your sweetbread, morels, truffles, and eggs, round upon it, and garnish with pickled barberries. This is a proper dish at dinner for either top or side, and at supper for the bottom.

Neck of Veal.

HAVING cut a neck of veal into steaks, flatten them with a rolling-pin. Season them with salt, pepper, cloves, and mace; lard them with bacon, lemon-peel, and thyme, and dip them into the yolks of eggs. Make a sheet of strong cap-paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the paper, and also the gridiron, and set it over a charcoal fire. Put in your meat, and let it do leisurely, keeping it basting and turning to keep in the gravy. When it be enough, have ready half a pint of strong gravy, season it high, and put in mushrooms and pickles, forcemeat balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of your dish, and then serve it up. If for a brown ragoo, put it in red wine; but if for a white one, put in white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

Sweetbreads.

RUB your sweetbreads over with the yolk of an egg, and strew over them crumbs of bread, parsley, thyme, and sweet marjoram shred small, and season with pepper and salt. Make a roll of forcemeat like a sweetbread, put it in a veal caul, and roast them in a Dutch oven. Take some brown gravy, and put to it a little lemon pickle, some mushroom ketchup, and the end of a lemon. Boil the gravy, and when the sweetbreads be enough, lay them in a dish, with the forcemeat in

the middle. Take out the end of the lemon, pour the gravy into the dish, and send it up to table.

Leg of Mutton.

TAKE off all the skin and fat, and cut it very thin the right way of the grain; then butter your stewpan, and shake some flour into it. Slice half a lemon, and half an onion, cut them very small, and add a little bundle of sweet herbs, and a blade of mace. Put these and your meat into the pan, stir it a minute or two, and then put in six spoonfuls of gravy. Have ready an anchovy, minced small, and mixed with some butter and flour. Stir it all together for six minutes, and then dish it up.

Goose.

BREAK the breast-bone of the goose, and make it quite flat. When it is skinned, dip it into boiling water; season it with pepper, salt, and a little mace beaten to powder; lard it, and then flour it all over. Take near a pound of beef suet, put it into a stewpan according to the size of the goose; when melted, and boiling hot, put in the goose. When it is brown all over, add to it a quart of beef gravy boiling hot, a bunch of sweet herbs, a blade of mace, a few cloves, some whole pepper, two or three small onions, and a bay-leaf. Cover it very close, and let it stew very softly. An hour will do it, if a small one; if a large one, it will take an hour and a half. Make the following ragoo for it: some turnips and carrots cut as for a harrico of mutton, and some onions, all boiled enough, and half a pint of rich beef gravy. Put them all into a saucepan, with some pepper, salt, and a piece of butter rolled in flour. Let them stew a quarter of an hour. Take the goose out of the stewpan when done, drain it well from the liquor it was stewed in, put it in a dish, and pour the ragoo over it.

Pigs Feet and Ears.

HAVING boiled the feet and ears, split the feet down the middle, and cut the ears in narrow slices.

Dip them in butter, and fry them brown. Put a little beef gravy in a tossing-pan, with a tea-spoonful of lemon-pickle, a large one of mushroom ketchup, the same of browning, and a little salt. Thicken it with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when they be enough, lay your feet in the middle of the dish, and the ears round them; then strain your gravy, pour it over them, and garnish with curled parsley.

Livers.

TAKE as many livers as you would have for your dish. The liver of a turkey, and six fowls livers, will make a pretty dish. Pick the galls from them, and throw them into cold water. Take the six livers, throw them in a saucepan with a quarter of a pint of gravy, a spoonful of mushrooms, either pickled or fresh, the same quantity of ketchup, and a piece of butter, the size of a nutmeg, rolled in flour. Season them to your taste with pepper and salt, and let them stew gently ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the stewed livers round it. Pour the sauce over all, and garnish with lemon.

Mushrooms.

PEEL some large mushrooms, and take out the inside. Broil them on a gridiron, and when the outside be brown, put them in a tossing-pan, with a quantity of water sufficient to cover them. Having let them stand ten minutes, put to them a spoonful of white wine, the same of browning, and a very little allegar. Thicken it with butter and flour, and boil it a little. Serve it up with sippets round the dish.

Artichoke Bottoms.

LET them lie in warm water for two or three hours, changing the water. Put to them some good gravy, mushroom ketchup, or powder, chyan and salt. Thicken with a little flour, and boil all together.

Asparagus.

SCRAPE one hundred of grass very clean, and

throw it into cold water; then cut it as far as it is good and green, about an inch long, and take two heads of endive, clean picked and washed, and cut very small; a young lettuce, clean washed, and cut small, and a large onion peeled, and cut small. Put a quarter of a pound of butter into a stewpan, and when it be melted, throw in the above ingredients. Toss them about, and fry them ten minutes; then season them with a little pepper and salt, shake in a little flour, toss them about, and pour in half a pint of gravy. Let them stew till the sauce be very thick and good, and then pour all into your dish. Garnish the dish with a few of the little tops of the grass.

Cucumbers.

TAKE two cucumbers and two onions: slice them, and fry them in a little butter. Then drain them in a sieve, and put them into a saucepan; add six spoonfuls of gravy, two of white wine, and a blade of mace. Let them stew five or six minutes; and then take a piece of butter the size of a walnut, rolled in flour, a little salt and chyan pepper. Shake them together, and when it be thick, dish them up.

Cauliflowers.

WASH a large cauliflower very clean, and pick it into pieces, as for pickling. Make a nice brown cullis, and stew them till tender. Season with pepper and salt, and put them into the dish with the sauce over them. Boil a few sprigs of the cauliflower in water for a garnish.

Mussels.

MELT a little butter in a stewpan, take the mussels out of the shells, fry them a minute with a little chopped parsley, then shake over them a little flour, put in a little cream, pepper, salt, nutmeg, and lemon juice. Boil them up. If they are to be brown, put good gravy instead of cream.

Another Method.

WHEN the mussels are well cleaned, stew them without water till they open. Take from them the

shells, and save the liquor. Put into a stewpan a bit of butter, with a few mushrooms chopped, a little parsley, and a little grated lemon-peel. Stir this a little about, put in some good gravy, with pepper and salt; thicken this with a little flour, boil it up, put in the mussels with a little liquor, and let them be hot. When mussels are stewed, throw among them half a crown, or any piece of silver; if that be not discoloured, the mussels may be eaten with the greatest safety, without taking any thing out of them, as is the usual method.

Oysters.

OPEN a quart of the largest oysters you can get, save the liquor, and strain it through a fine sieve; wash your oysters in warm water, and make the following batter: Take two yolks of eggs well beaten, grate in half a nutmeg, cut a little lemon-peel small, a good deal of parsley, a spoonful of juice of spinach, two spoonfuls of cream or milk, and beat it up with flour to a thick batter. Have ready some butter in a stewpan; dip your oysters one by one into the batter, and have ready crumbs of bread, in which roll them, and fry them quick and brown, some with the crumbs of bread, and some without. Take them out of the pan, and set them before the fire; then have ready a quart of chesnuts, shelled and skinned, and fry them in the batter. When they be enough, take them up, put the fat out of the pan, shake a little flour all over the pan, and rub a piece of butter round it with a spoon. Then put in the oyster liquor, three or four blades of mace, then the chesnuts, and half a pint of white wine; then let them boil, and have ready the yolks of two eggs beat up with four spoonfuls of cream. Stir all well together, and when it be thick and fine, lay the oysters in the dish, and pour the ragoo over them. Garnish with chesnuts and lemon.

CHAP. X.

FRICASEES.

Lamb-Stones.

TAKE what quantity you please of lamb-stones, dip them in butter, and fry them of a nice brown in hogs-lard. Have ready a little veal gravy, and thicken it with butter and flour. Put in a slice of lemon, a little mushroom ketchup, a tea spoonful of lemon pickle, and a little grated nutmeg. Beat the yolk of an egg, and mix it with two spoonfuls of thick cream. Put in your gravy, and keep shaking it over the fire till it looks white and thick; then put in the lamb-stones, and give them a shake. When they be properly heated, dish them up, and lay boiled force-meat balls round them.

Calf's Feet.

BOIL them, take out the long bones, split them, and put them into a stewpan, with some veal gravy, and a very little white wine. Beat the yolks of two or three eggs with a little cream, and put to them a little grated nutmeg, some salt, and a piece of butter. Stir it till it be of a proper thickness.

Sweetbreads White.

SCALD them, and cut them in long slices; thicken some veal gravy with a bit of butter mixed with flour, a little cream, some grated lemon-peel, and nutmeg, white pepper, salt, and a little mushroom powder and liquor. Stew this a little time, put in the sweetbreads, and simmer them, shaking the pan. Squeeze in a little lemon-juice.

Sweetbreads Brown.

FIRST scald two or three, and then slice them; dip them in the yolk of an egg, mixed with pepper, salt, nutmeg, and a little flour. Fry them a nice brown; thicken a little good gravy with some flour; boil it

well, and add chyan, ketchup, or mushroom powder, and a little juice of lemon. Stew the sweetbreads in this a few minutes, and garnish with lemon.

Sweetbreads and Palates.

PARBOIL one or two sweetbreads ; stew two or three palates till very tender ; blanch and cut them in pieces, and slice the sweetbreads. Dip these in eggs, strew over them very fine bread crumbs, seasoned with pepper, salt, nutmeg, and pounded cloves ; fry and drain them ; thicken some good gravy with a little flour ; add ketchup, chyan, and salt, if necessary. Stew them in this about a quarter of an hour ; a few pickled mushrooms or lemon-juice ; lamb-stones may be added, parboiled and fried. Palates do very well alone, dressed as above, or with the sweetbread roasted, and put in the middle of the dish.

Ox-Palates.

WASH your ox-palates in several waters, and lay them in warm water for half an hour ; then put them in a stewpot, and cover them with water. Put them in the oven for three or four hours, and when they come from thence, strip off the skins, and cut them into square pieces. Season them with chyan pepper, salt, mace, and nutmeg. Mix a spoonful of flour with the yolks of two eggs, dip your palates into it, and fry them till they be of a light brown. Put them in a sieve to drain, and have ready half a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken it with butter and flour, and pour it hot into your dish ; then lay on your palates, and garnish with barberries and fried parsley.

Chickens.

HAVING skinned your chickens, and cut them into small pieces, wash them in warm water, and dry them very clean with a cloth. Season them with salt and pepper, and put them into a stewpan with a little water, a large piece of butter, a bunch of thyme, and sweet marjoram, an onion stuck with cloves, half a le-

mon, or a little lemon pickle, a glass of wine, an anchovy, and a little mace and nutmeg. Let them stew till the chickens be tender, and then lay them on your dish. Having thickened your gravy with butter and flour, strain it, and then beat up the yolks of three eggs, and mix them with a gill of rich cream. Put this into your gravy, and shake it over the fire, without suffering it to boil. Pour this over your chickens, and serve them up.

Pulled Chickens..

BOIL six chickens till they be nearly enough; then slay them, and pull the white flesh all off from the bones. Put it into a stewpan, with half a pint of cream made scalding hot, the gravy that ran from the chickens, and a few spoonfuls of the liquor they were boiled in. To this add some raw parsley shred fine, and give the whole a toss or two over the fire; dust a little flour over a piece of butter, and shake them up. Chickens done this way must be killed the night before, and a little more than half boiled, and pulled in pieces as broad as your finger, and half as long. You may add a spoonful of white wine to the above ingredients.

Pigeons.

CUT your pigeons as above described for chickens, and fry them of a light brown. Put them into some good mutton gravy, and stew them near half an hour; then put in a slice of lemon, half an ounce of morels, and a spoonful of browning. Thicken your gravy, and strain it over your pigeons. Garnish with pickles, and lay round them forcemeat balls.

Another method to fricasee pigeons is as follows: Take eight pigeons, just killed, and cut them in small pieces. Put them into a stewpan, with a pint of water, and the same quantity of claret. Season them with pepper and salt, a blade or two of mace, an onion, a bundle of sweet herbs, and a large piece of butter rolled in a little flour. Cover it close, and let them stew till there be just enough for sauce. Then take out the onion and sweet herbs, beat up the yolks of three eggs, grate

half a nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs. Keep them stirring to prevent their curdling, and when the sauce be fine and thick, shake all together. Put the meat into the dish, pour the sauce over it, and have ready some slices of bacon toasted, and oysters fried: scatter the oysters over it, lay the bacon round it, and make use of lemon for garnish.

Rabbits.

IN order to fricasee rabbits *brown*, cut them as for eating, and fry them in butter till they be of a light brown. Then put them into a tossing-pan, with a pint of water, a slice of lemon, an anchovy, a large spoonful of browning, the same of mushroom ketchup, a tea-spoonful of lemon pickle, and season with salt and chyan pepper. Stew them over a slow fire till they be enough, then thicken your gravy and strain it. Dish up your rabbits, and pour the gravy over them.

TO fricasee rabbits *white*, cut them as above directed, and put them into a tossing-pan, with a pint of veal gravy, a little beaten mace, a slice of lemon, an anchovy, a tea-spoonful of lemon pickle, and season with chyan pepper and salt. Stew them over a slow fire, and when they be enough, thicken your gravy with butter and flour; then strain it, and add to it the yolks of two eggs, mixed with a gill of thick cream, and a little nutmeg grated therein. Take care not to let it boil.

Neats Tongues.

BOIL your tongues till they be tender, peel them, cut them into slices, and fry them in fresh butter. Then pour out the butter, put in as much gravy as you shall want for sauce, a bundle of sweet herbs, an onion, some pepper and salt, a blade or two of mace, and a glass of white wine. Having simmered all together about half an hour, take out the tongues, strain the gravy, and put both that and the tongues into the stewpan again. Beat up the yolks of two eggs, a little nutmeg grated, and a small piece of butter rolled in flour. Shake all together for four or five minutes, and dish it up.

Tripe.

TAKE some lean tripe, cut and scrape from it all the loose stuff, and cut it into pieces two inches square. Cut them across from corner to corner, or in what shape you please. Put them into a stewpan, with half as much white wine as will cover them, sliced ginger, white pepper, a blade of mace, a bundle of sweet herbs, and an onion. When it begins to stew, a quarter of an hour will do it. Then take out the herbs and onion, and put in a little shred parsley, the juice of a lemon, half an anchovy cut small, a few spoonfuls of cream, and the yolk of an egg, or a piece of butter. Season it to your taste, and when you dish it up, garnish it with lemon.

Artichoke Bottoms.

THESE may be fricaseed, either dried or pickled; if dried, you must lay them three or four hours in warm water, shifting the water two or three times. Then have ready a little cream, and a piece of fresh butter, stirred together one way over the fire till it be melted. Then put in the artichokes, and when they be hot, dish them up.

Mushrooms.

HAVING peeled and scraped the inside of your mushrooms, throw them into salt and water; but if they be buttons, rub them with flannels. Take them out and boil them in water, with some salt in it, and when they be tender, put in a little shred parsley, and an onion stuck with cloves. Toss them up, with a good piece of butter rolled in flour, and put in three spoonfuls of thick cream, and a little nutmeg cut in pieces; but both the nutmeg and the onion must be taken out before you send your mushrooms to table. Instead of the parsley, you may, if you choose it, put in a glass of wine.

Skirrets.

HAVING washed the roots well, and boiled them till they be tender, take off the skin of the roots, and cut them into slices. Have ready a little cream, a piece

of butter rolled in flour, the yolk of an egg beaten, a little nutmeg grated, two or three spoonfuls of white wine, a very little salt, and stir all-together. Put your roots into the dish, and pour the sauce over them. This is a pretty side dish.

Eggs.

BOIL your eggs hard, and take out some of the yolks whole. Then cut the rest in quarters, yolks and whites together. Set on some gravy, with a little shred thyme and parsley in it, and give it a boil or two. Then put in your eggs, with a little grated nutmeg, and shake it up with a piece of butter, till it be of a proper thickness. Fry artichoke bottoms in thin slices, and garnish with eggs boiled hard, and shred small.

Eggs, with Onions and Mushrooms.

BOIL the eggs hard, take the yolks out whole, cut the whites in slips, with some onions and mushrooms, and fry the onions and mushrooms. Throw in the whites, and turn them about a little. If there be any fat, pour it off. Flour the onions, &c. put to it a little good gravy, boil this up, and add pepper and salt, and the yolks.

Cod Sounds.

CLEAN them well, and cut them into small pieces. Boil them tender in milk and water, and put them to drain. Put them into a clean saucepan, and season them with beaten mace and grated nutmeg, and a little pepper and salt. Pour in a cupful of cream, with a good piece of butter rolled in flour, and keep shaking it till it be thick enough. Then dish it up, and garnish with lemon.

Soles.

SKIN, gut, and wash your soles very clean; cut off their heads, and dry your fish in a cloth. Then very carefully cut the flesh from the bones and fins on both sides, and cut the flesh long-ways, and then across, so that each sole may be in eight pieces. Take the heads and bones, and put them into a saucepan, with a pint

of water, a bundle of sweet herbs, an onion, a little whole pepper, two or three blades of mace, a little salt, a small piece of lemon-peel, and a crust of bread. Cover it close, and let it boil till half be wasted. Then strain it through a fine sieve, and put it into a stewpan. Put in the soles, and with them half a pint of white wine, a little parsley chopped fine, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set all together on the fire, but keep shaking the pan all the while till the fish be enough. Then dish them up, and garnish with lemon.

Plaice and Flounders.

RUN your knife all along upon the bone on the back side of the fish, and raise the flesh on both sides, from the head to the tail. Then take out the bone clear, and cut your fish in six collops. Dry it well, sprinkle it with salt, dredge them with flour, and fry them in a pan of hot beef dripping, so that the fish may be crisp. Take it out of the pan, and keep it warm before the fire; then clean the pan, and put into it some minced oysters, and their liquor strained, some white wine, a little grated nutmeg, and three anchovies. Having stewed these up together, put in half a pound of butter, and then your fish. Toss them well together, dish them on sippets, and pour the sauce over them. Garnish with the yolks of eggs, boiled hard, and minced, and lemon sliced. In this manner you may fricasee salmon, or any firm fish.

Skate, or Thornback.

HAVING cut the meat clean from the bone, fins, &c. make it very clean. Then cut it into thin pieces, about an inch broad, and two inches long, and lay them in your stewpan. To one pound of the flesh put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a small bundle of sweet herbs, and a little salt. Cover it, and let it boil fifteen minutes. Take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter, the size of a walnut, rolled in

flour, and a glass of white wine. Keep shaking the pan all the time one way, till it be thick and smooth; then dish it up, and garnish with lemon.

Fish in general.

TO fricasee fish in general, melt butter according to the quantity of your fish, and cut your fish in pieces of the length and breadth of three fingers. Then put them and your butter into a stewpan, and put it on the fire; but take care that it does not boil too fast, as that may break the fish, and turn the butter into oil. Turn them often, till they be enough, having first put in a bunch of sweet herbs, an onion, two or three anchovies cut small, a little pepper and salt, some nutmeg, mace, lemon-peel, and two or three cloves; then put in some claret, and let them stew all together. Beat up six yolks of eggs, and put them in, with such pickles as you please, as oysters, mushrooms, and capers. Shake them well together, that they may not curdle; and if you put the spice in whole, take it out when it be done. The seasoning ought to be stewed first in a little water, and the butter melted in that and the wine before you put your fish in. Jacks eat very well, when done in this manner.

C H A P. XI.

M A D E D I S H E S.

Preliminary Hints and Observations.

AS this is one of the most important chapters in this book, it may not be improper to give the young cook some general hints. It is an important point to take care that all the copper vessels be well tinned, and kept perfectly clean from any foulness or grittiness. Before you put eggs or cream into your white sauce, have all your other ingredients well boiled, and the whole of a proper thickness; for neither eggs nor cream will contribute much to thicken it. After

you have put them in, do not stir them with a spoon, nor set your pan on the fire, for fear it should gather at the bottom, and be lumpy; but hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep the sauce from curdling; and be particularly cautious, that you do not suffer it to boil. Remember to take out your collops, meat, or whatever you are dressing, with a fish-slice, and strain your sauce upon it, which will prevent small bits of meat mixing with your sauce, and thereby leave it clear and fine. In browning dishes, be particularly cautious that no fat floats on the top of your gravy, which will be the case if you do not properly skim it. It should be of a fine brown, without any one predominant taste, which must depend on the judicious proportion in the mixture of your various articles of ingredients. If you make use of wine, or anchovy, take off its rawness, by putting it in some time before your dish be ready; for nothing injures the reputation of a made dish so much as raw wine, or fresh anchovy. Be sure to put your fried forcemeat balls to drain on a sieve, that the fat may run from them; and never let them boil in your sauce, as that will soften them and give them a greasy appearance. To put them in after the meat be dished up, is indisputably the best method. In almost every made dish, you may use forcemeat balls, morels, truffles, artichoke bottoms, and pickled mushrooms; and, in several made dishes, a roll of forcemeat may supply the place of balls; and where it can be used with propriety, it is to be preferred.

Beef à-la-mode.

HAVING boned a rump of beef, lard the top with bacon, and make the following forcemeat: Take four ounces of marrow, the crumbs of a penny loaf, a few sweet herbs chopped small, two heads of garlick, and season them to your taste with salt, pepper, and nutmeg; then beat up the yolks of four eggs, mix all together, and stuff it into the beef at the parts from whence the bone was extracted, and also in several of the lean parts.

Skewer it round, and fasten it properly with a string. Put it into the pot, throw in a pint of red wine, and tie the pot down with a strong paper. Put it into the oven for three or four hours, and when it comes out, if it is to be eaten hot, skim the fat from the gravy, and add a spoonful of pickled mushrooms, and half an ounce of morels. Thicken it with flour and butter, dish it up, and pour on your gravy. Garnish it with forcemeat balls.

Beef à-la-royal.

TAKE a brisket of beef, bone it, and with a knife make holes in it about an inch from each other. Fill one hole with fat bacon, a second with parsley chopped, and a third with chopped oysters. Let these stuffings be seasoned with pepper, salt, and nutmeg. When the beef be completely stuffed, pour upon it a pint of wine boiling hot, then dredge it well with flour, and send it to the oven. Let it remain in the oven better than three hours, and when it comes out, skim off the fat, strain the gravy over the beef, and garnish with pickles.

Beef à-la-daub.

BONE a rump of beef, or take a part of the leg-of-mutton piece, or a piece of the buttock, and cut some fat bacon as long as the beef be thick. and about a quarter of an inch square. Take four blades of mace, double that number of cloves, a little all-spice, and half a nutmeg pounded very fine. Chop a good handful of parsley, and some sweet herbs of all sorts, very fine, and season with pepper and salt. Roll the bacon in these, and then take a large larding-pin, and with it thrust the bacon through the beef. When that be done, put it in a stewpan, with a quantity of brown gravy sufficient to cover it. Chop three blades of garlick very fine, and put in some fresh mushrooms or champignons, two large onions, and a carrot. Having stewed it gently for six houts, take it out, strain off the gravy, and skim all the fat off. Put your meat and gravy into the pan again, and add to it a gill of white wine; and if it be not properly seasoned, put to it a little more

pepper and salt. Stew them gently for half an hour, and add some artichoke bottoms, morels and truffles, some oysters, and a spoonful of vinegar. Put the meat in a soup-dish, and pour the sauce over it. Some put carrots and turnips cut in round pieces, and some small onions, and then thicken the sauce; they then put the meat in, and with a gill of white wine added, stew it gently for half an hour.

Beef Olives.

CUT a rump of beef into steaks half an inch thick, as square as you can, and about ten inches long. Cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, and put the bacon on it, and the yolk of an egg on the bacon. Put some good savory forcemeat on that, some of the yolk of an egg on the forcemeat, and then roll them up, and tie them round with a string in two places. Put some crumbs of bread, and some of the yolk of an egg on them. Then fry them brown in a large pan, with some beef dripping, and when they be fried sufficiently, take them out and put them to drain. Melt some butter in a stewpan, put in a spoonful of flour, and stir it well till it be smooth. Then put in a pint of good gravy, with a gill of white wine, and then put in the olives, and stew them for an hour. Add some mushrooms, truffles and morels, forcemeat balls, sweetbreads cut in small pieces, and some ox-palates. Squeeze in the juice of half a lemon, and season it with pepper and salt. Toss them up, and having carefully skimmed off the fat, lay them in the dish, and garnish with lemon and beet-root.

Beef tremblouque.

TIE up closely the fat end of a brisket of beef. Put it into a pot of water, and boil it six hours very gently. Season the water with a little salt, a handful of allspice, two onions, two turnips, and a carrot. In the mean time, put a piece of butter into a stewpan, and melt it. Then put in two spoonfuls of flour, and stir

it till it be smooth. Put in a quart of gravy, a spoonful of ketchup, the same of browning, a gill of white wine, turnips and carrots, and cut them as for harrico of mutton. Stew them gently till the roots be tender, and season with pepper and salt. Skim the fat clean off, put the beef in a dish, and pour the sauce over it. Garnish with pickles of any sort. If you chuse it, you may make a sauce thus: Chop a handful of parsley, one onion, four pickled cucumbers, one walnut, and a gill of capers. Put them into a pint of good gravy, and thicken it with a little butter rolled in flour; season it with pepper and salt, and boil it up for ten minutes. Put the beef in a dish, with greens and carrots round it.

Beef Chops.

TAKE rump-steaks, or any tender piece of beef, cut like Scotch collops, but larger, and hack them a little with a knife; flour them, and having melted a little butter in your stewpan, put in your collops, and fry them quick for about two minutes. Put in a pint of gravy, a little butter rolled in flour, and season it with pepper and salt. Cut four pickled cucumbers into thin slices, a few capers, half a walnut, and a little onion shred fine. Having stewed them five minutes, put them into a hot dish, and send them to table.

Portugal Beef.

CUT the meat off the bone of a rump, cut it across, and flour it. Fry the thin part brown in butter, and stuff the thick end with suet, broiled chesnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of strong broth, and when it be tender, lay both the fried and the stewed together in your dish. Cut the fried in two, and lay it on each side of the stewed. Strain the gravy in which it was stewed, put to it some pickled gerkins chopped, and some broiled chesnuts. Thicken it with a piece of burnt butter, and give it two or three boils up. Season it to your palate with salt, pour it over the beef, and garnish with lemon.

Bouillie Beef.

PUT the thick end of a brisket of beef into a kettle,

and cover it over with water. Let it boil fast for two hours, then stew it close by the fire side for six hours more, and fill up the kettle as the water falls. Put in with the beef some turnips cut in little balls, some carrots, and some celery cut in pieces. About an hour before it be done, take out as much broth as will fill your soup-dish, and boil in it, for an hour, turnips and carrots cut out in little round or square pieces, with some celery, and season it to your taste with salt and pepper. Serve it up in two dishes, the beef in one dish, and the soup in another. If you chuse it, you may put pieces of fried bread in your soup, and boil in a few knots of greens; and if you would have your soup richer, you may add a pound or two of some fried mutton-chops to your broth when you take it from the beef, and let it stew for an hour in the broth; but remember to take out the mutton before you serve it up.

Sirloin of Beef en Epigram.

HAVING roasted a sirloin of beef, take it off the spit, and raise the skin carefully off. Then cut out the lean part of the beef, but observe not to cut near the ends or sides. Hash the meat in the following manner: Cut it into pieces about the size of a crown piece, put half a pint of gravy into a tossing-pan, an onion chopped fine, two spoonfuls of ketchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and toss it up for five minutes; put it on the sirloin, and then put the skin over, and send it to table.

The Inside of a Sirloin of Beef forced.

LIFT up the fat of the inside, and with a sharp knife cut off all the meat close to the bone. Chop it small: take a pound of suet, and chop that small; about as many crumbs of bread, a little lemon-peel, thyme, pepper and salt, half a nutmeg grated, and two shallots chopped fine. Mix all together with a glass of red wine, and then put the meat into the place you took it

from; cover it with the skin and fat, skewer it down with fine skewers, and cover it with paper. The paper must not be taken off till the meat be put on the dish, and your meat must be spitted before you take out the inside. Take a quarter of a pint of red wine, and two shalots shred small; boil them, and pour it into the dish, with the gravy that comes out of the meat.

The Inside of a Rump of Beef forced.

THIS must be done nearly in the same manner as the above; only lift up the outside skin, take the middle of the meat, and proceed as before directed. Put it into the same place, and with fine skewers put it down close.

A Round of Beef forced.

FIRST rub it with some common salt, a little bay salt, some saltpetre, and coarse sugar; then let it stand a full week or more, according to the size, turning it every day. Wash and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, yolk of egg, made into stuffing. Bake it with a little water, and some small beer, some whole pepper, and an onion. It may be boiled, and is a handsome sideboard dish cold for a large company.

Beef Steaks rolled.

TAKE what quantity you want of beef steaks, and beat them with a cleaver to make them tender; make some forcemeat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a sweetbread, all cut very fine: some truffles and morels stewed, and then cut small, two eschalots, some parsley, a little thyme, some lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix all these together, and stir them over a slow fire ten minutes. Put them upon the steaks, and roll them up; then skewer them tight, put them into the frying-pan, and fry them of a nice brown.

Then take them from the fat, and put them into a stewpan, with a pint of good drawn gravy, a spoonful of red wine, two of ketchup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take up the steaks, cut them into two, and lay the cut side uppermost. Garnish with lemon.

Beuf à la Vinegrette.

FROM the round of beef cut a slice of three inches thick, with very little fat. Stew it in water and a glass of white wine, seasoned with salt, pepper, cloves, a bunch of sweet herbs, and a bay-leaf. Let it boil till the liquor is almost consumed; and when it is cold, serve it up. What liquor remains, strain it off, and mix it with a little vinegar.

Beef Escarlot.

TAKE a brisket of beef, half a pound of coarse sugar, two ounces of bay salt, and a pound of common salt. Mix all together, rub the beef with it, lay it in an earthen pan, and turn it every day. It may lie a fortnight in this pickle; then serve it up with favoys or pease-pudding; but it eats much better when cold and cut into slices.

Tripe à la Kilkenny.

THIS dish is very much admired in Ireland, and is thus prepared: Take a piece of double tripe cut in square pieces, peel and wash ten large onions, cut them in two, and put them on to boil in water till they be tender. Then put in your tripe, and boil it ten minutes. Pour off almost all your liquor, shake a little flour into it, and put in some butter, with a little salt and mustard. Shake all over the fire till the butter be melted, then put it into your dish, and send it to table as hot as possible. Garnish with lemon or barberries.

Tongue and Udder forced.

HAVING parboiled your tongue and udder, blanch the tongue, and stick it with cloves. As for the udder, you must carefully raise it, and fill it with forcemeat made with veal. First wash the inside with the yolk of an egg, then put in the forcemeat, tie the ends close

and spit them, roast them, and baste them with butter. When they be enough, put good gravy into the dish, and sweet sauce into a cup. If you choose it, you may lard the udder.

Porcupine of a Breast of Veal.

TAKE the finest and largest breast of veal you can procure, bone it, and rub it over with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as possible, a handful of parsley shred fine, the yolks of five hard-boiled eggs chopped small, a little lemon peel cut fine, the crumb of a penny loaf steeped in cream, and season to your taste with salt, pepper, and nutmeg. Roll the breast close, and skewer it up. Then cut fat bacon, and the lean of ham that has been a little boiled (if you use the ham raw, it will turn the veal red), and pickled cucumbers, about two inches long, to answer the other lardings. Lard it in rows, first ham, then bacon, and then cucumbers, till you have larded every part of the veal. Put it in a deep earthen pot, with a pint of water, and cover it, and set it in a slow oven for two hours. As soon as it comes from the oven, skim off the fat, and strain the gravy through a sieve into a stewpan. Put in a glass of white wine, a little lemon-pickle, and caper-liquor, and a spoonful of mushroom ketchup. Thicken it with a little butter rolled in flour, lay your porcupine on the dish, and pour it hot upon it. Have ready a roll of forcemeat made in this manner: Take the crumb of a penny loaf, half a pound of beef suet shred fine, the yolks of four eggs, and a few chopped oysters. Mix these well together, and season it to your taste with chyan pepper, salt, and nutmeg. Spread it on a veal caul; and having rolled it up close like a collard eel, bind it in a cloth, and boil it an hour. Being thus furnished with your roll of forcemeat, cut it into four slices, and lay one at each end, and the other at the sides. Have ready your sweetbread cut in slices and fried, and lay them round it, with a few mushrooms. When game is not to be had, this will serve as a grand bottom dish.

A Grenade of Veal.

CUT some thin slices from a fillet of veal, of a moderate breadth, and lard them half way with bacon; then take a dozen of squab pigeons, let them be picked and trussed; put them into a pan of boiling water, let them lie in it two or three minutes; set a stewpan upon the fire with some good gravy, put into it a dozen of mushrooms, picked and sliced, and three veal sweetbreads cut and sliced; put the pigeons to these ingredients, and set the stewpan over a very slow fire. When the pigeons and sweetbreads are enough, thicken the gravy with some rich cullis; add some cocks combs, and some artichoke bottoms shred small. Let these stew a little while, and then set them to cool. Cut some thin slices of ham and bacon, put in some forced meat, then the larded veal into a stewpan, and put the ham and bacon over it; put in some yolks of eggs over the ham and veal, and then more forced meat; then put in the ragoo of pigeons, and turn the slices of veal and bacon; put over them more forced meat, rubbed over with yolks of eggs, and cover them with slices of bacon. Cover the stewpan close, and put fire under and over it, but take care it does not burn. When done, turn it into a hot dish, take off the bacon, skim off the fat, put in some veal cullis, and serve it hot.

Terrine of Veal Gristles.

TAKE a good quantity of veal gristles, from the breast or any other part; wash them in two or three waters, and then set them on a sieve to drain. Put some butter into a stewpan, set it over a slow fire; put in a piece of butter when it boils, which is when it has done hissing. Put in the gristles, and an onion shred very fine, some pepper and salt, some sweet herbs shred fine, and some flour. Let these fry a little, then put in some gravy, and let them stew. Then cut to pieces three good cabbages, or imperial lettuces and put them in to stew. When it is enough, skim off the fat, then pour in some cullis of ham or bacon, and serve it up.

Veal à-la-bourgeoise.

HAVING cut veal into thick slices, lard them with bacon and season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Cover the bottom of your stewpan with slices of fat bacon, lay the veal upon them, cover the pan, and set it over the fire for eight or ten minutes, just to be hot, and no more. Then, with a brisk fire, brown your veal on both sides, and shake some flour over it. Pour in a quart of good broth or gravy, cover it close, and let it stew gently till it be enough. Then take out the slices of bacon, and skim all the fat off clean, and beat up the yolks of three eggs, with some of the gravy. Mix all together, and keep it stirring one way till it be smooth and thick. Then take it up, lay your meat in the dish, pour the sauce over it, and garnish with lemon.

Neck of Veal à-la-royal.

TAKE a neck of veal, and cut off the scrag-end, and part of the chine-bone, in order to make it lie flat in the dish. Then chop very fine a little parsley and thyme, a few shallots and mushrooms, and season with pepper and salt. Cut middling sized lards of bacon, and roll them in the herbs and seasoning. Lard the lean part of the neck; put it in a stewpan, with some lean bacon, or the shank of a ham, and the chine-bone and scrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, shut the pan close, and stew it slowly two or three hours, till it be tender. Then strain half a pint of the liquor through a fine sieve, set it over a stove, let it boil, and keep stirring it till it be of a good brown, but take care not to let it burn. Then add more of the liquor, strain off the fat, and keep it stirring till it become thick and of a fine brown. Then take the veal out of the stewpan, wipe it clean, and put the larded side down upon the glaze; set it five or six minutes over a gentle fire to take the glaze, and then lay it in the dish, with the glazed side upwards. Put into the same stewpan as much flour as will lie on a sixpence, stir it about well, and add some of the

braize-liquor, if any be left. Let it boil till it be of a proper thicknefs, ftrain it, and pour it into the bottom of the difh. Squeeze in a little lemon juice, and fend it up to table.

Veal Olives.

TAKE a fillet of veal, and having cut off large callops, hack them well with the back of a knife. Spread very thinly forcemeat over each of them, and roll them up, and roaft them, or bake them in an oven. Make a ragoo of oyfters and sweetbreads cut in fquare bits, a few mushrooms and morels, and lay them in the difh with the rolls of veal. If you have oyfters enough, chop and mix fome of them with the forcemeat, as it will add much to its goodnefs. Put nice brown gravy into the difh, and fend them up hot, with forcemeat balls round them.

Fillet of Veal with Collops.

TAKE a fmall fillet of veal, and cut what collops you want. Then take the udder, and fill it with forcemeat; roll it round, tie it with a packthread acrofs, and roaft it. Lay your callops in the difh, and lay your udder in the middle. Garnifh with lemon.

Fricando of Veal.

TAKE a leg of veal, and cut out of the thick part of it fteaks half an inch thick, and fix inches long. Lard them with fmall chardoons, and dredge them with flour. Broil them before the fire till they be of a fine brown, and then put them into a large toffing-pan, with a quart of good gravy, and let them ftew half an hour. Then put in a flice of lemon, a little anchovy, two tea-fpoonfuls of lemon-pickle, a large fpoonful of walnut ketchup, the fame of browning, a little chyan pepper, and a few morels and truffles. When your fricandos be tender, take them up, and thicken your gravy with butter and flour. Strain it, put your fricandos in the difh, pour your gravy on them, and garnifh with lemon and berberries. Some lay fried forcemeat balls round them, or forcemeat rolled in veal caul, and yolks of eggs boiled hard, which has a very good effect.

Bombarded Veal.

HAVING nicely taken out the bone from a fillet of veal, make a forcemeat in the following manner: Take the crumb of a penny loaf, half a pound of fat bacon scraped, an anchovy, two or three sprigs of sweet marjoram, a little lemon-peel, thyme, and parsley, Chop these well together, and season them to your taste with salt, chyan pepper, and a little nutmeg grated. Mix up all together with an egg and a little cream, and with this forcemeat fill up the place from whence the bone was taken. Then make cuts all round the fillet, at about an inch distance from each other. Fill one nick with forcemeat; a second with spinach that has been well boiled and squeezed; a third with crumbs of bread, chopped oysters, and beef marrow; a fourth with the forcemeat, and thus fill up the holes round the fillet. Wrap the caul close round it, and put it in a deep pot, with a pint of water. Make a coarse paste to lay over it, in order to prevent the oven giving it a disagreeable taste. As soon as it be taken out of the oven, skim off the fat, and put the gravy into a stew-pan, with a spoonful of mushroom ketchup, another of lemon-pickle, five boiled artichoke bottoms cut in quarters, two spoonfuls of browning, and half an ounce of morels and truffles. Thicken the sauce with butter and flour, give it a gentle boil, put your veal into the dish, and pour your sauce over it.

Shoulder of Veal à la Piedmontoise.

CUT the skin off a shoulder of veal so that it may hang at one end, then lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel. Cover it again with the skin, stew it with gravy, and when it be just tender enough, take it up. Then take sorrel, some lettuce chopped small, and stew them in some butter with parsley, onions, and mushrooms. The herbs being tender, put to them some of the liquor, some sweetbreads and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it

over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish. The French, before it goes to the oven, strew it over with parmesan.

Sweetbreads of Veal à la Dauphine.

LARD the largest sweetbreads you can get, and open them in such a manner that you can stuff in force-meat. Three will make a fine dish. Make your force-meat with a large fowl or young cock: skin it, and pick off all the flesh. Take half a pound of fat and lean bacon, cut it very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix these up with the yolks of two eggs, fill your sweetbreads, and fasten them with fine wooden skewers. Take the stewpan, lay layers of bacon at the bottom of the pan, and season them with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced. Upon that lay thin slices of veal, and then lay on your sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, and then pour in a quart of boiling water or broth. Cover it close, and let it stew two hours very softly. Then take out the sweetbreads, keep them hot, strain the gravy, skim all the fat off, and boil it up till it be reduced to about half a pint. Then put in the sweetbreads, and give them two or three minutes stew in the gravy; then lay them in the dish, and pour the gravy over them. Garnish with lemon.

Sweetbreads en Gordineere.

PARBOIL three sweetbreads; take a stewpan, and lay layers of bacon, or ham and veal; over that lay the sweetbreads, with the upper side downwards. Put a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour; then take out the sweetbreads, strain the gravy through a sieve, and skim off the fat. Make an amulet of yolks of eggs, in the following manner: Beat up four yolks of eggs, put two on a plate, and put them over a stewpan of water

boiling over the fire. Put another plate over it, and it will soon be done. Put a little spinach-juice into the other half, and serve it the same. Cut it out in sprigs of what form you please, and put it over the sweetbreads in the dish, and keep them as hot as you can. Put some butter rolled in flour to thicken the gravy, and two yolks of eggs beat up in a gill of cream. Put it over the fire, and keep stirring it one way till it be thick and smooth. Put it under the sweetbreads, and send it up. Garnish with beet-root and lemon.

A Calf's Pluck.

BOIL the lights and part of the liver, roast the heart stuffed with suet, sweet herbs, and a little parsley, all chopt small; a few crumbs of bread, some pepper, salt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg. When the lights and liver are boiled, chop them very small, and put them into a saucepan with a piece of butter rolled in flour, some pepper and salt, with a little lemon or vinegar, if agreeable. Fry the other part of the liver as before mentioned, with some little slices of bacon. Lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with some crisped parsley. For sauce, plain butter. Though it is a very large dish, it may be easily reduced.

A Midcalf.

STUFF a calf's heart with forcemeat, and send it to the oven in an earthen dish, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights for half an hour; then chop them small, and put them in a tossing-pan, with a pint of gravy, a spoonful of ketchup, and one of lemon-pickle. Squeeze in half a lemon, season with pepper and salt, and thicken with a good piece of butter rolled in flour. When you dish it up, pour the mincemeat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin slices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the minced meat.

Calf's Heart roasted.

HAVING made a forcemeat of the crumb of half a penny loaf, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram, and lemon-peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg, fill the heart with it, and lay a veal caul over the stuffing, or a sheet of writing paper, to keep it in its place. Lay it in a Dutch oven, and keep turning it till it be thoroughly roasted. When you dish it up, lay slices of lemon round it, and pour good melted butter over it.

Calf's Head surprised.

THIS is an elegant top dish, not very expensive, and is prepared in the following manner: Take the hair off a large calf's head, as directed in the mock turtle, p. 30. Then raise off the skin with a sharp-pointed knife, and as much of the meat from the bone as you can possibly get, so that it may appear like a whole head when stuffed; but be careful not to cut holes in the skin. Then scrape a pound of fat bacon, take the crumbs of two penny loaves, a small nutmeg grated, and season to your taste with salt, chyan pepper, and a little lemon-peel. Beat up the yolks of six eggs, and mix all up in a rich forcemeat. Put a little of it into the ears, and the rest into the head. Then put it into a deep pot, just wide enough to take it in, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom ketchup, the same quantity of lemon pickle, and a little salt and chyan pepper. Lay a coarse paste over it to keep in the steam, and put it for two hours and a half in a very quick oven. When you take it out, lay the head in a soup-dish, skim off the fat from the gravy, and strain it through a hair sieve into a tossing-pan. Thicken it with a lump of butter rolled in flour, and when it has boiled a few minutes, put in the yolks of six eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few forcemeat balls, half an ounce of truffles

and morels; but do not stew them in the gravy. Pour the gravy over the head, and garnish with truffles and morels, forcemeat balls, berberries, and mushrooms.

Breast of Veal in Hodge-Podge.

CUT the brisket of a breast of veal into little pieces, and every bone asunder. Then flour it, and put half a pound of good butter into a stewpan. When it be hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of boiling water. Pour it into the stewpan, fill it up, and stir it round. Throw in a pint of green peas, a fine whole lettuce clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a small bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt. Cover it close, and let it stew an hour, or till it be boiled to your palate, if you would have soup made of it; but, if you would only have sauce to eat with the veal, you must stew it till there be just as much as you would have for sauce, and season it with salt to your palate. Take out the onion, sweet herbs, and spice, and pour it all together into your dish. If you have no peas, pare three or four cucumbers, scoop out the pulp, and cut them into little pieces; and take four or five heads of celery clean washed, and cut the white part small. When you have no lettuces, take the little hearts of favoys, or the little young sprouts that grow on the old cabbage-stalks, about as big as the top of your thumb. If you would make a very fine dish of it, fill the inside of your lettuce with forcemeat, and tie the top close with a thread. Stew it till there be just enough for sauce. Set the lettuce in the middle, and the veal round, and pour the sauce all round it. Garnish your dish with rasped bread, made into figures with your fingers. This is the cheapest way of dressing a breast of veal to be good, and serve a number of people.

Disguised Leg of Veal and Bacon.

HAVING larded your veal all over with slips of bacon, and a little lemon-peel, boil it with a piece of bacon. When it be enough, take it up, cut the bacon

into slices, and have ready some dried sage and pepper rubbed fine. Rub it over the bacon, lay the veal in the dish, and the bacon round it; strew it all over with fried parsley, and have green sauce in cups, thus made: Take two handfuls of sorrel, pound it in a mortar, and squeeze out the juice. Put it into a saucepan with some melted butter, a little sugar, and the juice of a lemon. Or you may make it thus: Beat two handfuls of sorrel in a mortar, with two pippins quartered; squeeze the juice out, with the juice of a lemon, or vinegar, and sweeten with sugar.

Loin of Veal en Epigram.

HAVING roasted a fine loin of veal, as directed in the chapter for roasting, take it up, and carefully take the skin off the back part without breaking it. Cut out all the lean meat; but leave the ends whole, to hold the following mincemeat: mince all the meat very fine with the kidney part, put it into a little veal gravy, enough to moisten it with the gravy that comes from the loin. Put in a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, and a spoonful of ketchup. Thicken it with a little butter rolled in flour,. Give it a shake or two over the fire, and put it into the loin, and then pull the skin over. If the skin should not quite cover it, give it a brown with a hot iron, or put it in an oven for fifteen minutes. Send it up hot, and garnish with berberries and lemon.

Pillow of Veal.

HAVING half roasted a neck or breast of veal, cut it into six pieces, and season it with pepper, salt, and nutmeg. Take a pound of rice, put to it a quart of broth, some mace, and a little salt. Do it over a stove, or very slow fire, till it be thick; but butter the bottom of the pan or dish you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a little round deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal on a round heap, and cover it all over with rice. Wash it over with the

yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich good gravy. Garnish with a Seville orange cut in quarters, and send it hot to table.

Savoury Dish of Veal.

HAVING cut large collops out of a leg of veal, spread them abroad on a dresser, hack them with the back of a knife, and dip them into the yolks of eggs. Season them with cloves, mace, nutmeg, and pepper, beaten fine. Make forcemeat with some of your veal, beef suet, oysters chopped sweet herbs shred fine, and the aforesaid spice. Strew all these over your collops, roll and tie them up, put them on skewers, tie them to a spit, and roast them. To the rest of your forcemeat add a raw egg or two, and roll them in balls and fry them. Put them into your dish, with your meat when roasted, and make the sauce with strong broth, an anchovy, a shalot, a little white wine, and some spice. Let it stew, and thicken it with a piece of butter rolled in flour. Pour the sauce into the dish, lay the meat in, and garnish with lemon.

To make Stove Veal.

CUT out the middle bone from a fillet of veal of a cow-calf, so that the meat may lie flat in the stewpan. Cut off the udder, and slice it in long pieces, and roll it in seasoning of pepper, salt, nutmeg, and sweet herbs, finely shred. Make holes in the fillet, and stick in these seasoned pieces as thick as you can, until the whole is stuffed in. Then lay butter in the pan, and put in the meat; set it on a gentle fire, turning and shaking it as you have occasion. Then scum the fat off, and put in an onion stuck with cloves, a lemon pared, and cut in half, and squeeze in the juice. Continue to shake it. If your fire be as it ought, it will take five hours. One hour before it be done, put in a pint of strong gravy. When the meat is just done enough, set on a pint of mushrooms, with a little of the gravy, and let the meat be again scummed clean from the fat. Before you use the liquor, thicken it with flour and butter, and pour it into the dish to the meat.

To dress the Umbles of Deer.

TAKE the kidney of a deer, with the fat of the heart; season them with a little pepper, salt, and nutmeg. First fry them, and then stew them in some good gravy till they be tender. Squeeze in a little lemon; take the skirts, and stuff them with a forced meat made with the fat of the venison, some fat of bacon, grated bread, pepper, mace, sage, and onion chopped very small. Mix it with the yolk of an egg. When the skirts are stuffed with this forced meat, tie them to the spit to roast; but first lard them with thyme and lemon-peel. When they be done, lay the skirts in the middle of the dish, and the fricasee round it.

Harico of a Neck of Mutton.

HAVING cut the best end of a neck of mutton into chops, in single ribs, flatten them, and fry them of a light brown. Then put them into a large saucepan, with two quarts of water, a large carrot cut in slices, and when they have stewed a quarter of an hour, put in two turnips cut in square pieces, the white part of a head of celery, two cabbage lettuces fried, a few heads of asparagus, and season all with a little chyan pepper. Boil them all together till they be tender, and put it into a tureen or soup-dish, without any thickening to the gravy.

Shoulder of Mutton surprised.

PUT a shoulder of mutton, having first half boiled it, into a tossing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a teaspoonful of mushroom powder. Stew it an hour, or till the rice be enough, and then take up your mutton, and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour. Then shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour your gravy over it. You may garnish with either pickles or berberries.

A Basque of Mutton.

LAY the caul of a leg of veal in a copper dish, of

the size of a small punch-bowl, and take the lean of a leg of mutton that has been kept a week. Having chopped it exceedingly small, take half of its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix it as you would sausage meat, and lay it in the caul in the inside of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish up-side down, and turn the whole out. Pour over it brown gravy, pour venison sauce into a boat, and make use of pickles for garnish.

Sheeps Rumps and Kidnies.

THIS is a pretty side or corner dish, and may be thus prepared. Boil six sheeps rumps in veal gravy; then lard your kidneys with bacon, and set them before the fire in a tin oven. As soon as the rumps become tender, rub them over with the yolk of an egg, a little grated nutmeg, and some chyan pepper. Skim the fat from the gravy, and put the gravy in a tossing-pan, with three ounces of boiled rice, a spoonful of good cream, and a little ketchup and mushroom powder. Thicken it with flour and butter, and give it a gentle boil. Fry your rumps till they be of a light brown; and when you dish them up, lay them round on the rice, so that the small ends may meet in the middle; lay a kidney between every rump, and garnish with berberries and red cabbage.

Mutton Rumps à-la-braise.

BOIL six mutton rumps for fifteen minutes in water; then take them out, and cut them into two, and put them into a stewpan, with half a pint of good gravy, a gill of white wine, an onion stuck with cloves, and a little salt and chyan pepper. Cover them close, and stew them till they be tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a spoonful of browning, and the juice of half a lemon. Boil it up till it be smooth, but not too thick. Then put in your rumps, give them a toss or two, and dish them up hot. Garnish with horse-radish

and beet-root. For variety, you may leave the rumps whole, and lard six kidneys on one side, and do them the same as the rumps, only not boil them, and put the rumps in the middle of the dish, and kidneys round them, with the sauce over all. The kidneys make a pretty side dish of themselves.

Shoulder of Mutton boiled with Onion Sauce.

A SHOULDER of mutton, or veal, may be boiled the same way, which must be put into the pot when the water be cold; and when it be enough, smother it with onion sauce.

Mutton kebobbed.

HAVING cut a loin of mutton into four pieces, take off the skin, rub them with the yolk of an egg, and strew over them a few crumbs of bread, and a little parsley shred fine. Spit and roast them, and keep basting them all the time with fresh butter, in order to make the froth rise. When they be properly done, put a little brown gravy under them, and make use of pickles for garnish.

Mutton the Turkish Way.

HAVING cut your meat into thin slices, wash it in vinegar, and put it into a pot or saucepan that has a close cover to it. Put in some rice, whole pepper, and three or four whole onions. Let all these stew together, skimming it frequently. When it be enough, take out the onions, and season it with salt to your palate. Lay the mutton in the dish, and pour the rice and liquor over it. The neck and leg are the best joints to dress this way. To a leg put in four quarts of water, and a quarter of a pound of rice. To a neck, two quarts of water, and two ounces of rice. To every pound of meat allow a quarter of an hour, being closely covered. If you put in a blade or two of mace, and a bundle of sweet herbs, it will be a great addition. When it be just enough, put in a piece of butter, and take care the rice do not burn to the pot. In all these things, you

should lay skewers at the bottom of the pot to lay your meat on, that it may not stick.

Leg of Mutton à la haut goût.

TAKE a leg of mutton, and let it hang for a fortnight in any place; then stuff every part of it with some cloves of garlic, rub it with pepper and salt, and then roast it. When it be properly roasted, send it up, with some good gravy and red wine in the dish.

Leg of Mutton roasted with Cockles.

STUFF your mutton in every part with cockles, roast it, and garnish with horse-radish.

Leg of Mutton roasted with Oysters.

TAKE a leg of mutton that has been two or three days killed, stuff every part of it with oysters, roast it, and garnish as above.

Mutton Chops in disguise.

HAVING got what number of mutton chops you please, rub them with pepper, salt, nutmeg, and a little parsley. Roll each chop in half a sheet of white paper, well buttered in the inside, and rolled close at each end. Boil some hogs-lard or beef dripping in a stewpan, and put the steaks into it. Fry them of a fine brown, lay them in your dish, and garnish with fried parsley. Serve them up with good gravy in a sauce-boat; but be particularly careful, that you do not break the paper nor have any fat in the dish; to prevent which, they should be drained carefully.

Shoulder of Mutton en Epigram.

TAKE a shoulder of mutton, and when it be roasted almost enough, carefully take off the skin about the thickness of a crown piece, and also the shank bone at the end. Then season both the skin and shank bone with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay this on the gridiron, till it be of a fine brown; and in the mean time, take the rest of the meat, and cut it like a hash, about the bigness of a shilling. Save the gravy, and put it to it, with a few spoonfuls of strong gravy, a little nutmeg, half an onion cut fine, a small bundle

of herbs, a little pepper and salt, some gerkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of wine, and a little flour dredged into it. Let all these stew together very slowly for five or six minutes, taking care that it do not boil. Take out the sweet herbs, lay the hash in the dish, and the broiled upon it.

Scotch Collops.

CUT your collops off the thick part of a leg of veal, the size and thickness of a crown piece, and put a piece of butter browned in your tossing-pan. Then lay in your collops, and fry them over a quick fire. Shake and turn them, and keep them on a fine froth. When they be fried of a light brown, put them into a pot, and set them upon the hearth, to keep them warm. Put cold butter again into your pan every time you fill it, and fry them as before, and so continue till you have finished them. When you have fried them all brown, pour the gravy from them into a tossing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, half a lemon, a little anchovy, half an ounce of morels, a large spoonful of browning, the same of ketchup, two tea-spoonfuls of lemon-pickle, and season to your taste with salt and chyan pepper. Thicken it with butter and flour, let it boil five or six minutes, and then put in your collops, and shake them over the fire, but take care not to let them boil. When they have simmered a little, take them out with an egg-spoon, and lay them on the dish. Then strain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Throw a few mushrooms over them, and garnish with berberries and lemon.

Sweetbreads à-la-daub.

HAVING procured three of the finest and largest sweetbreads, put them for five minutes in a saucepan of boiling water. Then take them out, and when they be cold, lard them with little pieces of bacon, a row down the middle, then a row on each side, with lemon-peel cut the size of a straw: then a row on each

slice of pickled cucumbers, cut very fine. Put them into a tossing-pan, with good veal gravy, a little juice of lemon, and a spoonful of browning. Stew them gently for a quarter of an hour, and a little before they be ready, thicken with flour and butter. Dish them up, and pour the gravy over them; lay round them bunches of boiled celery, or oyster patties, and garnish with berberies or parsley.

Oxford John.

CUT a stale leg of mutton into as thin collops as you can, and take out all the fat sinews. Season them with salt, pepper, and mace, and strew among them a little shred parsley, thyme, and two or three shalots. Put a good lump of butter into a stewpan, and as soon as it be hot, put in all your collops. Keep stirring them with a wooden spoon till they be three parts done, and then add half a pint of gravy, a little juice of lemon, and thicken it with flour and butter. Let them simmer four or five minutes, and they will be quite enough; but if you let them boil, or have them ready before you want them, they will grow hard. Throw fried pieces of bread, cut in dices, over and round them, and serve them up hot.

Lamb's Head.

HAVING skinned the head, split it, and take out the black part of the eyes. Then wash and clean it well, and lay it in warm water till it looks white. Wash and clean the purtenances, take off the gall, and lay them in water. Having boiled it half an hour, mince very small the heart, liver, and lights, and put the mince-meat in a tossing-pan, with a quart of mutton gravy, half a lemon, a little ketchup, and some pepper and salt. Thicken it with flour and butter, a spoonful of cream, and just boil it up. When the head be boiled, rub it over with the yolk of an egg, strew over it crumbs of bread, a little shred parsley, and some pepper and salt. Baste it well with butter, and brown it before the fire, or with a salamander. Put the purtenances in the dish, lay the head over it, and garnish with pickles or lemon.

Lamb's Bits.

TO dress a dish of lamb's bits, skin the stones, and split them. Lay them on a dry cloth with the sweet-breads and liver, and dredge them with flour. Fry them in lard or butter till they be of a light brown, and then lay them on a sieve to drain. Fry a good quantity of parsley, lay your bits on the dish, the parsley in lumps over it, and pour round them melted butter.

Leg of Lamb forced.

TAKE out all the meat with a sharp knife, and carefully leave the skin and fat whole on it. Make the lean you cut out of it into forcemeat, in this manner: To ten pounds of meat add three of beef suet cut fine, and nicely pounded in a marble mortar. Take away all the skin of the suet, and mix that and the meat with four spoonfuls of grated bread, eight or ten cloves, five or six large blades of mace, dried and beaten fine, half a large nutmeg grated, a little pepper and salt, a little lemon-peel cut fine, a very little thyme, some parsley, and four eggs. Mix all together, put it into the skin again just as it was, in the same shape, sew it up, roast it, and baste it with butter. Cut the loin into steaks, and fry it nicely. Lay the leg in the dish, and the loin round it. Then serve it up with a pint of good gravy poured into the dish.

Lamb Chops en Caserole.

HAVING cut a loin of lamb into chops, put the yolks of eggs on both sides, and strew over it crumbs of bread, with a little cloves and mace, pepper and salt mixed. Fry them of a nice light brown, and put them round in a dish as close as you can; but leave a hole in the middle to put the following sauce in: all sorts of sweet herbs and parsley chopped fine, stewed a little in some good thick gravy. Garnish with fried parsley.

Barbecued Pig.

HAVING dressed a pig of ten weeks old, as if it were to be roasted, make a forcemeat in the following manner: Take the liver of the pig, two anchovies,

and six sage-leaves, and chop them very small. Then put them into a marble mortar, with the crumb of half a penny loaf, half a pint of red wine, four ounces of butter, and half a tea-spoonful of chyan pepper. Beat them all together to a paste, put it into your pig's belly, and sew it up. Lay your pig down at a good distance before a large brisk fire, and singe it well. Put into your dripping-pan three bottles of red wine, baste it with the wine all the time it be roasting, and when it be half done, put under the pig two penny loaves. If there be not wine enough, put in more, and when the pig be near enough, take the loaves and sauce out of the dripping-pan, and put to the sauce half a lemon, a bundle of sweet herbs, and an anchovy chopped small. Boil it a few minutes, and then draw your pig, after having roasted it four hours; put into the pig's mouth an apple, or a small lemon, and a loaf on each side. Strain your sauce, and pour it on them boiling hot, and serve it up. Garnish with slices of lemon and berberries.

A Pig au Père Duillet.

HAVING cut off the head, and divided the pig into quarters, lard them with bacon, and season them well with salt, pepper, nutmeg, cloves, and mace. Place a layer of fat bacon at the bottom of a kettle. Lay the head in the middle, and the quarters round it. Then put in a bay leaf, an onion shred, a lemon, some carrots, parsley, and livers, and cover it again with bacon. Put in a quart of broth, stew it for an hour, and then take it up. Put your pig into a stewpan, pour in a bottle of white wine, cover it close, and let it stew for an hour very slowly. If you serve it up cold, let it stand till it be so; then drain it well, and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round it. Throw some green parsley over all. Either of the quarters separately make a pretty dish. If you serve it up hot, you must, while the pig be stewing in the wine, take the first gravy it was stewed in, and skim off the fat, and strain it. Then take a sweetbread cut into five or six slices, some truf-

fles, morels, and mushrooms, and stew all together till they be enough. Thicken it with the yolks of two eggs, or a piece of butter rolled in flour; and when your pig be enough, take it out, and lay it in your dish. Put the wine it was stewed in to the ragoo, and then pour it all over the pig, and use lemon for garnish.

A Pig Matelote.

HAVING gutted and scalded your pig, and taken off the head and pettitoes, cut your pig into four quarters, and put them, with the head and toes, into cold water. Cover the bottom of a stewpan with slices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two. Season the whole with pepper and salt, a bay-leaf, a little thyme, an onion, and add a bottle of white wine. Then lay on more slices of bacon, put over it a quart of water, and let it boil. Skin and gut two large eels, and cut them in pieces about five or six inches long. When your pig be half done, put in your eels; then boil a dozen of large craw-fish, cut off the claws, and take off the shells of the tail. When your pig and eels be enough, lay first your pig in the dish, and put your pettitoes round it; but do not put in the head, as that will make a pretty cold dish. Then lay your eels and craw fish over them, and take the liquor they were stewed in; skim off the fat, and add to it half a pint of strong gravy, thickened with a little piece of burnt butter. Pour this over it, and garnish with lemon and craw-fish. Fry the brains, and lay them round and all over the dish. This will do for the first course or remove.

A Goose à-la-mode.

PICK a large fine goose clean, skin and bone it nicely, and take off the fat. Then take a dried tongue, and boil and peel it. Take a fowl and treat it in the same manner as the goose; season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, and put both tongue and fowl into the goose. Put it into a little pot that will just hold it, with two quarts of beef gravy, a bundle of sweet

herbs, and an onion. Put some slices of ham, or good bacon, between the fowl and goose; then cover it close, and stew it over a fire for an hour very slowly. Then take up your goose, and skim off all the fat; strain it, and put in a glass of red wine, two spoonfuls of ketchup, a veal sweetbread cut small, some truffles, mushrooms, and morels, a piece of butter rolled in flour, and, if wanted, some pepper and salt. Put the goose in again, cover it close, and let it stew half an hour longer. Then take it up, pour the ragoo over it, and garnish with lemon. You must remember to save the bones of the goose and fowl, and put them into the gravy when it be first set on. It will be an improvement, if you roll some beef marrow between the tongue and the fowl, and between the fowl and goose, as it will make them mellow, and eat the finer. Before we conclude this article, it may not be amiss to observe, that the best method to bone a goose or fowl of any sort, is to begin at the breast, and take out all the bones without cutting the back; for when it be sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

Ducks à-la-mode.

CUT a couple of fine ducks into quarters, and fry them in butter till they be a little brown. Then pour out all the fat, dust a little flour over them, and put in half a pint of good gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bundle of sweet herbs. Cover them close, and let them stew a quarter of an hour. Take out the herbs, skim off the fat, and let your sauce be as thick as cream. Garnish with lemon or berberries, and send it up to table.

Ducks à-la braise.

HAVING singed and dressed your ducks, lard them quite through with bacon rolled in shred parsley, onions, thyme, pepper, salt, and beaten mace. Put a few slices of fat bacon in the bottom of a stewpan, the same of gammon of bacon or ham, two or three slices of beef or veal, and lay your ducks in with their breasts down-

wards. Cover the ducks with slices the same as you put under them, and cut in a carrot or two, a turnip, a head of celery, an onion, four or five cloves, a blade of mace, and a little whole pepper. Cover them close down, and let them simmer a little over a gentle fire till the breast be of a light brown. Then put in some broth or water, cover them down again as closely as you can, and stew them gently till they be enough, which will require two or three hours. Then take some parsley, an onion or shalot, a few gerkins or capers, and two anchovies; chop them all very fine, and put them in a stewpan, with part of the liquor from the ducks, a little browning, and the juice of a lemon. Boil it up, and cut the ends of the bacon even with the breasts of your ducks. Lay them on your dish, pour the sauce hot upon them, and serve them up.

Turkey à-la-daube.

CAREFULLY bone your turkey, without spoiling the look of it, and stuff it with the following forcemeat: Chop some oysters very fine, take some crumbs of bread, pepper, salt, and shalots, and a very little thyme, parsley, and butter. Having filled your turkey with this as full as you think proper, sew it up, tie it in a cloth, and boil it white; but be cautious not to boil it too much. You may serve it up with good oyster sauce, or you may make a rich gravy of the bones, with a piece of veal, mutton, and bacon, seasoned with salt, pepper, shalots, and a little mace. Strain it off through a sieve; and having before half boiled your turkey, stew it in this gravy just half an hour. Having well skimmed the gravy, dish up your turkey in it, after you have thickened it with a few mushrooms stewed white, or stewed palates, forcemeat balls, sweetbreads, or fried oysters, and pieces of lemon. Dish it with the breast upwards. If you choose it, you may add a few morels and truffles to your sauce.

Fowls à-la-braise.

HAVING skewered your fowl as for boiling, with the legs in the body, lay on it a layer of fat bacon, cut

in pretty thin slices; then wrap it round in beet-leaves, then in a caul of veal, and put it in a large saucepan, with three pints of water, a bunch of sweet herbs, two or three blades of mace, a gill of Madeira wine, and half a lemon. Stew it till it be quite tender, then take it up, and skim off the fat, and thicken your gravy with flour and butter. Strain it through a hair-sieve, and put to it a pint of oysters, about a gill of thick cream, and keep shaking your tossing-pan over the fire. When it has simmered a little, serve up your fowl with the bacon, beet leaves, and caul on, and pour your hot sauce upon it. Berberries or red beet-root may be used as a garnish.

Fowls forced.

PICK a large fowl clean, cut open the breast, and take out the entrails. Take the skin off whole, and having cut the flesh from the bones, chop it with half a pint of oysters, an ounce of beef marrow, and a little pepper and salt. Mix it up with cream, and lay the meat on the bones; then draw the skin over it, and sew up the breast. Then cut large thin slices of bacon and lay them over the breast of your fowl; tie on the bacon with packthread, and roast it for an hour before a moderate fire. Make good brown gravy sauce; pour it on your dish, take off the bacon, and lay in your fowl. Serve it up, garnished with oysters, mushrooms, or pickles.

Artificial Chickens or Pigeons.

HAVING made a rich forcemeat with chickens, lamb, or veal, a piece of fat bacon, a little butter, the yolk of an egg, and some parsley, seasoned with pepper, salt, and a shalot, work it up into the shape of chickens or pigeons, putting the feet of the bird you intend it for in the middle, so as just to appear at the bottom. Roll the forcemeat in the yolk of an egg, then in crumbs of bread, and send them to the oven, on tin plates well buttered, and do not let them touch each other. Bake them of a light brown, and pour gravy into the dish, or send them to table dry.

Chickens in savory Jelly.

TAKE two chickens, and roast them. Boil some calf's feet to a strong jelly; then take out the feet, and skim off the fat; beat up the whites of three eggs, and mix them with half a pint of white-wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper corns, and a little salt. Put them to your jelly; and when it has boiled five or six minutes, strain it several times through a jelly bag till it be very clear. Then put a little in the bottom of a bowl large enough to hold your chickens, and when they be cold, and the jelly set, lay them in with their breasts down. Then fill your bowl quite full with the rest of your jelly, which you must take care to keep from setting, so that when you pour it into the bowl it will not break. Let it stand all night; and the next day put your bason into warm water, pretty near the top. As soon as you find it loose in the bason, lay your dish over it, and turn it out whole.

Chicken Surprise.

ONE large fowl will do for a small dish. Roast it, and take the lean from the bones; cut it into thin slices, about an inch long, and toss it up with six or seven spoonfuls of cream, and a piece of butter, as big as a walnut, rolled in flour. Boil it up and set it to cool. Then put six or seven thin slices of bacon round it, place them in a pattypan, and put some forcemeat on each side. Work them up into the form of a French roll, with a raw egg in your hand, leaving a hollow place in the middle. Put in your fowl, and cover them with some of the same forcemeat, rubbing them smooth with your hand and a raw egg. Make them of the height and bigness of a French roll, and throw a little fine grated bread over them. Bake them three quarters, or an hour, in a gentle oven, or under a baking cover, till they come to a fine brown, and place them on your mazarine, that they may not touch one another; but place them so that they may not fall flat in the baking; or you may form them on your table with a broad

kitchen knife, and place them on the thing you intend to bake them on. You may put the leg of a chicken into one of the loaves you intend for the middle. Let your sauce be gravy, thickened with butter, and a little juice of lemon. This is a pretty side dish for a first course, summer or winter, if you can get them.

Chickens Chiringrate.

HAVING cut off the feet of your chickens, break the breast-bone flat with a rolling-pin; but take care you do not break the skin. Flour them, fry them of a fine brown in butter, and then drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef, cut very thin, over your chickens, and a piece of veal cut very thin, a little mace, two or three cloves, some whole pepper, an onion, a little bunch of sweet herbs, and a piece of carrot. Then pour in a quart of boiling water, cover it close, and let it stew for a quarter of an hour. Then take out the chickens, and keep them hot; let the gravy boil till it be quite rich and good, and then strain it off, and put it into your pan again, with two spoonfuls of red wine, and a few mushrooms. Put in your chickens to heat, then take them up, lay them into your dish, and pour your sauce over them. Garnish with lemon, and a few slices of cold ham broiled.

Chickens and Tongues.

BOIL six small chickens very white; then take six hogs tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of spinach boiled green. Then lay your cauliflower in the middle, the chickens close all round, and the tongues round them with the roots outwards, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted, and lay a little piece on each of the tongues. This is a good dish for a large company.

Large Fowls forced.

HAVING cut the skin of a large fowl down the breast, carefully slip it down so as to take out all the

meat, and mix it with a pound of beef suet cut small. Then beat them together in a marble mortar, and take a pint of large oysters cut small, two anchovies, a shalot, a few sweet herbs, a little pepper, some nutmeg grated, and the yolks of four eggs. Mix all these together, and lay it on the bones, then draw the skin over it, and sew it up. Put the fowl into a bladder, and boil it an hour and a quarter. Stew some oysters in good gravy, thickened with a piece of butter rolled in flour, take the fowl out of the bladder, lay it in your dish, and pour the sauce over it. Garnish with lemon. It eats much better roasted, with the same sauce.

Fowls marinated.

WITH your finger raise the skin from the breast-bone of a large fowl, or turkey; cut a veal sweetbread small, a few oysters and mushrooms, an anchovy, a little thyme, some lemon-peel, and season them with pepper and nutmeg. Chop them small, and mix it with the yolk of an egg. Stuff it in between the skin and the flesh, but be careful not to break the skin, and then stuff what quantity of oysters you please into the fowl. If you think proper, you may lard the breast of your fowl with bacon. Roast it with a paper over the breast, make good gravy, and garnish with lemon.

Pullet à la Sainte Menchout.

HAVING trussed the legs in the body, slit them along the back, spread them open on a table, take out the thigh-bones, and beat them with a rolling-pin. Then season them with pepper, salt, mace, nutmeg, and sweet herbs. After that take a pound and a half of veal, cut it into thin slices, and lay it in a stewpan of a convenient size to stew the pullets in. Cover it, and set it over a stove or slow fire, and when it begins to cleave to the pan, stir in a little flour, shake the pan about till it be a little brown, and then pour in as much broth as will stew the fowls. Stir them together, put in a little whole pepper, an onion, and a little piece of bacon or ham. Then lay in your fowls, cover them close, and let them

stew half an hour. Then take them out, lay them on the gridiron to brown on the inside, and then lay them before the fire to do on the outside. Strew them over with the yolk of an egg, some crumbs of bread, and baste them with a little butter. Let them be of a fine brown, and boil the gravy till there be about enough for sauce. Strain it, put in a few mushrooms, and a little piece of butter rolled in flour. Lay the pullets in the dish, put in the sauce, and garnish with lemon. You may either fry them, or brown them in the oven.

Pigeons compote.

SKEWER six young pigeons in the same manner as for boiling, put forcemeat into the craws, lard them down the breast, and fry them brown. Put them into strong brown gravy, and when they have stewed three quarters of an hour, thicken it with a lump of butter rolled in flour. Make your forcemeat in this manner: Grate the crumb of half a penny loaf, and scrape a quarter of a pound of fat bacon, which will answer the purpose better than suet. Chop a little parsley and thyme, two shallots, or an onion, some lemon-peel, and a little nutmeg grated; season them with pepper and salt, and mix them up with eggs. When you serve them up, strain your gravy over them, and lay forcemeat balls round them.

Pigeons Fricando.

HAVING picked, drawn, and washed your pigeons very clean, stuff their craws, and lard them down the sides of the breast. Fry them of a fine brown in butter, and then put them into a tossing-pan, with a quart of gravy. Stew them till they be tender; then take off the fat, and put in a tea-spoonful of lemon-pickle, a large spoonful of walnut ketchup, the same of browning, a little salt, and chyan pepper. Thicken your gravy, and add half an ounce of morels, and four yolks of eggs boiled hard. Lay the pigeons in your dish, put the morels and eggs round them, and strain your sauce over them. Serve it up, garnished with lemon-peel and berberries.

Pigeons in savory Jelly.

AFTER you have roasted your pigeons with the head and feet on, put a sprig of myrtle in their bills, and make a jelly for them in the same manner as before directed for chickens, and treat them the same in every other respect.

Pigeons à-la-daube.

PUT a layer of bacon in a large saucepan, then a layer of veal, a layer of coarse beef, and another little layer of veal, about a pound of beef, and a pound of veal, cut very thin; a piece of carrot, a bundle of sweet herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover the saucepan close, set it over a slow fire, draw it till it be brown, to make the gravy a fine light brown. Then put in a quart of boiling water, and let it stew till the gravy be quite rich and good. Then strain it off, and skim off all the fat. In the mean time, stuff the bellies of the pigeons with forcemeat, made thus: Take a pound of veal, a pound of beef suet, and beat both fine in a mortar; an equal quantity of crumbs of bread, some pepper, salt, nutmeg, beaten mace, a little lemon-peel cut small, some parsley cut small, and a very little thyme stripped. Mix all together with the yolks of two eggs, fill the pigeons, and flat the breasts down. Then flour them, and fry them in fresh butter, a little brown. Then pour the fat clean out of the pan, and put the gravy to the pigeons. Cover them close, and let them stew a quarter of an hour, or till you think they be quite enough. Then take them up, lay them in a dish, and pour in your sauce. On each pigeon lay a bay-leaf, and on the leaf a slice of bacon. You may garnish with a lemon notched; but it will do without.

Pigeons au Poire.

HAVING made a forcemeat like the above, and cut off the feet, stuff them in the shape of a pear; roll them in the yolk of an egg, and then in crumbs of bread; stick the leg at top, and butter a dish to lay them

in ; then send them to an oven to bake, but do not let them touch each other. When they be enough, lay them in a dish, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour ; but do not pour your gravy over the pigeons. You may garnish with lemon. This is a pretty genteel dish ; or, for change, lay one pigeon in the middle, the rest round, and stewed spinach between, with poached eggs on the spinach. Garnish with notched lemon and orange cut into quarters, and have melted butter in boats.

Pigeons Surtout,

HAVING forced your pigeons, lay a slice of bacon on the breast, and a slice of veal beat with the back of a knife, and seasoned with mace, pepper, and salt. Tie it on with a small packthread, or two small fine skewers are better. Spit them on a fine bird spit, roast them, and baste them with a piece of butter, then with the yolk of an egg, and then baste them again with the crumbs of bread, a little nutmeg, and sweet herbs. When they be enough, lay them in your dish, have good gravy ready, with truffles, morels and mushrooms, to pour into your dish, and garnish with lemon.

French Puyton Pigeons.

PUT savory forcemeat, rolled out like paste, into a butter-dish ; put a layer of very thin bacon, squab pigeons, sliced sweetbread, asparagus tops, mushrooms, cocks combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs. Make another forcemeat, and lay it over like a pye. Then bake it, and when it be enough, turn it into a dish, and pour gravy round it.

Pigeons transmogrified.

SEASON your pigeons with pepper and salt. Take a large piece of butter, make a puff-paste, and roll each pigeon in a piece of paste. Tie them in a cloth, so that the paste do not break, and boil them in a good deal of water. When they have boiled an hour and a half, untie them carefully that they do not break. Lay them on the dish, and you may pour a little good gravy

into the dish. They will eat exceedingly nice, and will yield sauce enough of a very agreeable relish.

Pigeons à-la-Soufflé.

BONE four pigeons, and make a forcemeat as for pigeons compote. Stuff them, and put them into a stewpan with a pint of veal gravy. Stew them half an hour very gently, and then take them out. In the mean time make a veal forcemeat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were stewed in, skim off the fat, thicken with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Season it with pepper and salt, mix it all together, and keep it stirring one way till it be smooth. Strain it into your dish, and put the pigeons on. Garnish with plenty of fried parsley. You may leave out the egg and cream, and put in a spoonful of browning, and a little lemon-pickle and ketchup.

Pigeons en Poqueton.

PUT some forcemeat into a small stewpan, and spread it at the bottom and sides as a paste, rubbing your stewpan first with butter. Put in a couple of pigeons, some sweetbreads and palates neatly cut and ranged in your pan, and some fresh mushrooms. Close the top with forcemeat, cover it over with slices of bacon, and bake it in a gentle oven. Before you close it, pour some gravy in the inside. Your pigeons, &c. should be seasoned with pepper, salt, and a little eschalot. When done, turn it out carefully into your dish, and pour it into a thickened sauce.

This sauce may be made in the following manner, and will serve on a variety of other occasions. Take lean ham or bacon, a pound of veal, an old cock or hen, pepper, salt, a blade of mace, parsley root, an onion stuck with a few cloves, a little lean beef, and a piece of carrot. Let this simmer until it becomes a rich gravy. Three quarts of water must be poured over it, and consumed to three pints. Strain it, and when cold, take off the fat, and keep it for use.

Partridges à-la-braise.

TRUSS two brace of partridges with the legs into the bodies; lard them, and season with beaten mace, pepper, and salt. Take a stewpan, lay slices of bacon at the bottom, then slices of beef, and then slices of veal, all cut thin; a piece of carrot, an onion cut small, a bundle of sweet herbs, and some whole pepper. Lay the partridges with their breasts downwards, lay some thin slices of beef and veal over them, and some parsley shred fine. Cover them, and let them stew eight or ten minutes over a slow fire. Then give your pan a shake, and pour in a pint of boiling water. Cover it close, and let it stew half an hour over a little quicker fire. Then take out your birds, keep them hot, pour into the pan a pint of thin gravy, and let them boil till there be about half a pint. Then strain it off, and skim off the fat. In the mean time, have a veal sweetbread cut small, truffles and morels, cocks combs, and fowls livers, stewed in a pint of good gravy half an hour, some artichoke bottoms, and asparagus tops, both blanched in warm water, and a few mushrooms. Then add the other gravy to this, and put in your partridges to heat. If it be not thick enough, take a piece of butter rolled in flour, and toss up in it.

Pheasants à-la-braise.

HAVING put a layer of beef all over your pan, a layer of veal, a little piece of bacon, a piece of carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of pepper, black and white, and a bundle of sweet herbs, lay in the pheasant. Then lay a layer of beef, and a layer of veal, to cover it. Set it on the fire for five or six minutes, and then pour in two quarts of boiling gravy. Cover it close, and let it stew very softly an hour and an half. Then take up your pheasant, and keep it hot. Let the gravy boil till it be reduced to about a pint, and then strain it off, and put it in again. Put in a veal sweetbread, first being stewed with the pheasant. Then put in some truffles and morels, some livers of fowls, artichoke bottoms, and asparagus tops, if you have them. Let these simmer in the gravy about

five or six minutes, and then add two spoonfuls of ketchup, two of red wine, and a little piece of butter rolled in flour, with a spoonful of browning. Shake all together, put in your pheasant, let them stew all together, with a few mushrooms, about five or six minutes more. Then take up your pheasant, and pour your ragoo all over, with a few forcemeat balls. Garnish with lemon. You may lard it, if you think proper so to do.

Small Birds in savory Jelly.

PUT a good piece of butter into the bellies of eight small birds with their heads and feet on, and sew up their vents. Put them in a jug, cover it close with a cloth, and set them in a kettle of boiling water, till they be enough. Drain them, and make your jelly as before, and put a little into a bason. When it be set, lay in three birds with their breasts down, and cover them with the jelly. When it be set, put in the other five, with their heads in the middle, and proceed in the same manner as before directed for chickens.

Florendine Hares.

LET your hare be a full-grown one, and let it hang up four or five days before you case it. Leave on the ears, but take out all the bones, except those of the head, which must be left entire. Lay your hare on the table, and put into it the following forcemeat: Take the crumb of a penny loaf, the liver shred fine, half a pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, a little winter savory, some sweet marjoram, thyme, and a little pepper, salt, and nutmeg. Having put this into the belly, roll it up to the head, skewer it with packthread, as you would a collar of veal. Wrap it in a cloth, and boil it an hour and an half, in a saucepan covered, with two quarts of water. As soon as the liquor be reduced to about a quart, put in a pint of red wine, a spoonful of lemon-pickle, one of ketchup, and the same of browning. Then stew it till it be reduced to a pint, and thicken it with butter rolled in flour. Lard round your hare a few morels, and four slices of forcemeat boiled in a caul of a leg of veal. When you sh

it up, draw the jaw-bones, and stick them in the eyes for horns. Let the ears lie back on the roll, and stick a sprig of myrtle in the mouth. Strain your sauce over it, and garnish with berberries and parsley.

Florendine Rabbits.

SKIN three young rabbits, but leave on the ears, and wash and dry them with a cloth. Carefully take out the bones, but leave the head whole, and proceed in the same manner as above directed for the hare. Have ready a white sauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea-spoonful of lemon-pickle. Strain it, and take a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Keep stirring it while the flour is dissolving. Beat the yolk of an egg, put to it some thick cream, nutmeg, and salt, and mix it with the gravy. Let it simmer a little over the fire, but not boil, and pour it over the rabbits.

Rabbits surpris'd.

TAKE young rabbits, skewer them, and put the same pudding into them as directed for roasted rabbits. When they be roasted, draw out the jaw-bones, and stick them in the eyes, to appear like horns. Then take off the meat clean from the bones; but the bones must be left whole. Chop the meat very fine, with a little shred parsley, some lemon-peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat up the yolks of two eggs boiled hard, and a small piece of butter, in a marble mortar; then mix all together, and put it into a tossing-pan. Having stewed it five minutes, lay it on the rabbit where you took the meat off, and put it close down with your hand, to make it appear like a whole rabbit. Then with a salamander brown it all over. Pour a good brown gravy, made as thick as cream, into the dish, and stick a bunch of myrtle in their mouths. Send them up to table, with their livers boiled and frothed.

Rabbits in Casserole.

HAVING divided your rabbits into quarters, you

may lard them or not, just as you please. Shake some flour over them, and fry them in lard and butter. Then put them into an earthen pipkin, with a quart of good broth, a glass of white wine, a little pepper and salt, a bunch of sweet herbs, and a small piece of butter rolled in flour. Cover them close, and let them stew half an hour; then dish them up, and pour the sauce over them. Garnish with Seville oranges cut into thin slices, and notched.

A Harico, by way of Soup.

CUT a large neck of mutton into two parts, and put the scrag part into a stewpan, with four large turnips, and as many carrots, into a gallon of water. Let it boil gently over a slow fire till all the goodness be out of the meat, but not boiled to pieces. Then bruise the turnips and two of the carrots fine into the soup by way of thickening it. Cut and fry six onions in butter, put them to the soup, and let it stew very slowly till the chops be very tender. Cut the other two carrots that were boiled into what shape you please, and put them in just before you take it off the fire. Season it with pepper and salt to your taste, and serve it up in a soup-dish as hot as possible.

Cucumbers with Eggs.

PARE, quarter, and cut six large cucumbers into squares, about the size of a dice. Put them into boiling water, and give them a boil. Then take them out of the water, and put them into a stewpan, with an onion stuck with cloves, a slice of ham, a quarter of a pound of butter, and a little salt. Set it over the fire a quarter of an hour, keep it close covered, skim it well, and shake it often, for it is apt to burn. Then dredge in a little flour, and put in as much veal gravy as will just cover the cucumbers. Stir it well together, and keep a gentle fire under it till no scum will rise. Then take out the ham and onion, and put in the yolks of two eggs beat up with a tea-cup full of good cream. Stir it well for a minute, then take it off the fire, and just before you put it into a dish, squeeze in a little

lemon-juice. Lay on the top of it five or six poached eggs.

A Solomon-gundy.

TAKE a handful of parsley, two pickled herrings, four boiled eggs, both yolks and whites, and the white part of a roasted chicken. Chop them separately, and exceedingly small. Take the lean of some boiled ham scraped fine, and turn a china bason upside down in the middle of a dish. Make a quarter of a pound of butter into the shape of a pine-apple, and set it on the bason's bottom. Lay round your bason a ring of shred parsley, then a ring of yolks of eggs, then whites, then ham, then chickens, and then herrings, till you have covered your bason, and disposed of all the ingredients. Lay the bones of the pickled herrings upon it, with their tails up to the butter, and let their heads lie on the edge of the dish. Lay a few capers, and three or four pickled oysters round the dish.

Maccaroni.

HAVING boiled four ounces of maccaroni till it be quite tender, lay it on a sieve to drain, and then put it into a tossing-pan, with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate, lay Parmesan cheese toasted all over it, and, as soon as it grows cold, send it up on a water-plate.

Omelettes.

BEAT six eggs, strain them through a hair sieve, and put them into a frying-pan, in which must be a quarter of a pound of hot butter. Throw in a little boiled ham scraped fine, a little shred parsley, and season them with pepper, salt, and nutmeg. Fry it brown on the under side, and lay it on your dish, but do not turn it. Hold a hot salamander over it for half a minute, to take off the raw look of the eggs. Some put in clary and chives, and some put in onions. Serve it up with curled parsley stuck in it.

Omelette of Asparagus.

BEAT up six eggs with cream, boil some of the

largest and finest asparagus, and when boiled cut off all the green in small pieces. Mix them with the eggs, and put in some pepper and salt. Make a slice of butter hot in a pan, put them in, and serve them up hot on buttered toast.

Pain d'Espagne.

CUT French bread or rolls into slices of two inches thick. Cut them out in pieces rather larger and longer than a common snuff-box. Scoop out a little in the middle with a small apple-corer, but do not go quite through. Range your pieces in a stewpan (not too deep a one) quite close together. Fill the holes up with cherries, or any preserve, and pour upon them, till they be quite covered, port wine or claret; but the latter is best. Let it boil as fast as possible, on a clear charcoal fire, until the wine be consumed, and the bread only left of a proper moisture. It must be eaten quite hot. Put sugar sufficient to your taste; and take care that your pieces do not break when you put them in the dish.

Pain Perdu.

FRENCH rolls that have been baked one day are best for this purpose. Cut them in slices; have ready eggs, cream, sugar, and rose-water, all beat up together as for a custard. Lay your bread into it to soak. Fry some butter, and when it boils, take the slices out gently, and put them into the pan. As soon as they be done, lay them between paper before the fire to drain. When all be done, range them neatly in your dish, as you would biscuits, and put some sugar over them.

Ramequins.

BRUISE in a stewpan a piece of Parmesan or mild Cheshire cheese, with about a quarter of a pound of butter, half a pint of cold water, a very little salt, and an anchovy minced very fine. Let it all boil, and put as much flour as the sauce requires to thicken it. Let it dry upon a slow fire, until it becomes like thick batter. Then put it into another stewpan, and beat up as many eggs as the butter can bear without becoming

too liquid, for it should be rather stiff. You must put it into little square papers, pinched up at the four corners, and lay them on a tin, which you must put into your oven until they become of a fine yellow brown. Then serve them up.

Tongue and Udder forced.

HAVING parboiled the tongue and udder, blanch the tongue, and stick it with cloves; carefully raise the udder, and fill it with forcemeat made with veal; but some, for the sake of variety, lard it. First wash the inside with the yolk of an egg, and put in the forcemeat; then tie the ends close, and spit and roast them. Baste them well with butter, and when they be enough, put good gravy into the dish, and sweet sauce into a cup. If you choose to force a tongue by itself, without the udder, proceed as follows: Having boiled the tongue till it be tender, let it stand till it be cold, and then cut a hole at the root end of it. Take out some of the meat, chop it with the same quantity of beef suet, a few pippins, some pepper and salt, a little beaten mace, some nutmeg, a few sweet herbs, and the yolks of two eggs. Beat all together well in a marble mortar, then stuff the tongue with it, and cover the end with a veal caul, or buttered paper. Roast it, baste it with butter, and dish it up. Take some good gravy, a little melted butter, the juice of an orange or lemon, and some grated nutmeg. Give it a boil, and pour it into the dish.

Cutlets à la Maintenon.

THIS is a very good dish, and is made in the following manner: Take a neck of mutton, cut it into chops, with a bone in each, and take the fat off the bone, and scrape it clean. Take some crumbs of bread, parsley, marjoram, thyme, and winter savory, and chop all fine; grate some nutmeg in it, and season with pepper and salt. Having mixed these all together, melt a little butter in a stewpan, and dip the chops into the butter. Then roll them in the herbs, and put them in half sheets of buttered paper. Leave the end of the bone bare, and broil them on a clear fire for twenty minutes. Send

them up in the paper, with the following sauce in a boat: Chop four shallots fine, put them in half a gill of gravy, a little pepper and salt, and a spoonful of vinegar, and boil them for a minute.

Ham à-la-braise.

TAKE off the skin, clear the knuckle, and lay it in water to freshen. Then tie it about with a string, and take slices of bacon and beef. Beat and season them well with spices and sweet herbs, and lay them in the bottom of a kettle with onions, parsnips, and carrots sliced, with some chives and parsley. Lay in your ham the fat side uppermost, and cover it with slices of beef, and over that with slices of bacon. Then lay on some sliced roots and herbs, the same as under it. Cover it, and stop it close with paste. Put fire both over and under it, and let it stew twelve hours with a very slow fire. Put it into a pan, dredge it well with grated bread, and brown it with a hot iron; or put it into the oven, and bake it an hour. Then serve it up on a clean napkin. Garnish with raw parsley. If it be to be eaten hot, make a ragoo thus: Take a veal sweetbread, some livers of fowls, cocks combs, mushrooms, and truffles. Toss them up in a pint of good gravy, seasoned with spice to your taste; thicken it with a piece of butter rolled in flour, and a glass of red wine. Then brown your ham, as above, and let it stand a quarter of an hour to drain the fat out. Take the liquor it was stewed in, strain it, skim off all the fat, put it into the gravy, and boil it up with a spoonful of browning. Sometimes you may serve it up with carp sauce, and sometimes with a ragoo of crawfish.

Smelts in savory Jelly.

HAVING gutted and washed your smelts, season them with mace and salt, and lay them in a pot with butter over them. Tie them down with paper, and bake them half an hour. Take them out, and when they be a little cool, lay them separately on a board to drain. When they be quite cold, lay them in a deep plate in what form you please, pour cold jelly over them, and they will look like live fish.

Marinate Soles.

BOIL your soles in salt and water, bone and drain them, and lay them on a dish with their belly upwards. Boil some spinach, and pound it in a mortar; then boil four eggs hard, chop the yolks and whites separate, and lay green, white, and yellow, among the soles, and serve them up with melted butter in a boat.

Oyster Loaves.

MAKE a round hole in the tops of some little round loaves, and scrape out all the crumbs. Put some oysters into a tossing-pan, with the oyster liquor, and the crumbs that were taken out of the loaves, and a large piece of butter. Stew them together for five or six minutes; then put in a spoonful of good cream, and fill your loaves. Then lay the bit of crust carefully on the top again, and put them in the oven to crisp.

C H A P. XII.

SAUCES *for every Occasion.**Venison Sauce.*

EITHER of these sauces may be used for venison: Currant jelly warmed; or half a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or half a pint of vinegar, and a quarter of a pound of sugar, simmered till it be a syrup.

To thicken Butter for Pease, Greens, Fish, &c.

PUT two or three spoonfuls of water into a saucepan, just enough to cover the bottom. When it boils, put in half a pound of butter. When the butter is melted, take the saucepan from the fire, and shake it round for a good while till it be very smooth, which it will be, and never grow oily, although it may be cold, and heated again often, and is therefore proper to use on all occasions.

To melt Butter.

KEEP a plated or tin saucepan for the purpose only of melting butter. Put a little water at the bottom, and a dust of flour. Shake them together, and cut the butter in slices. As it melts, shake it one way; let it boil up, and it will be smooth and thick.

To clarify Butter.

MELT it rather slowly, and then let it stand a little. When it is poured into the pots, leave the milk which settles at the bottom.

Gravies.

AS gravy beef is not always to be procured, especially by those who live in villages remote from large towns, in such cases, the following directions may be useful: When your meat comes from the butcher's, take a piece of beef, veal, and mutton, and cut them into small pieces. Take a large deep saucepan, with a cover, lay your beef at bottom, then your mutton, then a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bundle of sweet herbs, and then lay in your veal. Cover it close over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat be something more than covered. Cover it close again, and let it stew till it be rich and good. Then season it to your taste with salt, and strain it off, when you will have a gravy that will answer most purposes. Or you may use the following method: Take a rasher or two of bacon or ham, and lay it at the bottom of your stewpan. Put either veal, mutton, or beef, cut into thin slices, over it. Then cut some onions, turnips, carrots, and celery, a little thyme, and some all-spice. Put a little water at the bottom; then set it on a gentle fire, and draw it till it be brown at the bottom, which you will know by the pan's hissing. Then pour boiling water over it, and stew it gently for an hour and a half; but the time it will take must be regulated by the quantity. Season it with salt.

Brown Gravy.

TAKE half a pint of water, and the same quantity of ale or small-beer that is not bitter. Cut an onion and a little piece of lemon-peel small; take three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of ketchup, and an anchovy. Put a piece of butter, of the size of a hen's egg, into a saucepan, and when it be melted, shake in a little flour, and let it be a little brown. Then by degrees stir in the above ingredients, and let it boil a quarter of an hour. Then strain it, and it will be good sauce for fish.

Browning for Made-dishes.

TAKE four ounces of treble-refined sugar, and beat it small. Put it into an iron frying-pan, with an ounce of butter, and set it over a clear fire. Mix it well together all the time, and when it begins to be frothy, the sugar will be dissolving. Hold it higher over the fire, and when the sugar and butter be of a deep brown, pour in a little red wine. Stir them well together, then add more wine, and keep stirring it all the time. Put in the outer rind of a lemon, a little salt, three spoonfuls of mushroom ketchup, two or three blades of mace, six cloves, four shalots peeled, and half an ounce of Jamaica pepper. Boil them slowly for ten minutes, pour it into a basin, and when cold, bottle it up for use, having first carefully skimmed it. This is a very useful article, and such as the cook should never be without, it being almost of general use.

Sicilian Sauce.

TAKE half a spoonful of coriander seeds, and four cloves, and bruise them in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan. Peel half a lemon, and cut it into very thin slices, and put it in with the coriander seeds and cloves. Let them boil up, then put in three cloves of garlick whole, a head of celery sliced, two bay-leaves, and a little basil. Let these boil till there is but half the quantity left. Then put in a glass

of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. It is very good with roasted fowls, and some like it with butchers meat.

Ham Sauce.

WHEN a ham is almost done with, pick all the meat clean from the bone, and beat it with a rolling-pin to a mash. Put it into a saucepan, with three spoonfuls of gravy, and set it over a slow fire; but keep stirring it all the while, or it will stick to the bottom. When it has been on some time, add a small bundle of sweet herbs, and some pepper, and half a pint of beef gravy. Cover it up, and let stew over a gentle fire. When it is quite done strain off the gravy. This is a very good sauce for veal.

Sauce for any Kind of roasted Meat.

TAKE an anchovy, wash it, put to it a glass of red wine, some gravy, an eschalot cut small, and a little juice of lemon. Stew these a little together, and pour it to the gravy that runs from the meat.

Sauce for a Shoulder of Mutton.

WHEN the shoulder of mutton is more than half done, put a plate under it, with some spring water in it, two or three spoonfuls of red wine, a sliced onion, a little grated nutmeg, an anchovy washed and minced, and a bit of butter. Let the meat drop into it, and when it is taken up, put to it a spoonful of vinegar. Put the sauce into a saucepan, give it a boil up, strain it through a sieve, and put it under the mutton.

Essence of Ham.

TAKE three or four pounds of good ham, take off all the skin and fat, and cut the lean into slices about an inch thick. Lay them in the bottom of a stewpan, with slices of carrots, parsnips, and three or six onions cut in slices. Cover it down very close, and set over a stove, or on a very gentle fire. Let them stew till they stick to the pan, but take care it does not burn. Then pour on some strong veal gravy by degrees, some fresh mush-

rooms cut in pieces, if to be had, if not, mushroom powder, some truffles and morels, some cloves. some basil, parsley, a crust of bread, and a leek. Cover it down close, and let it simmer till it be of a good flavour and thickness. When a ham is boiled, if it be not too salt, make use of the gravy, and it will do without the ham, only it will not be quite so high flavoured.

Forcemeat Balls.

THOUGH we have already, on several occasions, given directions for the making of forcemeat, yet, as it is an article of consequence in all made dishes, we shall here give it as a separate and distinct article:—Take half a pound of veal, and half a pound of suet, cut fine, and beat them in a marble mortar or wooden bowl. Shred a few sweet herbs fine, a little mace dried and beat fine, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then roll them in little round balls, and some in long pieces. Roll them in flour, and fry them brown. If they be for the use of white sauce, put a little water in a saucepan, and put them in when the water boils. Let them boil a few minutes; but when they be used for white sauce, be sure not to fry them.

Caper Sauce.

TAKE some capers, chop half of them, and put the rest in whole. Chop also a little parsley very fine, with a little grated bread, and some salt. Put these into smooth-melted butter. Some only chop the capers a little, and put them into the butter.

Apple Sauce.

PARE, core, and slice some apples, and put them with a little water into the saucepan, to keep them from burning, and put in a bit of lemon-peel. When they be enough, take out the peel, bruise the apples, and add a piece of butter, and a little sugar.

Mint Sauce.

WASH your mint perfectly clean from grit and dirt, chop it very fine, and put to it vinegar and sugar.

Sauce Robert.

TAKE some large onions, cut them into square pieces, and cut some fat bacon in the same manner. Put them together in a saucepan over the fire, and shake them round to prevent their burning. When they be brown, put in some good veal gravy, with a little pepper and salt, and let them stew gently till the onions be tender. Then put in a little salt, some mustard and vinegar, and serve it hot.

Sauce for a Pig.

THERE are several ways for making sauce for a pig, but we shall confine ourselves to the following, being those which are most generally used and esteemed. Having chopped the brains a little, put in a tea spoonful of white gravy, and the gravy that runs out of the pig, and a small piece of anchovy. Mix them with near half a pound of butter, and as much flour as will thicken the gravy; a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt. Shake it over the fire, and pour it into your dish. Some boil a few currants, and send them in a tea saucer, with a glass of currant jelly in the middle of it. Others make their sauce in this manner: Cut off the outside of a penny loaf, cut the rest into very thin slices, and put it into a saucepan of cold water, with an onion, a few peppercorns, and a little salt. Boil it till it be of a fine pulp, then beat it well, and put in a quarter of a pound of butter, and two spoonfuls of thick cream.

Sauce for a Green Goose.

APPLE-sauce, directions for the making of which are given above, is the sauce generally made use of for a full-grown or stubble goose; but with a green goose the following is preferable: Take some melted butter, and put into it a spoonful of sorrel juice, a little sugar, and a few coddled gooseberries.

Sauce for a Turkey.

OPEN a pint of oysters into a basin, wash them

out of their liquor, and put them into another bason. Pour the liquor, as soon as it be settled, into a saucepan, and put to it a little white gravy, and a tea spoonful of lemon-pickle. Thicken it with flour, and a large piece of butter, and then boil it three or four minutes. Put in a spoonful of thick cream, and then your oysters. Keep shaking them over the fire till they be quite hot, but do not let them boil.

Or you may make your sauce in the following manner: Take off the crust of a penny loaf, and cut the rest in thin slices. Put it in cold water, with a little salt and an onion, and a few pepper-corns. Boil it till the bread be quite soft, and then beat it well. Put in a quarter of a pound of butter, and two spoonfuls of cream.

White Sauce.

TAKE the necks of fowls, a scrag of veal, or any bits of mutton or veal you may have by you, and put them into a saucepan, with a blade or two of mace, a few black pepper corns, an anchovy, a head of celery, a slice of the end of a lemon, and a bunch of sweet herbs. Put these to a quart of water, cover it close, and let it boil till it be reduced to half a pint. Then strain it, and thicken it with a quarter of a pound of butter, mixed with flour, and boil it five or six minutes. Then put in two spoonfuls of pickled mushrooms, and mix the yolks of two eggs with a tea-cupful of cream, and a little nutmeg grated. Put in your sauce, keep shaking it over the fire, but take care that it does not boil. This is an excellent sauce for fowls.

Bashamille Sauce for Fowls.

CLEAN a handful of mushrooms, and slice them into your stewpan with a piece of good butter, a little bit of ham, green onions, a blade of mace, a clove, and a few coriander seeds. Cover your pan, and set it over the fire to stew about a quarter of an hour, to extract the flavour of the ham. Then add a spoonful of flour, stir it with a wooden spoon, moisten it with some good broth, and half a pint of thick cream that has been boiled. Boil it about eighteen minutes, stir-

ring it all the time. Then strain it through a sieve; add a little salt, and the juice of a lemon just as you serve it, stirring it well. This sauce must be made as thick as a fricasee sauce, and then lay it on the chickens.

Sauce for Pheasants and Partridges.

THESE birds are generally served up with gravy sauce in the dish, and bread sauce in a boat.

Sauce for Larks.

ALL the time your larks be roasting, keep basting them with butter, and sprinkle crumbs of bread over them till they be almost done. Then let them brown, and take them up. The best method of making crumbs of bread is to rub them through a fine cullender, and then put a little butter into a stewpan. Melt your butter, put in your crumbs of bread, and keep stirring them till they be of a light brown. Let them lie on a sieve a few minutes to drain; lay your larks in the dish, and your crumbs all round, almost as high as the larks, with plain butter in one cup, and gravy in another.

Sauces for a Hare.

TAKE a pint of cream, and half a pound of fresh butter. Put them into a saucepan, and keep stirring them with a spoon till the butter be melted, and the sauce thick. Then take up the hare, and pour the sauce into the dish. Another way to make sauce for a hare is, make good gravy, thickened with a little piece of butter rolled in flour, and pour it into your dish. You may omit the butter, if you have any objection to it, and have some currant-jelly warmed in a cup; or red wine and sugar boiled to a syrup, in this manner: Take half a pint of red wine, and a quarter of a pound of sugar, and set it over a slow fire for about a quarter of an hour to simmer.

Sauce for boiled Ducks or Rabbits.

POUR boiled onions over your ducks or rabbits in this manner: Peel your onions, and boil them in

plenty of water. Then shift your water, and boil them two hours longer. Take them up, and throw them into a cullender to drain, and with a knife chop them on a board. Then put them into a saucepan, shake a little flour over them, and put in a little milk or cream, with a good piece of butter. Set them over the fire, and when the butter be melted, they will be enough. If you would have onion sauce in half an hour, take and peel your onions, and cut them into thin slices. Put them into milk and water, and they will be done in twenty minutes after the water boils. Then throw them into a cullender to drain, and chop them and put them into a saucepan. Shake a little flour, with a little cream, and a large piece of butter. Stir all together over the fire till the butter be melted, and they will be very fine. This is the best way of boiling onions, and is a good sauce for roasted mutton.

Onion Sauce.

THOUGH the directions given in the preceding article for making onion sauce may be sufficient, yet it may be expected that we should mention here the common method of making it. Boil eight or ten large onions, and change the water two or three times while they be boiling. When they be enough, chop them on a board, to prevent their growing of a bad colour, and put them into a saucepan with a quarter of a pound of butter, and two spoonfuls of thick cream. Just give them a boil up, and they will be done.

Lobster Sauce.

TAKE a little mace and whole pepper, and boil them in water long enough to take out the strong taste of the spice. Then strain it off, and melt three quarters of a pound of butter smooth in the water. Cut your lobster in very small pieces, and stir it all together, with anchovy, till it be tender. Or you may make it in this manner: Bruise the body of a lobster into thick melted butter, and cut the flesh into it in small pieces. Stew all together, and give it a boil. Season it with a

very small quantity of mace, and a little pepper and salt.

Sauce for Carp.

SAVE all the blood of your carp when you kill it, and have ready some nice rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion. Strain it off before you stew your fish in it, and boil your carp first before you stew it in the gravy; but be careful you do not boil your gravy too much before you put in your carp. Then stew it on a slow fire about a quarter of an hour, and thicken the sauce with a large piece of butter rolled in flour. Or you may make your sauce thus: Take the liver of the carp clean from the guts, three anchovies, a little parsley, thyme, and an onion. Chop these small together, and take half a pint of Rhenish wine, four spoonfuls of vinegar, and the blood of the carp. Put all these together, stew them gently, and put it to the carp, which must first be boiled in water with a little salt, and a pint of wine; but take care not to do it too much after the carp is put into the sauce.

Cod's Head Sauce.

PICK out a good lobster, according to the directions given in the second chapter, and stick a skewer in the vent of the tail to keep out the water. Throw a handful of salt into the water, and when it boils put in the lobster, which must boil half an hour. If it has spawn, pick them off, and pound them exceedingly fine in a marble mortar. Put them into half a pound of good melted butter, then take the meat out of your lobster, pull it in bits, and put it in your butter, with a large spoonful of lemon-pickle, the same of walnut-ketchup, a slice of an end of a lemon, one or two slices of horse-radish, as much beaten mace as will lie on a sixpence, and season to your taste with salt and chyan pepper. Boil them one minute, and then take out the horse-radish and lemon, and serve it in your sauce-boat. If lobsters cannot be procured, you may make use of oysters or shrimps the same way; and, if you can get no kind of shell-fish, you may then add two

anchovies cut small, a spoonful of walnut-liquor, and a large onion stuck with cloves.

Egg Sauce.

TAKE two eggs, and boil them hard. First chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

Shrimp Sauce.

WASH half a pint of shrimps very clean, and put them into a stewpan, with a spoonful of anchovy liquor, and a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and put it into your sauce-boat.

Anchovy Sauce.

PUT an anchovy into a pint of gravy, and a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add, at your discretion, a little juice of a lemon, ketchup, red wine, or walnut-liquor. Plain butter melted thick, with a spoonful of walnut pickle or ketchup, is very good sauce; but you may put as many things into sauces as you fancy.

Oyster Sauce for Fish.

SCALD a pint of large oysters, and strain them through a sieve. Wash the oysters very clean in cold water, and take off the beards. Put them in a stewpan, and pour the liquor over them; but be careful to pour the liquor gently out of the vessel you have strained it into, and you will leave all the sediment at the bottom, which you must be careful not to put into the stewpan. Then add a large spoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter be melted. Then take out the mace and lemon, and squeeze the lemon-juice into the sauce. Give it a boil, stirring it all the time, and then put it into a boat.

Celery Sauce.

WASH and pare a large bunch of celery very clean, cut it into thin bits, and boil it softly in a little water till it be tender. Then add a little beaten mace, some nutmeg, pepper, and salt, and thicken it with a large piece of butter rolled in flour. Then give it a boil, and it will be ready for the dish. Or you may make it thus with cream: Boil your celery as above, and add half a pint of cream, some mace and nutmeg, and a small piece of butter rolled in flour. Then give them a gentle boil. This is a good sauce for either roasted or boiled fowls, turkies, partridges, or any other game.

Mushroom Sauce.

CLEAN and wash well a quart of fresh mushrooms, cut them in two, and put them into a stewpan, with a little salt, a blade of mace, and a little butter. Stew it gently for half an hour, and then add a pint of cream, and the yolks of two eggs beat very well. Keep stirring it till it boil up, and then squeeze in half a lemon. Put it over your fowls or turkies, or you may put it into basons, or in a dish, with a piece of French bread first buttered, then toasted brown, and just dipped into boiling water. Put it in the dish, and mushrooms over it. This is a very good sauce for white fowls of all sorts.

C H A P. XIII.

S O U P S A N D B R O T H S.

Preliminary Hints and Observations.

TAKE great care that your pots, saucepans, and covers, be very clean, and free from all sand and grease, and that they be properly tinned, since if this be not cautiously attended to, your soups and broths will not only acquire a bad taste, but become pernicious

to the healths and constitutions of many. When you make any kind of soup, particularly vermicelli, portable or brown gravy soups, or any other soups that have herbs or roots in them, be sure to remember to lay your meat at the bottom of the pan, with a large piece of butter. Then cut the roots and herbs small, and having laid them over your meat, cover your pot or saucepan very close, and keep under it a slow fire, which will draw all the virtues out of the vegetables, turn them to a good gravy, and give the soup a very different flavour from what it would have by a contrary conduct. When your gravy be almost dried up, replenish it with water; and when it begins to boil, take off the fat, and follow the directions given you for the particular kind of soup or broth you may be making. Soft water will suit your purpose best in making old peas soup; but when you make soup of green peas, you must make use of hard water, as it will the better preserve the colour of your peas. In the preparation of white soup, remember never to put in your cream till you take your soup off the fire, and the last thing you do, must be the dishing of your soups. Gravy soup will have a skin over it by standing; and from the same cause peas soup will often settle, and look thin at the top. Lastly, let the ingredients of your soups and broths be so properly proportioned, that they may not taste of one thing more than another, but that the taste be equal, and the whole of a fine and agreeable relish.

Mock-Turtle Soup.

SCALD a calf's head with the skin on, and pull off the horny part, which must be cut into pieces about two inches square. Wash and clean these well, dry them in a cloth, and put them into a stewpan, with four quarts of broth made in the following manner: Take six or seven pounds of beef, a calf's foot or two, an onion, two carrots, a turnip, a shank of ham, a head of celery, some cloves and whole pepper, a bunch of sweet herbs, a little lemon-peel, a few truffles, and eight quarts of water. Stew these well till the broth be reduced to four quarts, then strain it, and put it in as above directed.

Then add to it some knotted marjoram, a little savory, thyme, and parsley, and chop all together. Then add some cloves and mace pounded, a little chyan pepper, some green onions, and a shalot chopped; a few mushrooms also chopped, and half a pint of Madeira. Stew all these together gently, till they be reduced to two quarts. Then heat a little broth, mix some flour smooth in it, with the yolks of two eggs, and keep these stirring over a gentle fire till near boiling. Then add this to the soup, stirring it as it is pouring in, and let them all stew together for an hour or more. When you take it off the fire, squeeze in the juice of half a lemon and half an orange, and throw in boiled forcemeat balls. The quantity of soup may be increased by adding more broth, with calves feet and ox palates cut in pieces, and boiled tender.

Soup à-la-reine.

PUT three quarts of water to a knuckle of veal and three or four pounds of beef, with a little salt, and when it boils skim it well. Then put in a leek, a little thyme, some parsley, a head or two of celery, a parsnip, two large carrots, and six large onions, and boil them all together till the goodness be quite out of the meat. Then strain it through a hair sieve, and let it stand about an hour. Then skim it well, and clear it off gently from the settlings into a clean pan. Boil half a pint of cream, pour it on the crumb of a halfpenny loaf, and let it soak well. Take half a pound of almonds, blanch and beat them as fine as possible, putting in now and then a little cream to prevent them oiling. Then take the yolks of six hard eggs, and the roll that was soaked in the cream, and beat them all together quite fine. Make your broth hot, and pour it to your almonds, strain it through a fine hair sieve, rubbing it with a spoon till all the goodness be gone quite through into a stewpan. Then add more cream to make it white, and set it over the fire. Keep stirring it till it boils, skim off the froth as it rises, and soak the tops of French rolls in melted butter in a stewpan till they be crisp, but not brown. Then take them out, and lay them on a plate before the

fire; and, about a quarter of an hour before you send it to table, take a little of the hot soup, and put it to the rolls in the bottom of the tureen. Put your soup on the fire, keep stirring it till it nearly boils, and then pour it into your tureen, and serve it up hot. Be careful to take off all the fat of the broth before you pour it to the almonds, or they will curdle and spoil it.

Soup and Bouillie.

TO make the bouillie, roll five pounds of brisket of beef tight with a tape; put it into a stewpot, with four pounds of the leg-of-mutton piece of beef, and about seven or eight quarts of water. Boil these up as quick as possible, and skim it very clean; add one large onion, six or seven cloves, some whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Stew these very gently, closely covered, for six or seven hours. About an hour before dinner, strain the soup through a piece of dimity that has been dipped in cold water; put the rough side upwards. Have ready boiled carrots cut like wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive and one or two of celery cut into pieces. Put these into a tureen, with a Dutch loaf or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and cayenne. Take the tape from the bouillie, and serve it in a square dish, with mashed turnips and sliced carrots in two little dishes. The turnips and carrots should be cut with an instrument that may be bought for that purpose.

Beef Broth.

PUT a leg of beef into a pot with a gallon of water, having first washed the beef clean, and cracked the bone in two or three parts. Skim it well, and put in two or three blades of mace, a little bundle of parsley, and a large crust of bread. Let it boil till the beef and the sinews be quite tender, cut some toasted bread into dice, and put it into your tureen. Then lay in the meat, and pour in the soup.

Strong Beef Broth to keep.

TAKE part of a leg of beef, and the scrag end of a neck of mutton. Break the bones in pieces, and put to it as much water as will cover it, and a little salt. When it boils, skim it clean, and put into it a whole onion stuck with cloves, a bunch of sweet herbs, some pepper, and a nutmeg quartered. Let these boil till the mace be boiled in pieces, and the strength boiled out of it. Strain it out, and keep it for use.

Beef Drink.

TAKE a pound of lean beef, take off the fat and skin, cut it into pieces, and put it into a gallon of water with the under-crust of a penny-loaf, and a very little salt. Let it boil till it be reduced to two quarts, then strain it off, and it will be a very good drink. If it be intended for weak stomachs, it must not be made so strong.

Mutton Broth.

CUT a neck of mutton of about six pounds into two, and boil the scrag in about a gallon of water. Skim it well, and put in a little bundle of sweet herbs, an onion, and a good crust of bread. Having boiled this an hour, put in the other part of the mutton, a turnip or two, some dried marigolds, a few chives chopped fine, and a little parsley chopped small. Put these in about a quarter of an hour before your broth be enough, and season it with salt. You may, if you choose it, put in a quarter of a pound of barley or rice at first. Some like it thickened with oatmeal, and some with bread, and some have it seasoned with mace, instead of sweet herbs and onion; but these are mere matters of fancy, on which the difference of palates must determine. If you use turnips for sauce, do not boil them all in the pot with the meat, put some of them in a saucepan by themselves, otherwise the broth will taste too strong of them.

Portable Soup.

THIS is a very useful soup for travellers, and must be made thus: Cut into small pieces three large legs

of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, and lay in the meat and bones, with four ounces of anchovies and two ounces of mace; cut off the green leaves of five or six heads of celery, wash them quite clean, and cut them small. Put in these, with three large carrots cut thin, and cover the cauldron close. Put it over a moderate fire, and when you find the gravy begin to draw, keep taking it up till you have got it all out. Then cover the meat with water, set it on the fire again, and let it boil four hours slowly. Then strain it through a hair sieve into a clean pan, and let it boil three parts away. Then strain the gravy that you drew from the meat into the pan, and let it boil gently till it be of the consistence of glue, observing to keep skimming off the fat clean as it rises. Great care must be taken, when it be nearly enough, that it does not burn. Season it to your taste with cayenne pepper, and pour it into flat earthen dishes a quarter of an inch thick. Let it stand till the next day, and then cut it out by round tins a little larger than a crown piece. Lay the cakes in dishes, and set them in the sun to dry, and be careful to keep turning them often. When the cakes be dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. This soup should be made in frosty weather. It is not only useful to travellers, but is likewise of great service in gentlemen's families; for by pouring a pint of boiling water on one cake, and a little salt, it will make a good basin of broth; and a little boiling water poured on it will make gravy for a turkey or fowls. It possesses one valuable quality, that of losing none of its virtues by keeping.

Gravy Soup.

TAKE a shin of beef, and put it into six quarts of water, with a pint of peas, and six onions. Set it over the fire, and let it boil gently till all the juice be out of the meat. Then strain it through a sieve, and add to it a quart of strong gravy to make it brown. Season it to your taste with pepper and salt, and put in a little celery and beet-leaves, and boil it till all be tender.

White Soup.

PUT a knuckle of veal into six quarts of water, with a large fowl, and a pound of lean bacon, half a pound of rice, two anchovies, a few pepper-corns, a bundle of sweet herbs, two or three onions, and three or four heads of celery cut in slices. Stew them all together, till the soup be as strong as you would have it, and then strain it through a hair sieve into a clean earthen pot. Having let it stand all night, the next day take off the scum, and pour it clear off into a tossing pan. Put in half a pound of Jordan almonds beat fine, boil it a little, and run it through a lawn sieve. Then put in a pint of cream, and the yolk of an egg, and send it up hot.

Soup Maigre.

MELT half a pound of butter in a stewpan, and shake it well. When it be done hissing, throw in six middling-sized onions, and shake the pan well for five minutes. Then put in four or five heads of celery cut small, a handful or two of spinach, a cabbage-lettuce, and a bunch of parsley, all cut fine. Shake these well in the pan for a quarter of an hour, stir in some flour, and pour into it two quarts of boiling water, with some stale crusts of bread, some beaten pepper, and three or four blades of mace beat fine. Stir all together, and let it boil gently for half an hour. Then take it off, beat the yolks of two eggs, and stir them in. Put in a spoonful of vinegar, and pour it into the tureen.

Or you may make it in this manner: Take a quart of green moratto peas, three quarts of soft water, four onions sliced, floured, and fried in fresh butter, the coarse stalks of celery, a carrot, a turnip, and a parsnip, and season the whole with pepper and mace to your taste. Stew all these very gently together, till the pulp will force through a sieve. Have ready a handful of beet leaves and root, some celery and spinach, which must be first blanched and stewed tender in the strained liquor. Have ready the third part of a pint of spinach-juice, which must be stirred in with caution, when the soup be ready to be served up, and not be suffered

to boil after it be put in, as that will curdle it. You may add a crust of bread, some tops of asparagus, and artichoke bottoms.

Scotch Barley Broth.

CHOP a leg of beef into pieces, and boil it in three gallons of water, with a piece of carrot, and a crust of bread, till it be half boiled away. Then strain it off, and put it again into the pot, with half a pound of barley, four or five heads of celery cut small and washed clean, a bundle of sweet herbs, a large onion, a little parsley chopped small, and a few marigolds. Let this boil an hour, and then take a large fowl clean picked and washed, and put it into the pot. Boil it till the broth be quite good, then season it with salt to your taste. Take out the onion and sweet herbs, and send it to table with the fowl in the middle. You may omit the fowl, if you please, as it will be very good without it.

This broth is sometimes made with a sheep's head instead of a leg of beef, and is very good; but in this case you must chop the head all to pieces. Six pounds of the thick flank in six quarts of water, make good broth. Put in the barley with the meat, first skim it well, and boil it an hour very softly. Then put in the above ingredients, with turnips and carrots clean scraped and pared, and cut in little pieces. Boil all together softly till the broth be very good. Then season it with salt, and send it to table with the beef in the middle, turnips and carrots round, and pour the broth over all.

Soup au Bourgeois.

TAKE twelve heads of endive, and four or five bunches of celery; wash them very clean, cut them into small bits, let them be well drained from the water, put them into a large pan, and pour upon them a gallon of boiling water. Set on three quarts of beef gravy, made for soup, in a large saucepan; strain the herbs from the water very dry; when the gravy boils, put them in. Cut off the crusts of two French rolls, break them and put into the rest. When the herbs

are tender, the soup is enough. A boiled fowl may be put into the middle, but it is very good without. If a white soup be liked better, it must be veal gravy.

Soup Lorraine.

TAKE a pound of almonds and blanch them, and beat them in a mortar, with a very little water to keep them from oiling. Put to them all the white part of a large roasted fowl, and the yolks of four poached eggs. Pound all together as fine as possible, and take three quarts of strong veal broth, let it be very white and all the fat skimmed off. Pour it into a stewpan, with the other ingredients, and mix them well together. Boil them softly over a stove or clear fire, and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace. Put in a bit of butter of the size of an egg, and a spoonful or two of the soup strained, and set it over the stove to be quite hot. Cut two French rolls into thin slices, and set them before the fire to crisp. Then take one of the hollow rolls which are made for oyster loaves, and fill it with the mince; lay on the top as close as possible, and keep it hot. Strain the soup through a piece of dimity into a clean saucepan, and let it stew till it be of the thickness of cream. Put the crisped bread in the dish or tureen, pour the soup over it, and place in the middle of it the roll with the minced meat.

Chestnut Soup.

PICK half a hundred of chestnuts, put them in an earthen pan, and put them in the oven for half an hour, or roast them gently over a slow fire; but take care they do not burn. Then peel them, and set them to stew in a quart of good beef, veal, or mutton broth, till they be quite tender. In the mean time, take a piece or slice of ham or bacon, a pound of veal, a pigeon beat to pieces, an onion, a bundle of sweet herbs, a piece of carrot, and a little pepper and mace. Lay the bacon at the bottom of a stewpan, and lay the meat and ingredients on it. Set it over a slow fire till it begins to stick to the

pan, and then put in a crust of bread, and pour in two quarts of broth. Let it boil softly till one third be wasted, then strain it off, and put in the chesnuts. Season it with salt, and let it boil till it be well tasted. Then stew two pigeons in it, and a French roll fried crisp. Lay the roll in the middle of the dish, and the pigeons on each side; pour in the soup, and send it up hot.

Partridge Soup.

TAKE two old partridges and skin them, cut them into small pieces, with three slices of ham, some celery, and two or three onions sliced. Fry them in butter till they be perfectly brown, but take great care not to burn them. Then put them into three quarts of water, with a few pepper-corns, and boil it slowly till about a pint or little more of it be consumed. Then strain it, put in some stewed celery and fried bread, and serve it up hot.

Vermicelli Soup.

PUT four ounces of butter into a tossing-pan, cut a knuckle of veal and a scrag of mutton into small pieces, about the size of a walnut. Slice in the meat of a shank of ham, with two or three carrots, two parsnips, two large onions, with a clove stuck in at each end, three or four blades of mace, four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. Cover the pan close, and set it over a slow fire, without any water, till the gravy be drawn out of the meat. Then pour out the gravy into a bason, and let the meat brown in the same pan, but take care not to let it burn. Then pour in four quarts of water, and let it boil gently till it be wasted to three pints. Then strain it, and put the other gravy to it; set it on the fire, and add to it two ounces of vermicelli. Then cut the nicest part of a head of celery seasoned to your taste with salt and cayenne pepper, and let it boil four minutes. If it be not of a good colour, put in a little browning, lay a French roll in the soup-dish, pour the soup in upon it, and lay some of the vermicelli at top.

Soup Cressu.

CUT a pound of lean ham into small bits, and put them at the bottom of a stewpan. Then cut a French roll, and put over the ham. Take two dozen heads of celery cut small, six onions, two turnips, one carrot, cut and washed very clean, six cloves, four blades of mace, and two handfuls of water-cresses. Put them all into the stewpan, with a pint of good broth. Cover them close, and sweat them gently for twenty minutes. Then fill it up with veal broth, and stew it four hours. Rub it through a fine sieve or cloth, and put it into your pan again. Season it with salt and cayenne pepper; then give it a simmer up, and send it to table hot, with some French roll toasted hard in it. Boil a handful of cresses till tender, in water, and put it in over the bread.

Hare Soup.

THIS being a rich soup, is proper for a large entertainment, and may be placed at the bottom of the table, where two soups are required, and almond or onion soup be at the top. Hare soup is thus made: Cut a large old hare into small pieces, and put it in a mug, with three blades of mace, a little salt, two large onions, a red herring, six morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain it into a tossing-pan. Have ready boiled three ounces of French barley, or sago, in water. Then put the liver of the hare two minutes in scalding water, and rub it through a hair sieve with the back of a wooden spoon. Put it into the soup with the barley or sago, and a quarter of a pound of butter. Set it over the fire, and keep stirring it, but do not let it boil. If you disapprove of the liver, you may put in crisped bread steeped in red wine.

Giblet Soup.

TO four pounds of gravy beef, put two pounds of scrag of mutton, and two pounds of scrag of veal. Put to this meat two gallons of water, and let it stew very

softly till it is a strong broth. Let it stand to be cold, and then skim off the fat. Take two pair of giblets, well scalded and cleaned, put them into the broth, and let them simmer till they are very tender. Take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Have ready chopped small some parsley, chives, a little penny-royal, and a little sweet marjoram. Put the soup over a very slow fire; put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and some cayenne pepper. Let them simmer till the herbs are tender, and then send the soup to table with the giblets in it.

Almond Soup.

CHOP into small pieces a neck of veal, and the scrag end of a neck of mutton, and put them into a large tossing-pan. Cut in a turnip, with a blade or two of mace, and five quarts of water. Set it over the fire, and let it boil gently till it be reduced to two quarts. Then strain it through a hair sieve into a clean pot, and put in six ounces of almonds blanchèd and beat fine, half a pint of thick cream, and season it to your taste with cayenne pepper. Have ready three small French rolls made for the purpose, of the size of a small tea-cup; for if they be too large, they will suck up too much of the soup, and besides will not look well. Blanch a few Jordan almonds, cut them lengthways, and stick them round the edge of the rolls slantways. Then stick them all over the top of the rolls, and put them in the tureen; and when you dish them up, pour the soup upon the rolls. These look like a hedge-hog; and hence the name of hedge-hog soup has been given to it by some French cooks.

Maccaroni Soup.

MIX three quarts of strong broth, and one of gravy together. Take half a pound of small pipe-maccaroni, and boil it in three quarts of water, with a little butter in it, till it be tender. Then strain it through a sieve, and cut it in pieces of about two inches long.

Put it into your soup, and boil it up for ten minutes. Then put the crust of a French roll baked into the tureen, and pour the soup to it.

Cow-heel Soup.

TAKE six pounds of mutton, five pounds of beef, and four of veal, the coarsest pieces will do. Cut them crossways, and put them into a pot, with an old fowl beaten to pieces, and the knuckle part of a ham. Let these stew without any liquor over a very slow fire; but take care it does not burn to the pot. When it begins to stick to the bottom, stir it about, and then put in some good beef broth that has been well skimmed from the fat; then put in some turnips, carrots, and celery cut small, a bunch of sweet herbs, and a bay-leaf; then add some clear broth, and let it stew about an hour. While this is doing, take a cow-heel, split it, and set it on to boil in some of the same broth. When it is very tender, take it off, and set on a stewpan with some crusts of bread, and some more broth, and let them soak for eight or ten minutes. When the soup is stewed enough, lay the crusts in a tureen, and the two halves of the cow-heel upon them. Then pour on the soup, which will be very rich and good.

Ox-Cheek Soup.

BREAK the bones of an ox-cheek, and wash them till they be perfectly clean. Then lay them in warm water, and throw in a little salt, which will fetch out the slime. Then take a large stewpan, and put two ounces of butter at the bottom of it, and lay the fleshy side of the cheek-bone in it. Add to it half a pound of a shank of ham cut in slices, and four heads of celery, with the leaves pulled off, and the heads washed clean. Cut them into the soup, with three large onions, two carrots, a parsnip sliced, a few beets cut small, and three blades of mace. Set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable strength. A very good gravy may be made by this method, with

roots and butter, adding only a little browning to give it a good colour. When the head has simmered a quarter of an hour, put to it six quarts of water, and let it stew till it be reduced to two quarts. If you would have it eat like soup, strain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in small pieces, with a little browning to make it of a fine colour. Take two ounces of vermicelli, give it a scald in the soup, and put it into the tureen, with the top of a French roll in the middle of it. If you would have it eat like a stew, take up the face as whole as possible, and have ready a boiled turnip and carrot, cut in square pieces, and a slice of bread toasted and cut in small slices. Put in a little cayenne pepper, and strain the soup through a hair sieve upon the meat, bread, turnip, and carrot.

Green Peas Soup.

TAKE a peck of green peas, shell and boil them in spring water till they be soft, and then work them through a hair sieve. Take the water your peas were boiled in, and put into it three slices of ham, a knuckle of veal, a few beet-leaves shred small, a turnip, two carrots, and add a little more water to the meat. Set it over the fire, and let it boil an hour and an half; then strain the gravy into a bowl, and mix it with the pulp. Then put in a little juice of spinach, which must be beat and squeezed through a cloth, and put in as much as will make it look of a pretty colour. Then give it a gentle boil, to take off the taste of the spinach, and slice in the whitest part of a head of celery. Put in a lump of sugar of the size of a walnut, take a slice of bread, and cut it into little square pieces; cut a little bacon in the same manner, and fry them of a light brown in fresh butter. Cut a large cabbage-lettuce in slices, fry it after the other, and put it into the tureen, with fried bread and bacon. Have ready boiled, as for eating, a pint of young peas, put them into the soup, and pour all into your tureen. If you choose, you may put in a little chopped mint.

Green Peas Soup without Meat.

AS you shell your peas, separate the young from the old; then boil the old ones soft enough to strain through a cullender, and put the liquor and what you strained through together with the young peas whole. Add some whole pepper, two or three blades of mace, and some cloves. When the last mentioned peas are nearly done, take some spinach, a little mint, a little green onion not shred too small, and a little faggot of thyme and sweet marjoram. Put these into a saucepan with near a pound of butter, and as they boil shake in some flour to boil with it, to the quantity of a dredging-box full. Then put a roll of French bread into the broth to boil. Mix the broth and herbs together, and season it with salt to your taste.

White Peas Soup.

PUT four or five pounds of lean beef into six quarts of water, with a little salt, and as soon as it boils take off the scum. Put in three quarts of old green peas, two heads of celery, a little thyme, three onions, and two carrots. Boil them till the meat be quite tender, then strain it through a hair sieve, and rub the pulp of the peas through the sieve. Split the blanched part of three cos-lettuces into four quarters, and cut them about an inch long, with a little mint cut small. Then put half a pound of butter in a stewpan large enough to hold your soup, and put the lettuce and mint into the butter, with a leek sliced very thin, and a pint of green peas. Stew them a quarter of an hour, and shake them frequently. Then put in a little of the soup, and stew them a quarter of an hour longer. Then put in your soup, as much thick cream as will make it white, and keep stirring it till it boils. Fry a French roll a little crisp in butter, put it at the bottom of your tureen, and pour over it your soup.

Common Peas Soup.

PUT four quarts of soft water, to one quart of split peas, with a little bacon, or roast-beef bones; wash a head of celery, cut it, and put it in, with a turnip,

Boil it till it be reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water, and boil it well in the soup. Slice in another head of celery, and season it to your taste with salt and cayenne pepper. Cut a slice of bread into small dice, and fry them of a light brown. Put them into your dish, and pour your soup over them.

Peas Soup for Winter.

CUT into small pieces about four pounds of lean beef, and about a pound of lean bacon, or pickled pork. Put them into two gallons of water, and skim it well when it boils. Then put in six onions, a carrot, two turnips, four heads of celery cut small, twelve corns of allspice, and a quart of split peas. Let them boil gently for three hours, then strain them through a sieve, and rub the peas through the sieve. Then put your soup into a clean pot, and put in some dried mint rubbed to a fine powder. Cut the white off four heads of celery, and cut two turnips into the shape of dice, and boil them in a quart of water for a quarter of an hour. Then strain them off, and put them into your soup. Take about a dozen small rashers of fried bacon, put them into your soup, and season it to your taste with pepper and salt. Boil the whole a quarter of an hour longer, put fried bread into the soup-dish or tureen, and pour your soup over it. Or you may make this soup in the following manner: When you boil a leg of pork, or a good piece of beef, save the liquor. Take off the fat as soon as the liquor be cold, and boil a leg of mutton the next day. Save that liquor also, and when it be cold, in like manner take off the fat. Set it on the fire, with two quarts of peas, and let them boil till they be tender. Then put in the pork or beef liquor, with the ingredients as above, and let it boil till it be as thick as you wish it, allowing for another boiling. Then strain it off, and add the ingredients, as above directed, for the last boiling.

Soup de Santé.

TAKE two quarts of broth, and two quarts of gravy

made as follows; take six good rashers of lean ham, and put them on the bottom of a stewpan. Then put over them three pounds of lean beef, and over the beef three pounds of lean veal, six onions cut in slices, two carrots and two turnips sliced, two heads of celery, a bundle of sweet herbs, six cloves, and two blades of mace. Put a little water at the bottom, and draw it very gently till it sticks. Then put in a gallon of water, and let it stew for two hours; season it with salt to your taste, and then strain it. Have ready a carrot cut in small slices of two inches long, and about as thick as a goose quill; also a turnip, two heads of leeks, the same of celery, and the same of endive, cut across; two cabbage-lettuces cut across, and a very little sorrel and chervil. Put them into a stewpan, and sweat them for a quarter of an hour. Then put them into your soup, boil them up gently for ten minutes, put in a crust of French roll into your tureen, and pour your soup over it.

Soup de Santé the English Way.

TO ten or twelve pounds of gravy beef add a knuckle of veal and the knuckle part of a leg of mutton, a couple of fowls, or two old cocks will do as well, and a gallon of water. Let these stew very softly till reduced to one half; but mind to set them on to stew the night before. Add to them some crusts of bread, put in a bunch of sweet herbs, some celery, sorrel, chervil, and purslain, if agreeable; or any of them may be left out. When it is strong and good, strain it. Send it to table, with either a roast or boiled fowl, or a piece of roast or boiled neck of veal, in the middle. Some fried bread on a plate.

Onion Soup.

TAKE eight or ten large Spanish onions, and boil them in milk and water till they be quite soft, changing your milk and water three times while your onions be boiling. When they are quite soft, rub them through a hair sieve. Cut an old cock in pieces, and with a blade of mace, boil it for gravy. Then strain it,

and having poured it on the pulp of the onions, boil it gently, with the crumb of an old penny loaf, grated into half a pint of cream, and season it to your taste with salt and cayenne pepper. When you serve it up, grate a crust of brown bread round the edge of the dish. Some stewed spinach, or a few heads of asparagus, give it a very pleasing flavour.

White Onion Soup.

BOIL thirty large onions in five quarts of water with a knuckle of veal, a little whole pepper, and a blade or two of mace. Take your onions up as soon as they be quite soft, rub them through a hair sieve, and work into them half a pound of butter, with some flour. When the meat be boiled off the bones, strain the liquor to the onions, and boil it gently for half an hour, and then serve it up, with a large cupful of cream, and a little salt. Be careful not to suffer it to burn when you put in the flour and butter, which may be prevented by stirring it well.

Hop-top Soup.

IN the month of April, take a large quantity of hop-tops, when they are in their greatest perfection. Tie them in bunches of twenty or thirty in each; lay them in spring water for an hour or two, drain them well from the water, and put them to some thin pease soup. Boil them well, and add three spoonfuls of the juice of onions, some pepper and salt. Let them boil some time longer, and when done, soak some crusts of bread in the broth, and lay them in the tureen. Then pour in the soup. This is a plain soup, but very good.

Asparagus Soup.

CUT four or five pounds of beef to pieces; set it over a fire, with an onion or two, a few cloves, and some whole black pepper, a calf's foot or two, a head or two of celery, and a very little bit of butter. Let it draw at a distance from the fire; put in a quart of warm beer, three quarts of warm beef broth, or water. Let these stew till enough; strain it, take off the fat very clean, put in some asparagus heads cut small

(palates may be added, boiled very tender) and a toasted French roll, the crumb taken out.

Plumb Porridge for Christmas.

PUT a leg and shin of beef into eight gallons of water, and boil them till they be very tender. When the broth be strong, strain it out. Then wipe the pot, and put in the broth again. Slice six penny loaves thin, cut off the tops and bottoms, put some of the liquor to them, and cover them up, and let them stand for a quarter of an hour; then boil and strain it, and put it into your pot. Let it boil a quarter of an hour, then put in five pounds of currants clean washed and picked. Let them boil a little, and then put in five pounds of stoned raisins of the sun, and two pounds of prunes. Let these boil till they swell, and then put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs, all beat fine. Before you put these into the pot, mix them with a little cold liquor, and do not put them in but a little while before you take off the pot. When you take off the pot, put in three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. You may thicken with sago instead of bread, if you please. Pour your porridge into earthen pans, and keep it for use.

Hodge-Podge.

CUT into little pieces a pound of beef, a pound of veal, and a pound of scrag of mutton. Set it on the fire with two quarts of water, an ounce of barley, an onion, a small bundle of sweet herbs, three or four heads of celery washed clean and cut small, a little mace, two or three cloves, and some whole pepper, tied all in a muslin rag; and put to the meat three turnips pared and cut in two, a large carrot scraped clean and cut in six pieces, and a little lettuce cut small. Put all into the pot, and cover it close. Let it stew five or six hours very gently over a slow fire; then take out the spice, sweet herbs, and onion, pour all into a soup-dish, season it with salt, and send it to table. Half a pint of

green peas, when they be in season, will be a pretty addition to it. If you let your hodge-podge boil too fast, it will waste it too much; and indeed, so that it does but simmer, it is no matter how slowly it proceeds.

Milk Soup.

TAKE two quarts of new milk, two sticks of cinnamon, a couple of bay-leaves, a very little basket-salt, and a very little sugar. Then blanch half a pound of sweet almonds, while the former matters are heating, and beat them up to a paste in a marble mortar. Mix some milk with them by little and little, and while they be heating, grate some lemon peel with the almonds, and a little of the juice. Then strain it through a coarse sieve, and mix all together, and let it boil up. Cut some slices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and then pour in the soup.

Milk Soup the Dutch Way.

BOIL a quart of milk with cinnamon and moist sugar. Put sippets into the dish, pour the milk over it, and set it over a charcoal fire to simmer till the bread be soft. Take the yolks of two eggs, beat them up, mix it with a little of the milk, and throw it in. Mix all together, and send it up to table.

Rice Soup.

PUT a pound of rice, and a little cinnamon, into two quarts of water. Cover it close, and let it simmer very softly till the rice be quite tender. Take out the cinnamon, then sweeten it to your palate, grate half a nutmeg, and let it stand till it be cold. Then beat up the yolks of three eggs, with half a pint of white wine, mix them very well, and stir them into the rice. Set them on a slow fire, and keep stirring all the time for fear of curdling. When it be of a good thickness, and boils, take it up. Keep stirring it till you put it into your dish.

Turnip Soup.

PARE a bunch of turnips, save three or four out,

and put the rest into a gallon of water, with half an ounce of whole pepper, an onion stuck with cloves, a blade of mace, half a nutmeg bruised, a bundle of sweet herbs, and a large crust of bread. Let these boil an hour pretty fast, then strain it through a sieve, squeezing the turnips through. Wash and cut a bunch of celery very small, set it on in the liquor on the fire, cover it close, and let it stew. In the mean time, cut the turnips you saved into dice, and two or three small carrots clean scraped, and cut into little pieces. Put half these turnips and carrots into the pot with the celery, and the other half fry brown in fresh butter; you must flour them first; then two or three onions peeled, cut into thin slices, and fried brown. Then put them all into the soup, with one ounce of vermicelli. Let your soup boil softly till the celery be quite tender, and your soup good. Season it with salt to your palate.

Egg Soup.

HAVING beaten the yolks of two eggs in a dish, with a piece of butter as big as a hen's egg, take a teakettle of boiling water in one hand, and a spoon in the other. Pour in about a quart by degrees, then keep stirring it all the time well till the eggs are well mixed, and the butter melted. Then pour it into a saucepan, and keep stirring it all the time till it begins to simmer. Take it off the fire, and pour it between two vessels, out of one into another, till it be quite smooth, and has a great froth. Set it on the fire again, keep stirring it till it be quite hot, then pour it into your soup-dish, and send it hot to table.

Craw-fish Soup.

TAKE half a hundred of fresh craw-fish, boil them, and pick out all the meat, which you must carefully save. Take a fresh lobster, and pick out all the meat, which you must likewise save. Pound the shells of the lobster and craw-fish fine in a marble mortar, and boil them in four quarts of water, with four pounds of mutton, a pint of green split peas nicely picked and washed, a large turnip, carrot, onion, an anchovy, mace, cloves, a little thyme, pepper, and salt. Stew them on

a slow fire, till all the goodness be out of the mutton and the shells, and strain it through a sieve. Then put in the tails of your craw-fish and the lobster meat, cut in very small pieces, with the red coral of the lobster, if it has any. Boil it half an hour, and just before you serve it up, put to it a little butter melted thick and smooth. Stir it round several times, take care not to make it too strong of the spice, and send it up hot,

Fish Gravy.

TAKE two or three eels, or any other fish you have, skin or scale them, gut and wash them from grit, and cut them into little pieces. Put them into a saucepan, and cover them with water; put in a crust of bread toasted brown, a blade or two of mace, a very little piece of lemon peel, a few sweet herbs, and some whole pepper. Let it boil till it be rich and good, and then have ready a piece of butter, proportioned in size to the quantity of your gravy; if it be a pint, your butter may be of the size of a walnut. Melt it in the saucepan, then shake in a little flour, and toss it about till it be brown. Then strain the gravy to it, and let it boil a few minutes.

Oyster Soup.

TAKE what quantity may be wanted of fish-stock, which must be made in this manner: Take a pound of skate, four or five flounders, and two eels; cut them into pieces, put to them as much water as will cover them, and season with mace, an onion stuck with cloves, a head of celery, two parsley-roots sliced, some pepper and salt, and a bunch of sweet herbs. Cover them down close, and let them simmer an hour and a half, and then strain it off for use. Being thus provided with your fish-stock, take what quantity of it you want. Then take two quarts of oysters bearded, and beat them in a mortar, with the yolks of ten eggs boiled hard. Put them to the fish-stock, and set it over the fire. Season it with pepper, salt, and grated nutmeg, and when it boils, put in the eggs and oysters. Let it boil till it be of a good thickness, and like a fine cream.

Eel Soup.

TAKE a pound of eels, which will make a pint of good soup, or any greater weight of eels, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of sweet herbs. Cover them close, and let them boil till half the liquor be wasted. Then strain it, and toast some bread; cut it small, lay the bread into your dish, and pour in the soup. If you have a stew-hole, set the dish over it for a minute, and send it to table. If you find your soup not rich enough, you may let it boil till it be as strong as you would have it. You may add a piece of carrot to brown it.

Mussel Soup.

WASH an hundred of mussels very clean, put them into a stewpan, and cover them close. Let them stew till they open, then pick them out of the shells, strain the liquor through a fine lawn sieve to your mussels, and pick out the beard or crab, if any. Take a dozen craw-fish, beat them to mash, with a dozen of almonds blanched, and beat fine. Then take a small parsnip and a carrot scraped, and cut into thin slices, and fry them brown with a little butter. Then take two pounds of any fresh fish, and boil them in a gallon of water, with a bundle of sweet herbs, a large onion stuck with cloves, whole black and white pepper, a little parsley, a little piece of horse-radish, and salt the mussel liquor, the craw-fish, and almonds. Let them boil till half be wasted, and then strain them through a sieve. Put the soup into a saucepan, put in twenty of the mussels, a few mushrooms and truffles cut small, and a leek washed and cut very small. Take two French rolls, take out the crumb, fry it brown, cut it into little pieces, and put it into the soup. Boil it altogether for a quarter of an hour, with the fried carrot and parsnip. In the mean time, take the crust of the rolls fried crisp; take half a hundred of the muscles, a quarter of a pound of butter, a spoonful of water, shake in a little flour, and

set them on the fire, keeping the saucepan shaking all the time till the butter be melted. Season it with pepper and salt, beat the yolks of three eggs, put them in, stir them all the time for fear of curdling, and grate in a little nutmeg. When it be thick and fine, fill the rolls, pour the soup into the dish put in the rolls, and lay the rest of the mussels round the rim of the dish.

Skate or Thornback Soup.

SKIN and boil two pounds of skate or thornback in six quarts of water. When it be enough, take it up, pick off the flesh, and lay it by. Put in the bones again, and about two pounds of any fresh fish, a very little piece of lemon-peel, a bundle of sweet herbs, whole pepper, two or three blades of mace, a little piece of horse-radish, the crust of a penny loaf, and a little parsley. Cover it close, and let it boil till there be about two quarts. Then strain it off, and add an ounce of vermicelli. Set it on the fire, and let it boil gently. In the mean time, take a French roll, cut a little hole in the top, take out the crumb, and fry the crust brown in butter. Take the flesh of the fish you laid by, cut it into little pieces, and put it into a saucepan, with two or three spoonfuls of the soup. Shake in a little flour, put in a piece of butter, and a little pepper and salt. Shake them together in the saucepan over the fire till it be quite thick, and then fill the roll with it. Pour your soup into your dish, let the roll swim in the middle, and send it to table.

C H A P. XIV.

ROOTS AND VEGETABLES.

Preliminary Hints and Observations.

BE very careful that your greens be nicely picked and washed, and when so done, always lay them in a clean pan, for fear of sand or dust, which are apt to hang round wooden vessels. Boil all your greens

in a well-tinned copper saucepan by themselves, and be sure to let them have plenty of water. Boil no kind of meat with them, as that will discolour them; and use no iron pans, such being very improper for the purpose, but let them be either copper or brass well tinned, or silver. Numbers of cooks spoil their garden stuffs by boiling them too much. All kinds of vegetables should have a little crispness; for if you boil them too much, you will deprive them both of their sweetness and beauty.

Cabbages.

ALL sorts of cabbages and young sprouts must have plenty of water allowed them to boil in, and when the stalks become tender, or fall to the bottom, it is a proof of their being sufficiently boiled. Then take them off before they lose their colour; but remember always to throw some salt into your water before you put in your greens. You must send your young sprouts to table whole as they came out of the pot; but many people think cabbage is best chopped, and put into a saucepan, with a piece of butter, stirring it about for five or six minutes, till the butter be all melted, then empty it on a dish, and serve it up.

Turnips.

TURNIPS may be boiled in the pot with the meat, and indeed eat best when so done. When they be enough, take them out, put them into a pan, mash them with butter and a little salt, and in that state send them to table. Another method of boiling them, is as follows: Pare your turnips, and cut them into little square pieces of the size of dice, or as big as the top of your finger. Then put them into a saucepan, and just cover them over with water. As soon as they be enough, take them off the fire, and throw them into a sieve to drain. Put them into a saucepan, with a good piece of butter; stir them over the fire for a few minutes, and they will then be fit for the table.

Potatoes.

THOUGH greens require plenty of water to be

boiled in, potatoes must have only a quantity sufficient to keep the saucepan from burning. Keep them close covered, and as soon as the skins begin to crack, they will be enough. Having drained out all the water, let them stand covered for a minute or two. Then peel them, lay them on a plate, and pour some melted butter over them. A very good method of doing them is thus: When they be peeled, lay them on a gridiron till they be of a fine brown, and then send them to table. Another method is, put them into a saucepan, with some good beef dripping, then cover them close, and frequently shake the saucepan to prevent their burning. As soon as they become of a fine brown, and are crisp, take them up in a plate, then put them into another for fear of the fat; put butter into a boat, and serve them up.

Scolloped Potatoes.

HAVING boiled your potatoes, beat them fine in a bowl, with some cream, a large piece of butter, and a little salt. Put them into scollop-shells, make them smooth on the top, score them with a knife, and lay thin slices of butter on the top of them. Then put them into a Dutch oven to brown before the fire. This is a pretty little dish for a light supper.

Spinach.

HAVING picked your spinach very clean, and washed it in five or six waters, put it into a saucepan that will just hold it, throw a little salt over it, and cover it close. Put in no water, but take care to shake the pan often. Put your saucepan on a clear and quick fire, and as soon as you find your greens are shrunk and fallen to the bottom, and the liquor that comes out of them boils up, it is a proof your spinach is enough. Throw them into a clean sieve to drain, and just give them a gentle squeeze. Lay them on a plate, and send them up with butter in a boat, but never pour any over them.

You may dress your spinach, if you choose, in this manner: Pick and wash your spinach well, and put it

into a stewpan; with a little salt. Cover it close, and let it stew till it be tender. Then throw it into a sieve, drain out all the liquor, and chop it small, as much in quantity as a French roll. Add to it half a pint of cream, and season it with pepper, salt, and grated nutmeg. Put in a quarter of a pound of butter, and let it stew over the fire for a quarter of an hour, stirring it frequently. Cut a French roll into long pieces, about as thick as your finger, and fry them. Poach six eggs, lay them round on the spinach, and stick the pieces of roll in and about the eggs. This will serve as a side-dish at a second course, or for a supper.

Should your fire be so fully employed, that you have not room to boil your spinach, you may dress it in the following manner: Get a tin box, or any other thing that shuts very close, and put into it your spinach. Cover it so close that no water can get in, and put it into any pot of liquor you be boiling. It will take about an hour, if the pot or copper boils. In the same manner you may dress peas.

Spinach and Eggs.

PUT your spinach into a saucepan, having first washed it very clean in four or five waters. Cover it close, and shake it about often. When it be just tender, and while it be green, throw it into a sieve to drain, and lay it in your dish. In the mean time have a stew-pan of water boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs, and when done, take them out with an egg-slice, and lay them on the spinach. Send it up with melted butter in a cup, and garnish your dish with an orange cut into quarters.

Carrots.

SCRAPE your carrots very clean, put them into the pot, and when they be enough take them out, and rub them in a clean cloth. Then slice them into a plate, and pour some melted butter over them. If they be young spring carrots, half an hour will boil them suffi-

ciently; if they be large, they will require an hour; and old Sandwich carrots will take two hours boiling.

French Beans.

STRING your beans, cut them in two, and then across; but if you wish to do them in a nice manner, cut them into four, and then across, so that each bean will then be in eight pieces. Put them into salt and water, and when the pan boils, put them in with a little salt. They will be soon done, which may be known by their becoming tender: but take care that you do not suffer them to lose their fine green colour. Lay them in a plate, and send them up with butter in a boat.

French Beans ragobed.

STRING a quarter of a peck of French beans, but do not split them. Cut them across in three parts, and lay them in salt and water. Then take them out, and dry them in a coarse cloth; then fry them brown, pour out all the fat, and put in a quarter of a pint of hot water. Stir it into the pan by degrees, and let it boil. Then take a quarter of a pound of fresh butter rolled in a little flour, two spoonfuls of ketchup, a spoonful of mushroom pickle, four spoonfuls of white wine, an onion stuck with six cloves, two or three blades of mace beaten, half a nutmeg grated, and a little pepper and salt. Stir it all together for a few minutes, and then throw in the beans. Shake the pan for a minute or two, take out the onions, and pour all into your dish. This is a pretty side dish, which you may garnish with what you fancy, particularly pickles.

French Beans ragooed with a Force.

HAVING made a ragoo of your beans as above directed, take two large carrots, scrape them, and then boil them tender. Then mash them in a pan, and season them with pepper and salt. Mix them with a little piece of butter, and two eggs. Make it into what shape you please, and bake it a quarter of an hour in a quick oven; but a tin oven is the best. Lay it in the middle of the dish, and the ragoo round it.

Cauliflowers.

CUT off all the green part from your cauliflowers, then cut the flowers into four, and lay them into water for an hour. Then have some milk and water boiling; put in the cauliflowers, and be sure to skim the saucepan well. When the stalks be tender, take up the flowers carefully, and put them into a cullender to drain. Then put a spoonful of water into a clean stewpan, with a little dust of flour, about a quarter of a pound of butter, and shake it round till it be all finely melted with a little pepper and salt. Then take half the cauliflower, and cut it as you would for pickling. Lay it into the stewpan, turn it, and shake the pan round. Ten minutes will do it. Lay the stewed in the middle of your plate, and the boiled round it, and pour over it the butter you did it in. Or you may dress your cauliflowers in this manner: Cut the stalks off, leave a little green on, and boil them in spring water and salt, for about fifteen minutes. Take them out and drain them, and send them up whole, with some melted butter in a boat.

Asparagus.

HAVING scraped all the stalks very carefully till they look white, cut all the stalks even alike, throw them into water, and have ready a stewpan boiling. Put in some salt, and tie the asparagus in little bunches. Let the water keep boiling, and when they be a little tender take them up. If you boil them too much, they will lose both their colour and taste. Cut a round of a small loaf, about half an inch thick, and toast it brown on both sides. Then dip it in the liquor the asparagus was boiled in, and lay it in your dish. Pour a little butter over your toast, then lay your asparagus on the toast all round your dish, with the white tops outwards. Send up your butter in a bason, and do not pour it over your asparagus, as that will make them greasy to the fingers.

Asparagus forced in French Rolls.

CUT a piece out of the crust of the tops of three

French rolls, and take out all their crumb; but be careful that the crusts fit again in the places from whence they were taken. Fry the rolls brown in fresh butter. Then take a pint of cream, the yolks of six eggs beat fine, and a little salt and nutmeg. Stir them well together over a slow fire till it begins to be thick. Have ready an hundred of small grafs boiled, and save tops enough to stick the rolls with. Cut the rest of the tops small, put them into the cream, and fill the rolls with them. Before you fry the rolls, make holes thick in the top crusts, to stick the grafs in. Then lay on the pieces of crust, and stick the grafs in, that it may look as if it were growing. At a second course this makes a pretty side dish.

Parsnips.

PARSNIPS must be boiled in plenty of water, and when they become soft, which you may know by running a fork into them, take them up; and carefully scrape all the dirt off them. Then scrape them all fine with a knife, throwing away all the sticky part, and send them up plain in a dish with melted butter.

Broccoli.

CAREFULLY strip off all the little branches till you come to the top one, and then with a knife peel off all the hard outside skin that is on the stalks and little branches, and then throw them into water. Have ready a stewpan of water, throw in a little salt, and when it boils put in your broccoli. When the stalks be tender, it will be enough. Put a piece of toasted bread, soaked in the water the broccoli was boiled in, at the bottom of your dish, and put your broccoli on the top of it, the same way as you treated asparagus, and send it up to table with butter in a boat.

Windsor Beans.

THESE must be boiled in plenty of water, with a good quantity of salt. Boil and chop some parsley, put it into good melted butter, and serve them up with boiled bacon, and the butter and parsley in a boat.

Green Peas.

YOU must not shell your peas till just before you want them. Put them into boiling water, with a little salt and a lump of loaf sugar, and when they begin to dent in the middle, they will be enough. Strain them into a sieve, put a good lump of butter into your dish, and stir them till the butter be melted. Boil a sprig of mint by itself, chop it fine, and lay it round the edge of your dish in lumps.

Peas Françoise.

SHELL a quart of peas, cut a large Spanish onion small, and two cabbage or Silesia lettuces. Put to them half a pint of water, with a little salt and a little pepper, mace and nutmeg all beaten. Cover them close, and let them stew a quarter of an hour. Then put in a quarter of a pound of fresh butter rolled in a little flour, a spoonful of ketchup, and a piece of burnt butter of the size of a nutmeg. Cover them close, and let them simmer a quarter of an hour, observing frequently to shake the pan. If you chuse to make a variation, having stewed the ingredients as above, take a small cabbage lettuce and half boil it. Then drain it, cut the stalks at the bottom, so that it will stand firm in the dish, and with a knife very carefully cut out the middle, leaving the outside leaves whole. Put what you cut out into a saucepan, having first chopped it, and put in a piece of butter, a little pepper, salt, and nutmeg, the yolk of a large egg chopped, and a few crumbs of bread. Mix all together, and when it be hot, fill your cabbage. Put some butter into a stewpan, tie your cabbage, and fry it till you think it be enough. Then take it up, untie it, and first pour the ingredients of peas into your dish, and set the forced cabbage in the middle. Have ready four artichoke bottoms fried, and cut in two, and laid round the dish. This will do for a top dish.

Endive ragood.

LAY three heads of fine white endive in salt and water for two or three hours. Then take a hundred of

asparagus, and cut off the green heads; then chop the rest small, as far as it be tender, and lay it in salt and water. Take a bunch of celery, wash it and scrape it clean, and cut it in pieces about three inches long. Put it into a saucepan, with a pint of water, three or four blades of mace, and some white pepper tied in a rag. Let it stew till it be quite tender, then put in the asparagus, shake the saucepan, and let it simmer till the grass be enough. Take the endive out of the water, drain it, and leave one large head whole. Take the other leaf by leaf, put it into the stewpan, and put to it a pint of white wine. Cover the pan close, and let it boil till the endive be just enough. Then put in a quarter of a pound of butter rolled in flour, cover the pan close and keep it shaking. When the endive be enough, take it up, and lay the whole head in the middle; then with a spoon take out the celery and grass, and lay them round it, and the other part of the endive over that. Then pour the liquor out of the saucepan into the stewpan, stir it together, and season it with salt. Have ready the yolks of two eggs beat up with a quarter of a pint of cream, and half a nutmeg grated in. Mix this with the sauce, keep it stirring one way till it be thick, and then pour it over your ragoo.

Force-meagre Cabbage.

BOIL a white-heart cabbage, as big as the bottom of a plate, five minutes in water. Then drain it, cut the stalk flat to stand in the dish, and carefully open the leaves, and take out the inside, leaving the outside leaves whole. Chop what you take out very fine, and take the flesh of two or three flounders or plaice clean from the bone. Chop it with the cabbage, the yolks and whites of four eggs boiled hard, and a handful of pickled parsley. Beat all together in a mortar, with a quarter of a pound of melted butter. Then mix it up with the yolk of an egg, and a few crumbs of bread. Fill the cabbage, and tie it together; put it into a deep stewpan or saucepan, and put to it half a pint of water, a quarter of a pound of butter rolled in a little flour, the yolks

of four eggs boiled hard, an onion stuck with six cloves, some whole pepper and mace tied in a muslin rag, half an ounce of truffles and morels, a spoonful of ketchup, and a few pickled mushrooms. Cover it close, and let it simmer an hour; but if you find it not sufficiently done in that time, let it simmer longer. When it be done, take out the onion and spice, lay it in your dish, untie it, and put the sauce over it.

C H A P. XV.

P U D D I N G S.

Preliminary Hints and Observations.

WHEN you boil a pudding, take particular care that your cloth be clean, and remember to dip it in boiling water; flour it well, and give it a shake, before you put your pudding into it. If it be a bread pudding, tie it loose, but close if it be a batter pudding. If you boil it in a bason, butter it, and boil it in plenty of water. Turn it often, and do not cover the pan; and when it be enough, take it up in the bason, and let it stand a few minutes to cool. Then untie the string, clap the cloth round the bason, lay your dish over it, and turn the pudding out; then take off the bason and cloth very carefully, light puddings being apt to break. When you make a batter pudding, first mix the flour well with a little milk, then put in the ingredients by degrees, and it will be smooth, and not lumpy; but for a plain batter pudding, the best way is to strain it through a coarse hair sieve, that it may neither have lumps, nor the treadles of the eggs; and for all other puddings, strain the eggs when you beat them. Bread and custard puddings for baking, require time and a moderate oven to raise them; batter and rice puddings a quick oven, and always remember to butter the pan or dish before you put your pudding into it.

Steak Pudding.

HAVING made a good crust, with flour and suet shred fine, and mixed it up with cold water, season it

with a little salt, and make a pretty stiff crust, in the proportion of two pounds of suet to a quarter of a peck of flour. Take either beef or mutton steaks, well season them with pepper and salt, and make it up as you would an apple pudding; tie it in a cloth, and put it in when the water boils. If it be a small pudding, it will be boiled in three hours, but a large one will take five hours.

Calf's Foot Pudding.

MINCE very fine a pound of calves' feet, first taking out the fat and brown. Then take a pound and a half of suet, pick off all the skin, and shred it small. Take six eggs, all the yolks, and but half the whites, and beat them well. Then take the crumb of a half-penny roll grated, a pound of currants clean picked and washed, and rubbed in a cloth, as much milk as will moisten it with the eggs, a handful of flour, a little salt, nutmeg, and sugar, to season it to your taste. Boil it nine hours. Then take it up, lay it in your dish, and pour melted butter over it. You may put white wine and sugar into the butter, if you please, and it will be a very great addition.

Yorkshire Pudding.

THIS pudding is usually baked under meat, and is thus made: Beat four large spoonfuls of fine flour with four eggs, and a little salt, for fifteen minutes. Then put to them three pints of milk, and mix them well together. Then butter a dripping-pan, and set it under beef, mutton, or a loin of veal, when roasting. When it be brown, cut it into square pieces, and turn it over; and when the under side be browned also, send it to table on a dish.

Hunting Pudding.

MIX eight eggs beat up fine with a pint of good cream, and a pound of flour. Beat them well together, and put to them a pound of beef suet finely chopped, a pound of currants well cleaned, half a pound of jar raisins stoned and chopped small, two ounces of candied orange cut small, the same of candied citron, a quarter

of a pound of powdered sugar, and a large nutmeg grated. Mix all together with half a gill of brandy, put it into a cloth, tie it up close, and boil it four hours.

Marrow Pudding.

GRATE a penny loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then add a glass of brandy, with sugar and nutmeg to your taste. Mix them all well together, and then boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and when you dish it up, stick them all over it.

Another Marrow Pudding.

HAVING laid a thin paste in your dish, take some cream, the yolks and whites of eight eggs beat up in rose-water, some sugar, and a little nutmeg. Mix them all together. Rasp some stale French rolls, and cut them in thin slices. Take a quarter of a pound of currants washed, picked, and dried; put a layer of bread in your dish, strew some currants and marrow sliced over it, then some custard, and so on alternately until your dish be full. The dish must not be very deep. After it is boiled, strew sugar over it.

Plumb Pudding boiled.

CUT a pound of suet into little pieces, but not too fine, a pound of currants washed clean, a pound of raisins stoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-spoonful of beaten ginger, a pound of flour, and a pint of milk. Beat the eggs first, then put to them half the milk, and beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, as much milk as will mix it well together very thick. It will take five hours boiling.

Oxford Pudding.

TAKE a quarter of a pound of grated biscuits, the same quantity of currants clean washed and picked, the same of suet shred small, half a large spoonful of powdered sugar, a little salt, and some grated nutmeg. Mix

them all well together, and take two yolks of eggs, and make them up into balls of the size of a turkey's egg. Fry them of a fine light brown, in fresh butter, and let your sauce be melted butter and sugar, with a little white wine put into it.

Custard Pudding.

FROM a pint of cream take two or three spoonfuls, and mix them with a spoonful of fine flour. Set the rest of the cream on the fire to boil, and as soon as it is boiled, take it off, and stir in the cold cream and flour very well. When it be cool, beat up five yolks and two whites of eggs, and stir in a little salt and some nutmeg, two or three spoonfuls of sack, and sweeten to your palate. Butter an earthen bowl, and pour it into it, tie a cloth over it, and boil it half an hour. Then take it out, untie the cloth, turn the pudding into your dish, and pour on it melted butter.

Sweetmeat Pudding.

COVER your dish with a thin puff paste, then take candied orange, lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the dish. Then beat eight yolks of eggs and two whites, near half a pound of sugar, and half a pound of melted butter. Beat all well together, pour in all your sweetmeats, and bake it something less than an hour in a moderately heated oven.

Prune Pudding.

FROM a quart of milk take a few spoonfuls, and beat in it six yolks of eggs and three whites, four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger. Then, by degrees, mix in all the milk, and a pound of prunes. Boil it an hour tied up in a cloth, and pour melted butter over it. Damsons done this way eat full as well as prunes.

Orange Pudding.

HAVING boiled the rind of a Seville orange very soft, beat it in a marble mortar with the juice, and put to it two Naples biscuits grated very fine, a quarter of

a pound of sugar, half a pound of butter, and the yolks of six eggs. Mix them well together, lay a good puff paste round the edge of your dish, and bake it half an hour in a gentle oven. Or you may make your pudding in this manner. Take the yolks of sixteen eggs, beat them well with half a pint of melted butter, grate in the rind of two Seville oranges, beat in half a pound of fine sugar, two spoonfuls of orange-flower water, two of rose-water, a gill of sack, half a pint of cream, two Naples biscuits, or the crump of a halfpenny loaf soaked in cream, and mix all well together. Make a thin puff paste, and lay it all round the rim and over the dish. Then pour in the pudding, and bake it.

A Second Sort of Orange Pudding.

BEAT sixteen yolks fine, mix them with half a pound of fresh butter melted, half a pound of white sugar, half a pint of cream, a little rose-water, and a little nutmeg. Cut the peel of a large Seville orange so thin that none of the white may appear, beat it fine in a mortar till they be like a paste, and by degrees mix in the ingredients. Then lay a puff paste all over the dish, pour in the ingredients, and bake it.

A Third Sort of Orange Pudding.

GRATE off the rind of two large Seville oranges as far as they be yellow. Then put your oranges in fair water, and let them boil till they be tender. Shift the water three or four times, to take out the bitterness, and when they be tender, cut them open, and take away the seeds and strings. Beat the other part in a mortar with half a pound of sugar, till it be a paste, and then put to it the yolks of six eggs, three or four spoonfuls of thick cream, and half a Naples biscuit grated. Mix these together, melt a pound of fresh butter very thick, and stir it well in. When it be cold, put a little puff paste about the bottom and rim of the dish. Pour in the ingredients, and bake it about three quarters of an hour.

Biscuit Pudding.

POUR a pint of boiling milk or cream over three

penny Naples biscuits grated; cover it close; when cold add the yolks of four eggs, the whites of two, some nutmeg, a little brandy, half a spoonful of flour, and some sugar. Boil this an hour in a china bason, and serve it with melted butter, wine, and sugar.

Lemon Pudding.

CUT the rind very thin of three lemons, and boil them in three quarts of water till they be tender. Then pound them very fine in a mortar, and have ready a quarter of a pound of Naples biscuits, boiled up in a quart of milk or cream. Mix them and the lemon rind with it, and beat up twelve yolks and six whites of eggs very fine. Melt a quarter of a pound of fresh butter, and put in half a pound of sugar, and a little orange-flower water. Mix all well together, put it over the stove, keep it stirring till it be thick, and then squeeze in the juice of half a lemon. Put puff paste round your dish, as before directed, then pour in your pudding, cut some candied sweetmeats and strew over it, and bake it three quarters of an hour. Or you may make it in this manner: Blanch and beat eight ounces of Jordan almonds with orange-flower water, and add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, and half the rind grated fine. Work them in a marble mortar till they look white and light, then put the puff paste on your dish, pour in your pudding, and bake it half an hour.

Sago Pudding.

BOIL two ounces of sago in a pint of milk till tender. When cold, add five eggs, two Naples biscuits, a little brandy, and sugar it to the taste. Boil it in a bason, and serve it with melted butter, a little wine and sugar.

Almond Pudding.

HAVING boiled the skins of two lemons very tender, and beat them fine, beat half a pound of almonds in rose-water, and a pound of sugar, till they be very fine. Melt half a pound of butter, and let it stand till it be quite cold. Beat the yolks of eight and the whites

of four eggs, and then mix and beat them all together with a little orange-flower water. Bake it in the oven. Or you may make almond puddings in this manner: Beat fine a pound and a half of blanched almonds with a little rose-water, a pound of grated bread, a pound and a quarter of fine sugar, a quarter of an ounce of cinnamon, a large nutmeg beat fine, and half a pound of melted butter, mixed with the yolks of eight eggs, and the whites of four beat fine; a pint of sack, a pint and a half of cream, and some rose or orange flower water. Boil the cream, tie a little saffron in a bag, and dip it into the cream to colour it. First beat your eggs well, and mix them with your butter. Beat it up, then put in the spice, then the almonds, then the rose water and wine by degrees, beating it all the time; then the sugar, and then the cream by degrees, keeping it stirring; and then add a quarter of a pound of vermicelli. Stir all together, and have ready some hog's guts nicely cleaned. Fill them only half full, and as you put in the ingredients, here and there put in a bit of citron. Tie both ends of the gut tight, and boil them about a quarter of an hour.

Ipswich Almond Pudding.

TAKE a little more than three ounces of the crumb of white bread sliced, or grated, and steep it in a pint and a half of cream. Then beat half a pint of blanched almonds very fine, till they be like a paste, with a little orange-flower water. Beat up the yolks of eight eggs, and the whites of four. Mix all well together, put in a quarter of a pound of white sugar, and stir in about a quarter of a pound of melted butter. Put it over the fire, and keep stirring it till it be thick. Lay a sheet of puff paste at the bottom of your dish, and pour in the ingredients. Half an hour will bake it.

Duke of Buckingham's Pudding.

TAKE a pound of suet chopped fine, a quarter of a pound of raisins stoned and chopped, two eggs, a little nutmeg and ginger, two spoonfuls of flour, and

sugar it to the taste. Tie it close, boil it four hours at least, and serve it with melted butter, sack, and sugar.

Duke of Cumberland's Pudding.

TAKE flour, grated apples, currants, chopped suet, and sugar, of each six ounces; six eggs, a little nutmeg and salt. Boil it two hours at least, and serve it with melted butter, wine, and sugar.

Herb Pudding.

TAKE a quart of groats, and steep them in warm water half an hour. Take a pound of hog's lard, and cut it into little bits. Take of spinach, beets, parsley, and leeks, a handful of each; three large onions chopped small, and three sage-leaves cut fine. Put in a little salt, mix all well together, and tie it close. It will require to be taken up in boiling, to loosen the string a little.

Spinach Pudding.

PICK and wash clean a quarter of a peck of spinach, put it into a saucepan with a little salt, cover it close, and when it be boiled just tender, throw it into a sieve to drain. Then chop it with a knife, beat up six eggs, and mix well with it half a pint of cream, and a stale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into the saucepan in which you boiled the spinach, and keep stirring it all the time till it begins to thicken. Then wet and flour your cloth well, tie it up and boil it an hour. When it be enough, turn it into your dish, pour melted butter over it, and the juice of a Seville orange. You may use sugar or not, as you please. If you bake it, you must put in a quarter of a pound of sugar; and you may, if you like it better, use biscuit instead of bread.

Cream Pudding.

BOIL a quart of cream with a blade of mace, and half a nutmeg grated, and then let it stand to cool. Beat up eight eggs and three whites, and strain them well. Mix a spoonful of flour with them, a quarter of

a pound of almonds blanched, and beat very fine, with a spoonful of orange-flower, or rose-water. Mix with the eggs, then by degrees mix in the cream, and beat all well together. Take a thick cloth, wet and flour it well, pour in your mixture, tie it close, and boil it half an hour. Let the water boil fast all the time, and when it be done, turn it into your dish, pour melted butter over it, with a little sack, and throw fine sugar all over it.

Vermicelli Pudding.

TAKE four ounces of vermicelli, and boil it in a pint of new milk till it be soft, with a stick or two of cinnamon. Then put in half a pint of thick cream, a quarter of a pound of butter, the like quantity of sugar, and the yolks of four eggs beaten. Bake it without paste in an earthen dish.

Rice Pudding.

HAVING boiled four ounces of ground rice in water till it be soft, beat the yolks of four eggs, and put to them a pint of cream, four ounces of sugar, and a quarter of a pound of butter. Having mixed them well together, either boil or bake it. Or you may make your pudding thus: Take a quarter of a pound of rice, put it into a saucepan, with a quart of new milk, a stick of cinnamon, and stir it often to prevent it sticking to the saucepan. When it be boiled thick, put it into a pan, stir in a quarter of a pound of fresh butter, and sugar it to your palate. Grate in half a nutmeg, add three or four spoonfuls of rose-water, and stir all well together. When it be cold, beat up eight eggs with half the whites, and then beat it all well together. Pour it into a buttered dish, and bake it.

If you would make a cheap boiled rice pudding, proceed thus: Take a quarter of a pound of rice, and half a pound of raisins, and tie them in a cloth; but give the rice a good deal of room to swell. Boil it two hours, and when it be enough, turn it into your dish, and pour melted butter and sugar over it, with a little nutmeg. Or you may make it thus: Tie a quarter of a

pound of rice in a cloth, but give it room for swelling. Boil it an hour, then take it up, untie it, and with a spoon stir in a quarter of a pound of butter. Grate some nutmeg, and sweeten it to your taste. Then tie it up close, and boil it another hour. Then take it up, turn it into your dish, and pour over it melted butter.

You may make a cheap baked rice pudding thus: Boil a quarter of a pound of rice in a quart of new milk, and keep stirring it that it may not burn. When it begins to be thick, take it off, and let it stand till it be a little cool. Then stir in well a quarter of a pound of butter, and sugar it to your palate. Grate in a small nutmeg, then pour your pudding into a buttered dish, and bake it.

Flour-Hasty Pudding.

PUT four bay-leaves into a quart of milk, and set it on the fire to boil. Then beat up the yolks of two eggs, and stir in a little salt. Take two or three spoonfuls of milk, and beat up with your eggs, and stir in your milk. Then, with a wooden spoon in one hand, and the flour in the other, stir it in till it be of a good thickness, but not too thick. Let it boil, and keep it stirring; then pour it into a dish, and stick pieces of butter here and there. You may omit the eggs, if you do not like them; but they are a good addition to the pudding. A little piece of butter stirred in the milk, makes it eat short and fine. Before you put in the flour, take out the bay-leaves.

Fine Hasty Pudding.

HAVING broken an egg into fine flour, with your hand, work up as much as you can into a stiff paste and thus mince it as small as possible. Then put it into a quart of boiling milk, and put in a little salt, a little beaten cinnamon, a little sugar, a piece of butter as big as a walnut, and stir all one way. When it be as thick as you would have it, stir in such another piece of butter, then pour it into your dish, and stick pieces of butter in different places.

Millet Pudding.

WASH and pick clean half a pound of millet seed, put to it half a pound of sugar, a whole nutmeg grated, and three quarts of milk, and break in half a pound of fresh butter. Butter your dish, pour it into it, and send it to the oven.

Apricot Pudding.

TAKE six large apricots, and coddle them till they be tender, break them very small, and sweeten them to your taste. When they be cold, add to them six yolks and two whites of eggs. Mix them well together with a pint of good cream, lay a puff paste all over your dish, and pour in your ingredients. Bake it half an hour, in a moderately heated oven, and when it be enough, throw a little fine sugar all over it.

Quaking Pudding.

BEAT well together the yolks of six and the whites of three eggs, with a pint of cream, and mix them well together. Grate in a little nutmeg, a little salt, and add a little rose-water, if you choose it. Grate in the crumb of a halfpenny roll, or a spoonful of flour, first mixed with a little of the cream, or a spoonful of the flour of rice. Butter a cloth well, and flour it. Then put in your mixture, tie it rather loose than tight, and boil it half an hour briskly; but remember your water must boil before you put in your pudding.

Oat Pudding baked.

TAKE two pounds of decorticated oats, and drown them in new milk: eight ounces of raisins of the sun stoned, the same quantity of currants well picked and washed, a pound of sweet suet shred finely, and six new-laid eggs well beaten up. Season with nutmeg, beaten ginger, and salt, and mix them all well together.

An Oatmeal Pudding after the New England manner.

TAKE a pint of whole oatmeal, and steep it in a quart of boiled milk over night. In the morning take

half a pound of beef suet shred fine, and mix with the oatmeal and boiled milk some grated nutmeg, and a little salt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raisins, and as much sugar as will sweeten it. Stir it well together, tie it pretty close, and boil it two hours. For sauce use melted butter.

Transparent Pudding.

PUT eight eggs well beaten into a pan, with half a pound of butter, and the same quantity of loaf sugar, beat fine, with a little grated nutmeg. Set it on the fire, and keep stirring it till it be of the thickness of buttered eggs. Then put it in a bason to cool, roll a rich puff paste very thin, lay it round the edge of your dish, and pour in the ingredients. Bake it half an hour in a moderately heated oven, and it will cut light and clear.

French Barley Pudding.

TAKE the yolks of six eggs and the whites of three, beat them up well, and put them into a quart of cream. Sweeten it to your palate, and put in a little orange-flower water, and a pound of melted butter. Then put in six handfuls of French barley, having first boiled it tender in milk. Then butter a dish, put it into it, and send it to the oven.

Potatoe Pudding.

BOIL a quarter of a pound of potatoes till they be soft, peel them, and mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of fresh butter melted, half a pound of fine sugar, and beat them well together till they be smooth. Beat six eggs, whites as well as yolks, and stir them in with a glass of sack or brandy. If you choose it, you may add half a pint of currants. Boil it half an hour, melt some butter, and put into it a glass of white wine, sweeten it with sugar, and pour it over it.

Or you may make a potatoe pudding for baking thus: Boil two pounds of white potatoes till they be

soft, peel and beat them in a mortar, and strain them through a sieve till they be quite fine. Then mix in half a pound of fresh butter melted, beat up the yolks of eight eggs and the whites of three. Stir them in with half a pound of white sugar finely pounded, half a pint of sack, and stir them well together. Grate in half a large nutmeg, and stir in half a pint of cream. Make a puff paste, lay it all over the dish, and round the edges; pour in the pudding, and bake it till it be of a fine light brown.

Carrot Pudding.

SCRAPE a raw carrot very clean, and grate it. Take half a pound of the grated carrot, and a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream. Then stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange-flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it be not thin enough, stir in a little new milk or cream. Let it be of a moderate thickness, lay a puff paste all over the dish, and pour in the ingredients. It will take an hour's baking. If you would boil it, you must melt butter, and put in white wine and sugar.

Another Carrot Pudding.

PARE the crust of two penny loaves, soak them in a quart of boiling milk, and let them stand till they be cold. Then grate in two or three large carrots, and put in eight eggs well beaten, and three quarters of a pound of fresh butter melted. Grate in a little nutmeg, and sweeten to your taste. Cover your dish with puff paste, pour in your ingredients, and bake it an hour.

Suet Pudding boiled.

TAKE four spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a tea-spoonful of salt, and a quart of milk. Mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk and

fuet. Let your batter be pretty thick, and boil it two hours.

Veal Suet Pudding.

CUT the crumb of a three-penny loaf into slices ; boil and pour two quarts of milk on the bread ; one pound of veal fuet melted down and poured into the milk. Add to these one pound of currants, and sugar to the taste, half a nutmeg, and six eggs well mixed together. If to be baked, butter the dish well. This will do for either baking or boiling.

Cabbage Pudding.

TAKE two pounds of beef fuet, and as much of the lean part of a leg of veal. Take a little cabbage and scald it ; then bruise the fuet, veal, and cabbage together in a marble mortar. Season it with mace, nutmeg, ginger, a little pepper and salt, some green gooseberries, grapes, or barberries. Mix them all well together, with the yolks of four or five eggs well beaten. Wrap all up together in a green cabbage leaf, and tie it in a cloth. An hour will boil it.

Lady Sunderland's Pudding.

TAKE a pint of cream, eight eggs, leave out three whites, five spoonfuls of flour, and half a nutmeg. When they are going to the oven, butter small basons, fill them half full, bake them half an hour, and grate some sugar over them. For sauce, melted butter, wine, and sugar. When they are baked, turn them out of the basons, and pour some of the sauce over them.

Pith Pudding.

PUT a proper quantity of the pith of an ox all night in water, to soak out the blood, and in the morning strip it out of the skin, and beat it with the back of a spoon in orange water till it be as fine as pap. Then take three pints of thick cream, and boil in it two or three blades of mace, a nutmeg quartered, and a stick of cinnamon. Then take half a pound of the best Jordan almonds, blanched in cold water, and beat them with a little of the cream, and as it dries, put in more

cream. When they be all beaten, strain the cream from them to the pith. Then take the yolks of ten eggs, and the whites of but two, and beat them well, and put them to the ingredients. Take a spoonful of grated bread, or Naples biscuit, and mix all these together, with half a pound of fine sugar, the marrow of four large bones, and a little salt. Fill them in small ox or hog's guts, or bake it in a dish, with puff paste round the edges and under it.

Citron Pudding.

TAKE a spoonful of fine flour, two ounces of sugar, a little nutmeg, and half a pint of cream. Mix them all well together, with the yolks of three eggs. Put it in tea-cups, and stick in it two ounces of citron cut very thin. Bake them in a pretty quick oven, and turn them out upon a china dish.

Bread Pudding.

SLICE thin all the crumb of a penny loaf into a quart of milk, and set it over a chafing-dish of coals till the bread has soaked up all the milk. Then put in a piece of butter, stir it round, and let it stand till it be cold; or you may boil your milk, and pour it over your bread, and cover it up close, which will equally answer the same purpose. Then take the yolks of six eggs, and the whites of three, and beat them up with a little rose-water and nutmeg, and a little salt and sugar. Mix all well together, and boil it an hour.

If you wish to make a very fine bread pudding, you must proceed in this manner: Cut thin all the crumb of a stale penny loaf, and put it into a quart of cream. Set it over a slow fire till it be scalding hot, and then let it stand till it be cold. Beat up the bread and cream well together, and grate in some nutmeg. Take twelve bitter almonds, boil them in two spoonfuls of water, pour the water to the cream, stir it in with a little salt, and sweeten it to your taste. Blanche the almonds, and beat them in a mortar, with two spoonfuls of rose or orange-flower water till they be a fine paste. Then mix them by degrees with the cream, and when they be

well mixed, take the yolks of eight eggs, and the whites of four; beat them well, and mix them with your cream, and then mix them all together. A bowl or bason will be best to boil it in; but if you make use of a cloth, be sure to dip it in the hot water, and flour it well. Tie it loose and boil it an hour. Take care that the water boil when you put it in, and that it keep boiling all the time. When it be enough, turn it into your dish. Melt some butter, and put into it two or three spoonfuls of white wine or sack; give it a boil and pour it over your pudding. Then strew a good deal of fine sugar all over your pudding and dish, and send it hot to table.

A baked Bread Pudding.

RASP or crumble the crumb of a penny loaf, take the same quantity of flour, the yolks of four eggs and two whites, a tea-spoonful of ginger, half a pound of raisins stoned, half a pound of currants clean washed and picked, and a little salt. Mix first the bread and flour, ginger, salt, and sugar, to your palate; then the eggs, and as much milk as will make it like a good batter; then the fruit. Butter the dish, pour it in, and bake it.

Another Bread Pudding.

BOIL half a pint of milk with a bit of cinnamon; take four eggs, and the whites well beaten, the rind of a lemon grated, half a pound of suet chopped fine, and as much bread as necessary. Pour your milk on the bread and suet, keep mixing it till cold, then put in the lemon-peel, eggs, a little sugar, and some nutmeg grated fine. This pudding may be either baked or boiled.

A Spoonful Pudding.

TAKE a spoonful of flour, a spoonful of cream or milk, an egg, a little nutmeg, ginger, and salt. Mix all together, and boil it in a little wooden dish half an hour. You may add a few currants.

Tansy Pudding.

TO four Naples biscuits grated, put as much boiling hot cream as will wet them. Then beat up the yolks

of four eggs, and have ready a few chopped tansey leaves, with as much spinach as will make it a pretty green. Be careful that you do not put in too much tansey, as that will make it bitter. When the cream be cold, mix all together with a little sugar, and set it over a slow fire till it be thick. Then take it off, and when cold put in a cloth well buttered and floured. Tie it up close, and let it boil three quarters of an hour. Take it up in a bason, and let it stand one quarter of an hour. Then turn it out carefully, and put round it white wine sauce.

Or you may make a tansey pudding with almonds thus: Blanch four ounces of almonds, and beat them very fine with rose-water. Pour a pint of cream boiling hot on a French roll sliced very thin. Beat four eggs well, and mix with them a little sugar and nutmeg grated, a glass of a brandy, a little juice of tansey, and the juice of spinach, to make it green. Put all the ingredients into a stewpan, with a quarter of a pound of butter, and give it a gentle boil. You may either boil or bake it in a dish, either with writing-paper or a crust.

White Puddings in Skins.

BOIL half a pound of rice in milk till it be soft, having first washed the rice well in warm water. Put it into a sieve to drain, and beat half a pound of Jordan almonds very fine with some rose-water. Wash and dry a pound of currants, cut into small bits, a pound of hog's lard, beat up six eggs well, half a pound of sugar, a little nutmeg grated, a stick of cinnamon, a little mace, and a little salt. Mix them well together, fill your skins and boil them.

Quince, Apricot, or White Pear-Plumb Pudding.

HAVING scalded your quinces till they be very tender, pare them thin, and scrape off the soft. Mix it with sugar till it be very sweet, and put in a little ginger and a little cinnamon. To a pint of cream put three or four yolks of eggs, and stir it into your quinces till they be of a good thickness. Remember to make it pretty thick. In the same manner you may

treat apricots, or white pear-plums. Butter your dish, pour it in, and bake it.

Cowslip Pudding.

CUT and pound small the flowers of a peck of cowslips, with half a pound of Naples biscuits grated, and three pints of cream. Boil them a little, then take them off the fire, and beat up sixteen eggs with a little cream and rose water. Sweeten to your palate. Mix it all well together, butter a dish, and pour it in. Bake it, and when it be enough, throw fine sugar over it, and serve it up. When you cannot get cream, new milk will do well enough for these sorts of puddings.

Pearl Barley Pudding.

WASH a pound of pearl barley clean, put to it three quarts of new milk, and half a pound of double refined sugar and a nutmeg grated; then put it into a deep pan, and bake it with brown bread. Take it out of the oven, beat up six eggs, and mix all well together. Butter a dish, pour it in, bake it again an hour, and it will be very good.

French Barley Pudding.

TO six eggs well beaten put a quart of cream, half the whites, sweeten to your palate, a little orange-flower or rose water, and a pound of melted butter. Then put in six handfuls of French barley, which has been boiled tender in milk. Butter the dish, and put it in. It will take as long baking as a venison pasty.

Chestnut Pudding.

BOIL a dozen and a half of chestnuts in a saucepan of water for a quarter of an hour. Then blanch and peel them, and beat them in a marble mortar, with a little orange-flower or rose-water and sack, till they come to a fine thin paste. Then beat up twelve eggs with half the whites, and mix them well. Grate half a nutmeg, a little salt, and mix them with three pints of cream and half a pound of melted butter. Sweeten it to your palate, and mix all together. Put it over the fire, and keep stirring it till it be thick. Lay a puff paste all over the dish, pour in the mixture, and bake it.

When you cannot get cream, take three pints of milk. Beat up the yolks of four eggs, and stir into the milk. Set it over the fire, stirring all the time till it be scalding hot, and then mix it instead of cream.

Sweetmeat Pudding.

HAVING put a thin puff paste all over your dish, take candied orange, lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of your dish, then beat eight yolks of eggs and two whites, near half a pound of sugar, and half a pound of melted butter. Beat all well together, and pour it on the sweetmeats as soon as the oven be ready, which must not be too hot. An hour or less will bake it.

Bread and Butter Pudding.

CUT a penny loaf into thin slices of bread and butter, as you do for tea. Butter your dish, and lay slices all over it. Then strew a few currants washed and picked clean, then a row of bread and butter, then a few currants, and so on till your bread and butter be all in. Then take a pint of milk, beat up four eggs, a little salt, and half a nutmeg grated. Mix all together with sugar to your taste; then pour it over the bread, and bake it half an hour. A puff paste under does best. You may put in two spoonfuls of rose-water if you choose it.

Cheese-curd Pudding.

TURN a gallon of milk with rennet, and drain off all the curd from the whey. Put the curd into a mortar, and beat it with half a pound of fresh butter, till the butter and curd be well mixed. Then beat the yolks of six eggs and the whites of three, and strain them to the curd. Then grate two Naples biscuits, or half a penny roll. Mix all these together, and sweeten to your palate. Butter your patty-pans, and fill them with the ingredients. Bake them in a moderately heated oven, and when they be done, turn them out into a dish. Cut citron and candied orange-peel into little narrow bits, about an inch long, and blanched

almonds cut in long slips. Stick them here and there on the tops of the puddings, according to your fancy. Pour melted butter, with a little sack in it, into the dish, and throw fine sugar all over the puddings and dish.

Apple Pudding.

PARE twelve large pippins, and take out the cores, Put them into a saucepan, with four or five spoonfuls of water, and boil them till they be soft and thick. Then beat them well, stir in a pound of loaf sugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs beaten. Mix all well together, and bake it in a slack oven. When it be nearly done, throw over it a little fine sugar. If you please you may bake it in a puff paste at the bottom of the dish, and round the edges of it.

Apple Dumplins.

HAVING pared your apples, take out the core with an apple-scraper, and fill the hole with quince or orange marmalade, or sugar, as may suit you best. Then take a piece of cold paste and make a hole in it. as if you were going to make a pie. Lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple, which is much better than gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour. Serve them up with melted butter poured over them.

Gooseberry Pudding.

TAKE half a pint of green gooseberries, and scald them in water till they be soft. Put them into a sieve to drain, and when cold, work them through a hair sieve with the back of a clean wooden spoon. Then add half a pound of sugar, the same of butter, four ounces of Naples biscuits, and six eggs beaten. Mix all together, and beat them a quarter of an hour. Pour it in an earthen dish, without paste, and bake it half an hour.

Suet Dumplins with Currants.

TAKE a pint of milk, four eggs, a pound of suet,

a little salt and nutmeg, two tea-spoonfuls of ginger, and what flour will make it into a light paste. When the water boils, make the paste into dumplings, rolled with a little flour, the size of a goose egg. Throw them into the water, and move them gently to prevent their sticking. A little more than half an hour will boil them.

Raspberry Dumplings.

MAKE a good puff paste, and roll it. Spread over it raspberry jam, roll it up, and boil it an hour. Cut it into five slices, pour melted butter into the dish, grated sugar round it.

Pennyroyal Dumplings.

GRATE the crumb of a penny loaf, take three quarters of a pound of beef suet, the same of currants, four eggs, a little brandy, a little thyme and pennyroyal, and a handful of parsley shred. Mix all well, roll them up with flour, and put them into cloths. Three quarters of an hour will boil them.

Yeast Dumplings.

WITH flour, water, yeast, and salt, make a light dough as for bread, cover it with a cloth, and set it before the fire for half an hour. Then have a saucepan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's egg. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or saucepan, for they will then be heavy, and be sure to keep the water boiling all the time. When they be enough take them up, and lay them in your dish, with melted butter in a boat. To save trouble, you may get your dough at the baker's, which will do equally as well.

Norfolk Dumplings.

TAKE half a pint of milk, two eggs, a little salt, and make them into a good thick batter with flour. Have ready a clean saucepan of water boiling, and

drop your batter into it, and two or three minutes will boil them; but be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them in a dish, and stir a lump of fresh butter into them. They will be very good if eaten hot.

Hard Dumplins.

MAKE some flour and water, with a little salt, into a sort of paste. Roll them in balls as big as a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. They are best boiled with a good piece of beef. You may add, for change, a few currants. Serve them up with melted butter in a cup.

Batter Pudding.

TAKE a quart of milk, beat up the yolks of six eggs, and the whites of three, and mix them with a quarter of a pint of milk. Take six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you please, put in half a pound of prunes or currants, and two or three more eggs. Or you may make it without eggs in the following manner: Take a quart of milk, mix six spoonfuls of the flour with a little of the milk first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron. Then mix all together, and boil it an hour.

Batter Pudding without Eggs.

MIX six spoonfuls of flour with a little milk, a tea-spoonful of salt, two tea-spoonfuls of beaten ginger, and two of the tincture of saffron. Mix it with near a quart of milk, and boil it an hour. If you think proper, you may add fruit.

A Grateful Pudding.

TO a pound of flour add a pound of white bread grated. Take eight eggs, but only half the whites. Beat them up, and mix with them a pint of new milk.

Then stir in the bread and flour, a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well together, and either bake or boil it. It will take three quarters of an hour baking. Put cream in instead of milk, if you have it, which will be a great addition.

Ratafia Pudding.

BOIL a quart of cream, with four or five laurel leaves. Then take them out, and break in half a pound of Naples biscuits, half a pound of butter, some sack, nutmeg, and a little salt. Take it off the fire, cover it up, and when it be almost cold, put in two ounces of blanched almonds beaten fine, and the yolks of five eggs. Mix all together, and bake it half an hour in a moderately heated oven. Before you put it into the oven, grate a little sugar over it.

C H A P. XVI.

P I E S.

Preliminary Hints and Observations.

AS the heat of your oven must be regulated by what you intend to bake, the following rules should be carefully attended to. Light paste requires a moderate oven, but not too slow, as that will deprive it of the light appearance it should have; and too quick an oven will catch and burn it, without giving it time to rise. Tarts that are iced require a slow oven, or the icing will be brown before the paste be properly baked. Raised pies must have a quick oven, and be well closed up, or your pie will fall in the sides. It should have no water put in till just before you put it into the oven, as that will make the crust look sodden, and perhaps be the cause of the pie running, which will infallibly spoil it.

Different Kinds of Pastes for Tarts, Pies, &c.

CRISP paste for tarts is made thus: Mix an ounce

of loaf sugar, beat and sifted, with a pound of fine flour, and make it into a stiff paste with a gill of boiling cream. Work three ounces of butter into it, roll it very thin, and having made your tarts, beat the white of an egg a little, and rub it over them with a feather. Sift a little double-refined sugar over them, and bake them as above directed. You may, if you please, make the icing for your tarts in the following manner: Beat the white of an egg to a strong froth, and put in, by degrees, four ounces of double-refined sugar, with as much gum as will lie on a sixpence, beat and sifted fine. Beat them half an hour, and then lay it thin on your tarts.

Puff paste is made thus: Rub a pound of butter very fine into a quarter of a peck of flour. Make it up into a light paste with cold water, just stiff enough to work it. Then roll it out about the thickness of a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it and roll it out seven or eight times, when it will be fit for all sorts of pies and tarts that require a puff paste.

Another light puff paste for tarts. Beat the white of an egg to a strong froth, and mix it with as much water as will make three quarters of a pound of flower into a tolerably stiff paste. Roll it out very thin, lay the third part of a half pound of butter, in thin pieces, and dredge it with a little more flour. Roll it up tight, then roll it out again, and continue to do so until half a pound of butter and flour be used. Cut it in square pieces, and make your tarts. This will require a quicker oven than what you used for your crisp paste.

Paste for custards may be made thus: Pour half a pound of boiling butter on two pounds of flour, with as much water as will make it into a good paste. Work it well, and when it has cooled a little, raise your custards, put a paper round the inside of them, and when they be half baked, fill them.

When you make any kind of *dripping-paste*, boil it four or five minutes in a good quantity of water, to take the strength off it.

When you make a *cold crust with suet*, shred the suet

fine, pour part of it into the flour, then make it into a paste, and roll it out as before, with this difference, make use of suet instead of butter.

The following is a *good crust for great pies*: Put the yolks of three eggs to a peck of flour, pour in some boiling water, then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust. Work it up well, and roll it out.

If you would make a *standing crust for great pies*, do it as follows: Take a peck of flour, and six pounds of butter boiled in a gallon of water. Skim it off into the flour, and as little of the liquor as you can. Work it up well into a paste, and then pull it into pieces till it be cold. Then make it up into what form you please. This paste is proper for the walls of a goose pie.

Lamb or Veal Pies.

CUT your lamb or veal into little pieces, and season it with pepper, salt, cloves, mace and nutmeg, beat fine. Make a good puff paste crust, lay it into your dish, then lay in your meat, and strew on it some stoned raisins and currants clean washed, and some sugar. Then lay on it some forcemeat balls made sweet, and in the summer some artichoke bottoms boiled, and in the winter, scalded grapes. Boil Spanish potatoes cut in pieces, candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Against its return from the oven, have ready a caudle made thus: Take a pint of white wine, and mix in the yolks of three eggs. Stir it well together over the fire, one way, all the time, till it be thick. Then take it off, stir in sugar enough to sweeten it, and squeeze in the juice of a lemon. Put it hot into your pie, and close it up again. Send your pie up to table as hot as possible.

Savory Veal Pie.

CUT a breast of veal into pieces, season it with pepper and salt, and lay it all into your crust. Boil six or

eight hard eggs, but take only the yolks; put them into the pie here and there, then fill your dish almost full of water, put on the lid, and bake it well.

Beef-Steak Pie.

BEAT some rump-steaks with a rolling-pin, and season them with pepper and salt to your palate. Make a good crust, lay in your steaks, and then pour in as much water as will half fill the dish. Put on the crust, and bake it well.

Ox-Cheek Pie.

HAVING baked your ox-cheek, but take care not to do it too much, let it lie in the oven all night, and it will be ready for further use the next day. Make a fine puff paste crust, and let your side and top-crust be thick. Your dish must be deep in order to hold a good deal of gravy. Cover the inside of it with crust, then cut all the flesh, kernels, and fat off the head, with the palate cut in pieces. Cut all the meat into little pieces, as if it were for a hash, and lay it in the dish. Take an ounce of truffles and morels, and throw them over the meat, the yolks of six eggs boiled hard, a gill of pickled mushrooms, if fresh ones are not to be had; put in plenty of forcemeat balls, a few artichoke bottoms, or asparagus tops, if they be in season. Season your pie with pepper and salt, and fill it with the gravy it was baked in. If the head be rightly seasoned before it went to the oven, it will want very little more when it comes out. Then put on the lid and bake it, and your pie will be enough as soon as the crust be properly baked.

Calf's Foot Pie.

HAVING put your calf's feet into a saucepan, with three quarts of water, and three or four blades of mace, let them boil softly till there be about a pint and a half only. Then take out your feet, strain the liquor, and make a good crust. Cover your dish, then pick off the flesh from the bones, and lay half in the dish. Strew over it half a pound of currants, clean washed and picked, and half a pound of raisins stoned.

Then lay on the rest of the meat, skim the liquor, sweeten it to your taste, and put in half a pint of white wine. Then pour all into the dish, put on your lid, and bake it an hour and a half.

Mutton Pie.

TAKE off the skin and inside fat of a loin of mutton, and cut it in steaks; then season it well with pepper and salt to your palate. Lay it into your crust, fill it, and pour in as much water as will almost fill your dish. Then put on the crust, and bake it well.

Venison Pasty.

HAVING boned a breast or shoulder of venison, season it well with pepper, salt, and mace. Lay it in a deep dish, with the best part of a neck of mutton, cut in slices, and laid over the venison. Pour in a large glass of red wine, put a coarse paste over it, and bake it two hours in an oven. Then lay the venison into a dish, and pour the gravy and a pound of butter over it. Make a good puff paste, and lay it near half an inch thick round the edge of the dish. Then roll out the lid, which must be somewhat thicker than the paste on the edge of the dish, and lay it on. Then roll out another lid pretty thin, and cut it in flowers, leaves, or whatever form you please, and lay it on the lid. If your pie should not be immediately wanted, it will keep in the pot it was baked in, eight or ten days; but in that case, keep the crust on, to prevent the air getting into it.

Savory Veal Pie.

SEASON a loin of veal, cut into steaks, with salt, pepper, nutmeg, and beaten mace. Lay the meat in your dish, with sweetbreads seasoned, and the yolks of six hard eggs, a pint of oysters, and half a pint of good gravy. Lay a good puff paste round your dish, half an inch thick, and cover it with a lid of the same thickness. Bake it an hour and a quarter in a quick oven, and when you take it out of the oven, cut off the lid; then cut the lid in eight or ten pieces, and stick it

round the inside of the rim. Cover the meat with slices of lemon.

Ham Pie.

CUT cold boiled ham into slices about half an inch thick, and put a good thick crust over the dish. Then put in a layer of ham, and shake a little pepper over it. Then take a large young fowl, clean picked, gutted, washed, and singed. Put a little pepper and salt in the belly, and rub a very little salt on the outside. Lay the fowl on the ham, boil some eggs hard, put in the yolks, and cover all with the ham. Then shake some pepper on the ham, and put on the top-crust. Bake it well, and have ready, against it comes out of the oven, some very rich beef gravy, enough to fill the pie; then lay on the crust again, and send it to table. Some truffles and morels boiled, or some fresh mushrooms, or dried ones, put into the pie, is a great addition.

Calf's-Head Pie.

HAVING cleansed and boiled the head tender, carefully take off the flesh as whole as you can. Then take out the eyes, and slice the tongue. Make a good puff paste crust, cover the dish, and lay on your meat. Throw the tongue over it, and lay the eyes, cut in two, at each corner. Season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on it a thick top crust, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till it be reduced to about a pint; then strain it off, and add two spoonfuls of ketchup, three of red wine, a small piece of butter rolled in flour, and half an ounce of truffles and morels. Season it to your palate, and boil it. Boil half the brains with some sage, beat them, and twelve leaves of sage chopped fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them, with some of the sage chopped fine, a little lemon-peel finely minced, and half a small nutmeg grated. Beat it up with an

egg, and fry it in little cakes of a fine light brown. Boil six eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour in all the sauce. Send it hot to table without the lid.

Goose Pie.

TAKE half a peck of flour, and make the walls of a goose pie, as directed in the second article of this chapter respecting the different kinds of pastes. Having raised your crust just big enough to hold a large goose, take a pickled dried tongue boiled tender enough to peel, and cut off the root. Then bone a goose and a large fowl; take half a quarter of an ounce of mace beat fine, a large tea-spoonful of beaten pepper, and three tea-spoonfuls of salt. Mix all together, and season your fowl and goose with it. Then lay the fowl in the goose, the tongue in the fowl, and the goose in the same manner as if whole. Put half a pound of butter on the top, and put on the lid. This pie may be eaten either hot or cold; and makes a pretty little side-dish for supper, by cutting a slice of it cross-ways.

Yorkshire Goose Pie.

SPLIT a large fat goose down the back, and take out all the bones. Treat a turkey and two ducks the same way, and season them well with salt and pepper, and also six woodcocks. Lay the goose down on a clean dish, with the skin-side down, and lay the turkey into the goose in the same manner. Have ready a large hare, well cleaned and cut in pieces, and stewed in the oven, with a pound of butter, a quarter of an ounce of mace beat fine, the same of white pepper, and salt to your taste. Stew it till the meat leaves the bones, and skim the butter off the gravy. Pick the meat clean off, and beat it very fine in a marble mortar with the butter you took off, and then lay it in the turkey. Take twenty-four pounds of the finest flour, six pounds of butter, and half a pound of fresh rendered suet. Make the paste pretty thick, and raise the pie

in an oval form. Roll out a lump of paste, and cut it into vine-leaves, or what form you please; then rub the pie with the yolks of eggs, and put your ornaments on the walls. Then turn the hare, turkey, and goose, upside down, and lay them in your pie, with the ducks at each end, and the woodcocks at the sides. Then make your lid pretty thick, and put it on. You may ornament the lid in what manner you please, but make a hole in the middle of it, and make the walls of your pie an inch and a half higher than the lid. Then rub it all over with the yolks of eggs, and bind it round with three-fold paper, and lay the same over the top. Bake it four hours; and when it comes out, melt two pounds of butter in the gravy that comes from the hare, and pour it hot into the pie through a tun-dish. Close it well up, and do not cut it in less than eight or ten days. If your pie is to be sent to any distance, it will be necessary, in order to prevent the air getting to it, to stop up the hole in the middle of the lid with cold butter.

Yorkshire Gible Pie.

PUT a tea-cup full of grots into the blood of the goose while it be warm, in order to swell them. Grate the crumb of a penny loaf, and pour on it a gill of boiling milk. Shred half a pound of beef suet very fine, chop four or five leaves of sage and two leeks very small, put three yolks of eggs, and season it to your taste with pepper, salt, and nutmeg. Mix them all up together, and have ready your giblets well seasoned with pepper and salt. Lay them round a deep dish, and put a pound of fat beef over the pudding in the middle of the dish. Pour in half a pint of gravy, lay on a good paste, and bake it in an oven moderately heated.

Common Gible Pie.

CLEAN two pair of giblets well, and put all but the livers into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion. Cover them close, and let them stew very slowly till they be quite tender. Have a good crust ready, cover your dish, lay

at the bottom a fine rump-steak seasoned with pepper and salt, put in your giblets with the livers, and strain the liquor they were stewed in. Then season it with salt, and pour it into your pie. Put on your lid, and bake it an hour and a half.

Duck Pie.

TAKE two ducks, scald them, and make them very clean; cut off the feet, the pinions, the neck and head; take out the gizzards, livers, and hearts, and pick all clean, and scald them. Pick out the fat of the inside, lay a good puff paste crust all over the dish, season the ducks both inside and out with pepper and salt, and lay them in your dish, with the giblets at each end properly seasoned. Put in as much water as will nearly fill the pie, and lay on the crust.

Pigeon Pie.

LET your pigeons be very nicely picked and cleaned, and season them with pepper and salt. Put a large piece of fresh butter, with pepper and salt, into their bellies. Then cover your dish with a puff paste crust, and lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef-steak in the middle. Put as much water as will nearly fill the dish, and lay on the top crust, and bake it well.

Savory Chicken Pie.

TAKE small chickens, and season them with pepper, salt, and mace. Put a piece of butter into each of them, and lay them in the dish with their breasts upwards. Lay a thin slice of bacon over them, which will give them an agreeable flavour. Then put in a pint of strong gravy, and make a good puff paste. Put on the lid, and bake it in a moderately heated oven.

Hare Pie.

CUT it into pieces, and season it with nutmeg, pepper, and salt. Jug it with half a pound of butter. It must do above an hour, close covered, in a pot of boiling water. Make forcemeat, to which add the

liver bruised, and a glass of red wine. Let it be high seasoned, lay it round the inside of a raised crust, put in the hare when cool, and add the gravy that comes from it, with some more rich gravy. Put on the lid, and bake it two hours.

Rabbit Pie to be eaten hot.

TAKE a couple of young rabbits, and cut them into quarters; take a quarter of a pound of bacon, and bruise it to pieces in a marble mortar, with the livers, some pepper, salt, a little mace, and some parsley cut small, some chives, and a few leaves of sweet basil. When these are all beaten fine, make the paste, and cover the bottom of the pie with the seasoning. Then put in the rabbits, pound some more bacon in a mortar, and with it some fresh butter; cover the rabbits with it, and over that lay some thin slices of bacon. Put on the lid, and send it to the oven. It will take two hours baking. When it is done, take off the lid, take out the bacon, and scum off the fat. If there be not gravy enough in the pie, pour in some rich mutton or veal gravy, boiling hot.

Partridge Pie to be eaten hot.

TAKE three brace of full-grown partridges, and let them be trussed in the same manner as a fowl for boiling. Put into a marble mortar shalots, some parsley cut small, the livers of the partridges and twice the quantity of bacon. Beat these together, and season them with pepper, salt, and a blade or two of mace. When these are all pounded to a paste, add to them some fresh mushrooms. Then raise the crust for the pie, and cover the bottom of it with the seasoning; then lay in the partridges, but no stuffing in them; put the remainder of the seasoning about the sides and between the partridges; then strew over them some pepper and salt, and a little mace; some shalots, some fresh mushrooms, and a little bacon, beat fine in a mortar. Lay a layer of it over the partridges, and some thin slices of bacon. Put on the lid. It will take two hours and a half baking. When it is done,

take off the lid and the slices of bacon, and scum off the fat. Put in a pint of rich veal gravy, and squeeze in the juice of an orange.

Partridge Pie to be eaten cold.

TRUSS and beat the breasts of six or eight young partridges very flat; singe and broil them upon a stove over a very clear charcoal fire. When they are cold, lard them; beat some bacon in a mortar, and mix it with the livers scalded and bruised. Put some of this into the partridges. Then make a seasoning with some sweet herbs, pepper, salt, nutmeg, mace, and some lemon-peel shred very fine. Make a raised crust for the pie, and lay upon it a little of the stuffing of the livers of the partridges; over that a little of the seasoning, and then lay in the partridges; strew some of the seasoning over them; then put among them some bits of butter, and a little bacon cut very fine, with a few leaves of sweet basil, two or three bay-leaves, and a few fresh truffles. Lay these amongst the partridges, and over them a few thin slices of bacon. Put on the lid, and send it to the oven. It will take three hours baking; after which it must stand to be cold.

A Woodcock Pie to be eaten cold.

THE woodcock and partridge pie are made nearly alike, only the entrails are made use of. When the woodcocks are picked, put the entrails by, and truss them as for roasting. Make the breast-bone flat, and broil them over some clear charcoal. When they are cold, lard them all over; then pound some bacon in a marble mortar, mix it with the livers of the woodcocks, which also bruise, with two or three leaves of sweet basil. Cut the entrails very small, and mix them with the other seasoning. Raise the pie, lay at the bottom some of the stuffing, and put the rest into the birds, putting between them some pounded bacon and fresh butter mixed together, with a very little mace, pepper, and salt. When the pie is almost filled, take a cutlet, cut quite round a fillet of veal, and over that some slices of bacon cut very thin. Then put on

the lid. It should stand three or four hours, according to the quantity of birds, and when it comes out of the oven, set it to cool.

Savory Patties.

TAKE a quarter of a pound of beef suet, and a pound of the inside of a cold loin of veal, or the same quantity of cold fowl that has been either boiled or roasted, and chop them as small as possible, with six or eight sprigs of parsley. Season them with pepper and salt, and half a nutmeg finely grated. Put them into a tossing-pan, with half a pint of veal gravy. Thicken the gravy with a little flour and butter, and two spoonfuls of cream. Then shake them over the fire two or three minutes, and fill your patties. Your patties must be made in this manner: Raise them of an oval form, and bake them as for custards. Cut some long, narrow bits of paste, and bake them on a dusting-box, but not to go round, they being for handles. Fill your patties when quite hot with the meat, and set on your handles across the patties, when they will look like baskets, if you have nicely pinched the walls of the patties when you raised them. Five of them will be a dish.

Cheshire Pork Pie.

SKIN a loin of pork, and cut it into steaks. Season it with pepper, salt and nutmeg, and make a good crust. Put into your dish a layer of pork, then a layer of pippins pared and cored, and sugar sufficient to sweeten it. Then place another layer of pork, and put in half a pint of white wine. Then lay some butter on the top, and close your pie. You must put in a pint of white wine, if your pie be large.

French Pie.

PUT three quarters of a pound of butter to two pounds of flour, and make it into a paste, and raise the walls of the pie. Then roll out some paste thin as for a lid, and cut it into vine-leaves, or the figures of any moulds you have. Beat the yolks of two eggs, and rub the outside of the walls of the pie with it, and lay the vine-leaves or other figures round the walls, and rub

them over with the eggs. Fill the pie with the bones of the meat, to keep the steam in, that the crust may be well soaked; for it must have no lid on when it goes to table. Then take a calf's head, wash and clean it well, and boil it half an hour. When it be cold, cut it in thin slices, and put it in a tossing-pan, with three pints of veal gravy, and three sweetbreads cut thin. Let it stew an hour, with half an ounce of morels and the same quantity of truffles. Then have ready two calves feet boiled and boned; cut them into small pieces, and put them into your tossing-pan, with a spoonful of lemon-pickle, one of browning, some cayenne pepper, and a little salt. When the meat be tender, thicken the gravy a little with butter and flour. Then strain it, and put in a few pickled mushrooms, but fresh ones are preferable, if they be to be had. Put the meat into the pie out of which you took the bones, and lay the nicest part at the top. Have ready a quarter of a hundred of asparagus heads, and strew them over the top of the pie, having first poured in all the gravy.

Devonshire Squab Pie.

COVER your dish with a good crust, and put at the bottom of it a layer of sliced pippins, and then a layer of mutton steaks cut from the loin, well seasoned with pepper and salt. Then put another layer of pippins, peel some onions, and slice them thin, and put a layer of them over the apples. Then put a layer of mutton, and then pippins and onions. Pour in a pint of water, close up your pie, and bake it.

Apple Pie.

HAVING put a good puff paste crust round the edge of your dish, pare and quarter your apples, and take out the cores. Then lay a thick row of apples, and throw in half the sugar you intend to put into your pie. Mince a little lemon-peel fine, spread it over the sugar and apples, and squeeze a little lemon over them. Then scatter a few cloves over it, and lay on the rest of your apples and sugar. Sweeten to your palate, and

squeeze a little more lemon. Boil the peeling of the apples and cores in some fair water, with a blade of mace, till it has a pleasing taste. Strain it, and boil the syrup with a little sugar, till there be but a small quantity left. Then pour it into your pie, put on your upper crust, and bake it. If you choose it, you may put in a little quince or marmalade. In the same manner you may make a *pear pie*; but in that you must omit the quince. You may butter them when they come out of the oven, or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg; sweetened with sugar. Put it over a slow fire, and keep stirring it till it begins to boil; then take off the lid, and pour in the cream. Cut the crust in little three-corner pieces, and stick them about the pie.

Apple Tart.

HAVING scalded eight or ten large codlins, let them stand till they be cold, and then skin them. Take the pulp, and beat it as fine as possible with a spoon. Then mix the yolks of six eggs, and the whites of four. Beat altogether very fine, put in grated nutmeg, and sweeten it to your taste. Melt some good fresh butter, and beat it till it be of the consistence of fine thick cream. Then make a puff paste, and cover a tin patty-pan with it; pour in the ingredients, but do not cover it with the paste. Having baked it a quarter of an hour, slip it out of the patty-pan on a dish, and strew over it some sugar finely beaten and sifted.

Codlin Pie.

PUT some small codlins into a clean pan with spring water, lay vine-leaves on them, and cover them with a cloth wrapped round the cover of the pan to keep in the steam. As soon as they grow soft, peel them, and put them in the same water with the vine-leaves. Hang them a great height over the fire to green, and when you see them of a fine colour, take them out of the water, and put them into a deep dish, with as much powder or loaf sugar as will sweeten them. Make the lid of rich puff paste, and bake it.

When it comes from the oven, take off the lid, and cut it in little pieces like sippets, and stick them round the inside of the pie with the points upwards. Then make a good custard in the following manner, and pour it over your pie: Boil a pint of cream with a stick of cinnamon, and sugar enough to make it a little sweet. As soon as it be cold, put in the yolks of four eggs well beaten, set it on the fire, and keep stirring it till it grow thick; but take care not to let it boil, as that will curdle it. Having poured this in your pie, pare a little lemon thin, cut the peel like straws, and lay it on the top over your codlins.

Potatoe Pie.

TAKE three pounds of potatoes, boil and peel them. Make a good crust, and lay it in your dish. Put half a pound of butter at the bottom of it, and then lay in your potatoes. Throw over them three tea-spoonfuls of salt, and a small nutmeg grated all over; boil six eggs hard, chop them fine, and scatter them over it, as also a tea-spoonful of pepper, and then put in half a pint of white wine. Cover your pie, and bake it half an hour, or till the crust be enough.

Artichoke Pie.

HAVING boiled twelve artichokes, take off the leaves and chokes, and take the bottoms clear from the stalks. Make a good puff paste crust, and lay a quarter of a pound of good fresh butter all over the bottom of your pie. Then lay a row of artichokes, strew a little pepper, salt, and beaten mace over them, then another row, and strew the rest of your spice over them. Put in a quarter of a pound more of butter in little bits, take half an ounce of truffles and morels, and boil them in a quarter of a pint of water. Pour the water into the pie, cut the truffles and morels very small, and throw them all over the pie. Then have ready twelve eggs boiled hard, of which take only the hard yolks, and lay them over the pie. Pour in a gill of white wine, cover your pie, and bake it. When

the crust be done, the pie will be enough. Four large blades of mace, and twelve pepper-corns, with a tea-spoonful of salt, will be sufficient.

Onion Pie.

PEEL some onions, and wash and pare some potatoes, and cut them into slices; also pare some apples, and slice them. Make a good crust, cover your dish, and lay a quarter of a pound of butter all over. Take a quarter of an ounce of mace beaten fine, a nutmeg grated, a tea-spoonful of beaten pepper, and three tea-spoonfuls of salt. Mix all together, and strew some over the butter. Lay a layer of potatoes, a layer of onions, a layer of apples, then a layer of eggs, and so on till you have filled your pie, strewing a little of the seasoning between each layer, and a quarter of a pound of butter in bits, with six spoonfuls of water. Close your pie, and bake it an hour and a half. A pound of potatoes, a pound of onions, a pound of apples, and twelve eggs, will be sufficient.

Cherry Pie.

HAVING made a good crust, lay a little of it round the sides of your dish, and throw sugar at the bottom. Then lay in your fruit, and some sugar at the top. A few red currants put along with the cherries make an agreeable addition. Then put on your lid, and bake it in a slack oven. A *plumb pie* or *gooseberry pie* may be made in the same manner. If you would have the fruit look red, let your pie stand a good while in the oven after your bread be drawn. A custard eats very well with a gooseberry pie.

Mince Pie.

TAKE a neat's tongue, and boil it two hours; then skin it, and chop it as small as possible. Chop very small three pounds of beef suet, the same quantity of good baking apples, four pounds of currants clean washed, picked, and well dried before the fire, a pound of jar raisins stoned and chopped small, and a pound of powder sugar. Mix them all together with half an ounce of mace, the same quantity of grated nutmeg,

a quarter of an ounce of cloves, the same quantity of cinnamon, and a pint of French brandy. Make a rich puff paste, and as you fill up the pie, put in a little candied citron and orange cut in little pieces. Put close down in a pot what mincemeat you have to spare, and cover it up; but never put any citron or orange to it till you use it.

Or you may make your pie in this manner, which is by some considered as the best way. Shred three pounds of suet very fine, and chopped as small as possible. Take two pounds of raisins stoned, and chopped as fine as possible; two pounds of currants nicely picked, washed, rubbed, and dried at the fire; half a hundred of fine pippins pared, cored, and chopped small; half a pound of fine sugar pounded fine; a quarter of an ounce of mace, the same quantity of cloves, and two large nutmegs, all beat fine. Put altogether into a great pan, and mix them well together with half a pint of brandy, and the same quantity of sack. Put it close down into a stone pan, and it will keep good for months. When you make your pies, take a little dish, something bigger than a soup-plate, and lay a very thin crust all over it; then lay a thin layer of meat, and then a thin layer of citron, cut very thin; then a layer of mincemeat, and a layer of orange-peel cut thin. Pour over that a little mince-meat, and squeeze in the juice of half a fine Seville orange or lemon. Then lay on your crust, and bake it nicely. These pies eat very well when cold; and if you make them in little patties, mix your meat and sweetmeats accordingly. If you choose to have meat in your pies, you may take two rounds of the inside of a sirloin of beef boiled, chopped as fine as possible, and mixed with the rest; or you may parboil a neat's tongue, and treat it as above directed.

Lent Mince Pie.

BOIL six eggs hard, and chop them fine; take twelve pippins pared and chopped small; a pound of raisins of the sun, stoned and chopped fine; a pound of currants, washed, picked, and rubbed clean; a

large spoonful of sugar beat fine, a quarter of an ounce of mace and cloves beat fine, an ounce of citron, an ounce of candied orange, both beat fine, and a little nutmeg beat fine. Mix all together in a gill of brandy and a gill of sack. Make your crust good, and bake it in a slack oven. Squeeze in the juice of a Seville orange at the time you are making your pie.

Yorkshire Christmas Pie.

HAVING made a good standing crust, with the wall and bottom very thick, take and bone a turkey, a goose, a fowl, a partridge, and a pigeon. Season them well, and take half an ounce of mace, the same quantity of nutmegs, a quarter of an ounce of cloves, and half an ounce of black pepper, all beat fine together. Then add two large spoonfuls of salt; mix all well together. Open the fowls all down the back, and bone, first the pigeon, then the partridge, and cover them. Then proceed in the same manner with the fowl, goose, and turkey, which must be large. Season them all well, and then lay them in the crust, so that it may look only like a whole turkey. Then have a hare ready cased, and wiped with a clean cloth. Disjoint the hare into pieces, season it, and lay it as close as you can on one side; and on the other side put woodcocks, moor-game, and whatsoever sort of wild fowl you can get. Season them well, and lay them close. Put at least four pounds of butter into the pie, and then lay on your lid, which must be very thick, and let it be well baked. It must have a very hot oven, and will take four hours baking at least. This crust will take a bushel of flour.

Shropshire Pie.

CUT two rabbits into pieces, with two pounds of fat pork cut small, and season both with pepper and salt to your taste. Then make a good puff paste crust, cover your dish with it, and lay in your rabbits. Mix the pork with them; but take the livers of the rabbits, parboil them, and beat them in a mortar, with the same quantity of fat bacon, a little sweet herbs, and

some oysters. Season with pepper, salt, and nutmeg, mix it up with the yolk of an egg, and make it up into little balls. Scatter them about your pie, with some artichoke bottoms cut in dices, and some cock's combs if you have them. Grate a small nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Close your pie, and bake it an hour and a half in a quick but not too fierce an oven.

Fine Patties.

TAKE any quantity of either turkey, house-lamb, or chicken, and slice it with an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, and a little parsley, thyme, and lemon-peel shred. Put all into a marble mortar, pound it very fine, and season it with salt and white pepper. Make a fine puff paste, roll it out in thin square sheets, and put the forcemeat in the middle. Cover the pie, close it all round, and cut the paste even. Just before you put them into the oven, wash them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, seasoned with pepper, salt, and a little shalot, thickened up with a little cream or butter. When the patties come out of the oven, make a hole in the top, and pour in some gravy; but take care not to put in too much, lest it should run out at the sides, which will spoil the appearance of them.

Olive Pie.

TAKE the thin collops of the best end of a leg of veal, in quantity proportionate to the size of your intended pie. Hack them with the back of a knife, and season them with pepper, salt, cloves, and mace. Wash over your collops with a bunch of feathers dipped in eggs, and have in readiness a bunch of sweet herbs shred small, such as thyme, parsley, and spinach. Take the yolks of eight hard eggs minced, and a few oysters parboiled and chopped, and some beef suet shred very fine. Mix these together, and strew them over your collops. Then sprinkle a little orange-

flower water over them, and roll the collops up very close. Then put your crust on the dish, lay your collops in it, put butter on the top, and close your pie. When it comes out of the oven, have ready some hot gravy, with an anchovy dissolved in it, and pour it into the pie.

Egg Pie.

TAKE a pound of marrow, or beef suet, twelve eggs boiled hard, and chop them very fine. Season them with a little beaten cinnamon and nutmeg; take a pound of currants clean washed and picked, two or three spoonfuls of cream, and a little sack and rose-water. Mix all together, and fill the pie with it. When it be baked stir in half a pound of fresh butter, and the juice of a lemon.

Sweet Egg Pie.

COVER your dish with a good crust, and then take twelve eggs boiled hard, cut them into slices, and lay them in your pie. Throw half a pound of currants, clean washed and picked, all over your eggs. Then beat up four eggs well, mixed with half a pint of white wine, grate in a small nutmeg, and make it pretty sweet with sugar. Remember to lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it till the crust be done, which will be in about half an hour.

Orange or Lemon Tarts.

RUB six large lemons well with salt, and put them into water, with a handful of salt in it, for two days. Then change them every day into fresh water, without salt, for a fortnight. Then boil them for two or three hours till they be tender; cut them into half quarters, and then cut them three-corner ways as thin as possible. Take six pippins pared, cored, and quartered, and a pint of water. Let them boil till the pippins break, put the liquor to your orange or lemon, half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour, then put it into a gallipot, and squeeze into it an orange. If it be

a lemon tart, squeeze a lemon. Two spoonfuls are enough for a tart. Put very fine puff paste, and very thin, into your patty-pans, which must be small and shallow. Just before you put your tarts into the oven, with a feather or brush rub them over with melted butter, and then sift double-refined sugar over them, which will form a pretty icing.

Tart de Moi.

LAY round your dish a puff paste, and then a layer of biscuit; then a layer of butter and marrow, another of all sorts of sweetmeats, or as many as you have, and thus proceed till your dish be full. Then boil a quart of cream, and thicken it with four eggs, and put in a spoonful of orange-flower water. Sweeten it with sugar to your palate, and pour it over the whole. Half an hour will bake it.

Skirret Pie.

BOIL your skirrets tender, peel and slice them, and fill your pie with them. To half a pint of cream take the yolk of an egg, and beat it fine. Put to it a little grated nutmeg, a little beaten mace, and a little salt. Beat all well together, with a quarter of a pound of fresh butter melted, and pour in as much as your dish will hold. Put on the top-crust, and bake it half an hour. If you cannot get cream, you may put in some milk; and you may add yolks of eggs boiled hard. About two pounds of the root will be sufficient.

Turbot Pie.

WASH and parboil the turbot, and season it with a little pepper, salt, cloves, mace, nutmeg, and sweet herbs cut fine. When the paste is made, lay in the turbot, with some yolks of eggs boiled hard, a whole onion, which must be taken out when the pie is baked. Lay a great deal of fresh butter on the top, and close it up. It is good cold or hot.

Tench Pie.

LAY a layer of butter at the bottom of the dish, then grate in some nutmeg, with pepper, salt, and mace.

Lay in the tench, cover them with some butter, and pour in some red wine and a little water. Then put on the lid, and when it comes from the oven, pour in melted butter, with some gravy in it.

Trout Pie.

LARD a brace of trout with eels; raise the crust, and lay a layer of fresh butter at the bottom. Then make a forced meat of trout, mushrooms, truffles, morels, chives, and fresh butter. Season them with salt, pepper, and spice; mix these up with the yolks of two eggs; stuff the trout with this forced meat, lay them in the pie, cover them with butter, put on the lid, and send it to the oven. Have some good fish gravy ready to pour into the pie when it is baked.

Eel Pie.

HAVING skinned and washed your eels very clean, cut them in pieces an inch and a half long. Season them with pepper, salt, and a little dried sage rubbed small, and raise your pies about the size of the inside of a plate. Fill them with eels, and lay a lid over them. Bake them well in a quick oven.

Carp Pie.

SCALE, gut, and wash, a large carp clean. Take an eel, and boil it till it be almost tender; pick off all the meat, and mince it fine, with an equal quantity of crumbs of bread, a few sweet herbs, a lemon-peel cut fine, and a little pepper, salt, and grated nutmeg; an anchovy, half a pint of oysters parboiled and chopped fine, and the yolks of three hard eggs cut small. Roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good crust, cover the dish, and lay in your carp. Save the liquor you boiled your eels in, and put into it the eel bones, and boil them with a little mace, whole pepper, an onion, some sweet herbs, and an anchovy. Boil it till it be reduced to about half a pint, then strain it, and add to it about a quarter of a pint of white wine, and a piece of butter about the size of a hen's egg mixed in a very little flour. Boil it up, and pour it into your pie. Put on the lid,

and bake it an hour in a quick oven. If there be any forcemeat left after filling the belly of your carp, make balls of it, and put it into the pie. If you have not liquor enough, boil a few small eels for that purpose.

Salt-fish Pie.

LAY a fide of salt-fish in water all night, and next morning put it over the fire in a pan of water till it be tender. Drain it, and lay it on the dresser; take off all the skin, and pick the meat clean from the bones, and mince it small. Take the crumb of two French rolls cut in slices, and boil it up with a quart of new milk. Break your bread very fine with a spoon, put it to your minced salt-fish, with a pound of melted butter, two spoonfuls of minced parsley, half a nutmeg grated, a little beaten pepper, and three tea-spoonfuls of mustard. Mix all well together, make a good crust, lay it all over your dish, and cover it up. Bake it an hour.

Soal Pie.

COVER your dish with a good crust, boil two pounds of eels till they be tender, and pick all the flesh clean from the bones. Throw the bones into the liquor you boil the eels in, with a little mace and salt, till it be very good, and reduced to a quarter of a pint, and then strain it. In the mean time, cut the flesh of your eel fine, with a little lemon-peel shred fine, a little salt, pepper, and nutmeg, a few crumbs of bread, chopped parsley, and an anchovy. Melt a quarter of a pound of butter and mix with it, and then lay it in the dish. Cut the flesh off a pair of large soals, or three pair of very small ones, clean from the bones and fins. Lay it on the forcemeat, and pour in the broth of the eels you boiled. Put on the lid of the pie, and bake it. You should boil the bones of the soals with the eel bones, to make it good; but if you boil the soal bones with one or two little eels, without the forcemeat, your pie will be very good. You may treat a turbot in like manner.

Flounder Pie.

HAVING gutted your flounders, wash them clean,

and dry them in a cloth. Just boil them, cut off the meat clean from the bones, lay a good crust over the dish, and lay a little fresh butter at the bottom, and on that the fish. Season with pepper and salt to your mind. Boil the bones in the water the fish was boiled in, with a little bit of horse-radish, a little parsley, a very little bit of lemon-peel, and a crust of bread. Boil it till there be just enough liquor for the pie, then strain it, and put it into your pie. Put on the top crust, and bake it.

Herring Pie.

HAVING scaled, gutted, and washed your herrings clean, cut off their heads, fins, and tails. Make a good crust, cover your dish, and season your herrings with beaten mace, pepper, and salt. Put a little butter in the bottom of your dish, and then a row of herrings. Pare some apples, and cut them into thin slices over the dish. Then peel some onions, and cut them in the same manner. Lay a little butter on the top, put in a little water, lay on the lid, and bake it well.

Salmon Pie.

HAVING made a good crust, cleanse a piece of salmon well, season it with salt, mace, and nutmeg, lay a piece of butter at the bottom of the dish, and lay your salmon in. Melt butter according to your pie. Take a lobster, boil it, pick out all the flesh, chop it small, bruise the body, and mix it well with the butter, which must be very good. Pour it over your salmon, put on the lid, and bake it well.

Lobster Pie.

BOIL two or three lobsters, take the meat out of their tails whole, and cut them in four pieces longways. Take out all the spawn, and the meat of the claws; beat it well in a mortar, and season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter, and stir all together, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of two eggs. Put a fine puff paste over your dish, lay in your tails, and the rest of

the meat over them. Put on your cover, and bake it in a slow oven.

Mussel Pie.

HAVING laid a good crust all over your dish, wash your mussels clean in several waters; then put them into a deep stewpan, cover them, and let them stew till they open. Then pick them out, and see there be no crabs under the tongue. Put them into a saucepan, with two or three blades of mace (strain liquor just enough to cover them), a good piece of butter, and a few crumbs of bread. Stew them a few minutes, fill your pie, put on the lid, and bake it half an hour. Always let your fish be cold before you put on your lid, or it will spoil the crust. You may make oyster pie after the same manner.

C H A P. XVII.

P A N C A K E S A N D F R I T T E R S.

Cream Pancakes.

MIX the yolks of two eggs with half a pint of cream, two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as possible. Grate sugar over them.

Milk Pancakes.

PUT six or eight eggs, leaving out half the whites, into a quart of milk, and mix them well till your batter be of a fine thickness. Observe to mix your flour first with a little milk, then add the rest by degrees. Put in two spoonfuls of beaten ginger, a glass of brandy, and a little salt. Stir all together, and make your stewpan very clean. Put in a piece of butter of the size of a walnut, and then put in a ladleful of batter, which will make a pancake, moving the pan round, so that the batter may be every-where even alike in the pan; and when you think that side be enough, toss it or turn it cleverly without breaking it. When it be done, lay it in a dish before the fire, and proceed to do the rest in

like manner. Strew a little sugar over them when you send them to table, and take care that they be dry.

Rice Pancakes.

TAKE three spoonfuls of flour of rice, and a quart of cream. Set it on a slow fire, and keep stirring it till it be as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Then pour it into an earthen pan, and when it be cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten. Mix all well together, and fry them nicely. When cream is not to be had, you must use new milk, and a spoonful more of the flour of rice.

Custard Fritters.

BEAT the yolks of eight eggs with one spoonful of flour, half a nutmeg, a little salt, and brandy; add a pint of cream; sweeten it, and bake it in a small dish. When cold cut it into quarters; dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them a little brown, in good lard or dripping. Grate sugar over them, and serve them up hot.

Common Fritters.

GET the largest baking apples you can, pare them, and take out the core with an apple-scraper. Cut them in round slices, and dip them in batter made thus: Take half a pint of ale and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to your taste. Let it stand three or four minutes to rise. Having dipped your apples into this batter, fry them crisp, and serve them up with sugar grated over them, and wine sauce in a boat.

Fine Fritters.

TAKE some of the finest flour, and dry it well before the fire. Mix it with a quart of new milk, but take care not to make it too thick. Put to it six or eight eggs, a little nutmeg, mace, and salt, and a quarter of a pint of sack or ale, or a glass of brandy. Beat them

well together, then make them pretty thick with pip-pins, and fry them dry.

White Fritters.

WASH some rice in five or six different waters, and dry it well before the fire. Then beat it very fine in a mortar, and sift it through a lawn sieve. You must have at least an ounce of it. Then put it into a saucepan, just wet it with milk, and when it be well incorporated with it, add to it another pint of milk. Set the whole over a stove, or a very slow fire, and take care to keep it always moving. Put in a little ginger, and some candied lemon-peel grated. Keep it over the fire till it be almost come to the thickness of a fine paste, flour a peal, pour it on it, and spread it out with a rolling-pin. When it be quite cold, cut it into little morsels, taking care that they do not stick one to the other. Flour your hands, roll up your fritters handsomely, and fry them. When you serve them up, sugar them, and pour over them a little orange-flower water. These fritters make a very pretty side-dish, and are a very handsome garnish for a fine dish at an elegant table.

A Quire of Paper.

TAKE three spoonfuls of fine flour, a pint of cream, six eggs, three spoonfuls of sack, one of orange-flower water, a little sugar, half a nutmeg grated, and half a pound of melted butter almost cold. Mix all well together, and butter the pan for the first pancake. Let them run as thin as possible, and when they be just coloured, they will be enough. In this manner all the fine pancakes should be fried.

Almond Fraise.

STEEP a pound of Jordan almonds blanch'd in a pint of cream, ten yolks of eggs, and four whites. Then take out the almonds, and pound them fine in a mortar; mix them again in the cream and eggs, and put in some sugar and grated white bread. Stir them all together, put some fresh butter into the pan, and as soon as it be hot, pour in the batter, stirring it in

the pan till it be of a good thickness. When it be enough, turn it into a dish, and throw sugar over it.

Fritters Royal.

PUT a quart of new milk into a saucepan, and when it begins to boil, pour in a pint of sack. Then take it off, let it stand five or six minutes, skim off the curd, and put it into a bason. Beat it up well with six eggs, and season it with nutmeg. Then beat it with a whisk, add flour sufficient to give it the usual thickness of batter, put in some sugar, and fry them quick.

Currant Fritters without Eggs.

TAKE half a pint of ale that is not bitter, and stir into it flour to make it pretty thick, with a few currants. Beat this up quick: have the lard boiling; throw in a large spoonful at a time.

Raspberry Fritters.

GRATE the crumb of a French roll, or two Naples biscuits; put to either a pint of boiling cream. When this is cold, add to it the yolks of four eggs well beaten. Beat all well together with some raspberry juice; drop them into a pan of boiling lard, in very small quantities. Stick them with blanched almonds sliced.

Tansy Fritters.

POUR a pint of boiling milk on the crumb of a penny loaf grated. When cold, add a spoonful of brandy, sugar to the taste, the rind of half a lemon, the yolks of four eggs, and spinach and tansy juice to colour it. Mix this over the fire, with a quarter of a pound of butter till thick. Let it stand near three hours, and drop it, a spoonful to a fritter, into boiling lard.

Rice Fritters.

BOIL a quarter of a pound of rice in milk till it be pretty thick; then mix it with a pint of cream, four eggs, some sugar, cinnamon, and nutmeg; six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard. Serve them with white sugar and butter.

Carrot Fritters.

TAKE two or three boiled carrots, and beat them with a spoon till they are a smooth pulp. Put to every carrot two or three eggs; a little nutmeg; to three carrots put a handful of flour; wet them with cream, milk, or sack, and add to them as much sugar as will sweeten them. Beat them well half an hour, and fry them in boiling lard. Squeeze over them a Seville orange, and shake some fine sugar over them.

German Fritters.

TAKE some well-tasted crisp apples, pare, quarter, and core them; take the core quite out, and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, a table spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a very gentle fire, stirring them often, but not to break them. Set on a stewpan with some lard. When it boils drain the apples, dip them in some fine flour, and put them into the pan; they will be brown and very good. Strew some sugar over a dish, and set it on the fire; lay in the fritters. strew a little sugar over them, and glaze them over with a red-hot salamander.

Bilboquet Fritters.

BREAK five eggs into two handfuls of fine flour, and put milk enough to make it work well together. Then put in some salt, and work it again. When it is well made; put a tea spoonful of powder of cinnamon, the same quantity of lemon-peel grated, and half an ounce of candied citron cut very small with a penknife. Put on a stewpan, rub it over with butter, and put in the paste. Set it over a very gentle fire on a stove, and let it be done very gently, without sticking to the bottom or sides of the pan. When it is in a manner baked, take it out, and lay it on a dish. Set on a stewpan with a large quantity of lard; when it boils cut the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a very good effect. Put them into the boiling lard; but

great care must be taken in frying them, as they rise so much. When they are done, sift some sugar on a warm dish, lay on the fritters, and sift some more sugar over them.

Point du Jour Fritters.

TAKE a glass of mountain, and a large spoonful of brandy. Mix two handfuls of flour with some warm milk, and the brandy and wine, and work it into a paste. Beat up the whites of four eggs to a froth, and mix them with the batter. Then add to them half an ounce of candied citron peel, half an ounce of fresh lemon-peel grated, some salt, and sugar. Let it be all well beat up together; then set on a small deep stew-pan, with a good quantity of hog's lard: and when it is boiling hot, drop in some of the batter through a tin funnel made on purpose, with a large body and three pipes. Hold the funnel over the boiling lard, and pour the batter through it with a ladle. It must be kept moving over the pan till all is run out, and this, from the three streams, shapes the fritters. When the batter is all out, turn the fritters, for they are soon brown. Then put one at a time upon a rolling-pin, and they will be the shape of a rounded leaf, which is the proper shape of these fritters. Great nicety is required in making them; but they are an elegant dish. When the first is made, it should be a pattern for the rest. If it be too thick, pour in the less batter for the next; and, if too thin, a little more.

Chicken Fritters.

PUT on a stewpan with some new milk, and as much flour of rice as will be necessary to make it of a tolerable thickness. Beat three or four eggs, the yolks and whites together, and mix them well with the rice and milk. Add to them a pint of rich cream, set it over a stove, and stir it well. Put in some powdered sugar, some candied lemon-peel cut small, and some fresh-grated lemon-peel cut very small. Then take all the white meat from a roasted chicken, pull it into small shreds, put it to the rest of the ingredients, and stir it all together. Then take it off,

and it will be a very rich paste. Roll it out, cut it into small fritters, and fry them in boiling lard. Strew the bottom of the dish with sugar finely powdered. Put in the fritters, and shake some sugar over them.

Hasty Fritters.

PUT some butter into a stewpan, and let it heat. Take half a pint of good ale, and stir into it by degrees a little flour. Put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan. Take care that they do not stick together, turn them with an egg-slice, and when they be of a fine brown, lay them on a dish, and throw some sugar over them. You may cut an orange into quarters for garnish.

Apple Fritters.

HAVING beat the yolks of eight eggs and the whites of four well together, strain them into a pan. Then take a quart of cream, and make it as hot as you can bear your finger in. Then put to it a quarter of a pint of sack, three quarters of a pint of ale, and make a posset of it. When it be cool, put to it your eggs, beating it well together. Then put in salt, ginger, nutmeg, and flour, to your liking. Having made your batter pretty thick, put in pippins sliced or pared, and fry them quick in a good deal of batter.

Curd Fritters.

TAKE a handful of curds and a handful of flour, and ten eggs well beaten and strained; some sugar, cloves, mace, and nutmeg beaten, and a little saffron. Stir all well together, and fry them quick, and of a fine light brown.

Skirret Fritters.

TO a pint of pulp of skirrets add a spoonful of flour, the yolks of four eggs, sugar and spice. Make them into a thick batter, and fry them quick.

Syringed Fritters.

TO a pint of water add a piece of butter of the size

of an egg, with some lemon-peel, green if you can get it, rasped preserved lemon-peel, and crisped orange-flowers. Put all together in a stewpan over the fire, and, when boiling, throw in some fine flour. Keep it stirring, put more flour in by degrees, till your batter be thick enough, and then take it off the fire. Take an ounce of sweet almonds, four bitter ones, and pound them in a mortar. Stir in two Naples biscuits crumbled, and two eggs beaten. Stir all together, and put in more eggs till your batter be thin enough to be syringed. Fill your syringe, your batter being hot, then syringe your fritters in it, to make it of a true-lover's-knot, and being well coloured, serve them up for a side dish. At another time, you may rub a sheet of paper with butter, over which you may syringe your fritters, and make them of what shape you please. Your butter being hot, turn the paper upside down over it, and your fritters will easily drop off. When fried, strew them with sugar, and glaze them.

Vine-leaf Fritters.

HAVING procured some of the smallest vine-leaves you can get, and having cut off the great stalks, put them into a dish with some French brandy, green lemon rasped, and some sugar. Take a good handful of fine flour, mixed with white wine or ale. Let your batter be hot, and with a spoon drop it in, and take great care that they do not stick to each other. On each fritter lay a leaf, then fry them quick, and strew sugar over them. Glaze them with a red-hot shovel. With all fritters, made with milk and eggs, you should have beaten cinnamon and sugar in a saucer, and either squeeze an orange over it, or pour a glass of white wine, and so throw sugar all over the dish. They should be fried in a good deal of fat, of which beef dripping or hog's lard is the best.

Clary Fritters..

CUT off the stalks of your clary leaves, and dip them one by one in a batter made with milk and flour. Your batter being hot, fry them quick.

P A R T II.

PICKLING, COLLARING, AND POTTING.

C H A P. I.

P I C K L I N G.

Preliminary Hints and Observations.

IT is an essential point with the house-keeper, to take care never to be without pickles of her own preparing, that she may not be obliged to purchase them at shops, where they are often badly prepared, and made to please the eye by the use of pernicious ingredients. It is too common a practice to make use of brass utensils, in order to give the pickles a fine green; but the same purpose might be effected by heating the liquor, and keeping it in a proper degree of warmth on the hearth or the chimney corner. By this method you would avoid the pernicious consequence of the use of brass utensils, or of verdigrease of any kind, which are in their nature a very powerful poison. Stone jars are undoubtedly the best for keeping all sorts of pickles; for, though they be expensive on the first purchase, yet they will, in the end, be found much cheaper than earthen vessels, through which, it has been found by experience, salt and vinegar will penetrate, especially when put in hot. When you take any pickle out of your jars, be sure never to do it with your fingers, as that will spoil your pickle; but always make use of a spoon for that purpose. We shall now proceed to give an account of the different kinds of spices made use of in pickling, as well as of vinegars, &c. &c.

Pepper.

THERE are three kinds of pepper, the black, the white, and the long. The Cayenne and Jamaica pepper are not of that kind, though called by that

name. There are two sorts of white pepper; one is made by steeping black pepper in sea water, and then taking off the skin; the other is the fruit of a different plant, but very like the black pepper. These are both long trailing plants; they have jointed stalks, and are small. The fruit follows them. It is first green, then reddish, and of a deep purple when ripe, but grows black and wrinkled when dressing. Pepper is gathered in November, and the white is larger and milder than the black. It comes from the East Indies. That which is largest, and most free from dust, is the best. The long pepper is of the same nature, but milder.

Ginger.

THIS is a root which grows in the East Indies, and in many parts of America. The plant which springs from it has leaves like flags. It bears small flowers. The best comes from Calcutta, but very good from many other places. It is dug up in autumn, then washed, and spread on thin hurdles, supported on trussels. That which is sound, and of the deepest yellow, is best.

Cloves.

THE Dutch have monopolized this spice almost entirely to themselves. They have destroyed them in the Molucca islands, and have propagated them in the island of Ternate. They are the fruit of a large beautiful tree, and are gathered before they are ripe. The tree has leaves like the bay. The clove is first green, and as soon as it begins to turn a little brown, it is gathered long before it is ripe. What are left upon the trees grow very large, and are called the mother of cloves. The small ones are gathered in the middle of the day, and laid in a shady and airy place to dry.

Nutmegs and Mace.

THESE two spices are produced from the same tree, which is large and beautiful. The leaves are long, and of a fine green; the flowers are like an apple blossom; the fruit is round, and of the size of a middling peach, which it very much resembles. The

nutmeg is the kernel, and is covered by the mace. The fruit is cut open, the mace taken off, and that and the nutmeg are dried in a cool, airy place. Some distinguish the nutmeg into male and female. The common nutmeg is the female; the other is longer and less valuable. They are produced from the same tree, which is not unlike our pear-tree in its manner of growing. Its leaves, whether green or dried, have, when bruised, a very agreeable smell. It grows in the East Indies. The best mace is soft, oily, and fragrant. The nutmeg should be found, hard, and heavy, of a pale colour on the outside, and finely marbled within. The Dutch have monopolized these and almost all other spices.

Cinnamon.

THIS spice is produced in the island of Ceylon. It is the inner bark of a beautiful tree. The leaves are like those of a bay-tree, of a fine spicy taste, and most agreeable smell. The bark, when fresh, has little taste; but its flavour grows higher as it dries. The finest is in small quills, of a bright colour, a strong smell, and a sharp, biting taste. Sometimes they extract an oil from it before it is brought over; but it is then very insipid, and Cassia bark is often among it. The taste is the best way to judge of its excellence, that which has lost its oil being less sharp and quick. After holding the Cassia some time in the mouth, it turns to a kind of jelly.

All-spice.

THIS spice is called Jamaica pepper from the place of its growth; and all-spice, from its having the taste of all other spices. It is the fruit of a large tree, the leaves are broad, the flowers are small, and grow in bunches; after which comes the fruit, which is gathered when ripe, and dried in the shade. When it is good, it is large, full, and of a good colour. It is a very good spice for common use, but not equal to the others in flavour.

Turmeric.

THIS is the root of a plant of an oblong figure. It is generally in pieces from half an inch to an inch in length; and at the utmost surface the thickness of a man's little finger. It is very heavy, hard to break, and not easily cut with a knife. The outside is of a fine whitish grey, with a tinge of faint yellow; but when it is broken, the inside is of a fine yellow, if the root be fresh. It grows redder by keeping, till at last it will become of the colour of saffron in the cake. Thrown into water, it soon gives it a fine yellow tinge. It is easily powdered in a mortar, and, according to its different age, makes a yellow, an orange, or reddish powder. It has a kind of aromatic smell, something like ginger; the taste is acrid, disagreeable, and bitter. It is brought from the East Indies, where they use it in fauces and foods.

Sugar.

THIS is well known to be the product chiefly of the West Indies. It is a kind of reed, but is called a sugar-cane. The reed is of the nature of ours, only much larger. The sugar is made of its juice boiled up to a consistence. At first it is very coarse and brown, but is refined, after it is brought over, by our sugar-bakers.

Oil.

THERE are various sorts of oil, but one sort only is used for the table, which is that produced by the olive. Those which we eat are gathered before they are ripe; but when the oil is to be pressed from them, they are left upon the trees till full ripe, and pressed when they are almost rotten. We have oil from most of the warm parts of Europe, but it is different in purity and value, according to the degree of care taken in the making of it. Italian oil is generally the finest; and that of Lucca and Florence is particularly esteemed, though they make very good oil in France. In the choice of oil, we are to judge by the smell and taste; for it should be free from both. In general, any smell or taste is a fault. Oil should be quite pure and infi-

pid, its only quality being softness. In cold weather, oil congeals, and its purity may be gueffed at by its appearance ; for the finer the oil, the smaller are the lumps.

Common Vinegar.

PUT as many pounds of coarfe Lisbon fugar as you take gallons of water ; boil it, and keep fkimming it as long as any fcum will rife. Then put it into tubs, and when it be as cold as beer to work, toast a large piece of bread, and rub it over with yeast. Let it work twenty-four hours ; then have ready a veffel, iron-hooped, and well painted, fixed in a place where the fun has full power, and fix it fo as not to have any oc-casion to move it. When you draw it off, fill your veffels, and lay a tile on the bung-hole to keep the duft out. Make it in March, and it will be fit to ufe in June or July. Then draw it off into little ftone bot-tles, let it ftand till you want to ufe it, and it will never be foul any more ; but fhould you find it not four enough, let it ftand a month longer before you draw it off.

Elder-Flower Vinegar.

PUT two gallons of ftiong ale allegar to a peck of the peeps of elder flowers, and fo in proportion for any greater quantity you choofe to make. Set it in the fun in a ftone jar for a fortnight, and then filter it through a flannel bag. When you draw it off, put it into fmall bottles, in which it will preferve its flavour better than in large ones. When you mix the flowers and the allegar together, be careful you do not drop any of the ftalks among the peeps.

Goofeberry Vinegar.

CRUSH with your hands in a tub the ripeft goofe-berries you can get, and to every peck of goofeberries put two gallons of water. Mix them well together, and let them work for three weeks. Stir them up three or four times a day, then ftain the liquor through a hair fieve, and put to every gallon a pound of brown fugar, a pound of treacle, a fpoonful of frefh barm, and

let it work three or four days in the same tub well washed. Run it into iron-hooped barrels, let it stand twelve months, and then draw it into bottles for use. This is far superior to white-wine vinegar.

Tarragon Vinegar.

STRIP off the leaves of tarragon just as it is going into bloom, and to every pound of leaves put a gallon of strong white-wine vinegar in a stone jug, to ferment for a fortnight. Then run it through a flannel bag, and to every four gallons of vinegar put half an ounce of isinglass dissolved in cider. Mix it well, put it into large bottles, and let it stand a month to fine. Then rack it off into pint bottles, and use it as you want it.

Sugar Vinegar.

TO six gallons of water put nine pounds of brown sugar, and so in proportion for any greater quantity. Boil it for a quarter of an hour, and put it lukewarm into a tub. Put to it a pint of new barm, and let it work four or five days. Stir it up three or four times a day, then turn it into a clean iron-hooped barrel, and set it in the sun. If you make it in February, it will be fit for use in August. It may be used for most sorts of pickles, except mushrooms and walnuts. This is nearly the same as that we have mentioned under the title of Common Vinegar.

Walnut Ketchup.

HAVING put what quantity of walnuts you please into jars, cover them with cold strong ale allegar, and tie them close for twelve months. Then take out the walnuts from the allegar, and to every gallon of the liquor put two heads of garlick, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce each. Boil them all together till the liquor be reduced to half the quantity, and the next day bottle it for use. It will be good in fish sauce, or stewed beef; and one good quality of it is, that the longer it be kept, the better it will be; for it has been proved, by experience, that some of it, after having been kept five

years, was better than when first made. Another method of making walnut ketchup is thus: Take green walnuts before the shell be formed, and grind them in a crab-mill, or pound them in a marble mortar. Squeeze out the juice through a coarse cloth, and put to every gallon of juice a pound of anchovies, the same quantity of bay-salt, four ounces of Jamaica pepper, two of long, and two of black pepper; of mace, cloves, and ginger, each an ounce, and a stick of horse-radish. Boil all together till reduced to half the quantity, and put it into a pot. When it be cold, bottle it, and in three months it will be fit for use.

Mushroom Ketchup.

CRUSH with your hands the full-grown flaps of mushrooms, and into every peck of them throw a handful of salt. Let them stand all night, and the next day put them into stewpans. Set them in a quick oven for twelve hours, and then strain them through a hair sieve. To every gallon of liquor, put of cloves, Jamaica, black pepper, and ginger, one ounce each, and half a pound of common salt. Set it on a slow fire, and let it boil till half the liquor be wasted away. Then put it in a clean pot, and bottle it for use as soon as it be quite cold.

Mushroom Powder.

HAVING procured the largest and thickest buttons you can get, peel them, and cut off the root end, but do not wash them. Spread them separately on pewter dishes, and set them in a slow oven to dry. Let the liquor dry up into the mushrooms, as that will make the powder much stronger, and let them continue in the oven till you find they will powder. Then beat them in a marble mortar, and sift them through a fine sieve, with a little Cayenne pepper, and pounded mace. Keep it in a dry closet, well bottled.

Lemon Pickle.

GRATE off very thin the out-rinds of two dozen of lemons, and cut the lemons into four quarters, but

leave the bottoms whole. Rub on them equally half a pound of bay salt, and spread them on a large pewter dish. Put them into a cool oven, or let them dry gradually by the fire, till all the juice be dried into the peels. Then put them into a well-glazed pitcher, with an ounce of mace, half an ounce of cloves beat fine, an ounce of nutmegs cut into thin slices, four ounces of peeled garlic, and half a pint of mustard-seed a little bruised, and tied in a muslin-rag. Pour over them two quarts of boiling white-wine vinegar, and close the pitcher up well. Let it stand by the fire five or six days, shake it up well every day, then tie it up, and let it stand three months, by which time it will lose its bitter taste. When you bottle it, put the pickle and lemon in a hair sieve, press them well to get out the liquor, and let it stand another day. Then pour off the fine, and bottle it; let the other stand three or four days, and it will fine itself. Then pour off the fine, and bottle it; and let it stand again to fine, and thus proceed till the whole be bottled. It may be used in any white sauce, without fear of hurting the colour, and is very good for fish sauce and made dishes. A tea-spoonful will be sufficient for white sauce, and double the quantity for brown sauce for a fowl. It is a most useful pickle, and gives a fine flavour to whatever it be used in; but remember always to put it in before you thicken the sauce, or put in any cream, lest the sharpness should make it curdle, which will spoil your sauce.

Cucumbers.

YOUR cucumbers must be as free from spots as possible, and the smallest you can get. Put them into strong salt and water for nine or ten days, or till they be quite yellow, and stir them twice a day at least, or they will grow soft. When they be perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and set them upon the hearth to keep warm. When the water be nearly cold, make it boiling hot again, and pour it upon them. Proceed in this manner till you perceive

they be of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine-leaves, with a cloth and dish over the top to keep in the steam, which will help to green them the sooner.

When they be greened, put them in a hair sieve to drain, and then make the following pickle for them: To every two quarts of white-wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, the same of black pepper, and a handful of salt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale allegar, or distilled vinegar; and you may add three or four cloves of garlick or shalots.

Cucumbers in Slices.

SLICE some large cucumbers before they be too ripe, of the thickness of a crown-piece, and put them into a pewter dish. To every dozen of cucumbers, slice two large onions thin, and so on till you have filled your dish, or have got the quantity you intend to pickle; but remember to put a handful of salt between every row. Then cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and let them dry well; put them into a jar, cover them over with white wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour on them the boiling vinegar. Cover them close, and when they be cold, tie them down, and they will be ready for use in a few days.

Walnuts pickled black.

Your walnuts must be taken from the tree before the shell be hard, which may be known by running a pin into them, and always gather them when the sun be hot upon them. Put them into strong salt and water for nine days, and stir them twice a day, observing to change the salt and water every three days. Then put them into a hair sieve, and let them stand in the

air till they turn black. Put them into strong stone jars, and pour boiling allegar over them. Cover them up, and let them stand till they be cold. Then give the allegar three more boilings, pour it each time on the walnuts, and let it stand till it be cold between every boiling. Then tie them down with paper and a bladder over them, and let them stand two months. Having stood that time, take them out of the allegar, and make for them the following pickle: To every two quarts of allegar, put half an ounce of mace, and the same of cloves; of black pepper, Jamaica pepper, ginger, and long pepper, an ounce each, and two ounces of common salt. Boil it ten minutes, pour it hot on your walnuts, and tie them down, covered with paper and a bladder.

Walnuts pickled white.

HAVING procured a sufficient quantity of walnuts of the largest size, and taken the above precautions that their shells be not hard, pare them very thin till the white appear, and throw them into spring-water, and a handful of salt as you do them. Let them stand in that water for six hours, and put a thin board upon them to keep them under the water. Then set on a stewpan, with some clean spring water on a charcoal fire. Take your nuts out of the water, put them into the stewpan, and let them simmer four or five minutes, but not boil. Then have ready a pan of spring-water, with a handful of white salt in it, stir it till the salt be melted, then take your nuts out of the stewpan with a wooden ladle or spoon, and put them into the cold water and salt. Let them stand a quarter of an hour, with the board lying on them to keep them down as before; for if they be not kept under the liquor they will turn black. Then lay them on a cloth, and cover them with another to dry; carefully rub them with a soft cloth, and put them into your jar, with some blades of mace and nutmeg sliced thin. Mix your spice between your nuts, and pour distilled vinegar over them. When your jar be full of nuts, pour mutton fat over them, and tie them close down with a bladder and leather, to keep out the air.

Walnuts pickled of an Olive-Colour.

HAVING gathered your walnuts with the same precautions as above directed, put them into strong ale allegar, and tie them down under a bladder and paper to keep out the air. Let them stand twelve months, then take them out of the allegar, and make for them a pickle of strong allegar. To every quart, put half an ounce of Jamaica pepper, the same of long pepper, a quarter of an ounce of mace, the same of cloves, a head of garlick, and a little salt. Boil them all together five or six minutes, and then pour it upon your walnuts. As it gets cold, boil it again three times, and pour it on your walnuts. Then tie them down with a bladder and paper over it; and, if your allegar be good, they will keep several years, without either turning colour, or growing soft. You may make very good ketchup of the allegar that comes from the walnuts, by adding a pound of anchovies, an ounce of cloves, the same of long and of black pepper, a head of garlic, and half a pound of common salt, to every gallon of allegar. Boil it till it be half reduced, and skim it well. Then bottle it for use, and it will keep a great while.

Walnuts pickled green.

FOR this purpose, you must make choice of the large double or French walnuts, gathered before the shells be hard. Wrap them singly in vine-leaves, put a few vine-leaves in the bottom of your jar, and nearly fill it with your walnuts. Take care that they do not touch one another, and put a good many leaves over them. Then fill your jar with good allegar, cover them close that the air cannot get in, and let them stand for three weeks. Then pour the allegar from them, put fresh leaves on the bottom of another jar, take out your walnuts, and wrap them separately in fresh leaves as quick as possibly you can. Put them into your jar with a good many leaves over them, and fill it with white-wine vinegar. Let them stand three weeks, pour off your vinegar, and wrap them, as before, with fresh leaves at the bottom and top of

your jar. Take fresh white-wine vinegar, put salt in it till it will bear an egg, and add to it mace, cloves, nutmeg, and garlic. Boil it about eight minutes, and then pour it on your walnuts. Tie them close with paper and a bladder, and set them by for use. Always take care to keep them covered, and when you take any out for use, you must not put in any again that be left.

Kidney Beans.

PUT some young and small beans into a strong salt and water for three days, stirring them two or three times each day. Then put them into a pan, with vine-leaves both under and over them, and pour on them the same water they came out of. Cover them close, and set them over a very slow fire till they be of a very fine green. Then put them into a hair sieve to drain, and make a pickle for them of white-wine vinegar, or fine ale allegar. Boil it five or six minutes with a little mace, Jamaica pepper, long pepper, and a race or two of ginger sliced. Then pour it hot upon the beans, and tie them down with a bladder and paper.

Mangoes.

CUCUMBERS used for this purpose must be of the largest sort, and taken from the vines before they be too ripe, or yellow at the ends. Cut a piece out of the side, and take out the seeds with an apple-scraper, or a tea-spoon. Then put them into very strong salt and water for eight or nine days, or till they be very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine-leaves both over and under them. Beat a little roach-alum very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they be pretty green. Then take them out, and drain them in a hair sieve, and when they be cold, put to them a little horse-raddish, then mustard seed, two or three heads of garlic, a few pepper-corns, a few green cucumbers sliced in small pieces, then horse-raddish, and the same as before mentioned, till you have filled

them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Have ready the following pickle: To every gallon of allegar put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica pepper, and black pepper; three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices. Boil them five minutes in the allegar, then pour it upon your pickles, tie them down, and keep them for use.

Codlins.

YOUR codlins must be gathered when they be about the size of a large French walnut. Put them into a pan with a great many vine-leaves at the bottom, and cover them well with the vine-leaves. Set them over a very slow fire till you can peel the skin off, and then take them carefully up in a hair sieve; peel them with a pen knife, and put them into the same pot again, with the vine-leaves and water as before. Cover them close, and set them over a slow fire till they be of a fine green. Then drain them through a hair sieve, and when they be cold, put them into distilled vinegar. Pour a little mutton fat on the top, and with a bladder and paper tie them down close.

Golden Pippins.

HAVING procured fine pippins, free from spots and bruises, put them into a preserving-pan with cold spring water, and set them on a charcoal fire. Keep them stirring with a wooden spoon till they will peel, but do not let them boil. When they be enough, peel them, and put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of alum. Cover them close with a pewter dish, and set them on the charcoal fire again, but do not let them boil. Let them stand, turning them now and then, till they look green: then take them out, and lay them on a cloth to cool. When they be cold, put to them the following pickle: To every gallon of vinegar put two ounces of mustard seeds, two or three heads of garlic, a good deal of ginger sliced, half an ounce of cloves,

mace and nutmeg. Mix your pickle well together, pour it over your pippins, and cover them close.

Gerkins.

TAKE a large earthen pan with spring water in it, and to every gallon of water put two pounds of salt. Mix them well together, and throw in five hundred gerkins. In two hours take them out, and put them to drain. Let them be drained very dry, and then put them into a jar. Put into a pot a gallon of the best white-wine vinegar, half an ounce of cloves and mace, an ounce of all-spice, the same quantity of mustard seed, a stick of horse-radish cut in slices, six bay-leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of salt. Boil up all together in the pot, and pour it over the gerkins. Cover them close down, and let them stand twenty-four hours. Then put them in your pot, and let them simmer over the fire till they be green; but be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till they be cold. Then tie them over with a bladder and leather, and put them in a cold dry place.

Peaches, Nectarines, and Apricots.

YOUR peaches must be gathered when they be at their full growth, and just before they turn to be ripe, and be sure that they be not bruised. Take as much spring water as you think will cover them, and make it salt enough to bear an egg, for which purpose you must use an equal quantity of bay and common salt. Then lay in your peaches, and put a thin board over them to keep them under the water. Let them stand three days, then take them out, wipe them very carefully with a fine soft cloth, and lay them in your jar. Then take as much white-wine vinegar as will fill your jar, and to every gallon put one pint of the best well made mustard, two or three heads of garlic, a good deal of ginger sliced, and half an ounce of cloves, mace, and nutmegs. Mix your pickle well together, and pour it over your peaches. Tie them up close, and they will be fit to eat

in two months. Nectarines and apricots are pickled in the same manner.

Berberries.

HAVING procured berberries that are not over ripe, pick off the leaves and dead stalks, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum rise on your berberries, put them into fresh salt and water, but they need no vinegar, their own sharpness being fully sufficient to preserve them.

Radish Pods.

PUT your radish pods, which must be gathered when they be quite young, into salt and water all night. Then boil the salt and water they were laid in, pour it upon your pods, and cover your jar close to keep in the steam. When it be pretty nearly cold, make it boiling hot, and pour it on again, and keep doing so till your pods be quite green. Then put them into a sieve to drain, and make a pickle for them of white-wine vinegar, with a little mace, ginger, long pepper, and horse-radish. Pour it boiling hot upon your pods, and when it be almost cold, make your vinegar twice hot as before, and pour it upon them. Tie them down with a bladder, and put them by for use.

Beet Roots.

BEET Roots are a very pretty garnish for made dishes, and are thus pickled: Boil the roots till they be tender, then take off the skins, cut them in slices, gimp them in the shape of wheels, or what form you please, and put them into a jar. Take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger sliced, and a few slices of horse-radish. Pour it hot upon your roots, and tie them down.

Parsley pickled green.

MAKE a strong salt and water that will bear an egg, and throw into it a large quantity of curled parsley. Let it stand a week, then take it out to drain, make a fresh salt and water as before, and let it stand another week. Then drain it well, put it into spring water, and change

it three days successively. Then scald it in hard water till it becomes green, take it out and drain it quite dry, and boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and a shalot or two. When it be quite cold, pour it on your parsley, with two or three slices of horse-radish, and keep it for use.

Elder Buds.

HAVING procured your elder buds, which must be gathered when they be about the size of hop buds, put them into strong salt and water for nine days, and stir them two or three times a day. Then put them into a pan, cover them with vine leaves, and pour on them the water they came out of. Set them over a slow fire till they be quite green, and then make a pickle for them of allegar, a little mace, a few shalots, and some ginger sliced. Boil them two or three minutes, and pour it upon your buds. Tie them down, and keep them in a dry place for use.

Elder Shoots.

PUT your elder shoots, which must be gathered when they be of the thickness of a pipe shank, into salt and water all night. Then put them into stone jars in layers, and between every layer strew a little mustard-seed, scraped horse-radish, a few shalots, a little white beet-root, and a cauliflower pulled into small pieces. Then pour boiling allegar upon it, and scald it three times. Keep it in a dry place, with a leather tied over it.

Nasturtiums.

PUT your nasturtium berries, which must be gathered soon after the blossoms be gone off, into cold salt and water, and change the water for three days successively. Make your pickle of white-wine vinegar, mace, nutmeg sliced, shalots, pepper-corns, salt and horse-radish. Your pickle must be made pretty strong, as you must not boil it. When you have drained your berries, put them into a jar, and pour the pickle to them.

Grapes.

LET your grapes be of their full growth, but not ripe. Cut them into small bunches fit for garnishing, and put them into a stone jar with vine-leaves between every layer of grapes. Then take spring water, as much as will cover them, put into it a pound of bay salt, and as much white salt as will make it bear an egg. Dry your bay salt and pound it, before you put it in, as that will make it melt the sooner. Put it into a pot and boil and skim it well; but take off only the black scum. When it is boiled a quarter of an hour, let it stand to cool and settle; and when it be almost cold, pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down close with a linen cloth, and cover them with a dish. Let them stand twenty-four hours, then take them out, lay them on a cloth, cover them over with another, and let them dry between the cloths. Then take two quarts of vinegar, a quart of spring water, and a pound of coarse sugar. Let it boil a little, skim it very clean as it boils, and let it stand till it be quite cold. Dry your jar with a cloth, put fresh vine-leaves at the bottom and between every bunch of grapes, and on the top. Then pour the clear of the pickle on the grapes, fill your jar that the pickle may be above the grapes, and having tied a thin piece of board in a piece of flannel, lay it on the top of the jar, to keep the grapes under the liquor. Tie them down with a bladder and a leather, and when you want them for use, take them out with a wooden spoon.

Cauliflowers.

PULL the whitest and closest cauliflowers you can get into bunches, and spread them on an earthen dish. Lay salt all over them, and let them stand for three days to bring out all the water. Then put them into jars, and pour boiling salt and water upon them. Let them stand all night, then drain them into a hair sieve, and put them into glass jars. Fill up your jars with distilled vinegar, and tie them down close.

Red Cabbage.

HAVING sliced your cabbage cros-ways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take white-wine vinegar enough to cover it, a little cloves, mace, and all-spice. Put them in whole, with a little cochineal bruised fine. Then boil it up, and put it either hot or cold on your cabbage. Cover it close with a cloth till it be cold, if you pour on the pickle hot, and then tie it up close as you do other pickles.

Indian Pickle, or Piccalillo.

TAKE a cauliflower, a white cabbage, a few small cucumbers, raddish pods, kidney beans, and a little beet-root, or any other thing commonly pickled. Put them into a hair sieve, and throw a large handful of salt over them. Set them in the sun, or before the fire, for three days to dry. When all the water be run out of them, put them into a large earthen pot in layers, and between every layer put a handful of brown mustard-seed. Then take as much ale allegar as you think will cover it, and to every four quarts of allegar put an ounce of turmeric. Boil them together, and pour it hot upon your pickle. Let it stand twelve days upon the hearth, or till the pickles be all of a bright yellow colour, and most of the allegar sucked up. Then take two quarts of strong ale allegar, an ounce of mace, the same of white pepper, a quarter of an ounce of cloves, and the same of long pepper and nutmeg. Beat them all together, and boil them ten minutes in the allegar. Then pour it upon your pickles, with four ounces of peeled garlic. Tie it close down.

Truffles.

TRUFFLES grow like mushrooms, but never appear above the ground in their natural state; they generally lie ten inches deep. After they are ripe, they rot in the ground, and young ones grow in great numbers from every old truffle which decays. The

truffle has a very rich, tart, and high flavour, when fresh, but loses it in a great measure when dried. However, they are frequently used in made dishes. They are common in France and Italy, and we have them in some parts of England.

Morells.

MORELLS are likewise of the mushroom kind, but they rise above the earth about three inches, of the bigness of an egg, of a dusky whitish colour. They have a higher flavour fresh than dry. They grow in England, but are more common and richer in flavour in the warmer parts of Europe.

Cayenne Pepper.

The plant which bears this pod is sometimes raised in our gardens; its proper name is capsicum. From its growing in Africa it is called Guinea pepper; and Cayenne pepper from its growth in America. The pods are long, and, when ripe, of a smooth fine red colour. Some call it garden-coral. The powder of this is called Cayenne pepper, and is thus made: The pods are gathered when full ripe. They are then opened, the seeds taken out, and the pods laid to dry in the sun. When quite dry they are beaten to a coarse powder. This powder is Cayenne pepper in the plainest way; but there are many ways of preparing it.

Mushrooms.

PUT the smallest mushrooms you can get into spring water, and rub them with a piece of new flannel dipped in salt. Throw them into cold water as you do them, which will make them keep their colour. Then put them into a saucepan, and throw a handful of salt over them. Cover them close, and set them over the fire four or five minutes, or till you find it be thoroughly hot, and the liquor be drawn out of them. Then lay them between two clean clothes till they be cold, put them into glass bottles, and fill them up with distilled vinegar. Put a blade or two of mace, and a tea-spoonful of eating oil, into every bottle. Cork them up

close, and set them in a cool place. If you have not any distilled vinegar, you may use white-wine vinegar, or ale allegar will do; but it must be boiled with a little mace, salt, and a few slices of ginger; and it must stand to be cold before you put it on your mushrooms. If your vinegar or allegar be too sharp, it will soften your mushrooms, neither will they keep so long, nor be so white.

If you wish to pickle your mushrooms *brown*, you must proceed in the following manner: Wash a quart of large mushroom buttons in allegar with a flannel. Take three anchovies, and chop them small a few blades of mace, a little pepper and ginger, a spoonful of salt, and three cloves of shallots. Put them into a saucepan, with as much allegar as will half cover them; set them on the fire, and let them stew till they shrink pretty much. When cold, put them into small bottles, with the allegar poured upon them. Then cork and tie them up close. This pickle, used in brown sauce, is a very great addition to it.

Artichokes.

TAKE young artichokes as soon as they be formed, and boil them for two or three minutes in strong salt and water. Lay them upon a hair sieve to drain, and when they be cold, put them into narrow-topped jars. Then take as much white-wine vinegar as will cover your artichokes. Boil them with a blade or two of mace, a few slices of ginger, and a nutmeg cut thin. Pour it on them while it be hot, and tie them down close.

Artichoke Bottoms.

BOIL your artichokes till you can pull off the leaves; then take off the chokes, and cut them from the stalk; but take great care that you do not let the knife touch the top. Throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain. As soon as they be dry put them into large wide-mouthed glasses, with a little mace and sliced nutmeg between, and fill them either with distilled vinegar, or sugar-vinegar and spring-water.

Cover them with mutton fat fried, and tie them down with leather and a bladder.

Onions.

TAKE a sufficient number of the smallest onions you can get, and put them into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour fresh boiling salt and water over them. Let them stand close covered until they be cold, then make some more salt and water, and pour it boiling hot upon them. When it be cold, put your onions into a hair sieve to drain, then put them into wide-mouthed bottles, and fill them up with distilled vinegar. Put into every bottle a slice or two of ginger, a blade of mace, and a large tea-spoonful of eating oil, which will keep the onions white. If you like the taste of a bay-leaf, you may put one or two into every bottle, and as much bay salt as will lie on a sixpence. Cork them well up.

Soy.

THIS article comes from the East-Indies, and is made from their mushrooms, which grow in the woods. They are of a purplish colour, and are wrinkled on the surface like a morell. They gather them in the middle of the day, and wash them in salt and water. They then lay them in a dish, mash them with their hands, and sprinkle them with salt and beaten pepper. The next day the liquor is pressed off, and some galangals (a root which grows in the East Indies) and spices added to it. It is boiled up till it be very strong, and then some more salt is sprinkled into it. In this manner it will keep many years.

Caveach or pickled Mackerel.

TAKE six large mackerel, and cut them into round pieces. Then take an ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together, then make two or three holes in each piece, and with your finger thrust the seasoning into the holes. Rub the piece all

over with the seasoning, fry them brown in oil, and let them stand till they be cold. Then put them into vinegar, and cover them with oil. They are delicious eating, and, if they be well covered, they will keep a long time.

Indian Bamboo imitated.

ABOUT the beginning or middle of May, take the middle of the stalks of the young shoots of elder, for the tops of the shoots are not worth doing. Peel off the out rind, and lay them all night in a strong brine of salt and beer. Dry them singly in a cloth, and in the mean time make a pickle of an equal quantity of gooseberry vinegar and ale allegar. To every quart of pickle put an ounce of long pepper, the same quantity of sliced ginger, a few corns of Jamaica pepper, and a little mace. Boil it, and pour it hot upon the shoots. Stop the jar close, and set it by the fire-side for twenty-four hours, taking care to stir it frequently.

Asparagus.

CUT off the white ends of the largest asparagus you can get, and wash the green ends in spring water. Then put them into another clean water, and let them lie therein two or three hours. Put into a broad stewpan, full of spring water, a large handful of salt, set it on the fire, and when it boils, put in your grass, not tied up, but loose, and not too many at a time, lest you break the heads. Just scald them, and no more; then take them out with a broad skimmer, and lay them on a cloth to cool. Then make your pickle with a gallon or more, according to the quantity of your asparagus, of white-wine vinegar, and an ounce of bay-salt. Boil it, and put your asparagus into your jar. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, and the same quantity of whole white pepper. Pour the pickle hot over the asparagus, and cover them with a linen-cloth, three or four times double; and when they have stood a week, boil the pickle again. Let them stand a week longer, then boil the pickle again, and pour it on hot as before. When they be cold, cover them close, in the same manner as you do other pickles.

Ox Palates.

WASH the palates well with salt and water, and put them into a pipkin with some clean salt and water. When they be ready to boil, skim them well, and put to them as much pepper, cloves, and mace, as will give them a quick taste. When they be boiled tender, which will require four or five hours, peel them, and cut them into small pieces, and let them cool. Then make the pickle of an equal quantity of white wine and vinegar. Boil the pickle, and put in the spices that were boiled in the palates. When both the pickle and palates be cold, lay your palates in a jar, and put to them a few bay-leaves, and a little fresh spice. Pour the pickle over them, cover them close, and keep them for use. They are very useful to put into made dishes; or you may at any time make a pretty little dish, either with brown sauce or white, or butter and mustard, and a spoonful of white wine.

Samphire.

LAY green samphire into a clean pan, and throw over it two or three handfuls of salt; then cover it with spring water. Let it lie twenty-four hours, then put it into a clean saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a slow fire. Let it stand till it be just green and crisp, and then take it off at that moment; for if it should remain till it be soft, it will be spoiled. Put it in your pickling-pot, and cover it close. As soon as it be cold, tie it down with a bladder and leather, and keep it for use; or you may keep it all the year, in a very strong brine of salt and water, and throw it into vinegar just before you use it.

Red Currants.

TAKE white-wine vinegar, and to every quart of vinegar put in half a pound of Lisbon sugar. Then pick the worst of your currants, and put them into this liquor; but put the best of your currants into glasses. Then boil your pickle with the worst of your currants, and skim it very clean. Boil it till it looks

of a fine colour, and let it stand till it be cold before you strain it; then strain it through a cloth, wringing it, to get all the colour you can from the currants. Let it stand to cool and settle; then pour it clear into the glasses in a little of the pickle; and when it be cold, cover it close with a bladder and leather. To every half pound of sugar put a quarter of a pound of white salt.

Smelts.

WHEN smelts be in great plenty, take a quarter of a peck of them, and wash, clean, and gut them. Take half an ounce of pepper, the same quantity of nutmegs, a quarter of an ounce of mace, half an ounce of salt-petre, and a quarter of a pound of common salt. Beat all very fine, and then lay your smelts in rows in a jar. Between every layer of smelts strew the seasoning, with four or five bay-leaves; then boil red wine, and pour over them a sufficient quantity to cover them. Cover them with a plate; and when cold, stop them down close. Many people prefer them to anchovies.

Anchovies.

ARTIFICIAL anchovies are made in this manner: To a peck of sprats, take two pounds of common salt, a quarter of a pound of bay-salt, four of saltpetre, two ounces of Prunella salt, and a small quantity of cochineal. Pound all in a mortar, put them into a stone pan, a row of sprats, then a layer of your compound, and so on alternately to the top. Press them hard down, cover them close, let them stand for six months, and they will be fit for use. Take particular care that your sprats be very fresh, and do not wash or wipe them, but take them just as they come out of the water.

Oysters, Cockles, and Mussels.

TAKE two hundred of the newest and best oysters you can get, and be careful to save the liquor in a pan as you open them. Cut off the black verge, saving the rest, and put them into their own liquor; then put all the liquor and oysters into a kettle, boil

them about half an hour on a gentle fire, and do them very slowly, skimming them as the scum rises; then take them off the fire, take out the oysters, and strain the liquor through a fine cloth. Then put in the oysters again, take out a pint of the liquor when hot, and put thereto three quarters of an ounce of mace, and half an ounce of cloves. Just give it one boil, then put it to the oysters, and stir up the spices well among them; then put in about a spoonful of salt, three quarters of a pint of the best white wine vinegar, and a quarter of an ounce of whole pepper. Then let them stand till they be cold, and put the oysters, as many as you well can, into the barrel. Put in as much liquor as the barrel will hold, letting them settle a while, and they will soon be fit to eat; or you may put them in stone jars, cover them close with a bladder and leather, and be sure they be quite cold before you cover them up. In the like manner you may do cockles and mussels, with this difference only, that there is not any thing to be picked off cockles, and as they be small, the above ingredients will be sufficient for two quarts of mussels; but take great care to pick out the crabs under the tongues of the mussels, and the little pus which grows at the root of the tongue. Cockles and mussels must be washed in several waters, to clean them from the grit. Put them in a stewpan by themselves, cover them close, and when they open, pick them out of the shells, and strain the liquor.

C H A P. II.

C O L L A R I N G.

Preliminary Hints and Observations.

IT is a necessary article in collaring, to take care that you roll it up properly, and bind it close. Be cautious that you boil it thoroughly enough; and when it be quite cold, put it into the pickle with the same binding it had on when boiled; but take it off the next day, and it will leave the skin clear. Make

resh pickle frequently, which will preserve your meat much longer.

Beef.

BONE a piece of thick flank of beef, cut the skin off, and salt it with two ounces of saltpetre, two ounces of sal-prunella, the same quantity of bay-salt, half a pound of coarse sugar, and two pounds of white salt. Beat the hard salts fine, and mix all together. Turn it every day, and rub it well with the brine, for eight days; then take it out of the pickle, wash it, and wipe it dry. Take a quarter of an ounce of cloves, the same quantity of mace, twelve corns of all-spice, and a nutmeg beat very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet herbs chopped fine. Sprinkle it on the beef, and roll it up very tight; put a coarse cloth round it, and tie it very tight with beggar's tape. Boil it in a large copper of water; and if it be a large collar, it will take six hours boiling; but a small one will be done in five. Take it out, and put it in a press till it be cold; but if you have no press, put it between two boards, and a large weight upon it, till it be cold; then take it out of the cloth, and cut it into slices. You may use raw parsley for a garnish.

Breast of Veal.

TAKE a breast of veal, bone it, and beat it a little. Rub it over with the yolk of an egg, and strew over it a little beaten mace, nutmeg, pepper and salt; a large handful of parsley chopped small, with a few sprigs of sweet-marjoram, a little lemon-peel finely shred, an anchovy washed, boned, and chopped very small, and mixed with a few crumbs of bread. Then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth; then boil it two hours and a half in salt water; and when it be enough, hang it up by one end, and make a pickle for it. To a pint of salt and water put half a pint of vinegar; and when you send it up to table, cut a slice off one of the ends. Pickles and parsley are the usual garnish.

Breast of Mutton.

TAKE off the skin of a breast of mutton, and with a sharp knife nicely take out all the bones; but take care that you do not cut through the meat. Pick all the fat and meat off the bones, then grate some nutmeg all over the inside of the mutton, a very little beaten mace, a little pepper and salt, a few sweet herbs shred small, a few crumbs of bread, and the bits of fat picked off the bones. Roll it up tight, stick a skewer in to hold it together, but do it in such a manner that the collar may stand upright in the dish. Tie a packthread across it, to hold it together; spit it; then roll the caul of a breast of veal all round it, and roast. When it has been about an hour at the fire, take off the caul, dredge it with flour, baste it well with fresh butter, and let it be of a fine brown. It will require on the whole, an hour and a quarter roasting. For sauce, take some gravy-beef, and cut it and hack it well; then flour it, and fry it a little brown. Pour into your stewpan some boiling water, stir it well together, and then fill your pan half full of water. Put in an onion, a bunch of sweet herbs, a little crust of bread toasted, two or three blades of mace, four cloves, some whole pepper, and the bones of the mutton. Cover it close, and let it stew till it be quite rich and thick; then strain it, boil it up with some truffles and morels, a few mushrooms, a spoonful of ketchup, and two or three bottoms of artichokes, if you have them. Add just enough salt to season the gravy, take the packthread off the mutton, and set it upright in the dish. Cut the sweetbread into four, and broil it of a fine brown, with a few forcemeat balls fried. Lay these round your dish, and pour in the sauce. Use lemon for a garnish.

Another Method.

BONE a large breast of mutton, and take out all the gristles. Rub it all over with the yolk of an egg, and season it with pepper, salt, nutmeg, parsley, thyme, sweet marjoram, all shred small, and shallot, if you like it. Wash and cut an anchovy in bits. Strew all this

over the meat, roll it up hard, tie it with a tape, and put it into a stewpan; brown it, add some gravy well seasoned, and thicken it with flour and butter. Add some truffles and morels, if you like them, or pickled cucumbers, or gerkins sliced.

Calf's Head.

TAKE off the hair of a calf's-head, but leave on the skin. Rip it down the face, and take out all the bones carefully from the meat. Steep it in warm milk till it be white, then lay it flat, rub it with the white of an egg, and strew over it a spoonful of white pepper, two or three blades of beaten mace, a nutmeg grated, a spoonful of salt, two score of oysters chopped small, half a pound of beef marrow, and a large handful of parsley. Lay them all over the inside of the head, cut off the ears, and lay them on a thin part of the head; roll it up tight, bind it up with a fillet, and wrap it up in a clean cloth. Boil it two hours; and when it be almost cold, bind it up with a fresh fillet, and put it in a pickle made, as before directed, for a breast of veal.

Pig.

HAVING killed your pig, dress off the hair, and draw out the entrails. Then wash it clean, and with a sharp knife rip it open, and take out all the bones; then rub it all over with pepper and salt beaten fine, a few sage-leaves, and sweet herbs chopped small; then roll up your pig tight, and bind it with a fillet. Fill your boiler with soft water, a bunch of sweet herbs, a few pepper-corns, a blade or two of mace, eight or ten cloves, a handful of salt, and a pint of vinegar. When it boils put in your pig, and let it boil till it be tender. Then take it up; and when it be almost cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Remember to keep it covered.

Venison.

TAKE a side of venison, bone it, and take away all the sinews, and cut it into square collars of what size

you please. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Season your venison with pepper, salt, cloves, and nutmeg. Roll up your collars, and tie them close with coarse tape; then put them into deep pots, with seasonings at the bottoms, some fresh butter, and three or four bay-leaves; then put in the rest, with some seasoning and butter on the top, and over that some beef suet finely shred and beaten; then cover up your pot with coarse paste, and bake them four or five hours. After that take them out of the oven, and let them stand a little. Take out your venison, and let it drain well from the gravy. Take off all the fat from the grayy, add more butter to the fat, and set it over a gentle fire to clarify. Then take it off, and let it stand a little, and skim it well. Make your pots clean, or have pots ready fit for each collar. Put a little seasoning, and some of your clarified butter, at the bottom. Then put in your venison, and fill up your pots with clarified butter, and be sure your butter be an inch above the meat. When it be thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep six or eight months; and you may when you use a pot, put it for a minute into boiling water, and it will come out whole. Let it stand till it be cold, stick it round with bay leaves, and a sprig at the top.

Eels.

CUT your eel open, take out the bones, cut off the head and tail, and lay the eel flat on the dresser. Shred some sage as fine as possible, and mix it with black pepper beaten, some nutmeg grated, and some salt. Lay it all over the eel, and roll it up hard in little cloths, tying it up tight at each end. Then set on some water, with pepper and salt, five or six cloves, three or four blades of mace, and a bay-leaf or two. Boil these, with the bones, head, and tail; then take out the bones, head, and tail, and put in your eels. Let them boil till they be tender, then take them out of

the liquor, and boil the liquor longer. Take it off; and when it be cold put it to your eels; but do not take off the little cloths till you use your collars.

Salmon.

TAKE a side of salmon, and cut off about a handful of the tail. Wash well your large piece, and dry it with a cloth. Wash it over with the yolks of eggs, and make some forcemeat with what you cut off the tail; but take off the skin, and put to it a handful of parboiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, a good handful of sweet herbs chopped small, a little salt, chives, mace, nutmeg, pepper, and grated bread. Work all these together into a body with yolks of eggs, and lay it all over the fleshy part, with a little more pepper and salt all over the salmon. Then roll it up into a collar, and bind it with broad tape. Boil it in water, salt, and vinegar; but let the liquor boil first. Then put in your collars, with a bunch of sweet herbs, sliced ginger, and nutmeg. Let it boil gently nearly two hours; and when it be enough, take it up. Put it into your souling-pan; and as soon as the pickle be cold, put it to your salmon, and let it stand in it till it be wanted for use; or you may pot it after it be boiled, and fill it up with clarified butter; and this way it will keep good the longer.

Mackerel.

HAVING gutted your mackerel, slit it down the belly, cut off the head, and take out the bones; but take care you do not cut it in holes. Then lay it flat upon its back, season it with pepper, salt, mace, and nutmeg, and a handful of parsley shred fine. Strew it over them, roll them tight, and tie them well separately in cloths. Boil them gently twenty minutes in vinegar, salt, and water; then take them out, put them into a pot, and pour the liquor on them. The next day take the cloth off your fish, put a little more vinegar to the pickle, and keep them for use.

C H A P. III.

P O T T I N G.

Preliminary Hints and Observations.

BEFORE you send your meat to the oven, take care to cover it well with butter, fasten it down with strong paper, and bake it well. As soon as it comes from the oven, drain the gravy from the meat, and be careful to pick out all the skins, as otherwise they will hurt the look of the meat, and the gravy will soon turn it sour. Remember always to beat your seasoning well before you put in your meat, and put it in by degrees as you beat it. When you put your meat into your pots, press it well, and be sure never to pour your clarified butter over your meat till it be quite cold.

Marble Veal.

BOIL, skin, and cut a dried tongue as thin as possible, and beat it very well with near a pound of butter, and a little beaten mace, till it be like a paste. Have ready some veal stewed and beat in the same manner. Then put some veal into some potting-pots, thin some tongue in lumps over the veal; but do not lay on your tongue in any form but in lumps, and it will then cut like marble. Fill your pot close up with veal, press it very hard down, and pour clarified butter over it. Remember to keep it in a dry place; and when you send it to table, cut it out in slices. You may make use of curled parsley for a garnish.

Geese and Turkeys.

TAKE a fat goose and a fat turkey, cut them down the rump, and take out all the bones. Lay them flat open, and season them with white pepper, salt, and nutmeg, allowing three nutmegs, with the like proportion of pepper, and as much salt as both the spices. When you have seasoned them all over, let your turkey be within the goose, and keep them in seasoning two nights and a day; then roll them up as collared beef, very tight, and as short as you can, and bind it

very fast with strong tape. Bake it in a long pan, with plenty of butter, till it be very tender. Let it lie in the hot liquor an hour; then take it out, and let it stand till next day; then unbind it, place it in your pot, and pour melted butter over it. Keep it for use, and slice it out thin.

Tongues.

RUB a neat's tongue with an ounce of saltpetre, and four ounces of brown sugar, and let it lie two days; then boil it till it be quite tender, and take off the skin and side bits. Cut the tongue in very thin slices, and beat it in a marble mortar, with a pound of clarified butter, and season it to your taste with pepper, salt, and mace. Beat all as fine as possible, then put it close down into small potting-pots, and pour over them clarified butter.

Or you may pot them in this fine manner: Take a dried tongue, boil it till it be tender, and then peel it. Take a goose and a large fowl, and bone them; take a quarter of an ounce of mace, the same quantity of olives, a large nutmeg, a quarter of an ounce of black pepper, and beat all well together; add a spoonful of salt, and rub the tongue and the inside of the fowl well with them. Put the tongue into the fowl, then season the goose, and fill it with the fowl and tongue, and the goose will look as if it were whole. Lay it in a pan that will just hold it, melt fresh butter enough to cover it, send it to the oven, and bake it an hour and a half; then uncover the pot, and take out the meat. Carefully drain it from the butter, lay it on a coarse cloth till it be cold, then take off the hard fat from the gravy, and lay it before the fire to melt. Put your meat again into the pot, and pour your butter over it. If there be not enough, clarify more, and let the butter be an inch above the meat. It will keep a great while, cut fine, and look beautiful; and when you cut it, cut crossways quite down. It makes a pretty corner-dish for dinner, or side dish for supper. Observe, when you pot it, to save a little of the spice to throw over it before the last butter be put on, otherwise the meat will not be sufficiently seasoned.

Beef.

TAKE half a pound of brown sugar, and an ounce of saltpetre, and rub it into twelve pounds of beef. Let it lie twenty-four hours; then wash it clean, and dry it well with a cloth. Season it to your taste, with pepper, salt, and mace, and cut it into five or six pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, set it in a hot oven, and let it stand there three hours. Then take it out, cut off the hard outides, and beat it in a mortar. Add to it a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find necessary; but beat the meat exceedingly fine. Then put it into your pots, press it close down, pour clarified butter over it, and keep it in a dry place.

If you would pot your beef like venison, proceed thus: Take a buttock of beef, and cut the lean of it into pound pieces. To eight pounds of beef, take four ounces of saltpetre, the same quantity of petre-salt, a pint of white salt, and an ounce of sal-prunella. Beat all the salts very fine, mix them well together, and rub them into the beef. Then let it lie four days, turning it twice a day. After that, put it into a pan, cover it with pump-water, and a little of its own brine. Bake it in an oven, with the household bread, till it be as tender as a chicken; then drain it from the gravy; and take out all the skin and sinews. Pound it in a marble mortar, lay it in a broad dish, and mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beat very fine. Mix it all well with the meat, adding a little clarified fresh butter to moisten it. Mix all again well together, press it down into pots very hard, set it at the mouth of the oven just to settle, and cover it two inches thick with clarified butter. Cover it with white paper as soon as it be cold.

Another Method to pot Beef.

TAKE two pounds of lean beef, cut it into slices,

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and lay them upon a plate. Season them with salt and pepper, and a little cochineal. Turn and season them on the other side, and then let them lie one upon another all night. Put them into a pan; add to them half a pint of small beer, a little vinegar, and as much water as will cover them. Let there be in the pickle some black and Jamaica pepper. Cover them very close, and bake them. When they are baked, take the slices out of the pickle while they are hot, let them lie till they be cold, and then beat them in a mortar. Add to them a pound of fresh butter while they are beating, also some salt, pepper, and nutmeg. When they are well beaten, put them into the pot, and when the bread is drawn, put it into the oven until it be hot through. When it is cold, cover it over with clarified butter, and it will keep a month or two.

To pot cold Beef.

CUT it small, add to it some melted butter, two anchovies, boned and washed, and a little Jamaica pepper beat fine. Put them into a marble mortar, and beat them well together till the meat be yellow. Then put it into pots, and cover it with clarified butter.

Small Birds.

HAVING picked and gutted your birds, dry them well with a cloth, and season them with pepper, salt, and mace. Then put them into a pot with butter, tie your pot down with paper, and bake them in a moderate oven. When they come out, drain the gravy from them, and put them into potting-pots. Pour clarified butter over them, and cover them close.

Pigeons.

PICK and draw your pigeons, cut off the pinions, wash them clean, and put them into a sieve to drain. Then dry them with a cloth, and season them with pepper and salt. Roll a lump of butter in chopped parsley, and put it into the pigeons. Sew up the vent, then put them into a pot with butter over them, tie them down, and set them in a moderately heated oven.

When they come out, put them into potting-pots, and pour clarified butter over them.

Woodcocks.

TAKE six woodcocks, pluck them, and draw out the train. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breasts. Season them with three or four blades of mace, and a little pepper and salt. Then put them into a deep pot, with a pound of butter over them. Bake them in a moderate oven, and when they be enough, lay them on a dish to drain the gravy from them. Then put them into potting-pots; take all the clear butter from your gravy, and put it upon them. Fill up your pots with clarified butter. Keep them in a dry place for use.

Moor Game.

HAVING picked and drawn your game, wipe them clean with a cloth, and season them well with pepper, salt, and mace. Put one leg through the other, and roast them till they be of a good brown. When they be cold, put them into potting-pots, and pour over them clarified butter; but observe to keep their heads uncovered with butter. Keep them in a dry place.

Venison.

RUB your venison with vinegar, if it be stale, and let it lie an hour. Then dry it with a cloth, and rub it all over with red wine. Season it with pepper, salt, and beaten mace, and put it on an earthen dish. Pour over it half a pint of red wine, and a pound of butter, and set it in the oven. If it be a shoulder, put a coarse paste over it, and bake it all night in a brown bread oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not sufficiently seasoned, add more seasoning and clarified butter, and keep beating it till it be a fine paste. Then press it hard down into your pots, and pour clarified butter over it.

Hares.

LET your hare hang up for four or five days with the skin on, then case it, and cut it up as for eating. Put it into a pot, and season it with pepper, salt, and mace. Put a pound of butter upon it, tie it down, and bake it in a bread oven. When it comes out, pick it clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it close down into your pots, and pour over it clarified butter.

Herrings.

CUT off the heads of your herrings, and put them into an earthen pot. Lay them close, and between every layer of herrings strew some salt, but not too much. Put in cloves, mace, whole pepper, and a nutmeg cut in pieces. Fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie it down, and bake it in an oven with brown bread. As soon as it be cold put it into your potting pots for use.

Chars.

THIS fish is much admired, and is in a manner peculiar to the lakes in Westmoreland. Pot them in this manner: After having cleansed them, cut off the fins, tails, and heads, and then lay them in rows in a long baking-pan, having first seasoned them with pepper, salt, and mace. When they be done, let them stand till they be cold, put them into your potting-pots, and cover them with clarified butter.

Eels.

SKIN, cleanse, and wash clean a very large eel. Dry it in a cloth, and cut it in pieces about four inches long. Season them with a little beaten mace and nutmeg, pepper, salt, and a little sal-prunella beat fine. Lay them in a pan, and pour as much clarified butter over them as will cover them. Bake them half an hour in a quick oven; but the size of your eel must be the general rule to determine what time they will take baking. Take them out with a fork, and lay them on

a coarse cloth to drain. When they be quite cold, season them again with the same seasoning, and lay them close in the pot. Then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When it be melted, pour the butter over them, and put them by for use. You may bone your eels if you choose it; but in that case you must put in no sal-prunella.

Lampreys.

SKIN your lampreys, cleanse them with salt, and wipe them dry. Beat some black pepper, mace, and cloves, mix them with salt, and season your fish with it. Then lay them in a pan, and cover them with clarified butter. Bake them an hour, season them well, and treat them in the same manner as above directed for eels. If your butter be good, they will keep a long time.

Smelts.

DRAW out the inside; season them with salt, pounded mace, and pepper, and butter on the top. Bake them. When they are nearly cold, take them out, and lay them on a cloth. Put them into pots, take off the butter from the gravy, clarify it with more, and pour it on them.

Pike.

SCALE your pike, cut off its head, split it, and take out the chine bone. Then strew all over the inside some bay-salt and pepper; roll it up round, and lay it in a pot. Cover it, and bake it an hour. Then take it out, and lay it on a coarse cloth to drain, and when it be cold, put it into your pot, and cover it with clarified butter.

Lobster.

BOIL a live lobster in salt and water, and stick a skewer in the vent of it to prevent the water getting in. As soon as it be cold, take out the gut, take out all the flesh, beat it fine in a mortar, and season it

with beaten mace, grated nutmeg, pepper, and salt. Mix all together, melt a piece of butter the size of a walnut, and mix it with the lobster as you beat it. When it be beat to a paste, put it into your potting-pot, and put it down as close and as hard as you can. Then set some butter in a deep broad pan before the fire, and when it be all melted, take off the scum at the top, if any, and pour the clear butter over the meat as thick as a crown-piece. The whey and churn-milk will settle at the bottom of the pan; but take great care that none of that goes in, and always let your butter be very good, or you will spoil all. If you choose it, you may put in the meat whole, with the body mixed among it, laying them as close together as you can, and pouring the butter over them. A middling-sized lobster will take an hour and a half boiling; but be sure you let it be well boiled.

Shrimps.

WHEN they are boiled, season them well with pepper, salt, and a little pounded cloves. Put them close into a pot, set them for a few minutes into a slack oven, and pour over them clarified butter.

Salmon.

SCALE a piece of fresh salmon, and wipe it clean. Season it with Jamaica pepper, black pepper, mace, and cloves beat fine, mixed with salt, and a little sal-prunella; then pour clarified butter over it, and bake it well. Take it out carefully, and lay it to drain. When it be cold, season it again, and lay it close in your pot, covered with clarified butter. Or you may pot it in this manner: Scale and clean your salmon, cut it down the back, dry it well, and cut it as near the shape of your pot as you can. Take two nutmegs, an ounce of mace and cloves beaten, half an ounce of white pepper, and an ounce of salt. Then take out all the bones, cut off the jowl below the fins, and cut off the tail. Season the scaly side first, lay that at the bottom of the pot, then rub the seasoning on the other side, cover it with a dish, and let it stand all night. It

must be put double, and the scaly side top and bottom; put some butter at the bottom and top, and cover the pot with some stiff coarse paste. If it be a large fish, it will require three hours baking; but if it be a small one, two hours will do it. When it comes out of the oven, let it stand half an hour; then uncover it, and raise it up at one end, that the gravy may run out, remembering to put a trencher and a weight on it to press out the gravy. When the butter be cold, take it out clear from the gravy, add more butter to it, and put it in a pan before the fire. When it be melted, pour it over the salmon, and as soon as it be cold, paper it up. As to the seasoning of these things, it must be regulated by your palate, more or less; but take great care that no gravy or whey of the butter be put into your pots, as that will prevent it long keeping good. In this manner you may pot carp, tench, trout, and several other sorts of fish.

To make Bullace Cheese.

PUT full ripe bullaces into a pot, and to every quart of bullace put a quarter of a pound of loaf sugar beaten fine. Bake them in a moderately heated oven till they be soft, and then rub them through a hair sieve. To every pound of pulp add half a pound of loaf sugar beaten fine. Then boil it an hour and a half over a slow fire, and keep stirring it all the time. Then pour it into potting-pots, tie brandy paper over them, and keep them in a cool place. It will cut very bright and fine, when it has stood a few months.

C H A P. IV.

SALTING AND SOUSING.

The Preparation of BACON, HAMs, &c.

Bacon.

CUT off the hams and head of your pig, and if it be a large one, take out the chine, but leave in the spare-ribs, as they will keep in the gravy, and

prevent the bacon getting rusty. Salt it with common salt, and a little salt-petre, and let it lie ten days on a table, to let all the brine run from it. Then salt it again ten or twelve days, turning it every day after the second salting. Then scrape it very clean, rub a little salt on it, and hang it up. Take care to scrape the white froth off it very clean, and rub on a little dry salt, which will keep the bacon from rusting. The dry salt will candy and shine on it like diamonds.

Some people make their bacon thus: Take off all the inside fat of a side of pork, and lay it on a long board or dresser, that the blood may run from it. Rub it well on both sides with good salt, and let it lie a day. Then take a pint of bay-salt, a quarter of a pound of saltpetre, and beat them both fine; two pounds of coarse sugar, and a quarter of a peck of common salt. Lay your pork in something that will hold the pickle, and rub it well with the above ingredients. Lay the skinny side downwards, and baste it every day with the pickle for a fortnight. Then hang it on a wood smoke, and afterwards hang it in a dry place, but not in a hot place. Observe, that all hams and bacon should hang clear from every thing, and not touch the wall. Take care to wipe off the old salt before you put it into the pickle, and never keep bacon or hams in a hot kitchen, or in a room exposed to the rays of the sun, as all these matters contribute to make them rusty.

Westphalia Bacon.

HAVING chosen a fine side of pork, make the following pickle: Take a gallon of pump-water, a quarter of a peck of bay-salt, the same quantity of white salt, a pound of petre-salt, a quarter of a pound of saltpetre, a pound of coarse sugar, and an ounce of socho tied up in a rag. Boil all these well together, and let it stand till it be cold. Then put in the pork, let it lie in this pickle for a fortnight, then take out the pork, and dry it over saw-dust. This pickle will answer very well for tongues; but in that case, you must first let the tongues lie six or eight hours in pump-water, to take out the sliminess; and when they have

lain a proper time in the pickle, dry them as you do your pork.

Hams.

CUT out your hams from the pig, and rub them well with an ounce of saltpetre, half an ounce of sal-prunella pounded, and a pound of common salt. Observe, that these quantities of salts must be allowed to each ham. Lay them in salt-pans for ten days, turn them once in the time, and rub them well with more common salt. Let them lie ten days longer, and turn them every day. Then take them out, scrape them as clean as possible, and dry them well with a clean cloth. Then rub them slightly over with a little salt, and hang them up to dry, but not in too hot a place.

Some people make their hams according to the following directions: Take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of saltpetre, a pound of coarse sugar, the same quantity of common salt, and two ounces of sal-prunella. Mix all together, and rub your pork well with it. Let it lie a month in this pickle, turning and basting it every day. Then hang it in a wood smoke in a dry place, so that no heat can come to it; and if you intend to keep them long, hang them a month or two in a damp place, taking care that they do not become mouldy, and it will make them cut fine and short. Never lay these hams in water till you boil them, and then boil them in a copper, if you have one, or in the largest pot you have. Put them in when the water be cold, and do not suffer the water to boil till they have been in four or five hours. Skim the copper or pot well, and frequently till the water boils; and if it be a very large one, it will require three hours boiling; but a small one will be done in two hours, provided the water be not suffered to boil too soon. Take it up half an hour before dinner, pull off the skin, and throw raspings finely sifted all over it. Hold a red-hot fire-shovel over it, and when dinner be ready, take a few raspings in a sieve, and sift them all over the dish. Then lay in your ham, and with your finger make figures round the edge of your dish. Be sure to boil your ham in as much water as you can, and to keep it skimming

till it boils. It must be at least four hours before you suffer it to boil. Yorkshire is famous for hams; and the reason is, that their salt is much finer than ours in London, it being a large clear salt, and gives the meat a fine flavour. A deep hollow wooden tray is better than a pan, because the pickle swells about it. When you broil any of these or the following hams in slices, let the slices lie a minute or two in boiling water, and then broil them. By this method you will take out the salt, and make them eat with a fine flavour.

Hams the Yorkshire Way.

FIRST beat them well, and then mix half a peck of salt, three ounces of saltpetre, half an ounce of sal-prunella, and five pounds of coarse salt. Rub the hams well with this, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding salt till it will bear an egg, and then boil and strain it. The next morning put in the hams, and press them down so that they may be covered. Let them lie a fortnight, rub them well with bran, and dry them. The above ingredients are sufficient for three middling-sized hams.

New England Hams.

FOR two hams, take two ounces of sal-prunella; beat it fine, rub it well in, and let them lie twenty-four hours. Then take half a pound of bay-salt, a quarter of a pound of brown salt, a quarter of a pound of common salt, and one ounce of salt-petre, all beat fine, and half a pound of the coarsest sugar. Rub all these well in, and let them lie two or three days. Then take white common salt, and make a pretty strong brine with about two gallons of water, and half a pound of brown sugar. Boil it well, and skim it when cold. Then put in the hams, and turn them every two or three days in the pickle for three weeks. Then hang them up in a chimney, and smoke them well a day or two with horse-litter. Afterwards let them hang about a week on the side of the kitchen chimney, and then take them down. Keep them dry in a box, with bran

covered over them. They may be eaten in a month, or will keep very well one year.

Westphalia Ham.

RUB it with half a pound of the coarsest sugar, and let it lie till night. Then rub it with an ounce of saltpetre finely beaten, and a pound of common salt. Let it lie three weeks, turning it every day. Dry it in wood smoke, or where turf is burnt. When you boil it, put into the pot or copper, whichever it be boiled in, a pint of oak saw-dust.

To cure two Hams after the Westmoreland Manner.

RUB the hams over night with ten ounces of saltpetre, and next morning take three pounds of common salt, three pounds of the coarsest sugar, and one pound of bay-salt. Boil all these in three quarts of strong beer; and, when it has boiled a little time, pour it over the hams. Let them lie in this pickle one month, rubbing and turning them every day, observing not to take them out of the pan. The same pickle is good for tongues and sauces. Before they be smoked, rub a handful of bran over them to dry them, and let them hang three weeks or a month.

Mutton Hams.

CUT a hind-quarter of mutton like a ham, and rub it well with an ounce of saltpetre, a pound of coarse sugar, and a pound of common salt well mixed together. Lay it in a hollow tray, with the skin downwards, and baste it every day for a fortnight. Then roll it in saw-dust, and hang it in wood smoke for a fortnight. Then boil it, and hang it in a dry place. Cut it out in slices, and broil them as you want them, and they will eat very fine.

Veal Hams.

TAKE a leg of veal, and cut it like a ham. Take a pint of bay-salt, two ounces of saltpetre, and a pound of common salt. Mix them all together, with an ounce of beaten juniper berries, and rub the ham well with them. Lay it in a hollow tray with the skinny side

downwards, and baste it every day with the pickle for a fortnight, and then hang it in wood smoke for a fortnight longer. You may boil it, or parboil it and roast it.

Beef Hams.

TAKE the leg of a fat Scotch or Welch ox, and cut it like a ham. Take an ounce of bay-salt, an ounce of saltpetre, a pound of common salt, and a pound of coarse sugar, which will be a sufficient quantity for about fourteen or fifteen pounds of beef; and if a greater or less quantity of meat, mix your ingredients in proportion. Rub your meat with the above ingredients, turn it every day, and baste it well with the pickle every day for a month. Take it out, and roll it in bran or saw-dust. Then hang it in wood smoke, where there is but little fire, and a constant smoke, for a month. Then take it down, and hang it in a dry place, not a hot one, and keep it for use. You may cut a piece off as you have occasion, and either boil it, or cut it into rashers, and broil it with poached eggs, or boil a piece, and it eats very good cold, and will shiver like Dutch beef.

Tongues.

HAVING scraped and dried your tongues clean with a cloth, salt them with common salt, and half an ounce of saltpetre to every tongue. Lay them in a deep pot, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up in a dry, but not in a hot place.

Hung Beef.

MAKE a strong brine with bay-salt, saltpetre, and pump-water, and put into it a rib of beef for nine days. Then hang it up in a chimney where wood or saw-dust is burnt. When it be a little dry wash the outside with blood two or three times, to make it look black; and when it be dried enough, boil it for use.

Some housekeepers prepare their hung beef in this manner: Take the navel piece, and hang it up in your cellar as long as it will keep good, and till it begins to

be a little fatty. Then take it down, and wash it in sugar and water, one piece after another, for you must cut it into three pieces. Then take a pound of saltpetre, and two pounds of bay-salt dried and pounded small. Mix with them two or three spoonfuls of brown sugar, and rub your beef well with it in every place. Then strew a sufficient quantity of common salt all over it, and let the beef lie close till the salt be dissolved, which will be in six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm, but not a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay-salt and pump water till it be tender. It will keep when boiled, two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water, to take off the mouldiness.

Dutch Beef.

TAKE a raw buttock of beef, cut off the fat, rub the lean all over with brown sugar, and let it lie two or three hours in a pan or tray, turning it two or three times. Then salt it with saltpetre and common salt, and let it lie a fortnight, turning it every day. Then roll it very straight in a coarse cloth, put it in a cheese-press a day and a night, and hang it to dry in a chimney. When you boil it, put it in a cloth, and when it is cold, it will cut like Dutch beef.

Pickled Pork.

HAVING boned your pork, cut it into pieces of a size suitable to lie in the pan into which you intend to put it. Rub your pieces well with saltpetre. Then take two pints of common salt, and two of bay salt, and rub the pieces well with them. Put a layer of common salt at the bottom of your vessel, cover every piece over with common salt, lay them upon one another as close as you can, filling the hollow places on the sides with salt. As your salt melts on the top, strew on more, lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Keep it close covered; and thus managed, it will keep the whole year.

Mock Brawn.

TAKE the head and a piece of the belly part of a young porker, and rub it well with saltpetre. Let it lie three days, and then wash it clean. Split the head, and boil it; take out the bones, and cut it in pieces. Then take four ox feet boiled tender, cut them in thin pieces, and lay them in the belly piece with the head cut small. Then roll it up tight with sheet tin, and boil it four or five hours. When it comes out, set it up on one end, put a trencher on it within the tin, press it down with a large weight, and let it stand all night. The next morning, take it out of the tin, and bind it with a fillet. Put it into cold salt and water, and it will be fit for use. It will keep a long time, if you put fresh salt and water to it every four days.

Sausages.

TAKE six pounds of young pork, free from skin, gristles, and fat. Cut it very small, and beat it in a mortar till it be very fine. Then shred six pounds of beef suet very fine, and free from all skin. Take a good deal of sage, wash it very clean, pick off the leaves, and shred it very fine. Spread your meat on a clean dresser or table, and then shake the sage all over it, to the quantity of about three large spoonfuls. Shred the thin rind of a middling lemon very fine, and throw them over the meat, and also as many sweet herbs as, when shred fine, will fill a large spoon. Grate over it two nutmegs, and put to it two tea-spoonfuls of pepper, and a large spoonful of salt; then throw over it the suet, and mix all well together. Put it down close in a pot; and, when you use it, roll it up with as much egg as will make it roll smooth. Make them of the size of a sausage, and fry them in butter or good dripping. Be sure that the butter in the pan be hot before you put them in, and keep rolling them about. When they be thoroughly hot, and are of a fine light brown, then take them out, and serve them up. Veal eats well done in this manner, or veal mixed with pork. If you choose it, you may clean some guts, and fill them with this meat.

Bologna Sausages.

TAKE a pound of beef suet, a pound of pork, a pound of bacon, fat and lean together, and the same quantity of beef and veal. Cut them small, and chop them fine. Take a small handful of sage, pick off the leaves, and chop it fine, with a few sweet herbs. Season pretty high with pepper and salt. Take a large gut well cleaned, and fill it. Set on a saucepan of water, and when it boils, put it in, having first pricked the gut to prevent its bursting. Boil it gently an hour, and then lay it on clean straw to dry.

Hog's Puddings with Almonds.

CHOP fine a pound of beef marrow, half a pound of sweet almonds blanched, and beat them fine, with a little orange-flower or rose-water, half a pound of white bread grated fine, half a pound of currants clean washed and picked, a quarter of a pound of fine sugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of sack. Mix all well together with half a pint of good cream, and the yolks of four eggs. Fill your guts half full, tie them up, and boil them a quarter of an hour. You may leave out the currants for change; but then a quarter of a pound more sugar must be added.

Hog's Puddings with Currants.

TO four pounds of beef suet finely shred, put three pounds of grated bread, and two pounds of currants clean picked and washed; cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten, a little salt, a pound and a half of sugar, a pint of sack, a quart of cream, a little rose-water, and twenty eggs well beaten, leaving out half the whites. Mix all these well together, fill the guts half full, boil them a little, and prick them as they boil, to keep them from breaking the guts. Take them up upon clean cloths, and then lay them on your dish. You may eat them cold; but if they be eaten hot, boil them a few minutes.

Black Puddings.

TAKE a peck of grits, boil them half an hour in water, drain them, and put them into a clean tub or large pan. Then kill your hog, and save two quarts of the blood, and keep stirring it till the blood be quite cold. Then mix it with the grits, and stir them well together. Season it with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each. Dry it, beat it well, and mix it. Take a little winter savory, sweet marjoram, and thyme; some pennyroyal stripped of the stalks, and chopped very fine. Of these take just a sufficient quantity to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice; scrape and wash the guts very clean; then tie one end, and begin to fill them. Mix in the fat as you fill them, and be sure to put in a good deal of fat. Fill the skins three parts full, tie the other end, and make your puddings what length you please. Prick them with a pin, and put them into a kettle of boiling water. Boil them very softly an hour, and take them out, and lay them on clean straw. In Scotland they make their puddings with the blood of a goose, chop off the head, and save the blood. They stir it well till it be cold, and then mix it with grits, spice, salt, and sweet herbs, according to their fancy, and some beef suet chopped. They take the skin off the neck, then pull out the windpipe and fat, fill the skin, tie it at both ends, and so make a pie of the giblets, and lay the pudding in the middle.

Turkey sousted in Imitation of Sturgeon.

DRESS a fine large turkey very clean, dry and bone it, then tie it up as you do a sturgeon, and put it into the pot with a quart of white wine, a quart of water, the same quantity of good vinegar, and a very large handful of salt; but remember that the wine, water, and vinegar, must boil before you put in the turkey, and that the pot must be well skimmed before it boils. When it be enough, take it out, and tie it tighter; but let the liquor boil a little longer. If you

think the pickle wants more vinegar or salt, add it when it be cold, and pour it upon the turkey. It will keep some months, if covered close from the air, and kept in a cool dry place. It may be eaten with oil, vinegar, and sugar; and some admire it more than sturgeon.

Soused Tripe.

BOIL your tripe, and put it into salt and water, which must be changed every day till you use your tripe. When you want it, dip it in batter made of flour and eggs, and fry it of a good brown; or boil it in fresh salt and water, with an onion sliced, and a few sprigs of parsley. Send it up to table with melted butter in a boat.

Pigs Feet and Ears sousted.

HAVING cleansed them properly, boil them till they be tender, and then split the feet, and put them and the ears into salt and water. When you use them, dry them well with a cloth, dip them in batter, fry them, and send them up to table, as above directed for tripe. They will keep some time, and may be eaten cold; but take care to make fresh pickle every other day.

Admiral Sir Charles Knowles's Receipt to salt Meat.

AS soon as the ox be killed, let it be skinned and cut up into pieces fit for use, as quick as possible, and salted whilst the meat be hot; for which purpose have a sufficient quantity of saltpetre and bay-salt pounded together and made hot in an oven, of each equal parts. With this sprinkle the meat, at the rate of about two ounces to the pound. Then lay the pieces on shelving boards to drain for twenty-four hours. Then turn them, and repeat the same operation, and let them lie for twenty-four hours longer. By this time, the salt will be all melted, and have penetrated the meat, and the pieces be drained off. Each piece must then be wiped dry with clean coarse cloths, and a sufficient

quantity of common salt made hot likewise in an oven, and mixed, when taken out, with about one-third of brown sugar. The casks being ready, rub each piece well with this mixture, and pack them well down, allowing about half a pound of the salt and sugar to each pound of meat, and it will keep good several years, and eat very well. It is best to proportion the casks or barrels to the quantity consumed at a time, as the seldomer it is exposed to the air the better. The same process does for pork, only a larger quantity of salt, and less sugar; but the preservation of both depends equally upon the meat being hot when first salted.

C H A P. V.

To keep GARDEN STUFFS and FRUITS.

Preliminary Hints and Observations.

AS the art of preserving garden stuffs and fruits from being injured or spoiled by keeping, is a matter of some consequence to the superintendant of the kitchen, it will be necessary to observe, that every species of the vegetable tribe must be kept in dry places, as damp places will not only cover them with mould, but also totally deprive them of their fine flavour. The same thing will hold good with respect to bottled fruit; but take care, while you endeavour to avoid putting them into damp places, you do not put them where they may get warm, as that will equally spoil them. When you boil any dried vegetables, be sure that you allow them plenty of water.

To keep French Beans all the Year.

GATHER your beans on a very fine day, and take only those that be young and free from spots. Clean and dry them, put a layer of salt at the bottom of a large stone jar, and then a layer of beans; then salt, and then beans, and so on till the jar be full. Cover them with salt, tie a coarse cloth over them, put a board on that, and a weight to keep out the air. Set

them in a dry cellar; and when you take any out, cover the rest close again. Wash those you take out very clean, and let them lie in soft water twenty-four hours, shifting the water frequently; and when you boil them, do not put any salt in the water. The best way of dressing them is thus. Boil them with just the white heart of a small cabbage, then drain them, chop the cabbage, and put both of them into a saucepan, with a piece of butter as big as an egg, rolled in flour. Shake over it a little pepper, put in a quarter of a pint of good gravy, let them stew ten minutes, and then dish them up for a side-dish.

The Dutch Method of preserving French Beans.

TAKE a thousand French beans, when they be in full season, cut them slanting, and as thin as possible; then procure a stone jar sufficient to contain them; in which deposit alternately a layer of beans, and then of common table salt, observing that the proportion of salt must be, for every thousand of beans, about four pounds. When the jar be full, let it stand to the following day, and then press them down well till the water overflows, and the harder they are pressed the better. Cover them with a cloth within the jar, tight down upon the beans, over which place a trencher the size of the inside of the jar, and then a heavy weight on the top. It will be proper now and then to take off the cloth and wash it clean, when it must be put on again, as before-mentioned. By these means the beans may be preserved for a considerable time. When you dress them, let the quantity you choose to use be steeped the night before in cold water. In the morning, they must be well washed in two or three fresh waters. Then put them into boiling water, and let them boil hard till they become tender, for which half an hour will be sufficient. Then take them off the fire, and stew them with a little butter, when they will be fit for the table. When any are taken out of the jar, the same process must be observed with what remains in the jar, as far as regards the cloth, trencher, weights, &c.

To keep Grapes.

WHEN you cut your grapes from the vine, take care to leave a joint of the stalk to them, and hang them up in a dry room, at a proper distance from each other, that the bunches may hang separate, and clear of each other; for the air must pass freely between them, or there will be danger of their growing mouldy and rotten. The Frontiniac grape is the best for this purpose, which, if managed properly, will keep to the end of January at least.

To keep Green Peas till Christmas.

BE sure to choose peas for this purpose that be young and fine; shell them, and throw them into boiling water with some salt in it. Let them boil five or six minutes, and then throw them into a cullender to drain. Then lay a cloth four or five times double on a table, and spread them on it. Dry them well, and having your bottles ready, fill them, and cover them with mutton fat fried. When it be a little cool, fill the necks almost to the top, cork them, tie a bladder over them, and set them in a cool place. When you use them, boil your water, put in a little salt, some sugar, and a piece of butter. When they be boiled enough, throw them into a sieve to drain. Then put them into a saucepan, with a good piece of butter; keep shaking it round all the time till the butter be melted; then turn them into a dish, and send them to table.

To keep Gooseberries.

BEAT an ounce of roach-alum very fine, and put it into a large pan of boiling hard water. Pick your gooseberries, put a few in the bottom of a hair sieve, and hold them in the boiling water till they turn white. Then take out the sieve, and spread the gooseberries between two clean cloths. Put more gooseberries in your sieve, and then repeat it till all be done. Put the water into a glazed pot till next day; then put your gooseberries into wide-mouthed bottles, pick out all the cracked and broken ones, pour your water clear

out of the pot, and fill up your bottles with it. Then cork them loosely, and let them stand for a fortnight. If they rise to the corks, draw them out, and let them stand for three or four days uncorked. Then cork them close, and they will keep several months.

Or you may proceed in this manner: Pick large green gooseberries on a dry day, and, having taken care that your bottles be clean and dry, fill your bottles and cork them. Set them in a kettle of water up to the neck, let the water boil very slowly till you find the gooseberries be coddled; then take them out, and put in the rest of the bottles till all be done. Have ready some rosin melted in a pipkin, dip the neck of the bottles into it, which will keep all air from getting in at the cork. Keep them in a cool, dry place, free from damps, and they will bake as red as a cherry. You may keep them without scalding: but then they will not bake so fine, nor will the skins be so tender.

To dry Artichoke Bottoms.

JUST before the artichokes come to their full growth, pluck them from the stalks, which will draw out all the strings from the bottoms. Then boil them till you can pluck off the leaves easily, then lay the bottoms on tins, and set them in a cool oven. Repeat this till they be dry, which you may know by holding them up against the light, when, if they be dry enough, they will be transparent. Hang them up in a dry place, in paper bags.

To keep Walnuts.

PUT a layer of sea-sand at the bottom of a large jar, and then a layer of walnuts; then sand, then the nuts, and so on till the jar be full; but be sure they do not touch each other in any of the layers. When you want them for use, lay them in warm water for an hour, shift the water as it cools, and rub them dry, and they will peel well, and eat sweet. Lemons will keep thus covered better than any other way.

To bottle Green Currants.

YOUR currants must be gathered when the sun be

hot upon them. Strip them from the stalks, and put them into glass bottles. Cork them close, set them in dry sand, and they will keep all the winter.

To keep Mushrooms.

TAKE large buttons, wash them in the same manner as for stewing, and lay them on sieves with the stalks upwards. Throw over them some salt, to fetch out the water. When they be properly drained, put them in a pot, and set them in a cool oven for an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes out of them with a blade or two of mace, and boil it half away. Put your mushrooms into a clean jar well dried; and when the liquor be cold, pour it into the jar, and cover your mushrooms with it. Then pour over them rendered suet, tie a bladder over the jar, and set them in a dry closet, where they will keep very well the greater part of the winter. When you use them, take them out of the liquor, pour over them boiling milk, and let them stand an hour. Then stew them in the milk a quarter of an hour, thicken them with flour, and a large quantity of butter; but be careful you do not oil it. Then beat the yolks of two eggs in a little cream, and put it into the stew; but do not let it boil after you have put in the eggs. Lay untoasted sippets round the inside of the dish, then serve them up, and they will eat nearly as good as when fresh gathered. If they do not taste strong enough, put in a little of the liquor. This is a very useful liquor, as it will give a strong flavour of fresh mushrooms to all made dishes. Another method of keeping mushrooms is thus: Scrape, peel, and take out the insides of large flaps. Boil them in their own liquor, with a little salt, lay them in tins, set them in a cool oven, and repeat it till they be dry. Then put them in clean jars, tie them down close, and keep them for use.

To bottle Cranberries.

CRANBERRIES for this purpose must be gathered when the weather be quite dry, and put into dry clean

bottles. Cork them up close, and put them in a dry place, where neither heats nor damps can get to them.

To bottle Damsons.

GATHER your damsons on a dry day, before they be ripe, or rather when they have just turned their colour. Put them in wide-mouthed bottles, cork them up closely, and let them stand a fortnight; then look them over, and if you see any of them mouldy or spotted, take them out, and cork the rest close down. Set the bottles in sand, and they will keep good till spring.

N. B. The method of *preserving* different kinds of fruits in sweets and jellies, will be found in the Third Part, under the Chapter of *Preserving*.

French Method of preserving Sorrel.

HAVING washed your sorrel clean, let it drain; then melt a pound of butter (or less, according to the quantity of sorrel you mean to preserve) in an earthen pot, and put your sorrel on to boil. When you think it is done enough, empty it out quite hot into stone or earthen jars, the sides of which must be well rubbed with butter, and let it stand until next morning. Then melt some mutton or beef fat, to cover the top about an inch thick, to prevent the air from getting to your sorrel, as the least particle of air would turn it mouldy.

French Method of preserving Endive.

THE endive must be first washed whole. Then cut off the root, and, having tied a handful of the leaves together, put them into an earthen pot to boil. When they have bubbled two or three times, take them out and cut them into slices. Then range them in your pots with salt and water sufficient to cover them; after which, tie them down tight with a sheep's bladder and a piece of leather. If you wish to eat them alone, they must be boiled in plain spring water, to take the salt out.

P A R T III.

CONFECTIONARY IN GENERAL.

C H A P. I.

The Preparation of Sugars.

TO prepare sugars properly is a material point in the business of confectionary; and as some rules are undoubtedly necessary to be given in a work of this kind, we shall begin with the first process, that of clarifying sugar, which must be done in this manner:

Break the white of an egg into your preserving-pan, put in four quarts of water, and beat it up to a froth with a whisk. Then put in twelve pounds of sugar, mix all together, set it over the fire, and when it boils, put in a little cold water. Proceed in this manner as many times as may be necessary till the scum appears thick on the top. Then remove it from the fire, and let it settle: take off the scum, and pass it through a straining bag. If the sugar should not appear very fine, you must boil it again before you strain it, otherwise, in boiling it to a height, it will rise over the pan. Having thus finished the first operation, you may proceed to clarify your sugar to either of the five following degrees;

First Degree, called Smooth or Candy Sugar.

HAVING clarified your sugar as above directed, put what quantity you may have occasion for over the fire, and let it boil till it be smooth. This you may know by dipping your skimmer into the sugar, and then touching it between your fore-finger and thumb, and immediately opening them, you will see a small thread drawn between, which will immediately break, and remain as a drop on your thumb. This will be a

sign of its being in some degree of smoothness. Then give it another boiling, and it will draw into a larger string, when it will have acquired the first degree above mentioned.

Second Degree, called Blown Sugar.

TO obtain this degree, you must boil your sugar longer than in the former process, and then dip in your skimmer, shaking off what sugar you can into the pan. Then with your mouth blow strongly through the holes, and if certain bladders or bubbles blow through, it will be a proof of its having acquired the second degree.

Third Degree, called Feathered Sugar.

THIS degree is to be proved by dipping the skimmer, when the sugar has boiled longer than in the former degree. First shake it over the pan, then give it a sudden flit behind you, and if it be enough, the sugar will fly off like feathers.

Fourth Degree, called Crackled Sugar.

HAVING let your sugar boil longer than in the preceding degree, dip a stick into the sugar, and immediately put it into a pot of cold water, which you must have standing by you for that purpose. Draw off the sugar that hangs to the stick into the water, and if it becomes hard, and snaps in the water, it has acquired the proper degree; but, if otherwise, you must boil it till it answers that trial. You must take particular care that the water you use for this purpose be very cold, otherwise it will lead you into errors.

Fifth Degree, called Carmel Sugar.

TO obtain this degree, your sugar must boil longer than in either of the former operations. You must prove it by dipping in a stick, first into the sugar, and then into cold water; but this you must observe, that when it comes to the carmel height, it will, the moment it touches the cold water, snap like glass, which is the highest and last degree of boiled sugar. Take care that your fire be not very fierce when you boil this,

left, flaming up the sides of your pan, it should cause the sugar to burn, which will discolour and spoil it.

Little Devices in Sugar.

STEEP gum-tragacanth in rose-water, and with some double-refined sugar make it up into a paste. You may colour your paste with powders and jellies as your fancy shall direct you, and then make them up into what shape you like. You may have moulds made in what shape you please, and they will be pretty ornaments placed on the tops of iced cakes. In the middle of them put little pieces of paper, with some pretty smart sentences written on them, and they will afford much mirth to the younger part of a company.

Sugar of Roses in various Figures.

CLIP off the white of rose-buds, and dry them in the sun. Having finely pounded an ounce of them, take a pound of loaf sugar. Wet the sugar in rose-water, and boil it to a candy height. Put in your powder of roses, and the juice of a lemon. Mix all well together, put it on a pie-plate, and cut it into lozenges, or make it into any figure you fancy, such as men, women, or birds. If you want ornaments for your dessert, you may gild or colour them to your liking.

C H A P. II.

TARTS AND PUFFS.

Different Sorts of Tarts.

IN the sixteenth chapter of the first part of this work we have given sufficient directions for making of puff paste for tarts, and also the method of making tarts as well as pies; what we have therefore here to mention concerns only tarts and puffs of the smaller kind. If you make use of tin patties to bake in, butter them, and put a little crust all over them, otherwise you cannot take them out; but if you bake them in glass or

china, you then need use only an upper-crust, as you will not then want to take them out when you send them to table. Lay fine sugar at the bottom, then your cherries, plumbs, or whatever sort you may want to put in them, and put sugar at the top. Then put on your lid, and bake them in a slack oven. Mince-pies must be baked in tin patties, because of taking them out, and puff paste is best for them. Apples and pears, intended to be put into tarts, must be pared, cut into quarters, and cored. Cut the quarters across again, set them on a saucepan with as much water as will barely cover them, and let them simmer on a slow fire just till the fruit be tender. Put a good piece of lemon-peel into the water with the fruit, and then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top. Pour over each tart a tea-spoonful of lemon juice, and three tea-spoonfuls of the liquor they were boiled in. Then put on your lid, and bake them in a slack oven. Apricot tarts may be made the same, excepting that you must not put in any lemon juice. When you make tarts of preserved fruits, lay in your fruit, and put a very thin crust at top. Let them be baked but a little while; and if you would have them very nice, have a large patty, the size of your intended tart. Make your sugar-crust, roll it as thin as a halfpenny, then butter your patty, and cover it. Shape your upper-crust on a hollow thing made on purpose, the shape of your patty, and mark it with a marking-iron for that purpose, in what shape you please, that it may be hollow and open to shew the fruit through it. Then bake your crust in a very slack oven, that you may not discolour it, and have it crisp. When the crust be cold, very carefully take it out, and fill it with what fruit you please. Then lay on the lid, and your business will be done.

Currants, Cherries, Gooseberries, and Apricot Tarts.

CURRANTS and raspberries make an excellent good tart, and do not require much baking. Cherries require but little baking. Gooseberries, to look red,

must stand a good while in the oven. Apricots, if green, require more baking than when ripe. Preserved fruit, as damsons and bullace, require but a little baking. Fruit that is preserved high, should not be baked at all; but the crust should first be baked upon a tin of the size the tart is to be. Cut it with a marking-iron or not, and when cold take it off, and lay it on the fruit.

Rhubarb Tarts.

TAKE the stalks of the rhubarb that grows in the garden, peel it, and cut it into the size of a gooseberry, and make it as gooseberry tart.

Raspberry Tart with Cream.

HAVING rolled out some thin puff paste, lay it in a patty-pan; lay in some raspberries, and strew over them some very fine sugar. Put on the lid, and bake it. Cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Let it stand till it be cold before it is sent to the oven.

Almond Tarts.

HAVING blanched some almonds, beat them very fine in a mortar, with a little white wine and some sugar (a pound of sugar to a pound of almonds), some grated bread, a little nutmeg, some cream, and the juice of spinach to colour the almonds green. Bake it in a gentle oven; and when it is done, thicken it with candied orange or citron.

Green Almond Tarts.

TAKE some almonds off the tree before they begin to shell; scrape off the down with a knife; have ready a pan with some cold spring water, and put them into it as fast as they are done. Then put them into a skillet, with more spring water, over a very slow fire, till it just simmers. Change the water twice, and let them be in the last till they begin to be tender. Then take them out, and put them on a clean cloth, with another over them, and press them to make them quite dry. Then make a syrup with double-refined sugar, put

them into it, and let them simmer a little. Do the same the next day, put them into a stone jar, and cover them very close, for, if the least air comes to them, they will turn black. The yellower they are before they are taken out of the water, the greener they will be after they are done. Put them into the sugar crust, put the lid down close, and let them be covered with syrup. Bake them in a moderate oven.

Orange Tarts.

TAKE a Seville orange, and grate a little of the outside rind off it; squeeze the juice of it into a dish, throw the peels into water, and change it often for four days. Then set a saucepan of water on the fire, and when it boils, put in the oranges; but mind to change the water twice to take out the bitterness. When they be tender, wipe them very well, and beat them in a mortar till they be fine. Then take their weight in double-refined sugar, boil it into a syrup, and scum it very clean. Then put in the pulp, and boil it all together till it be clear. Let it stand to be cold, then put it into the tarts, and squeeze in the juice. Bake them in a quick oven. Good tarts are made with conserve of oranges.

Chocolate Tarts.

RASP a quarter of a pound of chocolate, a stick of cinnamon, add some fresh lemon-peel grated, a little salt, and some sugar. Take two spoonfuls of fine flour, and the yolks of six eggs well beaten, and mixed with some milk. Put all these into a stewpan, and let them be a little over the fire. Then put in a little lemon-peel cut small, and let it stand to be cold. Beat up the whites of eggs enough to cover it, and put it in puff paste. When it be baked, sift some sugar over it, and glaze it with a salamander.

Angelica Tarts.

TAKE some golden pippins or nonpareils, pare and core them; take the stalks of angelica, peel them, and cut them into small pieces; apples and angelica, of each an equal quantity. Boil the apples in just water

enough to cover them, with lemon-peel and fine sugar. Do them very gently till they be a thin syrup, and then strain it off. Put it on the fire, with the angelica in it, and let it boil ten minutes. Make a puff paste, lay it at the bottom of the tin, and then a layer of apples and a layer of angelica till it be full. Bake them, but first fill them up with syrup.

Spinach Tarts.

SCALD some spinach in some boiling water, and drain it very dry. Chop it, and stew it in some butter and cream, with a very little salt, some sugar, some bits of citron, and a very little orange-flower water. Put it in very fine puff paste.

Petit Patties.

THESE are a very pretty garnish, and give a handsome appearance to a large dish. Make a short crust, roll it thick, and make them as big as the bowl of a spoon, and about an inch deep. Take a piece of veal big enough to fill the patty, and as much bacon and beef suet. Shred them all very fine, season them with pepper and salt, and a little sweet herbs. Put them into a little stewpan, keep turning them about, with a few mushrooms chopped small, for eight or ten minutes. Then fill your patties, and cover them with crust. Colour them with the yolk of an egg, and bake them. Some fill them with oysters, for fish dishes, or the milts of the fish pounded, and seasoned with pepper and salt.

Curd Puffs.

PUT a little rennet into two quarts of milk, and when it be broken, put it into a coarse cloth to drain. Then rub the curd through a hair sieve, and put to it four ounces of butter, ten ounces of bread, half a nutmeg, a lemon peel grated, and a spoonful of wine, Sugar it to your taste, rub your cups with butter, and put them for little more than half an hour into the oven.

Sugar Puffs.

BEAT the whites of ten eggs till they rise to a high

froth. Then put them in a marble mortar or wooden bowl, and add as much double-refined sugar as will make it thick; then rub it round the mortar for half an hour, put in a few carraway seeds, and take a sheet of wafers, and lay it on as broad as a sixpence, and as high as you can. Put them into a moderately-heated oven for a quarter of an hour, and they will look as white as snow.

Wafers.

TAKE a spoonful of orange-flower water, two spoonfuls of flour, two of sugar, and the same of cream. Beat them well together for half an hour; then make your wafer-tongs hot, and pour a little of your batter in to cover the irons. Bake them on a stove fire, and as they be baking, roll them round a stick like a spigot. When they be cold, they will be very crisp, and are very proper to be eat with jellies, or with tea.

Chocolate Puffs.

HAVING beat and sifted half a pound of double-refined sugar, scrape into it an ounce of chocolate very fine, and mix them together. Beat the white of an egg to a very high froth, and strew in your sugar and chocolate. Keep beating it till it be as stiff as a paste. Then sugar your paper, drop them on the size of a six-pence, and bake them in a very slow oven.

Almond Puffs.

TAKE two ounces of sweet almonds, blanch them, and beat them very fine with orange-flower water. Beat the whites of three eggs to a very high froth, and then strew in a little sifted sugar. Mix your almonds with your sugar and eggs, and then add more sugar till it be as thick as a paste. Lay it in cakes, and bake it in a cool oven on paper.

Lemon Puffs.

TAKE a pound of double-refined sugar, beat it, and sift it through a fine sieve. Put it into a bowl, with the juice of two lemons, and beat them together.

Then beat the white of an egg to a very high froth. Put it into your bowl, beat it half an hour, and then put in three eggs, with two rinds of lemons grated. Mix it well up, and throw sugar on your papers, drop on the puffs in small drops, and bake them in an oven moderately hot.

C H A P. III.

C A K E S.

Preliminary Hints and Observations.

BEFORE you begin to make any cake, take care that all your ingredients be got ready to your hand. Beat up your eggs well, and then do not leave them to go about any thing else till your cake be finished, as the eggs, by standing unmixed, will require beating again, which will contribute to make your cake heavy. If you intend to put butter in your cakes, be sure to beat it to a fine cream before you put in your sugar, otherwise it will require double the beating, and after all will not answer the purpose so well. Cakes made with rice, seeds, or plumbs, are best baked in wooden garths; for, when baked either in pots or tins, the outside of the cakes will be burned, and will besides be so much confined, that the heat cannot penetrate into the middle of the cake, which will prevent it from rising. All kinds of cakes must be baked in a good oven, heated according to the size of your cake.

A rich Cake.

TAKE seven pounds of currants washed and rubbed, four pounds of flour dried and sifted, six pounds of the best fresh butter, and two pounds of Jordan almonds, blanched and beaten with orange-flower water till fine; four pounds of eggs, but leave out the whites; three pounds of double-refined sugar beaten and sifted; a quarter of an ounce of mace, the same of cloves and cinnamon, and three large nutmegs, all beaten fine; a little ginger, half a pint of sack, half a

pint of French brandy, and sweetmeats, such as orange, lemon, and citron, to your liking. Before you mix your ingredients, work your butter to a cream. Then put in your sugar, and work them well together. Let your eggs be well beaten and strained through a sieve: work in your almonds, then put in your eggs, and beat them together till they look white and thick. Then put in your sack, brandy, and spices; shake in your flour by degrees; and when your oven be ready, put in your currants and sweetmeats, as you put it in your hoop. Put it into a quick oven, and four hours will bake it. Remember to keep beating it with your hand all the time you be mixing it; and when your currants be well washed and cleaned, let them be kept before the fire, that they may go warm into the cake. This quantity will bake best in two hoops, it being too large for one.

Plumb Cake.

TO a pound and a half of fine flour well dried, put the same quantity of butter, three quarters of a pound of currants washed and well picked; stone and slice half a pound of raisins, eighteen ounces of sugar beat and sifted, and fourteen eggs, leaving out half the whites; shred the peel of a large lemon exceedingly fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy, or white wine, and four spoonfuls of orange-flower water. First work the butter with your hand to a cream, then beat your sugar well in, whisk your eggs for half an hour, then mix them with your sugar and butter, and put in your flour and spices. The whole will take an hour and a half beating. When your oven be ready, mix in lightly your brandy, fruit, and sweetmeats, then put it into your hoop, and bake it two hours and a half.

White Plumb Cakes.

TAKE two pounds of flour well dried, half that quantity of sugar beaten and sifted, a pound of butter,

a quarter of an ounce of nutmegs, the same of mace, sixteen eggs, two pounds and a half of currants picked and washed, half a pound of sweet almonds, the same of candied lemon, half a pint of sack or brandy, and three spoonfuls of orange-flower water. Beat your butter to a cream, put in your sugar, beat the whites of your eggs half an hour, and mix them with your sugar and butter. Then beat your yolks half an hour, and mix them with your whites, which will take two hours beating. Put in your flour a little before your oven be ready, and just before you put it into your hoop, mix together lightly your currants, and all your other ingredients. It will take two hours baking.

A Pound Cake.

BEAT a pound of butter in an earthen pan with your hand one way, till it be like a fine thick cream. Then have ready twelve eggs; but leave out half the whites; beat them well; then beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few carraways. Beat all well together with your hand for an hour, or you may beat it with a wooden spoon. Put all into a buttered pan, and bake it in a quick oven for one hour.

Rice Cakes.

BEAT the yolks of fifteen eggs for near half an hour with a whisk. Put to them ten ounces of loaf sugar sifted fine, and beat it well in. Then put in half a pound of rice flour, a little orange-water or brandy, and the rinds of two lemons grated. Then put in seven whites (having first beaten them well near an hour with a whisk), and beat them all well together for a quarter of an hour. Then put them in a hoop, and set them for half an hour in a quick oven.

Cream Cakes.

TAKE the whites of nine eggs, and beat them to a stiff froth. Stir it gently with a spoon, lest the froth should fall; and to every white of an egg grate the rinds of two lemons. Shake in softly a spoonful of double-refined sugar, sifted fine; lay a wet sheet of

paper on a tin, and with a spoon drop the froth in little lumps on it, at the same distance from each other. Sift a good quantity of sugar over them, set them in an oven after brown bread, then make the oven close up, and the froth will rise. They will be baked enough as soon as they be coloured. Then take them out, and put two bottoms together; lay them on a sieve, and set them to dry in a cool oven. If you choose it, you may, before you close the bottoms together to dry, lay raspberry-jam, or any kind of sweetmeats between them.

Macaroons.

TAKE a pound of sweet almonds blanched and beaten, and put to them a pound of sugar, and a little rose-water to keep them from oiling. Then beat the whites of seven eggs to a froth, and put them in, and beat them well together. Drop them on wafer-paper, grate sugar over them, and put them into the oven.

Lemon Biscuits.

TAKE the yolks of ten eggs, and the whites of five, and beat them well together, with four spoonfuls of orange-flower water, till they froth up. Then put in a pound of loaf sugar sifted, beat it one way for half an hour or more, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one. Butter your tin, and bake it in a quick oven; but do not stop up the mouth at first, for fear it should scorch. Dust it with sugar before you put it into the oven.

French Biscuits.

TAKE a pair of clean scales; in one scale put three new-laid eggs, and in the other the same weight of dried flour. Have ready the same weight of fine powdered sugar. First beat up the whites of the eggs well with a whisk, till they be of a fine froth. Then whip in half an ounce of candied lemon-peel cut very thin and fine, and beat well. Then by degrees whip in the flour and sugar; then put in the yolks, and with a spoon temper them well together. Then shape your

biscuits on fine white paper with your spoon, and throw powdered sugar over them. Bake them in a moderate oven, not too hot, giving them a fine colour on the top. When they be baked, with a fine knife cut them off from the paper, and lay them up for use in dry boxes.

Sponge Biscuits.

TAKE twelve eggs, and beat the yolks of them for half an hour. Then put in a pound and a half of sugar beat and sifted, and whisk it well till you see it rise in bubbles. Then beat the whites to a strong froth, and whisk them well with your sugar and yolks. Beat in fourteen ounces of flour, with the rinds of two lemons grated. Bake them in tin moulds buttered, and let them have a hot oven, but do not stop the mouth of it. They will take half an hour baking; but remember to sift pounded sugar over them before you put them into the oven.

Drop Biscuits.

TAKE the whites of six eggs, and the yolks of ten. Beat them up with a spoonful of rose-water for half an hour, and then put in ten ounces of beaten and sifted loaf sugar. Whisk them well for half an hour, and then add an ounce of carraway seeds crushed a little, and six ounces of fine flour. Whisk in your flour gently, drop them on wafer papers, and bake them in an oven moderately heated.

Spanish Biscuits.

TAKE the yolks of eight eggs, and beat them half an hour, and then beat in eight spoonfuls of sugar. Beat the whites to a strong froth, and then beat them well with your yolks and sugar near half an hour. Put in four spoonfuls of flour, and a little lemon-peel cut exceedingly fine. Bake them on papers.

Common Biscuits.

TAKE eight eggs, and beat them half an hour. Then put in a pound of beaten and sifted sugar, with the rind of a lemon grated. Whisk it an hour, or till

it looks light, and then put in a pound of flour, with a little rose-water. Sugar them over, and bake them in tins or on papers.

Gingerbread Cakes.

TAKE three pounds of flour, a pound of sugar, the same quantity of butter rolled in very fine, two ounces of ginger beat fine, and a large nutmeg grated. Then take a pound of treacle, a quarter of a pint of cream, and make them warm together. Make up the bread stiff, roll it out, and make it up into thin cakes. Cut them out with a tea-cup or small glass, or roll them round like nuts, and bake them in a slack oven on tin plates.

Green Caps.

HAVING gathered as many codlings as you want, just before they be ripe, green them in the same manner as for preserving. Then rub them over with a little oiled butter, grate double refined sugar over them, and set them in the oven till they look bright, and sparkle like frost. Then take them out, and put them into a China dish. Make a very fine custard, and pour it round them. Stick single flowers in every apple, and serve them up. This is, for either dinner or supper, a pretty corner dish.

Black Caps.

TAKE out the cores, and cut into halves twelve large apples. Place them on a tin patty-pan as closely as they can lie, with the flat side downwards. Squeeze a lemon into two spoonfuls of orange-flower water, and pour it over them. Shred some lemon-peel fine, and throw over them, and grate fine sugar over all. Set them in a quick oven, and half an hour will do them. Throw fine sugar all over the dish, when you send them to table.

Bath Cakes.

TAKE a pound of butter, and rub it into an equal weight of flour, with a spoonful of good barm. Warm some cream, and make it into a light paste. Set it to

the fire to rise, and when you make them up, take four ounces of carraway comfits, work part of them in, and strew the rest on the top. Make them into a round cake, the size of a French roll. Bake them on sheet tins, and they will eat well hot for breakfast, or at tea in the afternoon.

Portugal Cakes.

TAKE a pound of fine flour, and mix it with a pound of beaten and sifted loaf sugar. Then rub it into a pound of pure sweet butter till it be thick like grated white bread. Then put to it two spoonfuls of rose-water, two of sack, and ten eggs. Whip them well with a whisk, and mix into it eight ounces of currants. Mix all well together, butter the tin pans, and fill them about half full, and bake them. If they be made without currants they will keep half a year. Add a pound of almonds blanch'd, and beat them with rose-water, as above directed, but leave out the flour.

Shrewsbury Cakes.

BEAT half a pound of butter to a fine cream, and put in the same weight of flour, one egg, six ounces of beaten and sifted loaf sugar, and half an ounce of carraway seeds. Mix them into a paste, roll them thin, and cut them round with a small glass or little tins; prick them, lay them on sheets of tin, and bake them in a slow oven.

Saffron Cakes.

TAKE a quartern of fine flour, a pound and a half of butter, three ounces of carraway seeds, six eggs well beaten, a quarter of an ounce of cloves and mace finely beaten together, a little cinnamon pounded, a pound of sugar, a little rose-water and saffron, a pint and a half of yeast, and a quart of milk. Mix all together lightly with your hands in this manner: First boil your milk and butter, then skim off the butter, and mix it with your flour and a little of the milk. Stir the yeast into the rest, and strain it. Mix it with the flour, put in your seeds and spice, rose-water, tincture of saffron, sugar, and eggs. Beat it all well up lightly with your

hands, and bake it in a hoop or pan well buttered. It will take an hour and a half in a quick oven. If you choofe it, you may leave out the feeds; and some think the cake is better without them.

Prussian Cakes.

TAKE half a pound of dried flour, a pound of beaten and sifted fugar, the yolks and whites of seven eggs beaten separately, the juice of a lemon, the peels of two finely grated, and half a pound of almonds beat fine with rose-water. As foon as the whites be beat to a froth, put in the yolks, and every thing else, except the flour, and beat them together for half an hour. Shake in the flour juft before you fet it into the oven; and be fure to remember to beat the yolks and whites of your eggs separately, or your cake will be heavy.

Apricot Cakes.

SCALD a pound of nice ripe apricots, and peel them, and take out the ftones as foon as you find the fkin will come off. Then beat them in a mortar to a pulp; boil half a pound of double-refined fugar, with a fpoonful of water, and skim it exceedingly well. Then put in the pulp of your apricots, let them fimmer a quarter of an hour over a flow fire, and ftir it foftly all the time. Then pour it into shallow flat glaffes, turn them out upon glafs plates, put them into a ftove, and turn them once a day till they be dry.

Quince Cakes.

TAKE a pint of the fyrup of quinces, and a quart or two of raspberries. Boil and clarify them over a gentle fire, taking care to skim it as often as may be neceffary. Then a pound and a half of fugar, and as much more, brought to a candy height, which muft be poured in hot. Constantly ftir the whole about till it be almoft cold, and then fpread it on plates, and cut it out into cakes.

Orange Cakes.

QUARTER what quantity you please of Seville oranges that have very good rinds, and boil them in

two or three waters until they be tender, and the bitterness gone off. Skim them, and then lay them on a clean napkin to dry. Take all the skins and seeds out of the pulp, with a knife shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a tossing-pan, with just as much water as will dissolve it. Boil it till it becomes a perfect sugar, and then, by degrees, put in your orange-peels and pulp. Stir them well before you set them on the fire; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glasses. Set them in a stove, and keep them in a constant and moderate heat: and when they be candied on the top, turn them out upon glasses.

Lemon Cakes.

TAKE the whites of ten eggs, put to them three spoonfuls of rose or orange flower water, and beat them an hour with a whisk. Then put in a pound of beaten and sifted sugar, and grate into it the rind of a lemon. When it be well mixed, put in the juice of half a lemon, and the yolks of ten eggs beat smooth. Just before you put it into the oven, stir in three quarters of a pound of flour, butter your pan, put it into a moderate oven, and an hour will bake it. You may, if you choose it, make orange cakes in the same manner.

Bride Cakes.

TAKE two pounds of loaf sugar, four pounds of fresh butter, and the same quantity of fine well-dried flour; pound and sift fine a quarter of an ounce of mace, the same of nutmegs, and to every pound of flour put eight eggs; wash four pounds of currants, and pick them well, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin; a pound of citron, a pound of candied orange, the same of candied lemon, and half a pint of brandy. First work the butter to a cream with your hand, then beat in your sugar a quarter of an hour, and beat the whites of your eggs to a very strong froth. Mix them with your sugar and butter, beat your yolks half an hour at least, and mix them with your cake. Then put in your flour,

mace, and nutmeg, and keep beating it well till your oven be ready, Put in your brandy, and beat your currants and almonds lightly in. Tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Then put in your cake, and lay your sweetmeats in three layers, with some cake between every layer. As soon as it be risen and coloured, cover it with paper before your oven be covered up. It must be baked three hours. If you choose to put an icing on it, you will find directions for that purpose in the last article of this chapter.

Little Fine Cakes.

TAKE a pound of butter beaten to a cream, a pound and a quarter of flour, a pound of sugar beat fine, a pound of currants clean washed and picked, and the yolks of six and the whites of four eggs. Beat them fine, and mix the flour, sugar and eggs, by degrees, into the butter. Beat all well with both hands, and make them into little cakes. Or you may make them thus: Take a pound of flour, and half a pound of sugar, beat half a pound of butter with your hand, and mix them well together.

Snow Balls.

PARE and take out the cores of five large baking apples, and fill the holes with orange or quince marmalade. Then make some good hot paste, roll your apples in it, and make your crust of an equal thickness. Put them in a tin dripping-pan, bake them in a moderate oven, and when you take them out, make icing for them the same as directed in the last article of this chapter. Let your icing be about a quarter of an inch thick, and set them at a good distance from the fire till they be hardened; but take care you do not let them brown. Put one in the middle of a dish, and the others round it.

Little Plumb Cakes.

TAKE half a pound of sugar finely powdered, two pounds of flour well dried, four yolks and two whites of eggs, half a pound of butter washed with rose-water,

six spoonfuls of cream warmed, and a pound and a half of currants unwashed, but pickled and rubbed very clean in a cloth. Mix all well together, then make them up into cakes, bake them in a hot oven, and let them stand half an hour till they be coloured on both sides. Then take down the oven lid, and let them stand to smoke. You must rub the butter well into the flour, then the eggs and cream, and then the currants.

Ratafia Cakes.

FIRST blanch, and then beat half a pound of sweet almonds and the same quantity of bitter almonds, in fine orange, rose, or ratafia water, to keep the almonds from oiling. Take a pound of fine sugar pounded and sifted, and mix it with your almonds. Have ready the whites of four eggs well beaten, and mix them lightly with the almonds and sugar. Put it into a preserving-pan, and set it over a moderate fire. Keep stirring it one way until it be pretty hot, and when it be a little cool, roll it in small rolls, and cut it into thin cakes. Dip your hands in flour, and shake them on them; give each of them a light tap with your finger, and put them on sugar papers. Just before you put them into a slow oven sift a little sugar over them.

Nuns Cakes.

TAKE four pounds of the finest flour, and three pounds of double refined sugar beaten and sifted. Mix them well together, and let them stand before the fire till you have prepared your other materials. Then beat four pounds of butter with your hand till it be as soft as cream; beat the yolks of thirty-five eggs and the whites of sixteen, strain off your eggs from the treads, and beat them and the butter together till they be finely incorporated. Put in four or five spoonfuls of orange-flower or rose-water, and beat it again. Then take your flour and sugar, with six ounces of carraway seeds, and strew them in by degrees, beating it up for two hours together. You may put in as much tincture of cinnamon as you please. Then butter your hoop, and let it stand three hours in a moderate oven. When you beat

butter, you must always observe to do it with a cool hand, and always beat it in a deep earthen dish one way.

Seed Cakes.

TAKE a pound of sugar beaten and sifted, the same quantity of butter, the same of well-dried flour, two ounces of carraway seeds, eight eggs, a nutmeg grated, and its weight of cinnamon. First beat your butter to a cream, then put in your sugar; beat the whites of your eggs half an hour, and mix them with your sugar and butter. Then beat the yolks half an hour, and put the whites to them. A little before it goes to the oven, beat in your flour, spices, and seeds. The whole will take two hours beating. Put it into your hoop, and bake it two hours in a quick oven.

Queen Cakes.

BEAT and sift a pound of loaf sugar, take a pound of well-dried flour, a pound of butter, eight eggs, half a pound of currants washed and picked, grate a nutmeg, and the same quantity of mace and cinnamon. Work your butter to a cream, and put in your sugar. Beat the whites of your eggs near half an hour, and mix them with your sugar and butter. Then beat your yolks near half an hour, and put them to your butter. Beat them exceedingly well together, and when they be ready for the oven, put in your flour, spice, and currants. Sift a little sugar over them, and bake them in tins.

Currant Cakes.

DRY well before the fire a pound and a half of fine flour, take a pound of butter, half a pound of fine loaf sugar well beaten and sifted, four yolks of eggs, four spoonfuls of rose-water, the same of sack, a little mace and a nutmeg grated. Beat the eggs well, and put them to the rose-water and sack. Then put to them the sugar and butter. Work them all together, strew in the currants and flour, having taken care to have them ready warmed for mixing. You may make six or eight cakes of them; but mind to bake them of a fine brown, and pretty crisp.

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Whigs.

PUT half a pint of warm milk to three quarters of a pound of fine flour, and mix in it two or three spoonfuls of light barm. Cover it up, and set it before the fire an hour, in order to make it rise. Work into the paste four ounces of sugar, and the same quantity of butter. Make it into whigs with as little flour as possible, and a few seeds, and bake them in a quick oven.

Icings for Cakes.

TAKE a pound of double-refined sugar pounded and sifted fine, and mix it with the whites of twenty-four eggs, in an earthen pan. Whisk them well for two or three hours till it looks white and thick, and then, with a thin broad board, or bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually that it may not turn colour; but a cool oven is best, where an hour will harden it. Or you may make your icing thus: Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine, with rose-water, and mix your almonds with the eggs lightly together, then beat a pound of loaf sugar very fine, and put it in by degrees. When your cake be enough, take it out, lay on your icing, and proceed as above directed.

C H A P. IV.

CUSTARDS AND CHEESECAKES.

Preliminary Hints and Observations.

THE greatest care must be taken in the making of custards, that your tossing pan be well tinned; and always remember to put a spoonful of water into your pan, to prevent your ingredients sticking to the bottom of it; and what we have here said of custards, must be attended to in the making of creams, of which we shall treat in the next chapter. Cheesecakes must not be made long before they be put into the oven,

particularly almond or lemon cheesecakes, as standing long will make them grow oily, and give them a disagreeable appearance. They should always be baked in ovens of a moderate heat; for if the oven be too hot, it will burn them, and spoil their beauty, and too slack an oven will make them look black and heavy. This is a matter, however, for which no precise rules can be given, and can be learned only by cautious practice, and the nicest observations.

Baked Custards.

BOIL a pint of cream with some mace and cinnamon, and when it be cold, take four yolks and two whites of eggs, a little rose and orange-flower water and sack, and nutmeg and sugar to your palate. Mix them well together, and bake them in cups.

Almond Custards.

BLANCH and beat a quarter of a pound of almonds very fine, take a pint of cream, and two spoonfuls of rose-water. Then sweeten it to your palate, and beat up the yolks of four eggs. Stir all together one way over the fire till it be thick, and then pour it into cups.

Plain Custards.

SET a quart of good cream over a slow fire, with a little cinnamon, and four ounces of sugar. When it has boiled, take it off the fire, beat the yolks of eight eggs, and put to them a spoonful of orange-flower water, to prevent the cream from cracking. Stir them in by degrees as your cream cools, put the pan over a very slow fire, stir it carefully one way till it be almost boiling, and then pour it into cups.

Or you may make your custards in this manner: Take a quart of new milk, sweeten it to your taste, beat up well the yolks of eight eggs and the whites of four. Stir them into the milk, and bake it in china basons. Or put them in a deep china dish, and pour boiling water round them, till the water be better than half way up their sides; but take care the water does not boil too fast, lest it should get into your cups, and spoil your custards.

Orange Custards.

HAVING boiled very tender the rind of half a Seville orange, beat it in a mortar till it be very fine, put to it a spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs. Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they be cold, then put them in custard cups, and set them in an earthen dish of hot water. Let them stand till they be set, then take them out, and stick preserved orange on the top. They may be served up either hot or cold.

Lemon Custards.

TAKE half a pound of double-refined sugar, the juice of two lemons, the out-rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a sieve, and a pint of white wine. Let them boil a good while, then take out the peel and a little of the liquor, and set it to cool. Pour the rest into the dish you intend for it, beat four yolks and two whites of eggs, and mix them with your cold liquor. Strain them into your dish, stir them well up together, and set them on a slow fire in boiling water. When it be enough, grate the rind of a lemon all over the top, and you may brown it over with a hot salamander. This, like the former, may be eaten either hot or cold.

Beef Custards.

SET a pint of beef over the fire, with a little cinnamon, or three bay-leaves, and let it be boiling hot. Then take it off, and have ready mixed a spoonful of flour, and the same of thick cream. Pour the hot beef upon it by degrees, mix it exceedingly well together, and sweeten it to your taste. You may bake it in either crusts or cups.

Cheesecakes.

PUT a spoonful of rennet into a quart of new milk, and set it near the fire. Let the milk be blood warm,

and when it be broken, drain the curd through a coarse sieve. Now and then break the curd gently with your fingers, and rub into it a quarter of a pound of butter, the same quantity of sugar, a nutmeg, and two Naples biscuits grated; the yolks of four eggs and the white of one, and an ounce of almonds well beaten, with two spoonfuls of rose-water, and the same of sack. Clean six ounces of currants well, and put them into your curd. Mix all well together, and send it to the oven.

Citron Cheesecakes.

BEAT the yolks of four eggs, and mix them with a quart of boiled cream. When it be cold, set it on the fire, and let it boil till it curds. Blanch some almonds, beat them with orange-flower water, put them into the cream, with a few Naples biscuits, and green citron shred fine. Sweeten it to your taste, and bake them in cups.

Lemon Cheesecakes.

BOIL very tender the peel of two large lemons, and pound it well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beat fine. Pound and mix all together, lay a puff paste on your patty-pans, fill them half full, and bake them. Orange-cheesecakes are done the same way; but then you must boil the peel in two or three waters, to deprive it of its bitter taste.

Almond Cheesecakes.

BLANCH four ounces of Jordan almonds, and put them into cold water. Beat them with rose-water, in a marble mortar or wooden bowl, and put to it four ounces of sugar, and the yolks of four eggs beat fine. Work it in the bowl or mortar till it becomes frothy and white, and then make a rich puff paste in this manner: Take half a pound of flour, a quarter of a pound of butter, and rub a little of the butter into the flour. Mix it stiff with a little cold water, then roll your paste straight out, throw over it a little flour, and lay over it one third of your butter in thin bits. Throw a little

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more flour over the butter, and do so for three times. Then put your paste in your tins, fill them, grate sugar over them, and put them in a gentle oven to bake.

Curd Cheesecakes.

BEAT half a pint of good curds with four eggs, three spoonfuls of rich cream, half a nutmeg grated, and a spoonful of ratafia, rose, or orange water. Put to them a quarter of a pound of sugar, and half a pound of currants well washed and dried before the fire. Mix them all well together, put a good crust into your patty-pans, and bake them.

Bread Cheesecakes.

HAVING sliced a penny loaf as thin as possible, pour on it a pint of boiling cream, and let it stand two hours. Then take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and put in half a pound of currants well washed and dried before the fire, and a spoonful of white wine or brandy. Then bake them in patty-pans or raised crust.

Rice Cheesecakes.

TAKE four ounces of rice, and having boiled it till it be tender, put it in a sieve to drain. Then put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of brandy or ratafia water. Beat them all well together, and put them into raised crusts, and bake them.

Fine Cheesecakes.

WARM a pint of cream, and put to it five quarts of milk warm from the cow. Then put to it rennet, give it a stir about, and when it be turned, put the curd into a linen cloth or bag. Let it drain well away from the whey, but do not squeeze it too much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of sweet almonds blanch'd and beat exceedingly fine, and half a pound of macaroons beat very fine; but if you have no macaroons, use Naples biscuits. Then add to it the

yolks of nine eggs beaten, a nutmeg grated, two perfumed plumbs dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together, then melt a pound and a quarter of butter, and stir it well in. Then make a puff paste in this manner: Take a pound of fine flour, wet it with cold water, roll it out, put into it by degrees a pound of fresh butter, and shake a little flour on each coat as you roll it. Then proceed to finish your cake in the manner before directed. If you have any dislike to the perfumed plumbs, you may leave them out.

CHAP. V.

CREAMS AND JAMS.

Steeple Cream.

TAKE two ounces of ivory, and five ounces of hartshorn, and put them in a stone bottle. Fill it up to the neck with water, and put in a small quantity of gum-arabic and gum-tragacanth. Then tie up the bottle very close, and set it into a pot of water, with hay at the bottom of it. Let it stand six hours, then take it out, and let it stand an hour before you open it, lest it fly in your face. Then strain it, and it will be a strong jelly. Take a pound of blanched almonds beat very fine, and mix it with a pint of thick cream. Let it stand a little, then strain it out, and mix it with a pound of jelly. Set it over the fire till it be scalding hot, and sweeten it to your taste with double-refined sugar. Then take it off, put in a little amber, and pour it into small high gallipots like a sugar-loaf at top. When they be cold, turn them out, and lay cold whipt cream about them in heaps. Take care that it be not suffered to boil after the cream be put into it.

Pistachio Cream.

TAKE out the kernels of half a pound of pistachio

nuts, and beat them in a mortar with a spoonful of brandy. Put them into a tossing-pan, with a pint of good cream, and the yolks of two eggs beat fine. Stir it gently over a slow fire till it grows thick, and then put it into a china soup-plate. When it grows cold, stick it all over with small pieces of the nuts, and it will be ready for table.

Hartshorn Cream.

BOIL four ounces of hartshorn shavings in three pints of water till it be reduced to half a pint, and run it through a jelly-bag. Then put to it a pint of cream, and let it just boil up. Put it into jelly-glasses, let it stand till it be cold, and then, by dipping your glasses into scalding water, it will slip out whole. Then stick them all over with slices of almonds cut lengthways. It eats well, like flummery, with white wine and sugar.

Burnt Cream.

TAKE a little lemon-peel shred fine, and boil it with a pint of cream and some sugar. Then take the yolks of six eggs and the whites of four, and beat them separately. Put in your eggs as soon as your cream be cooled, with a spoonful of orange-flower water, and one of fine flour. Set it over the fire, keep stirring it till it be thick, and then put it into a dish. When it be cold, sift a quarter of a pound of fine sugar all over it, and salamander it till it be very brown.

Barley Cream.

BOIL a small quantity of pearl-barley in milk and water till it be tender, and then strain the liquor from it. Put your barley into a quart of cream, and let it boil a little. Then take the whites of five eggs, and the yolk of one, beaten with a spoonful of fine flour, and two spoonfuls of orange-flower water. Then take the cream off the fire, mix in the eggs by degrees, and set it over the fire again to thicken. Then sweeten it to your taste, and pour it into basons for use.

Ice Cream.

TAKE twelve ripe apricots, pare, stone, and scald

them, and beat them fine in a marble mortar. Put to them six ounces of double-refined sugar, a pint of scalding cream, and work it through a hair sieve. Put it into a tin that has a close cover; and set it in a tub of ice broken small, and a large quantity of salt put among it. When you see your cream grows thick round the edges of your tin, stir it, and set it in again till it grows quite thick. When your cream be all frozen up, take it out of your tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with salt and ice in it as before. Put your mould in the middle, and lay your ice under and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but if it be summer, remember not to turn it out till the moment you want it. If you have not apricots, any other fruit will answer the purpose, provided you take care to work them very fine in your mortar.

A Trifle.

COVER the bottom of a dish or bowl with Naples biscuits broken into pieces, macaroons broken in half, and ratafia cakes. Just wet them all through with sack, then make a good boiled custard, not too thick, and when cold, put it over it, and then a syllabub over that. You may garnish it with flowers, ratafia cakes, and currant jelly.

Others make it in this manner: Having placed three large macaroons in the middle of a dish, pour as much white wine over them as will perfectly moisten them. Then take a quart of cream, and put in as much sugar as will sweeten it; but first rub your sugar over the rind of a lemon to fetch out the essence. Put your cream into a pot, mill it to a strong froth, and lay as much froth upon a sieve as will fill the dish you intend to put your trifle into. Put the remainder of your cream into a tossing-pan, with a stick of cinnamon, the yolks of four eggs well beaten, and as much sugar as will sweeten it. Set them over a gentle fire,

stir it one way till it be thick, and then take it off the fire. Pour it upon your macaroons, and when it be cold, put on your frothed cream, lay round it different-coloured sweetmeats, and figures of what sort you please.

Tea Cream.

BOIL a quarter of an ounce of fine hyson tea with half a pint of milk, then strain out the leaves, and put to the milk half a pint of cream, and two spoonfuls of rennet. Set it over some hot embers in the dish in which you intend to send it to table, and cover it with a tin plate. When it be thick, it will be enough. You may garnish it with sweetmeats.

Ratafia Cream.

BOIL six large laurel-leaves in a quart of thick milk, with a little ratafia, and when it has boiled, throw away the leaves. Beat the yolks of five eggs with a little cold cream, and sugar it to your taste. Then thicken the cream with your eggs, set it over the fire again, but do not let it boil. Keep stirring it all the while one way, till it be thick, and then pour it into china dishes, to cool for use.

Spanish Cream.

TAKE a quarter of a pint of rose-water, and dissolve it in three quarters of an ounce of isinglass cut small. Run it through a hair sieve, and add to it the yolks of three eggs, beaten and mixed with half a pint of cream, two sorrel leaves, and sugar it to your taste. Dip the dish in cold water before you put in the cream, then cut it out with a jiggling iron, and lay it in rings round differently-coloured sweetmeats.

Lemon Cream.

TAKE the rinds of two lemons pared very thin, the juice of three, and a pint of spring water. Beat the whites of six eggs very fine, and mix them with the water and lemon. Then sugar it to your taste, and keep stirring it till it thickens, but take care that you do not suffer it to boil. Strain it through a cloth, beat the yolks

of six eggs, and put it over the fire to thicken. Then pour it into a bowl, and put it into your glasses as soon as it be cold.

Orange Cream.

PARE off the rind of a Seville orange very fine, and squeeze the juice of four oranges. Put them into a tossing-pan, with a pint of water, and eight ounces of sugar. Beat the whites of five eggs, and mix all, and set them over the fire. Stir it one way till it grows thick and white, then strain it through a gauze, and stir it till it be cold. Then beat the yolks of five eggs exceedingly fine, and put it into your pan, with some cream. Stir it over a very slow fire till it be ready to boil, then put it into a bason to cool, and having stirred it till it be quite cold, put it into your glasses.

Raspberry Cream.

RUB a quart of raspberries, or raspberry jam, through a hair sieve, to take out the seeds, and mix it well with cream. Put in sugar to your taste, and then put it into a milk-pot to raise a froth with a chocolate-mill. As your froth rises, take it off with a spoon, and lay it upon a hair sieve. When you have got as much froth as you want, put what cream remains into a deep china dish or punch-bowl, pour your frothed cream upon it as high as it will lie on, and stick a light flower in the middle of it.

Chocolate Cream.

TAKE a quarter of a pound of the best chocolate, and having scraped it fine, put to it as much water as will dissolve it. Then beat it half an hour in a mortar, and put in as much fine sugar as will sweeten it, and a pint and a half of cream. Mill it, and as the froth rises, lay it on a sieve. Put the remainder of your cream in posset glasses, and lay the frothed cream upon them.

Whipt Cream.

TAKE the whites of eight eggs, a quart of thick

cream, and half a pint of sack. Mix it together, and sweeten it to your taste with double-refined sugar. You may perfume it if you please, with a little musk or ambergrise tied in a rag, and steeped a little in the cream. Whip it up with a whisk, and some lemon-peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in your glassess or basons. This makes a pretty appearance over fine tarts.

Pompadour Cream.

TAKE the whites of five eggs, and beat them to a strong froth. Then put them into a tossing-pan, with two spoonfuls of orange-flower water, and two ounces of sugar. Stir it gently for three or four minutes, then pour it into your dish, and pour good melted butter over it. This is a pretty corner dish for a second course at dinner, and must be served up hot.

Snow and Cream.

HAVING made a rich boiled custard, put it into a china or glass dish. Then take the whites of eight eggs beaten with rose-water and a spoonful of treble-refined sugar, till it be of a strong froth. Put some milk and water into a broad stewpan, and as soon as it boils, take the froth off the eggs, lay it on the milk and water, and let it boil once up. Then take it off carefully, and lay it on your custard. This is a pretty supper-dish.

Cream Cheese.

TO five quarts of afterings put one large spoonful of steep, and break it down light. Then put it upon a cloth on a sieve bottom, and let it run till dry. Break it, and turn it in a clean cloth. Then put it into the sieve again, and put on it a two pound weight, sprinkle a little salt on it, and let it stand all night. Then lay it on a board to dry, and when it be dry, lay a few strawberry leaves on it, and ripen it between two pewter dishes in a warm place. Turn it, and put on fresh leaves every day.

Gooseberry Jam.

CUT in two, and pick out the seeds of green walnut gooseberries, gathered when they be full grown, but not ripe. Put them into a pan of water, green them, and put them into a sieve to drain. Then beat them in a marble mortar, with their weight in sugar. Take a quart of gooseberries, boil them to a mash in a quart of water, squeeze them, and to every pint of liquor put a pound of fine loaf sugar. Then boil and skim it, put in your green gooseberries, and having boiled them till they be very thick, clear, and of a pretty green, put them into glasses.

Apricot Jam.

HAVING procured some of the ripest apricots, pare and cut them thin. Then infuse them in an earthen pan till they be tender and dry. To every pound and a half of apricots, put a pound of double-refined sugar, and three spoonfuls of water. Boil your sugar to a candy height, and then put it upon your apricots. Stir them over a slow fire till they look clear and thick; but observe, that they must only simmer, and not boil. You may then put them into your glasses.

Strawberry Jam.

BRUISE very fine some scarlet strawberries gathered when they be very ripe, and put to them a little juice of strawberries. Beat and sift their weight in sugar, strew it among them, and put them into the preserving-pan. Set them over a clear slow fire, skim them, and boil them twenty minutes, and then put them into glasses.

White Raspberry Jam.

GATHER your raspberries on a fine day, and when they be full ripe. Crush them fine, and strew in their own weight of loaf sugar, and half their weight of the juice of white currants. Boil them half an hour over a clear slow fire, skim them well, and put them into pots or glasses. Tie them down with

brandy papers, and keep them dry. As soon as you have gathered your berries, strew on your sugar, and do not let them stand long before you boil them, if you wish their fine flavour should be preserved.

Red Raspberry Jam.

OBSERVE the same precautions in gathering these as above recommended. Pick them very carefully from the stalks, crush them in a bowl with a silver or wooden spoon, then strew in their own weight of loaf sugar, and half their weight of red currant juice baked and strained as for jelly. Then set them over a clear slow fire, boil them half an hour, skim them well, and keep stirring them all the time. Then put them into pots or glasses as above directed.

Black Currant Jam.

YOUR black currants must be gathered dry and full ripe, and picked clear from the stalks. Then bruise them well in a bowl, and to every two pounds of currants put a pound and a half of loaf sugar finely beaten. Put them into a preserving-pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

C H A P. VI.

JELLIES AND SYLLABUBS.

Blanc Mange.

THIS jelly is made three different ways, the first of which is called *green*, and is thus prepared from isinglass: Having dissolved your isinglass, put to it two ounces of sweet and the same quantity of bitter almonds, with a sufficient quantity of the juice of spinach to make it green, and a spoonful of French brandy. Put it over a stove fire till it be almost ready to boil, then strain it through a gauze sieve, and when it grows thick, put it into a melon mould, and the

next day turn it out. You may use red and white flowers for a garnish.

The second method of preparing blanc mange is also from isinglass. Take a quart of water, put into it an ounce of isinglass, and let it boil till it be reduced to a pint. Then put in the whites of four eggs, with two spoonfuls of rice-water to keep the eggs from poaching, and sugar it to your taste. Run it through a jelly-bag, then put to it two ounces of sweet, and one ounce of bitter almonds. Give them a scald in your jelly, and put them through a hair sieve. Then put it into a china bowl, and the next day turn it out, stick it all over with almonds blanched and cut lengthways, and garnish with flowers or green leaves.

The third kind of blanc mange is called *clear*, and is thus prepared: Skim off the fat, and strain a quart of strong calf's feet jelly. Then beat the whites of four eggs, and put them to your jelly. Set it over the fire, and keep stirring it till it boils. Then pour it into a jelly-bag, and run it through several times till it be clear. Beat an ounce of sweet and the same quantity of bitter almonds to a paste, with a spoonful of rose-water squeezed through a cloth. Then mix it with a jelly, and add to it three spoonfuls of very good cream. Set it again over the fire, and keep stirring it till it be almost boiling. Then pour it into a bowl, stir it very often till it be almost cold, and then fill your moulds, having first wetted them.

Orange Jelly.

INTO two quarts of spring water put a pound of hartshorn shavings, and let it boil till it be reduced to a quart. Then pour it clear off, and let it stand till it be cold. Take the rind of three oranges pared very thin, and the juice of six, and let them stand all night in half a pint of spring water. Then strain them through a fine hair sieve, melt the jelly, and pour the orange liquor to it. Sweeten it to your taste with double-refined sugar, and put to it a blade or two of mace, four or five cloves, half a small nutmeg, and the rind of a lemon. Beat the whites of five or six eggs

to a froth, mix it well with your jelly, and set it over a clear fire. Boil it three or four minutes, then run it through your jelly bags several times till it be clear; but take great care that you do not shake it when you pour it into your bags.

Fruit in Jelly.

TAKE a bason, put into it half a pint of clear stiff calf's feet jelly, and when it be set and stiff, lay in three fine ripe peaches, and a bunch of grapes with the stalk upwards. Put over them a few vine-leaves, and then fill up your bowl with jelly. Let it stand till the next day, and then set your bason to the brim in hot water. As soon as you perceive it gives way from the bason, lay your dish over it, and turn your jelly carefully upon it. You may use flowers for your garnish.

Calf's Feet Jelly.

TAKE two calf's feet, and boil them in a gallon of water till it comes to a quart. When it be cold, skim off all the fat, and take the jelly up clean. Leave what settling may remain at the bottom, and put the jelly into a saucepan, with a pint of mountain wine, half a pound of loaf sugar, and the juice of four lemons. Beat up six or eight whites of eggs with a whisk, then put them into the saucepan, stir all well together till it boils, and let it boil a few minutes. Pour it into a large flannel bag, and repeat it till it runs clear. Then have ready a large china bason, and put into it lemon-peel cut as thin as possible. Let the jelly run into the bason, and the lemon-peel will give it an amber colour, and a fine flavour. Then fill your glasses.

A Turkey in Jelly.

BOIL as fine a turkey as you can get, and let it stand till it be cold. Have ready a jelly made thus: Skin a fowl, and take off all the fat; but do not cut it in pieces, nor break all the bones. Take four pounds of a leg of veal without either fat or skin, and put it into a well-tinned saucepan. Put to it full three quarts of water, and set it on a very clear fire till it begins to simmer; but be sure to skim it well, and take great care

that it does not boil. Put to it two large blades of mace, half a nutmeg, and twenty corns of white pepper, with a little bit of lemon-peel. Let it simmer six or seven hours, and when you think the jelly be stiff enough, which may be known by taking a little out to cool, be sure to skim off all the fat, if any, but do not stir the meat in the saucepan. A quarter of an hour before it be done, throw in a large tea-spoonful of salt, and squeeze in the juice of half a fine Seville orange or lemon. When you think it be enough, strain it off through a clean sieve; but do not pour it off clean from the bottom, for fear of settlings. Lay the turkey in the dish in which you intend to send it to table, and then pour your jelly over it. Let it stand till it be quite cold, and then send it to table. A few nasturtium flowers, stuck in different parts of it, give it a pretty appearance; but these, as well as lemon, and all other kinds of garnish, are merely at the will of fancy. All sorts of birds and fowls may be done in this manner, and are very pretty dishes for a supper or cold collation.

Gilded Fish in Jelly.

FILL two large fish-moulds with clear blanc mange, made as directed in the beginning of this chapter. When it be cold, turn them out, and gild them with leaf-gold, or strew them over with gold and silver bran mixed. Then lay them on a soup-dish, and fill it with thin clear calf's feet jelly, which must be so thin as to admit the fish to swim in it. If you have no jelly, Lisbon, or any kind of pale made wine, will answer the purpose.

Black Currant Jelly.

GATHER your currants on a dry day, when they be ripe, strip them off the stalks, and put them into a large stewpot. Put a quart of water to every ten quarts of currants, tie a paper over them, and set them in a cool oven for two hours. Then squeeze them through a very fine cloth, and to every quart of juice add a pound and a half of loaf sugar broken into small

pieces. Stir it gently till the sugar be melted, and when it boils, skim it well. Let it boil pretty quick for half an hour over a clear fire, then pour it into pots, and put brandy-papers over them.

Red Currant Jelly.

GATHER your currants, and strip them off the stalks, as before directed. Put them into a large stew-pot, tie paper over them, and let them stand an hour in a cool oven. Then strain them through a cloth, and to every quart of juice add a pound and a half of loaf sugar broken into small lumps. Stir it gently over a clear fire till your sugar be melted, skim it well, and let it boil pretty quick for twenty minutes. Then pour it hot into your pots; for if you let it stand to cool, it will break the jelly, and will not set so well as when it be hot. Put brandy-papers over them, and keep them in a dry place. You may, in the same manner, if you choose it, make a pretty jelly of half white and half red currants.

Ribband Jelly.

TAKE four calf's feet, take out the great bones, and put the feet into a pot with ten quarts of water, three ounces of hartshorn, the same quantity of isinglass, a nutmeg quartered, and four blades of mace. Boil it till it comes to two quarts, then strain it through a flannel bag, and let it stand twenty-four hours. Then scrape off all the fat from the top very clean, slice the jelly, and put to it the whites of six eggs beaten to a froth. Boil it a little, and strain it through a flannel bag. Then run the jelly into little high glasses, and run every colour as thick as your finger; but observe, that one colour must be thoroughly cold before you put on another; and that which you put on must be but blood warm, otherwise they will mix together. You must colour red with cochineal, green with spinach, yellow with saffron, blue with syrup of violets, white with thick cream, and sometimes the jelly by itself.

Hen and Chickens in Jelly.

HAVING made some flummery with plenty of

sweet almonds in it, colour part of it brown with chocolate, and put it into a mould of the shape of a hen. Then colour some more flummery with the yolk of a harg egg beat as fine as possible, and leave some of your flummery white. Then fill the moulds of seven chickens, three with white flummery, three with yellow, and one of the colour of the hen. When they be cold, turn them into a deep dish, and put round them lemon-peel boiled tender, and cut like straw. Then put a little clear calf's feet jelly under them, to keep them to their places. Let it stand till it be stiff, and then fill up your dish with more jelly.

Hartshorn Jelly.

TAKE half a pound of hartshorn, and boil it in three quarts of water over a gentle fire till it becomes a jelly. If you take out a little to cool, and it hangs on the spoon, it is enough. Strain it while it be hot, and put it in a well-tinned saucepan. Put to it a pint of Rhenish wine, and a quarter of a pound of loaf sugar. Beat the whites of four eggs or more to a froth, stir it all together, that the whites may mix well with the jelly, and pour it in as if you were cooling it. Let it boil two or three minutes, then put in the juice of three or four lemons, and let it boil a minute or two longer. When it be finely curdled, and of a pure white colour, pour your jelly into a swan skin jelly bag over a bowl or a bason. Strain it in this manner several times till it be as clear as rock water, and then fill your glasses with a spoon. Have ready the thin rind of some lemons, and when you have filled half your glasses, throw your peel into the bason. When your jelly be all run out of the bag into the bason, fill the rest of your glasses with a clean spoon; and the lemon-peel will give your jelly a fine amber colour. No rule is to be given for putting in the ingredients, as taste and fancy only can determine it; but most people like to have them sweet, and indeed they are insipid if they be not so.

Flummery.

TAKE an ounce of bitter, and the same quantity of sweet almonds, put them into a bason, and pour over

them some boiling water to make the skins come off. Then strip off the skins, and throw the kernels into cold water. Take them out, and beat them in a marble mortar, with a little rose-water to keep them from oiling, and when they be beat, put them into a pint of calf's feet stock. Set it over the fire, and sweeten it to your taste with loaf sugar. As soon as it boils, strain it through a piece of muslin or gauze, and when it be a little cold, put it into a pint of thick cream, and keep stirring it often till it grows thick and cold. Wet your moulds in cold water, and pour in the flummery. Let them stand about six hours before you turn them out; and if you make your flummery stiff, and wet your moulds, it will turn out without putting them into warm water. which will be a great advantage to the look of the figures, as warm water gives a dulness to the flummery.

French Flummery.

BEAT half an ounce of isinglass fine, put to it a quart of cream, and mix them well together. Let it boil softly over a slow fire for a quarter of an hour, and keep stirring it all the time. Then take it off, sweeten it to your taste, and put in a spoonful of rose-water, and another of orange-flower water. Strain it, and pour it into a glass or basin, or whatever else you please, and when it be cold, turn it out.

Green Melon in Flummery.

PUT plenty of bitter almonds into a little stiff flummery, and add to it as much juice of spinach as will make it of a fine pale green. When it becomes as thick as good cream, wet your melon mould, and put it in. Then put a pint of clear calf's feet jelly into a large basin, and let them stand till the next day. Then turn out your melon, and lay it down in the middle of your basin of jelly. Then fill up your basin with jelly that is beginning to set, and let it stand all night. The next day, turn it out the same way as the fruit in jelly. Make a garland of flowers, and put it on your jelly.

Solomon's Temple in Flummery.

DIVIDE a quart of stiff flummery into three parts, and make one part a pretty pink colour with a little cochineal bruised fine, and steeped in French brandy. Scrape an ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery, to make it a light stone colour. The last part must be white. Then wet your temple mould, and fit it in a pot to stand even. Fill the top of the temple with red flummery for the steps, and the four points with white. Then fill it up with chocolate flummery, and let it stand till the next day. Then loosen it round with a pin, and shake it loose very gently; but do not dip your mould in warm water, as that will take off the gloss, and spoil the colour. When you turn it out, stick a small sprig of flowers, down from the top of every point, which will not only strengthen it, but also give it a pretty appearance. Lay round it rock candy sweetmeats.

Eggs and Bacon in Flummery.

MAKE part of a pint of stiff flummery of a pretty pink colour with cochineal. Then dip a potting-pan in cold water, and pour in red flummery to the thickness of a crown piece; then the same of white flummery, and another of red, and twice the thickness of white flummery at the top. Remember that one layer must be stiff and cold before you put on another. Then take five tea-cups, and put a large spoonful of white flummery into each of them, and let them stand all night. Then turn your flummery out of your potting-pots, on the back of a plate, with cold water. Cut your flummery into thin slices, and lay it on a china dish. Then turn your flummery out of your cups on the dish, and take a bit out of the top of every one, and lay in half a preserved apricot, which will confine the syrup from discolouring the flummery, and make it look like the yolk of a poached egg. You may garnish with flowers, or what your fancy leads you to.

A Hedge-Hog.

BEAT well in a mortar two pounds of blanched almonds, with a little canary and orange-flower water to keep them from oiling. Having made them into a stiff paste, beat in the yolks of twelve eggs and seven whites. Put to it a pint of cream, sweeten it with sugar, and set it on a slow fire. Keep it constantly stirring till it be thick enough to make it into the form of a hedge-hog. Then stick it full of blanched almonds, slit and stuck up like the bristles of a hedge-hog, and then put it into a dish. Take a pint of cream, and the yolks of four eggs beat up, and sweeten them with sugar to your palate. Stir them together over a slow fire till it be quite hot, and then pour it into the dish round the hedge-hog, and let it stand till it be cold.

Savory Jelly.

PUT into a stewpan some slices of lean veal and ham, with a carrot and turnip, or two or three onions. Cover it, and let it sweat on a slow fire, till it be of as deep a brown as you would have it. Then put to it a quart of very clear broth, some whole pepper, mace, a very little isinglass, and salt to your palate. Let it boil ten minutes, then strain it through a French strainer, skim off all the fat, and put it to the whites of three eggs. Then run it several times through a jelly-bag till it be perfectly clear.

Solid Syllabubs.

PUT in a pint of white wine to a quart of rich cream, the juice of four lemons, and sugar it to your taste. Whip it up well, take off the froth as it rises, and put it upon a hair sieve. Let it stand till the next day in a cool place, then fill your glasses better than half full with the thin, put on the froth, and heap it as high as you can. It will keep for several days, and the bottom look clear.

Syllabub under the Cow.

PUT into a punch-bowl a pint of cider and a bottle of strong beer. Grate in a small nutmeg, and sweeten

it to your taste. Then milk from the cow as much milk as will make a strong froth. Then let it stand an hour, strew over it a few currants well washed, picked, and plumped before the fire, and it will be fit for service.

Whipt Syllabubs.

RUB a lump of loaf sugar on the outside of a lemon, put it into a pint of thin cream, and sweeten it to your taste. Then put in the juice of a lemon, and a glass of Madeira wine, or French brandy. Mill it to a froth with a chocolate mill, and take it off as it rises, and lay it into a hair sieve. Then fill one half of your posset-glasses a little more than half full with white wine, and the other half of your glasses a little more than half full with red wine. Then lay on your froth as high as you can; but take care that it be well drained on your sieve, otherwise it will mix with your wine, and your syllabub will be thereby spoiled.

Lemon Syllabubs.

RUB a quarter of a pound of loaf sugar upon the out-rind of two lemons, till you have got all the essence out of them, and then put the sugar into a pint of cream, and the same quantity of white wine. Squeeze in the juice of both lemons, and let it stand for two hours. Then mill it with a chocolate-mill to raise the froth, and take it off with a spoon as it rises, or it will make it heavy. Lay it upon a hair sieve to drain, then fill your glasses with the remainder, and lay on the froth as high as you can. Let them stand all night, and they will be clear at the bottom.

Everlasting Syllabubs.

TAKE half a pint of Rhenish wine, half a pint of sack, with the juice of two large Seville oranges, and put them into two pints and a half of thick cream. Grate in just the yellow rind of three lemons, and put in a pound of double-refined sugar well beaten and sifted. Mix all together, with a spoonful of orange-flower water, and with a whisk beat it well together for

half an hour. Then, with a spoon, take off the froth, and lay it on a sieve to drain, and then fill your glasses. These will keep better than a week, and should always be made the day before they be wanted. The best way to whip a syllabub is, have a fine large chocolate-mill, which you must keep on purpose, and a large deep bowl to mill them in, as this way they will be done the quicker, and the froth be the stronger. For the thin that be left at the bottom, have ready some calf's feet jelly boiled and clarified, in which must be nothing but the calf's feet boiled to a hard jelly. When it be cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear that was left of the syllabub. Sweeten it to your palate, and give it a boil; then pour it into basons, or what you please. When cold, turn it out, and it will be a fine flummery.

C H A P. VII.

P R E S E R V I N G.

Preliminary Hints and Observations.

IN making of syrups for preserves, take care to pound your sugar, and let it dissolve in the syrup before you set it on the fire, as it will make the scum rise well, and your syrup will be of a better colour. It is a great fault to boil any kind of syrups or jellies too high, as it makes them dark and cloudy. Never keep green sweetmeats longer in the first syrup than directed, as it will spoil their colour; and the same precaution will be necessary in the preserving of oranges and lemons. When you preserve cherries, damsons, or any other sort of stone-fruits, put over them mutton suet rendered, to keep out the air; for if any air gets to them, it will give them a sour taste, and spoil the whole. Wet sweetmeats must be kept in a dry and cool place; for a damp place will mould them, and a hot place will deprive them of their virtue. It is a good method to

dip writing-paper into brandy, and lay it close to the sweetmeats. They should be tied well down with white paper, and two folds of cap-paper, to keep out the air, as nothing can be a greater fault than leaving the pots open, or tying them down carelessly.

Gooseberries.

IF your intention be to preserve your gooseberries whole without stoning them, take the largest you can get, and pick off the black eye, but not the stalk. Then set them over the fire in a pot of water to scald, but take care they do not boil, for that will break and spoil them. When they be tender, take them up, and put them into cold water. Then take a pound and a half of double-refined sugar to a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar. When your syrup be cold, put the gooseberries singly into your preserving-pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; and when they have boiled, and you perceive that the sugar has entered them, take them off, cover them with white paper, and set them by till the next day. Then take them out of the syrup, and boil the syrup till it begins to be ropy. Skim it, and put to them again. Then set them on a gentle fire, and let them simmer gently till you perceive the syrup will rope. Then take them off, set them by till they be cold, and then cover them with brandy-paper. Then boil some gooseberries in fair water, and when the liquor be strong enough, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar, and make a jelly of it. When the gooseberries be cold, put them in glasses, cover them with the jelly, and close them down properly.

Green gooseberries may thus be preserved in imitation of hops. Take the largest green walnut gooseberries you can get, and cut them at the stalk-end in four quarters. Leave them whole at the blossom end, take out all the seeds, and put five or six one in another. Take a needleful of strong thread, with a large knot at

the end; run the needle through the bunch of gooseberries, tie a knot to fasten them together, and they will resemble hops. Put cold spring-water into your pan, with a large handful of vine-leaves at the bottom; then three or four layers of gooseberries, with plenty of vine-leaves between every layer, and over the top of your pan. Cover it so that no steam can get out, and set them on a slow fire. Take them off as soon as they be scalding hot, and let them stand till they be cold. Then set them on again till they be of a good green, then take them off, and let them stand till they be quite cold. Put them into a sieve to drain, and make a thin syrup thus: To every pint of water put in a pound of common loaf sugar, and boil it and skim it well. When it be about half cold, put in your gooseberries, and let them stand till the next day. Then give them one boil a-day for three days. Then make a syrup thus: To every pint of water put in a pound of fine sugar, a slice of ginger, and a lemon-peel cut lengthways exceedingly fine. Boil and skim it well, give your gooseberries a boil in it, and when they be cold, put them into glasses or pots, lay brandy-paper over them, and tie them up close.

Red gooseberries are thus preserved: Take a pound of loaf sugar, put it into a preserving-pan, with as much water as will dissolve it, and boil and skim it well. Then put in a quart of rough red gooseberries, and let them boil a little. Set them by till the next day, then boil them till they look clear, and the syrup thick. Then put them into pots or glasses, and cover them with brandy-paper.

Raspberries.

IF it be the red sort of raspberries you intend to preserve, gather them on a dry day when they be just turning red, with the stalks on, about an inch long. Lay them singly on a dish, beat and sift their weight of double-refined sugar, and strew it over them. To every quart of raspberries take a quart of red currant jelly-juice, and put to it its weight of double-refined sugar. Boil and skim it well, then put in your rasp-

berries, and give them a scald. Take them off, and let them stand for two hours. Then set them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but do not let them boil, as that will make the stalks come off. When they be tolerably cool, put them into jelly-glasses, with the stalks downwards. White raspberries may be preserved in the same manner, only using white currant juice instead of red.

Currants.

RED currants are thus preserved in bunches: Stone them, and tie six or seven bunches together with a thread to a piece of split deal, about four inches long. Weigh the currants, and put their weight of double-refined sugar into your tossing-pan, with a little water. Boil it till the sugar flies. Then put the currants in, just give them a boil up, and cover them till next day. Then take them out, and either dry them or put them into glasses, with the syrup boiled up with a little of the juice of red currants. Put brandy-paper over them, then other paper over that, and tie them down close.

If you wish to preserve white currants in bunches, proceed thus: Stone and tie them in bunches, as above directed. Put them into the preserving-pan, with their weight of double-refined sugar beaten and finely sifted. Let them stand all night. Then take some pippins, pare, core, and boil them, and press them down with the back of a spoon, but do not stir them. When the water be strong of the apple, add to it the juice of a lemon, and strain it through a jelly-bag till it runs quite clear. To every pint of your liquor put a pound of double-refined sugar, and boil it up to a strong jelly. Then put it to your currants, and boil them till they look clear. Cover them in the preserving-pan with paper till they be almost cold, and then put a bunch of currants into your glasses, and fill them up with jelly. When they be cold, wet papers in brandy, and lay over them; then put over them another paper, and tie them up close.

Currants are thus preserved for tarts: To every pound and a quarter of picked currants take a pound of sugar. Put your sugar into a preserving-pan, with as much juice of currants as will dissolve it. As soon as it boils, skim it, and put in your currants, and boil them till they be clear. Put them into a jar, lay brandy-paper over them, and tie them down close.

Green Codlins.

GREEN codlins will keep all the year, if preserved in this manner: Gather them when they be about the size of a walnut, with the stalks and a leaf or two on them. Put a handful of vine-leaves into a pan of spring-water; then put a layer of codlins, then of vine-leaves, and so on till the pan be full. Cover it close that no steam can get out, and set it on a slow fire. As soon as they be soft, take off the skins with a penknife, and then put them in the same water with the vine-leaves, which must be quite cold, or it will be apt to crack them. Put in a little roach-alum, and set them over a very slow fire till they be green, which will be in three or four hours. Then take them out, and lay them on a sieve to drain. Make a good syrup, and give them a gentle boil once a day for three days. Then put them into small jars, with brandy-paper over them, and tie them up tight.

Golden Pippins.

HAVING boiled the rind of an orange very tender, let it lie in water two or three days. Take a quart of golden pippins, pare, core, quarter, and boil them to a strong jelly, and run it through a jelly-bag. Then take twelve pippins, pare them, and scrape out the cores. Put two pounds of loaf sugar into a stew-pan with near a pint of water. When it boils, skim it, and put in your pippins, with the orange rind in thin slices. Let them boil fast till the sugar be very thick and will almost candy. Then put in a pint of the pippin jelly, and boil them fast till the jelly be clear. Then squeeze in the juice of a lemon, give it a boil, and put them into pots or glasses with the orange-peel.

Grapes.

PUT into a jar some close bunches of grapes, but they must not be too ripe; it matters not whether they be red or white grapes. Put to them a quarter of a pound of sugar-candy, and fill the jar with common brandy. Tie them up close with a bladder, and set them in a dry place. Morello cherries may be preserved in the same manner.

Walnuts.

WALNUTS may be preserved either white, black, or green. To preserve walnuts white, pare them till the white appears, and nothing else. As fast as you do them, throw them into salt and water, and let them lie there till your sugar be ready. Take three pounds of good loaf sugar, put it into your preserving pan, set it over a charcoal fire, and put as much water as will just wet the sugar. Let it boil, then have ready ten or a dozen whites of eggs strained and beat up to a froth. Cover your sugar with the froth as it boils, and skim it. Then boil it and skim it till it be as clear as crystal, and throw in your walnuts. Just give them a boil till they be tender, then take them out, and lay them in a dish to cool. When they be cold, put them in your preserving-pot, and when the sugar be as warm as milk pour it over them; and when they be quite cold, tie them up.

To preserve walnuts black, you must take those of the smaller kind; put them in salt and water, and change the water every day for nine days. Then put them in a sieve, and let them stand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them stand till the next day. Then put them into a sieve to drain, stick a clove in each end of your walnut, put them into a pan of boiling water, and let them boil five minutes. Then take them up, make a thin syrup, and scald them in it three or four times a day, till your walnuts be black and bright. Then make a thick syrup with a few cloves and a little ginger cut in slices. Skim it well,

put in your walnuts, boil them five or six minutes, and then put them into your jars. Lay brandy-paper over them, and tie them down close with a bladder. They will eat better the second year of their keeping than in the first, as their bitterness goes off with time.

To preserve walnuts green, you must wipe them very dry, and lay them in salt and water twenty-four hours. Then take them out, and wipe them very clean. Have ready a skillet of boiling water, throw them in, let them boil a minute, and then take them out. Lay them on a coarse cloth, and boil your sugar as directed for the white walnuts; then just give your walnuts a scald in the sugar, take them up, and lay them to cool. Put them into your preserving-pot, and proceed as directed for white walnuts.

Cucumbers.

TAKE the greenest cucumbers, and the most free from seeds you can get; some small, to preserve whole, and others large to cut into pieces. Put them into strong salt and water in a straight-mouthed jar with a cabbage-leaf to keep them down. Set them in a warm place till they be yellow, then wash them out, and set them over the fire in fresh water, with a little salt, and a fresh cabbage-leaf over them. Cover the pan very close, but take care they do not boil. If they be not of a fine green, change your water, and that will help them. Then cover them as before, and make them hot. When they become of a good green, take them off the fire, and let them stand till they be cold. Then cut the large ones in quarters, take out the seeds and soft part, then put them into cold water, and let them stand two days; but change the water twice every day to take out the salt. Take a pound of single-refined sugar, and half a pint of water, set it over the fire, and when you have skimmed it clean, put in the rind of a lemon, and an ounce of ginger, with the outside scraped off. When your syrup be pretty thick, take it off; and when it be cold, wipe the cucumbers dry, and put them in. Boil the syrup once in two or three days for three weeks, and strengthen the syrup, if re-

quired ; for the greatest danger of spoiling them, is at first. When you put the syrup to your cucumbers, be sure that it be quite cold.

Green Gage Plumbs.

PUT into a pan the finest plumbs you can get just before they be ripe. Put vine leaves at the bottom of your pan, then a layer of plumbs, and thus plumbs and vine-leaves alternately till your pan be almost full. Then fill it with water, set them over a slow fire, and when they be hot, and their skins begin to break, take them off, and take the skins off carefully. Put them on a sieve as you do them, then lay them in the same water, with a layer of leaves between, as you did at the first, and cover them very close, so that no steam can get out. Hang them at a great distance from the fire till they be green, which will be five or six hours at least. Then take them carefully up, lay them on a hair sieve to drain, make a good syrup, and give them a gentle boil in it twice a day for two days. Take them out, and put them into a fine clear syrup; put brandy-paper over them, and tie them down close.

Damsons.

CUT your damsons into pieces, and put them in a skillet over the fire, with as much water as will cover them. When they be boiled, and the liquor pretty strong, strain it out, and add to every pound of the damsons, wiped clean, a pound of single-refined sugar. Put one third of your sugar into the liquor, set it over the fire, and when it simmers, put in the damsons. Let them have one good boil, and take them off for half an hour covered up close. Then set them on again, and let them simmer over the fire after turning them. Then take them out, put them in a bason, strew all the sugar that was left on them, and pour the hot liquor over them. Cover them up, let them stand till the next day, and then boil them up again till they be enough. Then take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it be almost cold. Put paper over them, and tie them up close,

Morello Cherries.

HAVING gathered your cherries when they be full ripe, take off the stalks, and prick them with a pin. To every pound of cherries put a pound and a half of loaf sugar. Beat part of your sugar, strew it over them, and let them stand all night. Dissolve the rest of your sugar in half a pint of the juice of currants, set it over a slow fire, and put in the cherries with the sugar, and give them a gentle scald. Then take them carefully out, boil your syrup till it be thick, and pour it upon your cherries.

Lemons.

FIRST pare your lemons very thin, then make a round hole on the top, of the size of a shilling, and take out all the pulps and skins. Rub them with salt, and put them into spring-water as you do them, which will prevent them from turning black. Let them lie in it five or six days, and then boil them in fresh salt and water fifteen minutes. Have ready made a thin syrup of a quart of water, and a pound of loaf sugar. Boil them in it for five minutes once a day, for four or five days, and then put them in a large jar. Let them stand for six or eight weeks, and it will make them look clear and plump. Then take them out of that syrup, or they will mould. Make a syrup of fine sugar, put as much water to it as will dissolve it, boil and skim it, then put in your lemons, and boil them gently till they be clear. Put them into a jar with brandy-paper over them, and tie them down close.

Oranges.

CUT a hole out of a Seville orange at the stalk-end as large as a six-pence, and scoop out the pulp quite clean. Tie them separately in muslin, and lay them two days in spring-water. Change the water twice every day, and then boil them in the muslin on a slow fire till they be quite tender. As the water wastes, put more hot water into the pan, and keep them covered. Weigh the oranges before you scoop them, and to every pound put two pounds of double-refined sugar,

and a pint of water. Boil the sugar and water, with the juice of the oranges, to a syrup. Skim it well, let it stand till it be cold, then put in the oranges, and let them boil half an hour. If they be not quite clear, boil them once a day for two or three days. Then pare and core some green pippins, and boil them till the water be strong of the apple; but do not stir them, and only put them down with the back of a spoon. Strain the water through a jelly bag till it be quite clear, and then, to every pint of water, put a pound of double-refined sugar, and the juice of a lemon strained fine. Boil it up to a strong jelly, drain the oranges out of the syrup, and put them into glass jars, or pots of the size of an orange, with the holes upwards. Pour the jelly over them, cover them with papers dipped in brandy, and tie them close down with a bladder. You may do lemons in this manner, if you prefer it to the method before directed.

Strawberries.

ON a dry day, gather the finest scarlet strawberries, with their stalks on, before they be too ripe. Lay them separately on a china dish, beat and sift twice their weight of double-refined sugar, and strew it over them. Then take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double-refined sugar beat small. Cover them close, and let them stand in a kettle of boiling water till they be soft, and the syrup be come out of them. Then strain them through a muslin rag into a tossing-pan, boil and skim it well, and when it be cold, put in your whole strawberries, and set them over the fire till they be milk warm. Then take them off, and let them stand till they be quite cold. Then set them on again, and make them a little hotter, and do so several times till they look clear; but do not let them boil, as that will bring off their stalks. When the strawberries be cold, put them into jelly-glasses, with the stalks downwards, and fill up your glasses with the syrup. Put over them papers dipped in brandy, and tie them down close.

Pine-Apples.

TAKE pine-apples before they be ripe, and lay them five days in strong salt and water. Then put into the bottom of a large saucepan a handful of vine-leaves, and put in your pine-apples. Fill your pan with vine-leaves, and then pour on the salt and water they were laid in. Cover it up very close, and set them over a slow fire. Let them stand till they be of a fine light green. Have ready a thin syrup, made of a quart of water and a pound of double-refined sugar. When it be almost cold, put it into a deep jar, and put in the pine-apples with their tops on. Let them stand a week, and take care that they be well covered with the syrup. It is a great fault to put any kind of fruit that is to be preserved whole into thick syrup at first, as that makes it shrink, draws out the juice, and spoils it. When they have stood a week, boil your syrup again, and pour it carefully into your jar, lest you break the tops of your pine-apples. Let it stand eight or ten weeks, and during that time give the syrup two or three boilings to keep it from moulding. Let your syrup stand till it be near cold before you put it on; and when your pine-apples look quite full and green, take them out of the syrup, and make a thick syrup of three pounds of double-refined sugar, with as much water as will dissolve it. Boil and skim it well, put a few slices of white ginger into it, and when it be nearly cold, pour it upon your pine-apples. Tie them down close with a bladder, and they will keep many years without shrinking.

Berberries.

IF you intend to preserve your berberries for tarts, proceed thus: Having picked the female branches clean from the stalks, take their weight in loaf sugar, and put them in a jar. Set them in a kettle of boiling water till the sugar be melted, and the berberries quite soft. Then next day put them into a preserving-pan, and boil them fifteen minutes. Then put them into jars, and tie them up close.

Berberries are thus preserved in bunches: Having

procured the finest female berberries, pick out all the largest bunches, and then pick the rest from the stalks. Put them in as much water as will make a syrup for your bunches. Boil them till they be soft, then strain them through a sieve, and to every pint of the juice put a pound and a half of loaf sugar. Boil and skim it well, and to every pint of syrup put half a pound of berberries in bunches. Boil them till they look very fine and clear, then put them carefully into pots or glasses, and tie them down close with brandy-paper.

Quinces.

QUINCES may be preserved either whole, or in quarters, in this manner: Having pared them very thin and round (and cut into quarters if you choose it), put them into a saucepan, fill it with hard water, and lay your parings over your quinces to keep them down. Cover your saucepan close, that no steam may get out, and set them over a slow fire till they be soft, and of a fine pink colour. Then let them stand till they be cold. Make a good syrup of double-refined sugar, and boil and skim it well. Then put in your quinces, let them boil ten minutes, then take them off, and let them stand two or three hours. Then boil them till the syrup looks thick, and the quinces clear. Then put them into deep jars, and with brandy-paper and leather over them, tie them up close.

Peaches.

LET your peaches be the largest you can get, but not too ripe. Rub off the lint with a cloth, and then run them down the seam with a pin, skin deep, and cover them with French brandy. Tie a bladder over them, and let them stand a week. Then take them out, and make a strong syrup for them. Boil and skim it well, then put in your peaches, and boil them till they look clear. Then take them out, and put them into pots or glasses. Mix the syrup with the brandy, and when it be cold, pour it on your peaches. Tie them close down with a bladder, as your peaches will turn black should the air get to them.

Apricots.

HAVING pared your apricots, thrust out the stones with a skewer, and to every pound of apricots put a pound of loaf sugar. Strew part of it over them, and let them stand till the next day. Then give them a gentle boil three or four different times, and let them cool between each time. Take them out of the syrup, one by one, the last time you boil them. Skim your syrup well, then pour it over your apricots, and tie them down close with brandy-paper and a bladder.

C H A P. VIII.

D R Y I N G A N D C A N D Y I N G.

Preliminary Hints and Observations.

EVERY kind of fruit, before you attempt to candy it, must be first preserved, and dried in a stove or before the fire, that none of the syrup may remain in it. Then, having boiled your sugar to the candy height, dip in your fruit, and lay them in dishes in your stove to dry. Then put them in boxes for use, and take care to keep them in places neither damp nor hot.

Candied Cassia.

TAKE as much of the powder of brown cassia as will lie upon two shillings, with as much musk and ambergrise as you think proper. The cassia and perfume must be powdered together. Then take a quarter of a pound of sugar, and boil it to a candy height. Then put in your powder, and mix it well together. Pour it into saucers, which must be buttered very thin, and when it be cold it will slip out.

Orange Marmalade.

CUT in two the clearest Seville oranges you can get; take out all the pulp and juice into a bason, and pick all the skins and seeds out of it. Boil the rinds

in hard water till they be tender, and change the water two or three times while they be boiling. Then pound them in a marble mortar, and add to it the juice and pulp. Then put them into the preserving-pan with double its weight of loaf sugar, and set it over a slow fire. Boil it rather more than half an hour, put it into pots, cover it with brandy-paper, and tie it close down.

Apricot Marmalade.

ALL those apricots that are not good enough for preserves, or are too ripe for keeping, will answer this purpose. Boil them in syrup till they will mash, and then beat them in a marble mortar to a paste. Take half their weight of loaf sugar, and put just water enough to it to dissolve it. Boil and skim it till it looks clear, and the syrup thick like a fine jelly. Then put it into your sweetmeat glasses, and tie it up close.

Transparent Marmalade.

CUT very pale Seville oranges into quarters, take out the pulp, put it into a bason, and pick out the skins and seeds. Put the peels into a little salt and water, and let them stand all night. Then boil them in a good quantity of spring-water till they be tender, cut them in very thin slices, and put them to the pulp. To every pound of marmalade put a pound and a half of double-refined sugar finely beaten, and boil them together gently for twenty minutes; but if it be not clear and transparent in that time, boil it five or six minutes longer. Keep stirring it gently all the time, and take care that you do not break the slices. When it be cold, put it into jelly or sweetmeat glasses, and tie them down tight with brandy paper, and a bladder over them.

Quince Marmalade.

QUINCES for this purpose must be full ripe. Pare them and cut them into quarters; then take out the core, and put them into a saucepan. Cover them with the parings, fill the saucepan nearly full of spring-wa-

ter, cover it close, and let them stew over a slow fire till they be soft, and of a pink colour. Then pick out all your quinces from the parings, and beat them to a pulp in a marble mortar. Take their weight of fine loaf sugar, put as much water to it as will dissolve it, and boil and skim it well. Then put in your quinces, and boil them gently three quarters of an hour. You must keep stirring it all the time, or it will stick to the pan and burn. When it be cold, put it into flat pots, and tie it down close.

Raspberry Paste.

TAKE a quart of raspberries, mash them, strain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and let them boil all together till your raspberries be enough. Then put a pound and a half of double-refined sugar into a clean pan, with as much water as will dissolve it, and boil it to a sugar again. Then put in your raspberries and juice, give them a scald, and pour them into glassess or plates. Then put them into a stove to dry, and turn them when necessary.

Currant Paste.

YOUR currant paste may be either red or white, according to the colour of the currants you use. Strip your currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair sieve. Then boil it a quarter of an hour, and to a pint of juice put a pound and a half of double-refined sugar pounded and sifted. Shake in your sugar, and when it be melted, pour it on plates. Dry it in the same manner as the above paste, and turn it into any form most to your liking.

Gooseberry Paste.

WHEN your red gooseberries be full grown and turned, but not ripe, cut them in halves, pick out all the seeds; then have ready a pint of currant juice, and boil your gooseberries in it till they be tender. Put a pound and a half of double-refined sugar into your

pan, with as much water as will dissolve it, and boil it to a sugar again. Then put all together, and make it scalding hot, but do not let it boil. Pour it into your plates or glasses, and dry it as above directed.

Burnt Almonds.

PUT two pounds of almonds, the same quantity of loaf sugar, and a pint of water, into a stewpan. Set them over a clear coal fire, and let them boil till you hear the almonds crack. Then take them off, and stir them about till they be quite dry. Put them in a wire sieve, and sift all the sugar from them. Put all in the pan again with a little water, and give it a boil. Then put four spoonfuls of scraped cochineal to the sugar to colour it; put the almonds into the pan, and keep stirring them over the fire till they be quite dry. Then put them into a glass, and they will keep a year.

Orange Chips.

PARE some of the best Seville oranges a flant, about a quarter of an inch broad, and if you can keep the parings whole they will have a prettier effect. When you have pared as many as you intend, put them into salt and spring-water for a day or two. Then boil them in a large quantity of spring-water till they be tender, and drain them on a sieve. Have ready a thin syrup, made of a quart of water and a pound of fine sugar. Boil them, a few at a time, to keep them from breaking, till they look clear. Then put them into a syrup made of fine loaf sugar, with as much water as will dissolve it, and boil them to a candy height. When you take them up, lay them on a sieve, and grate double-refined sugar over them. Then put them in a stove, or before the fire, to dry.

Green Gage Plumbs dried.

HAVING made a thin syrup of half a pound of single-refined sugar, and skimmed it well, slit a pound of plumbs down the seam, and put them in the syrup. Keep them scalding hot till they be tender, and take

care that they be well covered with syrup, or they will lose their colour. Let them stand all night, and then make a rich syrup. To a pound of double-refined sugar put two spoonfuls of water, skim it well, and boil it almost to a candy. When it be cold, drain your plumbs out of the first syrup, and put them into the thick syrup; but be sure to let the syrup cover them. Set them on the fire to scald till they look clear, and then put them in a china bowl. When they have stood a week, take them out, and lay them on china dishes. Then put them in a stove, and turn them once a day till they be dry.

Cherries dried.

STONE what quantity of morello cherries you please, and to every pound of cherries put a pound and a quarter of fine sugar; beat it and sift over your cherries, and let them stand all night. Then take them out of your sugar, and to every pound of sugar put two spoonfuls of water. Boil and skim it well, and then put in your cherries. Let your sugar boil over them, the next morning strain them, and to every pound of the syrup put half a pound more sugar. Let it boil a little thicker, then put in your cherries, and let them boil gently. The next day strain them, put them into a stove to dry, and mind every day to turn them.

Damsons dried.

DAMSONS for this purpose must be gathered when they be full ripe. Spread them on a coarse cloth, and set them in a very cool oven. Let them stand a day or two; and if they be not then properly dried, put them in for a day or two longer. Then take them out, lay them in a dry place, and even in the winter they will eat like fresh plumbs.

Apricots dried.

PARE and stone a pound of apricots, and put them into a tossing-pan. Pound and sift half a pound of double-refined sugar, strew a little amongst them, and lay the rest over them. Let them stand twenty-four

hours, turn them three or four times in the syrup, and then boil them pretty quick till they look clear. When they be cold, take them out, and lay them on glassess, Then put them into a stove, and turn them the first day every half hour, the second day every hour, and so on till they be dry.

Peaches dried.

GET the largest Newington peaches, and pare and stone them. Put them into a saucepan of boiling water, let them boil till they be tender, and then lay them on a sieve to drain. Weigh them, and with their weight in sugar cover them in the pan they were boiled in. Let them lie two or three hours, then boil them till they be clear, and the syrup pretty thick. Cover them close, and let them stand all night; scald them well, and then take them off to cool. Then set them on again till the peaches be thoroughly hot, and do this for three days. Then lay them on plates, and turn them every day till they be dry.

Ginger candied.

TAKE an ounce of race ginger grated fine, a pound of loaf sugar beat fine, and put into a tossing-pan with as much water as will dissolve it. Stir them well together over a very slow fire till the sugar begins to boil. Then stir in another pound of sugar beat fine, and keep stirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen dishes. Set them in a warm place to dry, and they will be hard and brittle, and look white.

Lemon and Orange Peels candied.

TAKE either lemons or oranges, cut them longways, take out the pulp, and put all the rinds into a pretty strong salt and hard water for six days. Then boil them in a large quantity of spring-water till they be tender. Take them out, and lay them on a hair sieve to drain. Then make a thin syrup of fine loaf sugar, a pound to a quart of water. Put in your peels,

and boil them over a slow fire till you see the syrup and candy about the pan and peels. Then take them out, and grate fine sugar all over them. Lay them on a hair sieve to drain, and set them in a stove, or before the fire, to dry. Remember when you boil either lemons or oranges, not to cover your saucepan.

Angelica candied.

CUT your angelica in lengths when young, cover it close, and boil it till it be tender. Then peel it, put it in again, and let it simmer, and boil it till it be green. Then take it up, and dry it with a cloth, and to every pound of stalks put a pound of sugar. Put your stalks into an earthen pan, beat your sugar, and strew it over them, and let them stand two days. Then boil it till it be clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, and strew it on your angelica. Lay it on plates to dry, and set them in the oven after the pies be drawn.

C H A P. IX.

ELEGANT ORNAMENTS *for a* GRAND ENTERTAINMENT.

Floating Island.

TAKE a soup-dish, of a size proportionate to what you intend to make; but a deep glass, set on a china dish, will answer the purpose better. Take a quart of the thickest cream you can get, and make it pretty sweet with fine sugar. Pour in a gill of sack, grate in the yellow rind of a lemon, and mill the cream till it be of a thick froth. Then carefully pour the thin from the froth into a dish. Cut a French roll, or as many as you want, as thin as you can, and put a layer of it as light as possible on the cream, then a layer of currant jelly, then a very thin layer of roll, then hartshorn jelly, then French roll, and over that whip your froth, which you saved of the cream, well milled up, and lay it on the top as high as you can heap it. The rim of your dish you may ornament with figures, fruits,

or sweetmeats, as you please. This looks very pretty on the middle of a table, with candles round it; and you may make it of as many different colours as you fancy, and according to what jellies, jams, or sweetmeats you have,

Chinese Temple or Obelisk.

TAKE an ounce of fine sugar, half an ounce of butter, and four ounces of fine flour. Boil the sugar and butter in a little water, and when it be cold, beat an egg, and put it to the water, sugar, and butter. Mix it with the flour, and make it into a very stiff paste. Then roll it as thin as possible, have a set of tins the form of a temple, and put the paste upon them. Cut it in what form you please upon the separate parts of your tins, keeping them separate till baked; but take care to have the paste exactly the size of the tins. When you have cut all the parts, bake them in a slow oven, and when cold, take them out of the tins, and join the parts with strong isinglass and water with a camel's hair brush. Set them one upon the other, as the forms of the tin moulds will direct you. If you cut it neatly, and the paste be rolled very thin, it will be a beautiful corner for a large table. If you have obelisk moulds, you may make them the same way for an opposite corner. Take care to make the pillars stronger than the top, that they may not be crushed by their weight.

Desert island.

FORM a lump of paste into a rock three inches broad at the top. Then colour it, and set it in the middle of a deep china dish. Set a cast figure on it with a crown on its head, and a knot of rock candy at its feet. Then make a roll of paste an inch thick, and stick it on the inner edge of the dish, two parts round. Cut eight pieces of eringo roots, about three inches long, and fix them upright to the roll of paste on the edge. Make gravel walks of shot comfits round the dish, and set small figures in them. Roll out some paste, and cut it open like Chinese rails. Bake it, and fix it on either side of the gravel walks with gum, and

form an entrance where the Chinese rails be, with two pieces of eringo root for pillars.

Moonshine.

HAVE a piece of tin in the shape of a half-moon, as deep as a half pint bason, and one in the shape of a large star, and two or three lesser ones. Boil two calf's feet in a gallon of water till it comes to a quart, then strain it off, and when cold, skim off the fat. Take half the jelly, and sweeten it with sugar to your palate. Beat up the whites of four eggs, stir all together over a slow fire till it boils, and then run it through a flannel bag till clear. Put it in a clean saucepan, and take an ounce of sweet almonds blanch'd, and beat very fine in a marble mortar, with two spoonfuls of rose-water, and two of orange-flower water. Then strain it through a coarse cloth, mix it with the jelly, stir in four spoonfuls of thick cream, and stir it all together till it boils. Then have ready the dish you intend it for, lay the tin in the shape of a half-moon in the middle, and the stars round it. Lay little weights on the tins to keep them in the place where you lay them. Then pour in the above blanc-mange into the dish: and when it be quite cold, take out the tins. Then fill up the vacancies with clear calf's feet jelly. You may colour your blanc-mange with cochineal and chocolate, to make it look like the sky, and your moon and stars will then shine the brighter. You may put round it rock candy sweetmeats for a garnish.

A Dish of Snow.

PUT twelve large apples into cold water, set them over a slow fire, and when they be soft, pour them upon a hair sieve. Take off the skins, and put the pulp into a bason. Then beat the whites of twelve eggs to a very strong froth, beat and sift half a pound of double-refined sugar, and strew it into the eggs. Then beat the pulp of your apples to a strong froth, then beat them all together till they be like a stiff snow, lay it upon a china dish, and heap it up as high as you can. Set round it green knots of paste in imitation of

Chinese rails, and stick a sprig of myrtle in the middle of the dish.

Artificial Fruit.

AT a proper time of the year take care to save the stalks of the fruit with the stones to them. Then get some tins neatly made in the shape of the fruit you intend to make, leaving a hole at the top to put in the stone and stalk. They must be so contrived as to open in the middle, to take out the fruit, and there must also be made a frame of wood to fix them in. Great care must be taken to make the tins very smooth in the inside, otherwise their roughness will mark the fruit; and that they be made exactly the shape of the fruit they be intended to represent. A defect in either of these points will not only give deformity to the artificial fruit, but likewise rob the artists of that honour they might otherwise acquire. Being thus prepared with your tins, take two cow-heels and a calf's foot; boil them in a gallon of soft water till they be all boiled to rags, and when you have a full quart of jelly, strain it through a sieve. Then put it into a saucepan, sweeten it, put in lemon-peel perfumed, and colour it like the fruit you intend to imitate. Stir all together, give it a boil, and fill your tins. Then put in the stones and the stalks just as the fruit grows; and when the jelly be quite cold, open your tins, and put on the bloom, which may be done by carefully dusting on powder-blue. An ingenious person may make great improvement on these artificial fruits; but it requires great nicety and long practice to perfect them in it.

The hedge-hog, the hen and chickens in jelly, the Solomon's temple, and the eggs and bacon, &c. in flummery, already given in the sixth chapter of this Part, may, with propriety, be classed among the elegant ornaments for a grand entertainment.

INSTRUCTIONS FOR CARVING POULTRY,
GAME, &c.*Turkies.*

TO *cut up* a turkey properly, you must raise the leg and open the joint; but be sure not to take off the leg. Lace down both sides of the breast, and open the pinion of the breast, but do not take it off. Raise the merrythought between the breast-bone and the top; raise the brawn, and turn it outward on both sides; but be careful not to cut it off nor break it. Divide the wing-pinions from the joint next the body, and stick each pinion where the brawn was turned out. Cut off the sharp end of the pinion, and the middle piece will exactly fit the place.

You may in the same manner cut up a capon, a bustard, or a pheasant.

Partridges or Quails.

TO *wing* either of these birds, nothing more is to be done, than to raise the legs and wings. Use salt and powdered ginger for sauce.

Pheasants or Teels.

TO *allay* either of these, observe the directions given for the foregoing; but use salt only for sauce.

Swans.

TO *lift* a swan, you must slit it quite down the middle of the breast, clean through the back, from the neck to the rump. Divide it into two parts, neither breaking nor tearing the flesh. Then lay the halves in a charger, with the slit side downwards, throw salt upon it, and set it on the table.

Cranes.

TO *display* a crane, after its legs are unfolded, cut off the wings. Take them up, and sauce them with powdered ginger, vinegar, salt and mustard.

Herns.

TO *dismember* a hern, cut off the legs, lace the breast down each side, and open the breast pinion,

without cutting it off. Raise the merrythought between the breast-bone and the top of it, and then raise the brawn, turning it outward on both sides; but do not break it nor cut it off. Sever the wing-pinion from the joint nearest the body, sticking the pinions in the place where the brawn was. Remember to cut off the sharp end of the pinion, and supply the place with the middle piece.

A capon, pheasant, or bittern, may be cut up in the same manner, using no other sauce than salt.

Woodcocks.

TO *thigh* a woodcock, you must raise the legs and wings in the same manner as you do a fowl, only open the head for the brains. In like manner you *thigh* curlews, plovers, or snipes, using no sauce but salt.

Geese.

TO *rear* a goose, cut off both legs in the manner of shoulders of lamb, and take off the belly-piece close to the extremity of the breast. Lace the goose-down both sides of the breast, about half an inch from the sharp bone. Divide the pinions and the flesh first laced with your knife, which must be raised from the bone, and taken off with the pinion from the body. Then cut off the merrythought, and cut another slice from the breast-bone quite through. Lastly, turn up the carcase, cutting it afunder, the back above the loin-bones.

Mallards or Ducks.

TO *unbrace* a mallard or duck, first raise the pinions and legs, but do not cut them off. Then raise the merrythought from the breast, and lace it down both sides with your knife.

Rabbits.

TO *unlace* a rabbit, the back must be turned downward, and the apron divided from the belly. This done, slip your knife between the kidneys, loosening the flesh on each side. Then turn the belly, cut the back crossways between the wings, and draw your knife

down both sides of the back-bone, dividing the sides and legs from the back. Observe not to pull the leg too violently from the bone, when you open the side; but with great exactness lay open the sides from scut to shoulder, and then put the legs together.

Hares.

THERE are two ways of cutting up a hare; but the best and readiest way is to put the point of the knife in under the shoulder, and cut through all the way down to the rump, on one side of the back-bone. When you have done this, cut it in the same manner on the other side, at an equal distance from the back-bone. By these means the body will be nearly divided into three. You may now cut the back, through the spine or back-bone, into several small pieces, more or less as occasion shall require. The back is much the tenderest part, fullest of gravy, and esteemed the most delicate. When you help a person to a part of the back, you must always give a spoonful of pudding with it, which is always put in the belly of it, which you may now easily come at. Separate the legs from the back-bone, they are easily cut from the belly. The flesh of the leg is the next in estimation; but the meat is closer, firmer, and less juicy. The shoulders must be then taken off, which are generally bloody, on which account some people prefer them to the legs. The whole of a leg of a large hare would be too much to give any one person at once; it would therefore be proper to divide it; and the best part of the leg is that which comes off nearest from the body. Some people are fond of the head, brains and bloody part of the neck; but before you begin to dissect the head, cut off the ears at the roots, as many are fond of them when they are roasted crisp. The head must then be divided, in this manner: Put it on a clean pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull, between the ears, and by forcing it down, as soon as it has made its way, the head may be easily divided into two,

by forcing the knife, with some degree of strength, quite down through the nose.

This method, however, is to be done only when the hare be a young one; for if it be old, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the hare towards you, and you must endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other; then cut a long narrow slice or two on each side of the back-bone. Then divide the back-bone into two, three, or more parts, passing your knife between the several joints of the back.

Fowls.

WHETHER the fowl be roasted or boiled, it is cut up in the same manner. A roasted fowl is sent to table nearly in the same manner as a pheasant, excepting, that the pheasant has the head tucked under one of the wings, whereas the fowl has the head cut off before it is dressed. In a boiled fowl, the legs are bent inwards, and tucked into the belly. In order to cut up a fowl, the best way is to take it on your plate. The legs, wings, and merrythought, being removed, take off the neck bones. All the parts being thus separated from the carcase, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the tail. Lay the back then upwards on your plate, fix your fork under the rump, and laying the edge of your knife on the back, press it down; then lift up the lower part of the back, and it will readily divide with the help of your knife. In the next place, lay the lower part of the back upwards in your plate, and cut off the side bones, or sidesmen, as they are generally called, when your fowl will be completely cut up.

The prime parts of a fowl are the wings, breast, and merrythought, and next to them the neck-bones and sidesmen. The legs are generally considered as coarse, though there was a time when they were considered as the best part of the fowl. The legs of boiled fowls

are more tender than those that are roasted; but every part of a chicken is good and juicy. As the thigh-bones of a chicken are very tender, and easily broken with the teeth, the gristles and marrow render them very delicate.

Directions for carving different Joints of Meat.

Haunch-bone of Beef.

THE outside of this joint suffers very much in its flavour from the water in which it is boiled; a thick slice must therefore be first cut off, the whole length of the joint, cutting it all the way even, and through the whole surface. The soft fat, which resembles marrow, lies on the back, and the firm fat must be cut in thin horizontal slices; but as some people like the soft, and some the firm fat, it would be proper to ask them which they would prefer. The upper part, as it is generally placed in the dish, is the handsomest, fullest of gravy, most tender, and is enriched with fat; yet there are some people, who prefer a slice on the under side, though it is quite lean.

Ox Tongue.

THIS must not be cut longways, but across, and in the thickest part, and taken in slices from thence. The most tender and juicy part is about the middle, and near the root; for towards the tip, the meat is both closer and dryer. A tongue is generally eaten with white meat, veal, chicken, or turkey; and whenever you help any person to the one, you must also help them to the other.

Sirloin of Beef.

WITH respect to the carving of this joint, it matters not whether the whole, or only a part of it, be brought to table. The meat on the upper side of the ribs is firmer, and of a closer texture, than the fleshy part underneath, which is by far the most tender, and of course preferred by many people. To carve this joint, the

different tastes of people must be consulted, and each person helped to that part which is most agreeable to them. Some people begin to carve it at the end, first cutting off the outside ; while others begin in the middle of the most fleshy part. The slices must not be cut too thick nor yet too thin.

Brisket of Beef.

THIS part is always boiled, and is to be cut the long way, quite down to the bone, after having cut off the outside, or first cut, which you must never help any one to, unless they desire it, which is seldom the case. The fat cut with this slice is a firm gristly fat ; but a softer fat may be found underneath.

Buttock of Beef.

This part is always boiled, and requires little directions as to the carving of it. A thick slice should be first taken off all round it. When you come to the juicy and prime part of it, you must be careful to cut it even, that it may have a graceful figure, should it be brought to table cold the next day.

Breast of Veal.

A BREAST of veal must be cut across quite through, dividing the gristles from the rib bones : this is called, cutting the brisket from the ribs. The brisket may be cut into pieces as wanted ; for some prefer this part to the ribs. There require no great directions how to separate the ribs, since nothing more is required, than to put the knife in at the top between any two, and continue downwards till they be separated. Remember to give a piece of the sweetbread to every one you help, as that is reckoned a delicate piece.

Knuckle of Veal.

THIS is always boiled, and much liked on account of the fat finewy tendons about the knuckle ; for if it be lean, it is not worth dressing. You can hardly cut this joint amiss ; though it is usual to begin in the thickest part, from whence some fine slices may be

taken. The bones about the knuckle may be easily separated at the joints, and afford delicate picking.

Calf's Head.

THIS is an elegant dish boiled, and affords many delicate bits. When young, it is perfectly white, and the fat very fine. It must be cut quite along the cheek-bone, in the fleshy part, from whence many handsome slices may be taken. In the fleshy part, at the end of the jaw-bone, lies part of the throat sweetbread, which is esteemed the best part of the head. Many people are fond of the eye, which must be cut from the socket, by forcing the point of the carving-knife down to the bottom on one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to divide the meat from the bone. Though the eye is seldom divided, yet, if the company be large, you may cut it in half, and so make it serve two people. The palate is also much esteemed by some people, and is found on the under-side of the roof of the mouth. It is a crinkled, white, thick skin, and may be easily separated from the bone by the knife, by lifting up the head with your left hand. When you serve any person with a slice of the head, you must inquire whether they choose to have any of the tongue or brains, which are generally served up in a separate dish. A slice from the thick part of the tongue, near the root, is best.

Fillet of Veal.

THIS is the thigh part, and is the same in the calf as is called the buttock in the ox. Many people think the outside slice of a fillet of veal a delicacy, because it is most savoury; but every one does not think so; the question should therefore be asked before you help any person to it. If nobody should choose the first slice, lay it in the dish, and the second cut will be white meat; but take care to cut it even, and close to the bone. A fillet of veal is usually stuffed, under the skirt or flap, with a pudding or forced meat. This you must cut deep into, in a line with the surface of

the fillet, and take out a thin slice. This, and a little fat cut from the skirt, must be given to each person at table.

Leg of Mutton.

THIS joint, whether boiled or roasted, is carved in the same manner, though there are two methods of cutting it. Some cut it longways; but the most general method is to cut it across in the thickest part, quite down to the bone, when you will cut right through the kernel of fat, called the pope's eye, of which many people are fond. The most juicy parts of the leg are in the thick part of it; but many prefer the drier part of it, which is about the shank or knuckle, which some people call venison, though it is certainly the coarsest part of the joint. A leg of wether mutton, which is generally the best flavoured, may be easily known by the kernel, or little round lump of fat, at the top of the thick part. The meat about the cramp bone is esteemed a delicate morsel.

Shoulder of Mutton.

THIS joint is sometimes salted and boiled by whimsical people, but is more generally roasted. It is very full of gravy, and much more so than a leg, on which account it is preferred by many people. There are also a variety of nice cuts in it. It must be cut in the hollow part of it, and the knife should go down to the bone. The gravy then runs fast into the dish, and the part cut, opens wide enough to take many slices easily from it. The best fat, which is full of kernels, lies on the outer edge, and is to be cut in thin slices. If there be many people at table, and the hollow part be all cut away, some good and delicate slices may be taken out from each side of the ridge of the blade-bone. On the under side of the shoulder are two parts very full of gravy, and which many people prefer to those of the upper side. The parts about the shank are coarse and dry, as about the knuckle in the leg; yet some prefer these to the more rich and juicy parts.

Saddle of Mutton.

THIS is by some called a chine of mutton, and consists of two loins together, the back-bone running down the middle to the tail. When you carve it, you must cut a long slice in either of the fleshy parts. There is seldom any great length of the tail left on; but if it be sent up with the tail, many will be fond of it; and it may be easily divided into several pieces, by cutting between the joints of the tail, which are about an inch apart.

Fore Quarter of Lamb.

THIS joint is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast. The shoulder being thus taken off, a lemon or orange should be squeezed upon the part, then sprinkled with salt where the shoulder joined it, and the shoulder should then be laid on it again; but if the fore-quarter be grass-lamb, and large, the shoulder should be put into another dish, when taken off, and cut up in the same manner as a shoulder of mutton. The gristly part must then be separated from the ribs, and then all the preparatory business will be done. The ribs are generally most esteemed, and one or two may be easily separated from the rest. Each person at table should be asked which they prefer, the ribs, the gristly part, or the shoulder.

Sparerib of Pork.

A SPARERIB of pork is carved by cutting out slices in the thick part at the bottom of the bones. When the fleshy part is all cut away, the bones, which are esteemed very sweet picking, may be easily separated. Very few people admire the gravy of pork, it being too strong for most stomachs.

Hams.

THERE are three methods of carving a ham. Some begin at the knuckle, some at the thick end, and others in the middle, which is perhaps the best method, as you then come at once to the prime of the meat.

Be careful to cut it thin, and by no means in thick and clumsy pieces.

Roasted Pig.

A PIG is seldom sent whole to table, but cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chaps and ears. Before you help any body, separate the shoulders from the carcase, and then the legs. The most delicate part of a pig is about the neck. The next best parts are the ribs; but, in a young pig, there cannot be many coarse bits. Some are fond of an ear, and others of a chap, and may therefore be pleased at an easy rate.

Haunch of Venison.

FIRST cut it across down to the bone at some little distance from the knuckle; from the middle of that cut, take another stroke as deep as you can the lengthways, so that the two strokes will then form something like the letter T. You may then take out lengthways as many slices as you please. Slices of venison should not be cut thick, nor yet too thin, and some fat, and plenty of gravy, should be given with them. Currant jelly should always be on the table for those who choose it.

Fish.

THERE is no great difficulty in cutting up and serving fish, and therefore very few rules, or rather observations, will be needful.

Salmon. The belly part is the fattest; it is therefore customary to give those, who like both back and belly, some of each. Most people who are fond of salmon generally like the skin, so that the slices must be cut out thin, skin and all.

Turbot. Enter the fish-knife or trowel in the middle over the back-bone, and take off a piece of the fish, as much as will lie on the trowel, on one side close to the bones. The thickest part of the fish is always the most esteemed.

Soals. These may be either boiled or fried. You must cut them right through the middle, bone and all, and give a piece of the fish, in proportion to the size of it, to each person.

Mackerel. Slit this fish all along the back with a knife, and take off one whole side, not too near the head, because the meat about the gills is generally black and ill-flavoured.

Eels. Cut these into pieces quite through the bone. The thickest part is the most esteemed.

Besides these, there are many other little articles brought to table; but as they are mostly simple in their nature, a little observation and practice will make them complete proficient in the art of carving.

P A R T IV.

MADE WINES, CORDIAL WATERS, AND
MALT LIQUORS.

C H A P. I.

M A D E W I N E S.

Preliminary Hints and Observations.

GREAT care and precaution are necessary in the making of wine, as it is frequently spoiled by mismanagement. If you let your wine stand too long before you get it cold, and do not take great care to put your barm upon it in time, it will make it fret in the cask, and you will find it very difficult, if at all possible, to bring it to any degree of fineness. On the other hand, if you let your wine work too long in the tub, it will take off all the sweetness and flavour of the fruit or flowers your wine be made from. Be careful to have your vessels dry, and rinsed with brandy; and as soon as the wine be done fermenting, to close them up properly.

Blackberry Wine.

HAVING procured berries that are full ripe, put them into a large vessel of wood or stone, with a cock in it, and pour upon them as much boiling water as will cover them. As soon as the heat will permit you to put your hand into the vessel, bruise them well till all the berries be broken. Then let them stand covered till the berries begin to rise towards the top, which they usually do in three or four days. Then draw off the clear into another vessel, and add to every ten quarts of this liquor one pound of sugar. Stir it well in, and let it stand to work a week or ten days, in another vessel like the first. Then draw it off at the cock through a jelly-bag into a large vessel. Take four ounces of

isinglafs, and lay it to steep twelve hours in a pint of white wine. The next morning, boil it upon a flow fire till it be all diffolved. Then take a gallon of your blackberry juice, put in the diffolved ifinglafs, give them a boil together, and pour all into the vefſel. Let it ſtand a few days to purge and settle, then draw it off, and keep it in a cool place.

Gooseberry Wine.

GOOSEBERRIES for this purpoſe muſt be gathered in dry weather, and when they be only half ripe. Pick and bruife a peck of them in a tub. Then take a horſe-hair cloth, and preſs them as much as poſſible without breaking the ſeeds. When you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powdered ſugar. Stir all together till the ſugar be diffolved, and then put it into a veſſel or caſk, which muſt be quite filled. If it be ten or twelve gallons, let it ſtand a fortnight; but if it be a twenty gallon caſk, it muſt ſtand three weeks. Set it in a cool place, then draw it off from the lees, and pour in the clear liquor again. If it be a ten gallon caſk, let it ſtand three months; if a twenty gallon caſk, four months, and then bottle it off.

Pearl Gooseberry Wine.

TAKE as many as you pleaſe of the beſt pearl gooſeberries, bruife them, and let them ſtand all night. The next morning preſs or ſqueeze them out, and let the liquor ſtand to settle ſeven or eight hours. Then pour off the clear from the ſetting, and meaſure it as you put it into your veſſel, adding to every three pints of liquor a pound of double-refined ſugar. Break your ſugar in ſmall lumps, and put it into the veſſel, with a piece of ifinglafs. Stir it up, and at three months end bottle it, putting a lump of double-refined ſugar into every bottle.

Damson Wine.

GATHER your damſons on a dry day, weigh them, and then bruife them. Put them into a ſtein that has a cock in it, and to every eight pounds of fruit put a gal-

lon of water. Boil the water, skim it, and put it scalding hot to your fruit. Let it stand two days, then draw it off, and put it into a vessel, and to every gallon of liquor put two pounds and a half of fine sugar. Fill up the vessel, and stop it close, and the longer it stands the better. You may keep it twelve months in the vessel, and then bottle it, putting a lump of sugar into every bottle. The small damson is the best for this purpose.

Orange Wine.

TAKE six gallons of spring-water, and boil it three quarters of an hour, with twelve pounds of the best powder sugar, and the whites of eight or ten eggs well beaten. When it be cold, put into it six spoonfuls of yeast. Take the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and put it into the water. Then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and then let them work all together for forty-eight hours. Then add two quarts of Rhenish or white wine, and put it into your vessel.

Or you may make your orange wine with raisins in this manner: Take thirty pounds of new Malaga raisins picked clean, chop them small, and take twenty large Seville oranges, ten of which you must pare as thin as for preserving. Boil about eight gallons of soft water till one third of it be wasted, and let it cool a little. Then put five gallons of it hot upon your raisins and orange-peel, stir it well together, cover it up, and when it be cold, let it stand five days, stirring it once or twice a day. Then pass it through a hair sieve, and with a spoon press it as dry as you can. Put it in a rundlet fit for it, and put to it the rinds of the other ten oranges, cut as thin as the first. Then make a syrup of the juice of twenty oranges, with a pound of white sugar. It must be made the day before you tun it up. Stir it well together, and stop it close. Let it stand two months to clear, and then bottle it up. It will be better at the end of the third year than at the first.

Lemon Wine.

PARE off the rinds of six large lemons, cut them, and squeeze out the juice. Steep the rinds in the juice, and put to it a quart of brandy. Let it stand three days in an earthen pot close stopped; then squeeze six more, and mix it with two quarts of spring water, and as much sugar as will sweeten the whole. Boil the water, lemons, and sugar together, and let it stand till it be cool. Then add a quart of white wine, and the other lemons and brandy, then mix them together, and run it through a flannel bag into some vessel. Let it stand three months, and then bottle it off. Cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

Or you may make your lemon wine thus, to drink like citron water: Pare five dozen of lemons very thin, put the peels into five quarts of French brandy, and let them stand fourteen days. Then make the juice into a syrup with three pounds of single-refined sugar, and when the peels be ready, boil fifteen gallons of water with forty pounds of single-refined sugar for half an hour. Then put it into a tub, and when cool add to it one spoonful of barm, and let it work two days. Then tun it, and put in the brandy, peels and syrup. Stir them all together, and close up your cask. Let it stand three months, then bottle it, and it will be as pale and as fine as any citron water.

Currant Wine.

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

Raisin Wine.

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

Grape Wine.

TO a gallon of grapes put a gallon of water. Bruise the grapes, let them stand a week without stirring, and then draw it off fine. Put to a gallon of the wine three pounds of sugar, and then put it into a vessel, but do not stop it till it has done hissing.

Cherry Wine.

WHEN your cherries be full ripe, pull them off the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar finely beaten, then stir it together, and put it into a vessel, which must be filled. When it has done working, and ceases to make any noise, stop it close for three months, and bottle it off.

Raspberry Wine.

WITH the back of a spoon bruise the finest raspberries you can get, and strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double-refined sugar, then stir it well together, and cover it close. Let it stand three days, and then pour it off clear. To a quart of juice put two quarts of white wine, and then bottle it off. It will be fit for drinking in a week.

Apricot Wine.

TAKE three pounds of sugar, and three quarts of

water; let them boil together, and skim it well. Then put in six pounds of apricots pared and stoned, and let them boil till they be tender. Then take them up, and when the liquor be cold, bottle it up. You may, if you please, after you have taken out the apricots, let the liquor have a boil with a sprig of flowered clary in it. The apricots will make marmalade, and be very good for present use.

Plumb Wine.

TAKE twenty pounds of Malaga raisins, pick, rub, and shred them, and put them into a tub. Then take four gallons of water, boil it an hour, and let it stand till it be no more than milk-warm. Then put in your raisins, and let it stand nine or ten days, stirring it once or twice each day. Strain out your liquor, and mix it with two quarts of damson juice. Put it into a vessel, and when it has done working, stop it up close. Let it stand four or five months, and then bottle it.

Mulberry Wine.

GATHER your mulberries when they be just changed from their redness to a shining black, and be sure you gather them on a dry day, when the sun has taken off the dew. Spread them thinly on a fine cloth on a floor or table for twenty-four hours. Boil up a gallon of water to each gallon of juice you get out of them; then skim the water well, and add a little cinnamon slightly bruised. Put to each gallon six ounces of white sugar-candy finely beaten; then skim and strain the water, when it has been taken off and has settled; and put to it the juice of some more mulberries. To every gallon of the liquor add a pint of white wine or Rhenish wine. Let it stand in a cask to purge or settle for five or six days, and then draw off the wine, and keep it cool.

Walnut Wine.

PUT two pounds of brown sugar and a pound of honey, to every gallon of water. Boil them half an hour, and take off the scum. Put into the tub a handful of walnut leaves to every gallon, and pour the li-

quor upon them. Let it stand all night, then take out the leaves, and put in half a pint of yeast. Let it work fourteen days, and beat it four or five times a day, which will take off the sweetness. Then stop up the cask, and let it stand six months.

Quince Wine.

TAKE twenty large quinces, gathered when they be dry and full ripe. Wipe them clean with a coarse cloth, and grate them with a large grater or rasp as near the cores as you can; but do not touch the cores. Boil a gallon of spring-water, throw in your quinces, and let them boil softly about a quarter of an hour. Then strain them well into an earthen pan on two pounds of double-refined sugar. Pare the peel off two large lemons, throw them in, and squeeze the juice through a sieve. Stir it about till it be very cool, and then toast a thin bit of bread very brown, rub a little yeast on it, and let the whole stand close covered twenty-four hours. Then take out the toast and lemon, put the wine in a cask, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand six months before you bottle it; and remember, when you strain your quinces, to wring them hard in a coarse cloth.

Clary Wine.

TAKE twenty-four pounds of Malaga raisins, pick them and chop them very small. Then put them into a tub, and to each pound put a quart of water. Let them steep ten or eleven days, stirring it twice every day, and mind to keep it covered. Then strain it off, and put it into a vessel, with about half a peck of the tops of clary, when it be in blossom. Stop it close for six weeks, and then bottle it off. In two or three months it will be fit to drink. As it is apt to have a great sediment at bottom, it will be best to draw it off by plugs, or tap it pretty high.

Birch Wine.

THE beginning of March is the season for procuring the liquor from the birch-trees, while the sap is

rising, and before the leaves shoot out; for when the sap is come forward, and the leaves appear, the juice, by being long digested in the bark, grows thick and coloured, which before was thin and clear. The method of procuring the juice is, by boring holes in the body of the tree, and putting in fossets, which are usually made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it be large, tap it in several places, four or five at a time, and by that means save, from a good many trees, several gallons every day. If you do not get enough in one day, the bottles in which it drops must be corked close, and rosined or waxed; however, make use of it as soon as you can. Take the sap, and boil it as long as any scum will rise, skimming it all the time. To every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon. Then boil it half an hour, and keep skimming it well. Pour it into a clean tub, and when it be almost cold, set it to work with yeast spread upon a toast. Let it stand five or six days, stirring it often. Then take a cask just large enough to hold all the liquor, fire a large match dipped in brimstone, and throw it into the cask. Stop it close till the match be extinguished, then tun your wine, lay the bung on lightly till you find it has done working, then stop it close, and after three months bottle it.

You may make your birch wine with raisins in this manner. To a hogshead of birch water take four hundred of Malaga raisins; pick them clean from the stalks, and cut them small. Then boil the birch liquor for one hour at least, skim it well, and let it stand till it be no warmer than milk. Then put in the raisins, and let it stand close covered, stirring it well four or five times every day. Boil all the stalks in a gallon or two of birch liquor, which, when added to the other when almost cold, will give it an agreeable roughness. Let it stand ten days, then put it in a cool cellar, and when it be done hissing in the vessel, stop it up close. It must stand at least nine months before it be bottled.

Cowslip Wine.

TAKE twelve pounds of sugar, the juice of six

lemons, the whites of four eggs well beaten, and six gallons of water. Put all together in a kettle, and let it boil half an hour, taking care to skim it well. Take a peck of cowslips, and put them into a tub, with the thin peeling of six lemons. Then pour on the boiling liquor, and stir them about, and when it be almost cold, put in a thin toast, baked hard, and rubbed with yeast. Let it stand two or three days to work. If you put in before you tun it, six ounces of syrup of citron or lemon, with a quart of Rhenish wine, it will be a great addition. The third day strain it off, and squeeze the cowslips through a coarse cloth. Then strain it through a flannel bag, and tun it up. Leave the bung loose for two or three days till you be sure it has done working, and then bung it down tight. Let it stand three months, and then bottle it.

Turnip Wine.

TAKE as many turnips as you please, pare and slice them, put them into a cyder press, and press out all the juice. To every gallon of juice put three pounds of lump sugar, put both into a vessel just big enough to hold them, and add to every gallon of juice half a pint of brandy. Lay something over the bung for a week, and when you are sure it has done working, bung it down close. When it has stood three months, draw it off into another vessel, and when it be fine, put it into bottles.

Elder Wine.

GATHER your elder berries when ripe, put them into a stone jar, or set them in the oven, or in a kettle of boiling water, till the jar be hot enough. Then take them out, and strain them through a hair cloth, wringing the berries, and put the juice into a clean kettle. To every quart of juice put a pound of fine Lisbon sugar, then let it boil, and skim it well. When it be clear and fine, pour it into a jar, and when it be cold, cover it close, and keep it till you make raisin wine. Then, when you tun your raisin wine, to every gallon put half a pint of the elder syrup. This is more properly called elder raisin wine; but if you would

rather make it from the elder flowers alone, proceed thus :

Take the flowers of elder, and take care that you do not let any stalks in. To every quart of flowers put one gallon of water, and three pounds of loaf sugar. Boil the water and sugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then strain the wine through a hair sieve, and put it into a cask. To every ten gallons of wine add an ounce of isinglass dissolved in cyder, and six whole eggs. Close it up, let it stand six months, and then bottle it.

Rose Wine.

TAKE a well-glazed earthen vessel, and put into it three gallons of rose-water drawn with a cold still. Put into that a sufficient quantity of rose leaves, cover it close, and set it for an hour in a kettle or copper of hot water, to take out the whole strength and tincture of the roses; and when it be cold, press the rose leaves hard into the liquor, and steep fresh ones in it, repeating it till the liquor has got the full strength of the roses. To every gallon of liquor put three pounds of loaf sugar, and stir it well, that it may melt and disperse in every part. Then put it into a cask, or other convenient vessel, to ferment, and put into it a piece of bread toasted hard and covered with yeast. Let it stand about thirty days, when it will be ripe, and have a fine flavour, having the whole strength and scent of the roses in it; and you may greatly improve it, by adding to it wine and spices. By this method of infusion, wine of carnations, clove gilliflowers, violets, primroses, or any other flower, having a curious scent, may be made.

Barley Wine.

BOIL half a pound of French barley in three waters, and save three pints of the last water. Mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red rose water, the juice of five or six lemons, three quarters of a pound of fine sugar, and the thin yellow rind of a lemon. Mix all these well together, run it through a strainer, and bot-

tle it up. It is pleasant in hot weather, and is very good in fevers.

English Fig Wine.

TAKE the large blue figs, when pretty ripe, and steep them in white wine, having made some slits in them, that they may swell and gather in the substance of the wine. Then slice some other figs, and let them simmer over a fire in fair water till they be reduced to a kind of pulp. Then strain out the water, pressing the pulp hard, and pour it as hot as possible on the figs that are imbrued in the wine. Let the quantities be nearly equal, but the water somewhat more than the wine and figs. Let them stand twenty-four hours, mash them well together, and draw off what will run without squeezing. Then press the rest, and if it be not sweet enough, add a sufficient quantity of sugar, to make it so. Let it ferment, and add a little honey and sugar-candy to it; then fine it with whites of eggs and a little isinglass, and draw it off for use.

Ginger Wine.

BOIL seven pounds of Lisbon sugar in four gallons of spring water for a quarter of an hour, and keep skimming it well. When the liquor be cold, squeeze in the juice of two lemons, and then boil the peels, with two ounces of ginger, in three pints of water for an hour. When it be cold, put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beat very thin, and two pounds of jar raisins. Then close it up, let it stand seven weeks, and then bottle it. The spring is the best season for making it.

Sycamore Wine.

BOIL two gallons of the sap half an hour, and then add to it four pounds of fine powdered sugar. Beat the whites of three eggs to a froth, and mix them with the liquor; but take care that it be not too hot, as that will poach the eggs. Skim it well, and boil it half an hour. Then strain it through a hair sieve, and let it stand till next day. Then pour it clean from the sedi-

ment, put half a pint of yeast to every twelve gallons, and cover it close up with blankets, Then put it into the barrel, and leave the bung-hole open till it has done working. Then close it up well, and after it has stood three months, bottle it. The fifth part of the sugar must be loaf; and if you like raisins, they will be a great addition to the wine.

Mead Wine.

THERE are different sorts of mead, and these we shall describe separately. Sack mead is made thus: To every gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care properly to skim it. To each gallon add half an ounce of hops, then boil it half an hour, and let it stand till the next day. Then put it into your cask, and to thirteen gallons of the above liquor add a quart of brandy or sack. Let it be lightly closed till the fermentation be done, and then stop it up very close. If it be a large cask, you must not bottle it till it has stood a year.

Walnut mead is thus made: To every gallon of water put three pounds and a half of honey, and boil them together three quarters of an hour. Then to every gallon of liquor put about two dozen of walnut leaves, pour your liquor boiling hot upon them, and let them stand all night. Then take out the leaves, put in a spoonful of yeast, and let it work two or three days. Then make it up, and after it has stood three months, bottle it.

Cowslip mead is made in this manner: To fifteen gallons of water put thirty pounds of honey, and boil it till one gallon be wasted. Skim it, take it off the fire, and have ready sixteen lemons cut in halves. Take a gallon of the liquor, and put it to the lemons. Put the rest of the liquor into a tub, with seven pecks of cowslips, and let them stand all night. Then put in the liquor with the lemons, eight spoonfuls of new yeast, and a handful of sweet-brier. Stir them all well together, and let it work three or four days. Then strain it, put it into your cask, and after it has stood six months, you may bottle it.

As the following directions for making mead wine were communicated by a lady, we shall give them in her own words. To one hundred and twenty gallons of pure water, the softer the better, I put fifteen gallons of clarified honey. When the honey be well mixed with the water, I fill my copper, the same I use for brewing, which holds only sixty gallons, and boil it till it be reduced about a fourth part. I then draw it off, and boil the remainder of the liquor in the same manner. When this last is about a fourth part wasted, I fill up the copper with some of that which was first boiled, and continue boiling it and filling it up, till the copper contains the whole of the liquor, by which time it will of course be half evaporated. I must observe, that in boiling, I never take off the scum, but, on the contrary, have it well mixed with the liquor whilst boiling, by means of a jet. When this is done, I draw it off into under backs, by a cock at the bottom of the copper, in which I let it remain till it be only as warm as new milk. At this time I tun it up, and suffer it to ferment in the vessel, where it will form a thick head. As soon as it is done working, I stop it down very close, in order to keep the air from it as much as possible. I keep this, as well as my mead, in a cellar or vault I have for the purpose, being very deep and cool, and the door shut so close, as to keep out, in a manner, all the outward air; so that the liquor is always in the same temperature, being not at all affected by the change of weather. To this I attribute, in a great measure, the goodness of my mead. Another proportion I have of making mead, is to allow eighty pounds of purified honey to one hundred and twenty gallons of soft water, which I manage in the making, in all respects, like the first above mentioned, and it proves very pleasant, good, light drinking, and is by many preferred to the other, which is much richer, and has a fuller flavour; but at the same time it is more inebriating, and apt to make the head ach, if drank in too large quantities. I imagine therefore, upon the whole, the last to be the proportion that makes the wholesomest liquor for common drink, the other being rather, when properly preserved,

a rich cordial, something like fine old Malaga, which, when in perfection, is justly esteemed the best of the Spanish wines. I choose, in general, to have the liquor pure and genuine, though many like it best when it has an aromatic flavour, and for this purpose they mix elder, rosemary, and marjoram flowers with it; and also use cinnamon, cloves, ginger, and cardamums, in various proportions, according to their taste. Others put in a mixture of thyme, eglantine, marjoram, and rosemary, with various spices; but I do not approve this last practice at all, as green herbs are apt to make mead drink flat; and too many cloves, besides being very predominant in the taste, make it of too high a colour. I never bottle my mead before it be half a year old; and when I do, I take care to have it well corked, and keep it in the same vault wherein it stood whilst in the cask.

Balm Wine.

TAKE forty pounds of sugar and nine gallons of water, boil it gently for two hours, skim it well, and put it into a tub to cool. Take two pounds and a half of the tops of balm, bruise them, and put them into a barrel with a little new yeast; and when the liquor be cold, pour it on the balm. Stir it well together, and let it stand twenty-four hours, stirring it often. Then close it up, and let it stand six weeks. Then rack it off, and put a lump of sugar into every bottle. Cork it well, and it will be better the second year than the first.

Mountain Wine.

PICK out the large stalks of your Malaga raisins, chop them very small, and put five pounds of them to every gallon of cold spring water. Let them steep a fortnight or more, then squeeze out the liquor, and put it into a small vessel that will just hold it; but first fume it with brimstone. Do not stop it up till the hissing be over.

Cyprus Wine.

TO imitate Cyprus wine, to nine gallons of water you must put nine quarts of the juice of the white elder

berries, which have been pressed gently from the berries with the hand, and passed through a sieve without bruising the kernels of the berries. Add to every gallon of liquor three pounds of Lisbon sugar, and to the whole quantity put an ounce and a half of ginger sliced, and three quarters of an ounce of cloves. Then boil all near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, and work it with ale yeast spread upon a toast of white bread for three days; then turn it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun split, to lie in the liquor till you draw it off, which should not be till the wine be fine.

Frontiniac Wine.

TAKE twelve pounds of white sugar, six pounds of raisins of the sun cut small, and six gallons of water, and let them boil an hour. Then take half a peck of the flowers of elder, when they be falling, and will shake off. Put them in the liquor when it be almost cold, and the next day put in six spoonfuls of the syrup of lemons, and four spoonfuls of ale yeast. Two days afterwards put it into a vessel that will just hold it, and when it has stood two months, bottle it off.

English Champagne.

TO three gallons of water put nine pounds of Lisbon sugar, and boil the water and sugar half an hour, observing to skim it well. Then take a gallon of currants picked, but not bruised, and pour the liquor boiling hot over them. When it be nearly cold, put into it some barm, keep working it for two days, and then strain it through a flannel, or sieve. Put it into a barrel that will just hold it, with half an ounce of isinglass well bruised. When it has done working, stop it close for a month, then bottle it, and in every bottle put a very small lump of double-refined sugar. This is excellent wine, and has a beautiful colour.

Saragossa Wine, or English Sack.

PUT a sprig of rue into every quart of water, and

to every gallon put a handful of fennel roots. Boil these half an hour, then strain it, and to every gallon of liquor put three pounds of honey. Boil it two hours, and skim it well. When it be cold, pour it off, and turn it into a cask or vessel that will just hold it. Keep it a year in the vessel, and then bottle it.

Palermo Wine.

TO every quart of water put a pound of Malaga raisins, rub and cut them small, and put them into the water. Let them stand ten days, stirring them once or twice every day. You may boil the water an hour before you put it to the raisins, and let it stand to cool. At ten days end strain out the liquor, and put a little yeast to it. At the end of three days put it into the vessel, with a sprig of dried wormwood. Let it be stopped close, and at the end of three months you may bottle it.

Vino Pontificato.

STEEP the zest rinds of six oranges and six lemons twenty-four hours in a gallon of good brandy, close stopped. Boil a pound and a half of loaf sugar in two gallons of water a quarter of an hour, and clarify it with the whites of ten eggs. When it be cold, add the juice of twenty-four oranges and five lemons to the gallon of brandy. Then mix all together, and strain off the rinds. Put the liquor into a cask well stopped, and after six weeks draw it into bottles, when it will be fit for use; but will grow the better for keeping.

Raspberry Brandy.

TAKE a pint of water and two quarts of brandy, and put them into a pitcher large enough to hold them and four pints of raspberries. Put in half a pound of loaf sugar, and let it remain for a week close covered. Then take a piece of flannel, with a piece of Holland over it, and let it run through by degrees. It may be racked into other bottles a week after, and then it will be perfectly fine.

Black Cherry Brandy.

STONE eight pounds of black cherries, and put on

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

Lemon Brandy.

PUT five quarts of water to one gallon of brandy, take two dozen of lemons, two pounds of the best sugar, and three pints of milk. Pare the lemons very thin, and lay the peel to steep in the brandy twelve hours. Squeeze the lemons upon the sugar, then put the water to it, and mix all the ingredients together. Boil the milk, and pour it in boiling hot. Let it stand twenty-four hours, and then strain it.

Orange Brandy.

PUT the chips of eighteen Seville oranges in three quarts of brandy, and let them steep a fortnight in a stone bottle close stopped. Boil two quarts of spring-water with a pound and a half of the finest sugar, near an hour very gently. Clarify the water and sugar with the white of an egg, then strain it through a jelly-bag, and boil it near half way. When it is cold, strain the brandy into the syrup.

C H A P. II.

CORDIAL WATERS.

Preliminary Hints and Observations.

WHEN your still be a limbec, fill the top with cold water when you set it on, make a little paste of flour and water, and close the bottom of your still well with it. Take great care that your fire be not so hot as to make it boil over, as that will weaken the strength of your water. You must frequently change your water on the top of your still, and never

let it be scalding hot, and your still will drop gradually off. If you use a hot still, when you put on the top dip a cloth in white lead and oil, and lay it well over the edges of your still, and a coarse wet cloth over the top. It will require little fire under it; but you must be sure to keep it very clear. When your cloth be dry, dip it in cold water, and lay it on again; and if your still be very hot, wet another cloth, and lay it round the top. If you use a worm still, keep the water in your tub full to the top, and change it often, to prevent its growing hot. All simple waters must stand two or three days before you work it, in order to take off the fiery taste which the still gives it.

Stag's Heart Water.

TAKE four handfuls of balm, and a handful of sweet marjoram; rosemary flowers, clove gilliflowers dried, rose-buds dried, and borage flowers, of each an ounce, marigold flowers half an ounce, lemon peel two ounces, mace and cardamum thirty grains of each, cinnamon sixty grains, or yellow and white sanders, of each a quarter of an ounce; shavings of hartshorn an ounce, and the peels of nine oranges. Cut them in small pieces, and pour upon them two quarts of the best Rhenish, or the best white wine. Let it infuse three or four days, being very close stopped, in a cellar or close place. If you let it infuse nine or ten days, it will be the better for it. Take a stag's heart, and cut off the fat; cut it very small, and pour in as much Rhenish or white wine as will cover it. Let it stand all night covered in a cool place, and the next day add the aforesaid things to it, mixing it very well together, and adding to it a pint of the best rose-water, and a pint of the juice of celandine. If you please, you may put in ten grains of saffron, and so put it into a glass still, distilling in water, raising it well to keep in the steam, both of the still and receiver.

Cordial Water.

TAKE wormwood, horehound, feverfew, and lavender-cotton, of each three handfuls; rue, pepper-

mint, and Seville orange peel, of each a handful. Steep them in red wine, or the bottoms of strong beer, all night. Then distil them pretty quick in a hot still, and it will be a fine cordial to take as bitters.

Angelica Water.

TAKE eight handfuls of the leaves of angelica, wash and cut them, and lay them on a table to dry. When they be dry put them into an earthen pot, and put to them four quarts of strong wine lees. Let it infuse twenty-four hours, but stir it twice in the time. Then put it into a warm still or an alembic, and draw it off. Cover your bottles with a paper, and prick holes in it, and let it stand two or three days. Then mix all together, sweeten it, and when it be settled, bottle it up, and stop it close.

Peppermint Water.

YOUR peppermint must be gathered when it be full grown, and before it seeds. Cut it in short lengths, fill your still with it, and cover it with water. Then make a good fire under it, and when it be near boiling, and the still begins to drop, if your fire be too hot, draw a little from under it, as you see occasion, to keep it from boiling over, or your water will be muddy. The slower your still drops, the clearer and stronger will be your water; but do not spend it too far. The next day bottle it, and let it stand three or four days, to take off the fiery taste of the still. Then cork it well, and it will keep a long time.

Milk Water.

TAKE the herbs agrimony, endive, fumitory, balm, elder flowers, white nettles, water cresses, bank cresses, and sage, of each three handfuls; eyebright, brooklime, and celandine, of each two handfuls; the roses of yellow dock, red madder, fennel, horse-radish, and liquorice, of each three ounces; stoned raisins one pound; nutmeg sliced, winter bark, turmeric, and galangal, of each two drams; carraway and fennel seeds, of each three ounces, and one gallon of milk. Distil all with a gentle fire in one day.

Rose Water.

GATHER your red roses when they be dry and full blown; pick off the leaves, and to every peck put a quart of water. Then put them into a cold still, and make a slow fire under it; for the flower you distil it, the better it will be. Then bottle it, and in two or three days time you may cork it.

Cordial Poppy Water.

TAKE a peck of poppies, and two gallons of very good brandy. Put them together in a wide-mouthed glass, let them stand forty-eight hours, and then strain them out. Stone a pound of raisins of the sun, and take an ounce of coriander seeds, an ounce of sweet fennel seeds, and an ounce of liquorice sliced. Bruise them all together, and put them into the brandy, with a pound of good powder sugar. Let them stand four or eight weeks, shaking them every day; then strain it off, and bottle it up close.

Penny-Royal Water.

GATHER your penny-royal when it be full grown and before it be in blossom. Then fill your cold still with it, and put it half full of water. Make a moderate fire under it, and distil it off cold. Then put it into bottles, and, after two or three days, cork it up close.

Treacle Water.

TAKE four pounds of the juice of green walnuts; rue, carduus, marigolds, and balm, of each three pounds; roots of butter-bur, half a pound; roots of burdock, one pound; angelica and masterwort, of each half a pound; leaves of scordium, six handfuls; Venice treacle, and mithridate, of each half a pound; old Canary wine, two pounds; white wine vinegar, six pounds, and the same quantity of the juice of lemons. Distil all these in an alembic.

The following was Lady Monmouth's method of distilling this water: Take three ounces of hartshorn, shaved, and boiled in borage-water, or succory, wood-forrel, or respice water, or three pints of any of these

waters boiled to a jelly, and put the jelly and hartshorn both into the still. Add a pint more of these waters when you put it into the still. Take the roots of elecampane, gentian, cypress tuninfil, of each an ounce; blessed thistle, called carduus, and angelica, of each an ounce; sorrel-roots, two ounces; balm, sweet marjoram, and burnet, of each half a handful; lily-convally flowers, borage, bugloss, rosemary, and marigold flowers, of each two ounces; citron rinds, carduus seeds, citron seeds, alkerms berries, and cochineal, each of these an ounce. Prepare all these simples thus: Gather the flowers as they come in season, and put them in glasses with a large mouth. Put with them as much good sack as will cover them, and tie up the glasses close with bladders wet in the sack, with a cork and leather upon that, adding more flowers and sack, till you have a proper quantity. Put cochineal into a pint bottle, with half a pint of sack, and tie it up close with a bladder under the cork, and another on the top, wet with sack. Then cover it up close with leather, and bury it, standing upright in a bed of hot horse-dung, nine or ten days. Then look at it, and if it be dissolved, take it out of the dung, but do not open it till you distil. Slice all the roots, beat the seeds and berries, and put them into another glass. Put no more sack among them than necessary; and when you intend to distil, take a pound of the best Venice treacle, and dissolve it in six pints of the best white wine, and three of red rose-water. Put all the ingredients together, stir them, and distil them in a glass still.

Lavender Water.

PUT a quart of water to every pound of lavender-neps. Put them into a cold still, and make a slow fire under it. Distil it off very slowly, and put it into a pot till you have distilled all your water. Then clean your still well out, and put your lavender water into it, and distil it off as slowly as before. Then put it into bottles, and cork it well.

Walnut Water.

BRUISE well in a large mortar a peck of fine green walnuts, put them into a pan, with a handful of balm bruised, and two quarts of good French brandy. Cover them close, and let them lie three days. Then distil them in a cold still; and from this quantity draw three quarts, which you may do in a day.

Aqua Mirabilis.

TAKE cubebs, cardamums, galingal, cloves, mace, nutmegs, and cinnamon, of each two drachms, and bruise them small. Then take a pint of the juice of celandine, half a pint of the juice of spearmint, and the same quantity of the juice of balm; flowers of melilot, cowslip, rosemary, borage, bugloss, and marigolds, of each three drachms; seeds of fennel, coriander, and carraway, of each two drachms; two quarts of the best sack, and a quart of white wine; brandy, the strongest angelica water, and rose-water, of each a pint. Bruise the spices and seeds, and steep them, with the herbs and flowers, in the juices, waters, sack, white wine, and brandy, all night. In the morning, distil it in a common still pasted up, and from this quantity you may draw off a gallon at least. Sweeten it to your taste with sugar-candy, then bottle it up, and keep it in a cool place.

Black Cherry Water.

BRUISE six pounds of black cherries, and put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets, an ounce; anise seeds, and sweet fennel-seeds, of each half an ounce bruised. Cut the herbs small, mix all together, and distil them off in a cold still.

Surfeit Water.

TAKE scurvy-grass, brook-lime, water-creffes, Roman wormwood, rue, mint, balm, sage, and clives, of each one handful; green merery two handfuls; poppies, if fresh, half a peck; but if they be dry, only half that quantity; cochineal and saffron, six penny-

worth of each; anise-seeds, carraway seeds, coriander seeds, and cardamum seeds, of each an ounce; two ounces of scraped liquorice, a pound of split figs, the same quantity of raisins of the sun stoned, an ounce of juniper berries bruised, an ounce of beaten nutmeg, an ounce of mace bruised, and the same of sweet fennel seeds also bruised; a few flowers of rosemary, marigold, and sage. Put all these into a large stone jar, and put to them three gallons of French brandy. Cover it close, and let it stand near the fire for three weeks. Stir it three times a week, and be sure to keep it close stopped, and then strain it off. Bottle your liquor, and pour on the ingredients a bottle more of French brandy. Let it stand a week, stirring it once a day, then distil it in a cold still, and you will have a fine white surfeit water. Though this is best made in summer, yet you may make it at any time of the year if you live in London, because the ingredients are always to be had either green or dry.

Hysterical Water.

TAKE betony roots, of lovage, and seeds of wild parsnips, of each two ounces; four ounces of roots of single peony, three ounces of mistletoe of the oak, a quarter of an ounce of myrrh, and half an ounce of castor. Beat all these together, and add to them a quarter of a pound of dry millepedes. Pour on these three quarts of mugwort water, and two quarts of brandy. Let them stand in a close vessel eight days, and then distil them in a cold still pasted up. You must draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

Orange or Lemon Water.

PUT three gallons of brandy and two quarts of sack to the outer rinds of an hundred oranges or lemons, and let them steep in it one night. The next day distil them in a cold still. A gallon with the proportion of peels, will be enough for one still, and from that you may draw off better than three quarts. Draw it off till you find it begins to taste sour. Sweeten it to your taste

with double-refined sugar, and mix the first, second, and third runnings together. If it be lemon water, it should be perfumed with two grains of ambergris, and one of musk. Grind them fine, tie them in a rag, and let it hang five or six days in each bottle; or you may put into them three or four drops of tincture of ambergris. Be sure to cork it well.

Imperial Water.

TAKE a large jar, and put into it two ounces of cream of tartar, with the juice and peels of two lemons. Pour on them seven quarts of boiling water, and when it be cold, clear it through a gauze sieve, sweeten it to your taste and bottle it. The next day it will be fit for use.

Spirits of Wine.

PUT the bottoms of strong beer, and any kind of wines, into a cold still about three parts full. Then make a slow fire under it, and take care to keep it moderate, otherwise it will boil over, the body being so strong that it will rise to the top of the still; and the slower you distil it, the stronger the spirit will be. Put it into an earthen pot till you have done distilling, and then clean your still well out. Then put the spirit into it, and distil it slowly as before, till it be strong enough to burn in your lamp. Bottle it, and then cork it well.

Fever Water.

TAKE six ounces of Virginia snake-root, four ounces of carduus seeds and marigold flowers, and twenty green walnuts; carduus water, and poppy water, two quarts of each, and two ounces of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add to it an ounce of London treacle, and distil the whole in an alembic pasted up.

C H A P. III.

M A L T L I Q U O R S.

AFTER having given directions for the preparation of made wines and cordial waters, it would undoubtedly be thought an unpardonable omission to pass over malt liquors unnoticed, as the housekeeper cannot be said to be complete in her business without some knowledge of this matter. We mean not, however, to enter on all the various branches of the brewery, as that would fill a volume of itself, and be very foreign to our present purpose. All we intend is, to give the housekeeper general directions for brewing, and the managing and keeping such strong and small beer as may be necessary in a numerous family.

The first thing to be considered is, undoubtedly, the being provided with implements proper for the purpose, and of these the *copper* appears to be the first object.

The position of the copper, and the manner of setting it, must be duly considered, as much depends thereon. The manner proper to be adopted is, to divide the fire by a stop; and, if the door and draught be in a direct line, the stop should be erected from the middle of each outline of the grating, and parallel with the centre sides of the copper. By this method, the middle of the fire will be directly under the bottom of the copper. The stop is composed of a thin wall, in the centre of the right and left sides of the copper, which is to ascend half the height of the copper. On the top must be left a cavity from four to six inches, for a draught for the half part of the fire which is next the door of the copper; and then the building must close all round to the finishing at the top.

By this mode of erecting your copper, the heat will communicate from the outward part of your fire round the outward half of your copper, through the cavity, as does the farthest part of the flue, which also contracts a conjunction of the whole, and causes the flame to glide gently and equally round the bottom of your copper.

Many are the advantages derived from this manner of proceeding, and the fuel saved thereby is no small object of consideration. It has considerably the pre-eminence of wheel draughts; for with them, if there be not particular attendance given to the hops, by stirring them down, they are apt to stick to the sides and scorch; and this will undoubtedly very much hurt the flavour of your liquor. The copper will also, by this method, last many years more than it would by the wheel draught; for that draws with so much violence, that should your liquor be beneath the communication of the fire, your copper will thereby be liable to be damaged: whereas, by the other contrivances, you may boil half a copper-full without fear of injury. This must be allowed to be a great advantage, as in all brewing it is impossible to draw it clean off the mash.

In order to give greater expedition to the operation, you may sometimes wish to extend this advantage to a few pails full, which is done without prejudice to the other; for when the whole of the other is clean drawn off, the copper will accomplish your intended purpose next morning, which will prevent interfering with your natural rest; for by running the whole night, it will be ready to boil in the morning, and be fit to add to the working of the other small beer, in time to render the whole complete for tunning. By this method, also, you are not under the necessity of having your copper burned, which is a very troublesome and disagreeable business, to unfix and refix large cocks, which is likewise attended with a great expence.

Another inconvenience too frequently found in coppers is, their being made too exact to their intended quantity; in consequence of which, room is not left sufficient to boil the liquor in with any degree of rapidity or safety, which must naturally be supposed to be essential points. To remedy this inconvenience, let your carpenter prepare good seasoned pieces of elm, or other proper wood, and shape it out like the tiller of a stage waggon-wheel, but only half its thickness, and then join them round to compose the dimensions of the circle of your copper. The rim of the copper, which generally

turns over as a bearing at the top, may be beat up, and that part nailed to the bottom part of the wood-work brushing between the wood-work and the copper, a cement composed of bullock's blood and whiting, mixed only to the thickness of common whitewash. This cement will prevent any leak, and last as long as the copper.

Though the wood-work may be done with great safety all round, yet it will be necessary to take this precaution, never to let the wood-work join nearer than eight inches on each side of the copper flue, or the communication of the heat. If there be any apprehension of its penetrating through in that direction, you must then nail either brass, copper, plate iron or sheet-lead, which ever can be most conveniently gotten. If your neighbourhood cannot furnish you with these matters, there will probably be always a sufficient supply in your house of decayed pots, pans, or kettles, which may be beat out to suit your purpose; any smith, tinker, carpenter, &c. can execute such a piece of work, observing the same cement, which will be as good and as firm as solder in other matters.

This work is of great support and ease to your copper; and by this mode you can also increase its dimensions from three to twelve or more inches in the wood-work, which will add considerably to your gauge, especially in large coppers. This method, however, is recommended only where stop-draughts are made use of, in which case the wood may be applied round with great safety; for the fires of those never burn so furiously that the least damage can ensue. For the raising of other coppers, built on different constructions, brick, stone, or tarris mortar, may be used.

The next to be considered are the *coolers*, and these are things of no small consequence; for, if they be not properly taken care of, the liquor, by a seemingly secret and unaccountable cause, will attract a disagreeable twang. This often proceeds from wet having been infused in the wood, as it is sometimes apt to lodge in the crevices of old coolers, and even infect them to such a degree, that it will not depart, though many washings

and scaldings are applied. One cause incidental to this evil, is permitting women to wash in a brewhouse, which ought by no means to be permitted, where any other convenience is to be had; for nothing can be more hurtful than the slops of soap-suds.

Be careful, when you prepare the coolers, never to let the water stand too long in them, as it will soak in, and soon turn putrid, when the stench will enter the wood, and render them almost incurable. To prevent such consequences, as well as to answer good purposes, it has by some been recommended, where all fixed brew-houses are intended, that all the coolers should be leaded. In the first place such are exceedingly cleanly; and, secondly, it expedites the cooling of part of your liquor worts, which is very necessary to forward it for working, as well as afterwards for cooling the whole; for evaporation causes considerably more waste than proper boiling. Chymists tell us, that the more the steam, the more the strength of any fluid is exhausted; as is further proved by the still, where the steam being confined, the chief strength is kept in; but, being exposed to the air, it soon evaporates.

It will also be indispensably necessary, in the preparation of your utensils, that your coolers be well scoured with cold water two or three times, cold water being more proper than hot to effect a perfect cleansing, especially if they be in a bad condition from the undiscovered filth that may be in the crevices. The application of hot water will drive the infection further; or if your drink be let into the coolers, and if any remain in the crevices, as before-mentioned, the heat will collect the foulness, and render the whole unwholesome.

Some pretended judges of this matter absurdly argue, that ropiness in beer proceeds from the want of a sufficient quantity of hops, to dispel the glutinous richness arising from the superiority of malt, which is a manifest mistake, except when it is too much boiled, and receives bad management afterwards. Others say that it is by applying the water too sharp, that is, too hot to mash with; but, if the water did not produce that fault, it has

another equally as dangerous; and that is, when you mash with water so exceedingly hot, it is liable to set the malt; which is clogging it up to such a degree, that it is almost impossible to get it to run off; and when by art you have accomplished the difficulty, it never answers your wishes in point of goodness.

To shew, by an experiment, the disagreements of heats and colds, which must be applicable in the case of brewing, proceed thus: Take a pail of cold water, and throw it on a quantity of grains, and it will almost immediately become ropy. There are however some brewers so curious as to put cold water on the mash, and vainly imagine that it gets out the whole of the strength; but this is a ridiculous notion, which cannot get a favourable reception, notwithstanding they say it makes excellent toplash, or rather rot-gut small-beer.

It is very singular, that some families should have such an aversion to the thoughts of brewing, which probably arises from the terrible apprehensions they conceive of the expence and incumbrance attending the fitting up of a brewhouse, which is an ill-founded conception, and ought to have no weight in a rational mind. It is not from being sufficiently competent to know better, that people set their faces against brewing; but it is from pride, that bane of all good, that sets them above so inconsiderable a thought, as they deem it, and a total negligence of their own and their country's welfare. A whole set of coolers, properly made, may be removed from house to house with great facility and little expence, and with less injury than other furniture, provided they be made according to the following directions.

Let strong frames be constructed for each cooler, in such a manner, that they may be unwedged and taken asunder when occasion requires. The outside frame should turn up pretty high, that is, sufficiently thick and strong, to cut a proper inlet to receive wedges for the purposes hereafter mentioned. Form your coolers, which are to consist of only common planed deal boards, and lay them even to fit on this frame, which, from a projection and inlet, you can set the side to the bottom,

and it will be necessary that the inlet should be a little lower than where the bottom rests. By these means, the wedges will have full power to tighten the sides to as great an extremity as a hooped barrel; and these wedges should be in three regular directions on the sides, and at two places at each end, which will form perfect firmness. If the coolers be made in regular sizes under each other, you may set strong casters in mortices under the legs, by which means you can drive them under each other, so as the whole to go under the uppermost, which is a good method of setting them out of harm's way. By this method of construction, the chief of your brewing utensils, the copper excepted, may be unwedged, and with little trouble packed into a waggon, in the space of two hours, and set up in another brewhouse in the like proportionable time. If you should afterwards chuse to dispose of the materials, that may be done without loss, as the boards will not be damaged by either pins, nails, or screws. When a small quantity, such as a hoghead only, is required, they may be made like drawers, pulling out in grooves, and resting on tressels, which may be very conveniently put out of danger in the manner before directed.

Be particularly careful that the *mash-tub* be kept perfectly clean; nor must the grains be left in the tub any longer than the day after brewing, lest it should sour the tub; for if there be a sour smell in the brewhouse before your beer be tunned, it will be apt to infect your liquor and worts.

To render your tub the more perfect and lasting, you should have a circular piece of brass or copper, to inlay and line the hole where the penstaff enters, to let the wort run off into the under back. The penstaff should be also stoutly ferrelled with the same metal, and both well and taperly finished, so that you can place it properly. By this method, you may have it run from the fineness of a thread to the fulness of an inch tube, &c. first dressing your muck-basket with straw, fern, or little bushy furze without stems, six or eight inches in from the bottom of your basket, and set quite perpendicularly over the whole with the penstaff, through

the centre of the basket, and the middle of the furze or fern, and fastened into the hole of the tub. To steady it properly, you must have a piece of iron let into a staple fastened to the tub, at the nearest part opposite to the basket, and to reach nearly to it; and from that piece another added on a jointed swivel, or any other contrivance, so as to be at liberty to let round the basket like a dog-collar, and to enter into the staple formed in the same to pin it fast, and by adding a half-circular turn in the collar, in which you have room to drive in a wedge, which will keep it safe down to the bottom, when there can be no danger of its being disturbed by stirring the mash, which will otherwise sometimes be the case. When you let go, you will raise the penstaff to your own degree of running, and then fasten the staff by the help of two wedges tightened between the staff and the basket.

The copper work, in process of time, like every thing else, will become defective, and when this be the case, the following very simple remedy will make the parts as perfect as ever: Work the penstaff in the brass socket with emery and water, or oil, which will make it perhaps more perfect than when new, and many instances have been seen of this method being used with cocks just purchased.

It would be no inconsiderable addition to the conveniency of the under backs, to have a piece of copper to line the hole in the bottom, which may be stopped with a cloth put singly round a large cork; and when it be fastened down for the wort to run, it will be necessary to put a large weight on the cork, which will prevent its flying up by the heat. When the liquor be pumped clean out of the back, the cloth round the cork will enable you to take out the cork with ease; and there should be a drain below the under back to carry off the water, which will enable you to wash it perfectly clean with very little trouble. This drain should be made with a clear descent, so that no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work

that water in a double quantity, your under back being filled by the means of letting it in at your leisure, out of your copper, through a shoot to the mash tub, and so to the under back. Thus you will have a reserve against the time you wish to fill your copper, which may be completed in a few minutes, by pumping while the upper cock be running. Thus much for the principal utensils in brewing; but be careful to keep every thing perfectly clean.

As we have now properly explained the precautions necessary to be taken in the preparation of vessels, we shall enter into a concise detail of what is to be observed in the course of brewing.

Having your utensils scalded, your malt ground, your copper boiling, and your pentstaf well set, you must then proceed to mash, by letting a sufficient quantity of boiling water into your tub, in which it must stand until the greater part of the steam be gone off, or until you can see your own shadow in it. It will be then necessary that one person should pour the malt gently in, while another be carefully stirring it; for it is as necessary that as much care should be observed when the mash be thin as when it be thick. This being effectually and well done, and having a sufficient reserve of malt to cover the mash, to prevent evaporation, you may cover your tub with sacks, &c. and leave your malt three hours to steep.

Previous to your letting the mash run, you should not fail to be prepared with a pail to catch the first flush, as that is generally thickish; and another pail being applied while you return the first on the mash, and so on for two or three times, or at least until it run fine. By this time your copper should be boiling, and a convenient tub placed close to your mash-tub; let into it through your spout half the quantity of boiling water you mean to use for drawing off your best wort. After this, you must instantly turn your cock to fill up again, which will boil in due time with cinders or coal-ashes. During such time, you must stop the mash with this hot water out of the convenient tub, in moderate quantities, every eight or ten mi-

minutes, until the whole be consumed; then letting off the remaining quantity, which will be boiling hot, to the finishing purpose for strong beer.

You must then fill your copper quite full, so as to boil quickly for the second mash, whether you intend it for ale or small beer. Being thus far prepared, let off the remaining quantity of water into the tub, as you did for the strong beer, stopped up as before; but if you would have small beer besides, you must judge it accordingly by boiling a proper quantity off in due time, and letting it into the tub as before. It is better to avoid the latter article, that you may entirely draw out the strength for the ale.

Twenty-four bushels of malt will make two hogheads of as good strong beer as any in England, and also two hogheads of very pretty ale. This strong beer should be kept two or three years, and the ale never less than one, before tapped. If your mash be only for one hoghead, it should be two hours in running off; if for two hogheads, two hours and a half; and for any great quantity, three hours: for there is no good in letting it be too long, as the whole strength is extracted by the frequent stoppings.

You must be particular in the time of steeping your mashes. Strong beer must be allowed three hours; ale one hour; and, if you draw small beer after, half an hour. By this mode of proceeding, your boilings will regularly take place of each other, which will expedite the business, by preventing loss of time. Be particularly careful, in the course of each mashing, that it be thoroughly stirred from the bottom, and especially round the muck basket; for, being well shaken, it prevents a stagnation of the whole body of the mash; and were this last process omitted, it would certainly fox your beer, and give it an exceeding bad taste.

In preparing for boiling, be particularly careful to put the hops in with the first wort, or it will char in a few minutes. As soon as the copper be full enough, a good fire should be made under it; but be careful, in filling it, to leave room enough for boiling. Quick

boiling is one of the most necessary things to be observed; though in this particular there are variety of opinions. However, there is perhaps but one good method, and that is quick boiling. Great caution should be observed when it begins to swell in waves in the copper; if you have no assistant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper door, and with the other end push in the damper, without stirring from your station; but on the approach of the first swell, you will have sufficient time to proportionate your fire, as care should be taken that it be not too predominant. When the boil be properly got under, you may then add a fire that will boil briskly, and there may be a variation of a few minutes.

With respect to the time it should boil, experienced brewers proceed in this manner. They take a clean copper bowl dish, to dip out some of the liquor, and when they discover a working, and the hops sinking, they conclude it to be sufficiently boiled. This is sometimes completed in thirty-five or forty minutes; but this rule is often extended five or ten minutes, according to the different qualities of malt. Long and slow boiling is very pernicious, as well as wasting the liquor; for the slower it boils, the lower it drops, and singes to your copper; whereas quick boiling has a contrary effect. Essence of malt is extracted by length of boiling, by which you can make it to the thickness of honey or treacle, so that a small quantity will weigh pounds. In some parts of Yorkshire, they value their liquor for its great strength, by its affecting the brain for two or three days after intoxication. This is the effect of long boiling; for in that county, they boil liquor for three hours; and what is still worse, when it sinks in the copper, from the waste in boiling, they every now and then add a little fresh wort, which, without doubt, must tend to several stagnations, productive of several impurities.

Your liquor being properly boiled, be sure to traverse a small quantity quite over all the coolers, so as to get

a proper quantity cold immediately to set to work ; but if the airiness of your brewhouse is not sufficient to expedite a quantity soon, you must traverse a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a thorough draught of air, but where no rain or other wet can get communication to it. Then let off the quantity of two baring tubfulls from the first over the second and third coolers, which may be soon got cold, to be ready for a speedy working, and then the remaining part that is in your copper may be quite let out into the first cooler. In the mean time, mend the fire, and also attend to the hops, to make a clear passage through the strainer. Having proceeded thus far, as soon as the liquor be done running, return to your business of pumping ; but be sure to remember, that, when you have got four or five pails full, you then return all the hops into the copper for the ale.

By this time, the small quantity of liquor traversed over your coolers being sufficiently cooled, you must now proceed to set your liquor to work. Take four quarts of barm, and divide half of it into small vessels, such as clean bowls, basons, or mugs, adding thereto an equal quantity of wort, which should be almost cold. As soon as it ferments to the top of the vessel, put it into two pails, and when that works to the top, put one into a baring tub, and the other into another. When you have half a baring tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine cauliflower head. This may be perfectly completed in three hours, and then put those two quantities into the working guile. You may now add as much wort as you have got ready ; for you cannot work it too cold in open weather.

If you brew in cold frosty weather, keep the brewhouse warm, but never add hot wort to keep the liquor to a blood heat, that being a bad maxim ; for hot wort put to cold, as well as cold to hot, is so intemperate in its nature, that it stagnates the proper operation of the barm.

You must be careful that your barm be not from foxed beer, that is, beer heated by ill management in its working; for in that case it is likely to carry with it the contagion. If your barm be flat and you cannot procure that which is new, the method of recovering its working is, by putting to it a pint of warm sweet wort of your first letting off, the heat to be of half the degree of milk warm. Then give your mug that contains it a shake, and it will soon gather strength and be fit for use. I shall conclude this matter with observing that half a pound of good hops is sufficient for a bushel of malt for strong beer, to keep for four years, twelve bushels to the hoghead.

We come now to the last and most simple operation in the business of brewing, which is the tunning. The general methods of doing this are, either by having it carried down on men's shoulders, or conveying it into the cellar by the means of leathern pipes, commonly used for that purpose.

Your casks being perfectly clean, sweet, and dry, and set on the stand ready to receive the liquor, first skim off the top barm, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap-borer near the summit of the stave, at the same distance from the top as the lower tap-hole is from the bottom, for working through that upper hole, which is a clean and more effectual method than working it over the cask; for, by the above method, being so closely confined, it soon sets itself into a convulsive motion of working, and forces itself fine, provided you attend to the filling of your casks five or six times a day: for by too long an omission it begins to settle, and afterwards being disturbed, it raises a sharp fermentation, which produces an incessant working of a spurious froth, that may continue for some weeks, and after all give your beer a crankish taste, which proper attention might have prevented.

Having thus gone through the principal matters in the practical part of brewing, we shall now proceed to instruct the housekeeper in the management of malt liquors, the proper time for brewing, and shall

make some observations on the different qualities of water, malt, and hops.

The month of March is generally considered as one of the principal seasons for brewing malt liquor for long keeping; and the reason is, because the air at that time of the year is temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preservation and good keeping. Very cold as well as very hot weather, prevents the free fermentation or working of liquors; so that, if you brew in very cold weather, unless you use some means to warm the cellar while new drink be working, it will never clear itself in the manner you would wish; and the same misfortune will arise, if, in very hot weather, the cellar be not put into a temperate state. The consequence of all which will be, that such drink will be muddy and sour, perhaps beyond all recovery. Such misfortunes often happen, even in the proper season for brewing, and that owing to the badness of a cellar, for when they be dug in springy grounds, or are subject to damps in winter, the liquor will chill, and grow flat and dead. Where cellars are of this nature, it will be adviseable to make your brewings in March, rather than in October; for you may keep such cellars temperate in summer, but cannot warm them in winter. Thus your beer brewed in March will have due time to settle and adjust itself before the cold can materially injure it.

It is adviseable to build your cellars for keeping liquors after such a manner, that no external air can get into them; for the variation of the air abroad, were there free admission of it into the cellars, would cause as many alterations in the liquor, and would thereby keep them in so unsettled a state, as to render them unfit for drinking. Some people, curious in these matters, have double doors to their cellars, with a view that none of the external air may find a way into them, and are amply repaid for their care and expence by the goodness of their liquor. The intent of the double door is, to keep one shut while the other be open, that the external air may be excluded. Such

cellars, if they lie dry as they ought to do, are said to be cold in summer, and warm in winter; though, in reality, they are constantly the same in point of temperature. They seem, indeed, cold in hot weather, but that is only because we go into them from a hotter air abroad; and the same mode of reasoning will hold good, with respect to their appearing warmer in winter. Hence it is evident, that they are only cold or warm comparatively, as the air we come out of is colder or warmer. This should be the peculiar property of a cellar, if we expect to have good liquor out of it. As for the brewing part itself, we have already considered that matter; what we shall therefore further principally touch upon, besides speaking of cellaring, will relate to water, malt, hops, and the proper keeping of liquors.

To speak in general, the best water is river-water, such as is soft, and has partaken of the air and sun; for this easily insinuates itself into the malt, and extracts its virtues. On the contrary, hard waters astringe and bind the pores of the malt, so that its virtue is not freely communicated to the liquor. It is a rule with some, that all water that will mix with soap is fit for brewing, and they will by no means allow of any other; and it has been more than once experienced, that where the same quantity of malt has been used to a barrel of river water, as to a barrel of spring water, the river water brewing has excelled the other in strength above five degrees in twelve months. It must be observed likewise, that the malt was not only the same in quantity for one barrel as for the other, but was the same in quality, having been all measured from the same heap. The hops were also the same, both in quality and quantity, and the time in boiling, equal to each. They were worked in the same manner, and tunned and kept in the same cellar. Here it was evident, that the only difference was in the water, and yet one barrel was worth two of the other.

One thing has long puzzled the ablest brewers, and that is, when several gentlemen in the same town have employed the same brewer, have had the same malt,

the same hops, and the same water, and brewed in the same month, and broached their drink at the same time, yet one has had beer extremely fine, strong and well tasted, while the others have had hardly any worth drinking. There may be three reasons for this difference: One might be the difference of weather, which might happen at the several brewings in this month, and make an alteration in the working of the liquors. Secondly, that the yeast or barm might be of different sorts, or in different states, wherewith these liquors were worked; and thirdly, the cellars were not equally good. The goodness of such drink as is brewed for keeping, in a great measure depends on the goodness of the cellar in which it is kept.

The Dorchester beer, which is so much admired, is for the most part brewed of chalky water, which is almost every-where in that county; and as the soil is generally chalk, the cellars, being dug in that dry soil, contribute to the good keeping of their drink, it being of a close texture, and of a drying quality, so as to dissipate damps; for damp cellars, we find by experience, are injurious to the keeping of liquors, as well as destructive to the casks. A constant temperate air digests and softens malt liquors, so that they taste quite smooth on the palate; but in cellars which are unequal, by letting in heats and colds, the liquor is subject to grow stale and sharp. For this reason it is that liquor brewed for long voyages at sea, should be perfectly ripe and fine before it be exported; for when it has had sufficient time to digest in the cask, and is racked from the bottom, or lee, it will bear carriage without injury.

It has been observed, that in proportion to the quantity of liquor which is inclosed in one cask, so will it be a longer or shorter time in ripening. A vessel, containing two hogsheads of beer, will require twice as much time to perfect itself as one of a hogshead; and it is found by experience, that no vessel should be used for strong beer, which is intended to be kept less than a hogshead, as one of that quantity, if it be fit to draw in a year, has body enough to support it two, three, or four years, if it have strength of malt and hops in it as the Dorchester beer has.

One great piece of œconomy is the good management of small beer; for if that be not good, the drinkers of it will be feeble in summer time, incapable of strong work, and will be very subject to distempers. Besides, when the beer be not good, a great deal will be thrown away. The use of drink as well as meat, is to nourish the body; and the more labour there is upon any one, the more substantial should be the diet. In harvest time, the ill effects of bad beer among the workmen are visible; and in great families, where that article has not been attended to, the apothecaries bills have amounted to twice as much as the malt would have come to, that would have kept the servants in strength and good health. Besides, good wholesome drink is seldom thrown away by servants, and thus the sparing of a little malt ends in the loss of the master. Where there is good cellaring, therefore, it is adviseable to brew a stock of small beer in March or October, or in both months, to keep in hogsheds, if possible. The beer brewed in March should not be tapped till October, nor that brewed in October, till the March following; having this regard to the quantity, that a family, of the same number of working persons, will drink a third more in summer than in winter.

If water happen to be of a hard nature, it may be softened by exposing it to the air and sun, and putting into it some pieces of soft chalk to infuse; or, when the water be set on to boil, in order to be poured on the malt, put into it a quantity of bran, which will help a little to soften it.

One thing more is to be mentioned, respecting the preservation of strong beer, and that is, when once the vessel be broached, regard ought to be had to the time in which it will be expended; for, if there happen to be a quick draught for it, then it will last good to the very bottom; but, if there be likely to be but a slow draught, then do not draw off quite half before you bottle it, otherwise your beer will grow flat, dead, or sour. This is observed very much among the curious.

We shall now mention two or three particulars re-

lative to malt, which may help those who are unacquainted with brewing. In the first place, the general distinction between one malt and another is, only that the one is high and the other low dried. That which we call high-dried will, when brewed, produce a liquor of a deep-brown colour; and the other, which is the low-dried, will produce a liquor of a pale colour. The first is dried in such a manner as may be said rather to be scorched than dried, and is far less wholesome than the pale malt. It has also been experienced that brown malt, although it be well brewed, will sooner turn sharp than the pale malt, if that be fairly brewed.

A gentleman of good experience in the brewery says, that the brown malt makes the best drink when it is brewed with a coarse river water, such as that of the Thames about London: and that likewise being brewed with such water, it makes very good ale; but that it will not keep above six months without turning stale, and a little sharp, even though he allows fourteen bushels to the hogshead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly, and yet he could never brew it so as to drink soft and mellow, like that brewed with pale malt. There is an acid quality in the high-dried malt, which occasions that distemper commonly called the heart-burn in those that drink of the ale or beer made of it.

What we have here said of malt is meant that made of barley; for wheat-malt, pea-malt, or those mixed with barley-malt, though they produce a high-coloured liquor, will keep many years, and drink soft and smooth, yet they have the mum flavour.

Some people, who brew with high-dried barley-malt, put a bag, containing about three pints of wheat, into every hogshead of liquor, and that has fined it, and made it drink mellow. Others have put about three pints of wheat-malt into a hogshead, which has produced the same effect. But all malt-liquors, however well they may be brewed, may be spoiled by bad cellaring, and be now and then subject

to ferment in the cask, and consequently turn thick and sour. The best way to help this, and bring the liquor to itself, is to open the bung of the cask for two or three days, and, if that does not stop the fermentation, then put in two or three pounds of oyster-shells, washed, dried well in an oven, and then beaten to fine powder. Stir it a little, and it will presently settle the liquor, make it fine, and take off the sharp taste. As soon as that be done, draw it off into another vessel, and put a small bag of wheat or wheat-malt into it, as before directed, or in proportion to the size of the vessel. Sometimes such fermentations will happen in liquor by change of weather, if it be in a bad cellar, and will, in a few months, fall fine of itself, and grow mellow.

High-dried malt should not be used in brewing, till it has been ground ten days or a fortnight, as it then yields much stronger drink than the same quantity of malt just ground; but if you design to keep malt ground some time before you use it, you must take care to keep it very dry, and the air at that time must also be dry. As for pale malt, which has not partaken so much of the fire, it must not remain ground above a week before you use it.

As for hops, the newest are much the best, though they will remain very good two years: but after that they begin to decay and lose their flavour, unless great quantities are kept together, in which case they will keep much longer good than in small quantities. These, for their better preservation, should be kept in a very dry place; though the dealers in them rather choose such places as are moderately between moist and dry, that they may not lose any of their weight. Notice must here be taken of a method which has been used to stale and decayed hops, to make them recover their bitterness; and this is, to unbag them, and sprinkle them with aloes and water, which, when it has proved a bad hop year, has spoiled great quantities of malt liquor about London: for even where the water, the malt, the brewer, and the cellars, be each good, a bad hop will spoil all. Hence it is evident, that every one of

these particulars should be well chosen before the brewing be set about, or else you must expect but a bad account of your labour. So likewise the yeast or barm which you work your liquor with, must be well considered, or a good brewing may be spoiled by that alone.

Remember always to be provided with every material before you begin your brewing, as the wort will not wait for any thing.

It is a practice in some places remote from town, to dip whisks into yeast, then beat it well, and so hang up the whisks with the yeast in them to dry: and if there be no brewing till two months afterwards, the beating and stirring one of these new whisks in new wort will raise a working or a fermentation in it. It is a rule, that all liquor should be worked well in the tun, or keel, before it be put into the vessel, otherwise it will not easily grow fine. Some follow the rule of beating down the yeast pretty often while it is in the tun, and keep it there working for two or three days, observing to put it into the vessel just when the yeast begins to fall. This liquor is commonly very fine, whereas that which is put into the vessel quickly after it is brewed, will not be fine in many months.

With respect to the season for brewing liquor to keep, it is to be observed, that if the cellars be subject to the heat of the sun, or warm summer air, it will be best to brew in October, that the liquor may have time to digest before the warm season comes on; and if cellars be inclinable to damps, and to receive water, the best time will be to brew in March. Some experienced brewers always choose to brew with the pale malt in March, and the brown in October; for they suppose, that the pale malt being made with a less degree of fire than the other, wants the summer sun to ripen it; and so, on the contrary, the brown, having had a larger share of the fire to dry it, is more capable of defending itself against the cold of the winter season. But these are merely matters of opinion.

However careful you may have been in attending to all the preceding particulars, yet, if the casks be not in good order, still the brewing may be spoiled. New

casks are apt to give liquor a bad taste, if they be not well scalded and seasoned several days successively before they be used. As to old casks, if they stand any time out of use, they are apt to grow musty.

There now remains little more to be said concerning the management of malt liquor, but that of bottling it. The bottles must first be well cleaned and dried; for wet bottles will make the liquor turn mouldy, or mothery, as they call it; and by wet bottles a great deal of good beer has been spoiled. Though the bottles be clean and dry, yet, if the corks be not new and sound, the liquor will be still liable to be damaged; for, if the air can get into the bottles, the liquor will grow flat, and will never rise. Many who flattered themselves that they knew how to be saving, by using old corks on this occasion, have spoiled as much liquor as stood them in four or five pounds, only for want of laying out three or four shillings. If bottles be corked as they should be, it will be difficult to pull out the cork without a screw; and to be sure to draw the cork without breaking, the screw ought to go through the cork, and then the air must necessarily find a passage where the screw has passed, and therefore the cork must be good for nothing. If a cork has once been in a bottle, though it has not been drawn with a screw, yet that cork will turn musty as soon as it be exposed to the air, and will communicate its ill flavour to the bottle in which it be next put, and spoil the liquor that way. In the choice of corks, take those that are soft and clear from specks.

You may also observe, in the bottling of liquor, that the top and middle of the hoghead are the strongest, and will sooner rise in the bottles than the bottom. When once you begin to bottle a vessel of any liquor, be sure not to leave it till all be completed, otherwise it will have different tastes.

If you find that a vessel of liquor begins to grow flat whilst it is in common draught, bottle it, and into every bottle put a piece of loaf sugar of about the size of a walnut, which will make it rise and come to itself; and to forward its ripening, you may set some bottles in hay in a warm place; but straw will not assist its ripening.

Where there are not good cellars, holes have been sunk in the ground, and large oil jars put into them, and the earth filled close about the sides. One of these jars may hold about a dozen quart bottles, and will keep the liquor very well; but the tops of the jars must be kept close covered up. In winter time, when the weather is frosty, shut up all the lights or windows of your cellars, and cover them close with horse-dung, or horse-litter; but it is much better to have no lights or windows at all to any cellar, for the reasons before given.

Should you have an opportunity of brewing a good stock of small beer in March and October, some of it may be bottled at six months end, putting into every bottle a lump of loaf sugar. This will be a very refreshing drink in the summer. Or, if you happen to brew in summer, and are desirous of brisk small beer, as soon as it be done working, bottle it as above directed,

A P P E N D I X.

SECTION I.

Considerations on Culinary Poisons.

THOUGH we have already, in different parts of this work, occasionally reminded the house-keeper and cook of the fatal consequences attending coppers and saucepans not being properly tinned, yet we shall here enter on a particular inquiry into the nature and property of culinary poisons, for the information and satisfaction of those who may wish to have a more perfect knowledge of such important matters.

By the use of copper vessels for dressing our food, we are daily exposed to the danger of poison; and even the very air of a kitchen, abounding with oleaginous and saline particles, disposes those vessels to dissolution before they be used. Copper, when handled, yields an offensive smell; and, if touched with the

tongue, has a sharp pungent taste, and even excites a nausea. Verdigrise is nothing but a solution of this metal by vegetable acids; and it is well known, that a very small quantity of this solution will produce cholics, vomitings, intolerable thirst, universal convulsions, and other dangerous symptoms. If these effects, and the prodigious divisibility of this metal, be considered, there can be no doubt of its being a violent and subtle poison. Water, by standing some time in a copper vessel, becomes impregnated with verdigrise, as may be demonstrated by throwing into it a small quantity of any volatile alkali, which will immediately tinge it with a paler or deeper blue, in proportion to the rust contained in the water. Vinegar, apple-sauce, greens, oil, grease, butter, and almost every other kind of food, will extract the verdigrise in a great degree. Some people imagine, that the ill effects of copper are prevented by its being tinned, which indeed is the only preventative in that case; but the tin, which adheres to the copper, is so extremely thin, that it is soon penetrated by the verdigrise, which insinuates itself through the pores of that metal, and appears green upon the surface.

Verdigrise is one of the most violent poisons in nature; and yet, rather than quit an old custom, the greater part of mankind are content to swallow some of this poison every day. Our food receives its quantity of poison in the kitchen, by the use of copper pans and dishes; the brewer mingles poison in your beer, by boiling it in copper; salt is distributed to the people from copper scales, covered with verdigrise; our pickles are rendered green by an infusion of copper; the pastry-cook bakes our tarts in copper patty-pans; but confections and syrups have greater powers of destruction, as they are set over a fire in copper vessels which have not been tinned, and the verdigrise is plentifully extracted by the acidity of the composition. After all, though we do not swallow death in a single dose, yet it is certain that a quantity of poison, however small, which is repeated with every meal, must produce more fatal effects than is generally believed.

Bell-metal kettles are frequently used in boiling cucumbers for pickling, in order to make them green; but this is a practice as absurd as it is dangerous. If the cucumbers acquire any additional greenness by the use of these kettles, they can only derive it from the copper, of which they are made; and this very reason ought to be sufficient to overturn so dangerous a practice.

According to some writers, bell-metal is a composition of tin and copper, or pewter and copper, in the proportion of twenty pounds of pewter, or twenty-three pounds of tin, to one hundred weight of copper. According to others, this metal is made in the proportion of one thousand pounds of copper to two or three hundred pounds of tin, and one hundred and fifty pounds of brass. Spoons, and other kitchen utensils, are frequently made of a mixed metal, called alchemy, or, as it is vulgarly pronounced, ochimy. The rust of this metal, as well as that of the former, is highly pernicious.

The author of a tract entitled, *Serious Reflections attending the Use of Copper Vessels*, published in London in 1755, asserts, that the great frequency of palsies, apoplexies, madness, and all the frightful train of nervous disorders which suddenly attack us, without our being able to account for the cause, or which gradually weaken our vital faculties, are the pernicious effects of this poisonous matter, taken into the body insensibly with our victuals, and thereby intermixed with our blood and juices.

However this may be, certain it is, that there have been innumerable instances of the pernicious consequences of eating food dressed in copper vessels, not sufficiently cleaned from this rust. On this account, the senate of Sweden, about the year 1753, prohibited copper vessels, and ordered that no vessels, except such as were made of iron, should be used in their fleets and armies. But if copper vessels must be still continued, every cook and good housewife should be particularly careful in keeping them clean and well tinned, and should suffer nothing to remain in them longer than is absolutely necessary for the purposes of cookery.

Lead is a metal easily corroded, especially by the

warm steams of acids, such as vinegar, cider, lemon-juice, Rhenish wine, &c. and this solution, or salt of lead, is a slow and insidious, though certain poison. The glazing of all our common brown pottery ware is either lead or lead ore; if black, it is a lead ore, with a small proportion of manganese, which is a species of iron ore; if yellow, the glazing is lead ore, and appears yellowish by having some pipe or white clay under it. The colour of the common pottery ware is red, as the vessels are made of the same clay as common bricks. These vessels are so porous, that they are penetrated by all salts acid or alkaline, and are unfit for retaining any saline substances. They are improper, though too often used, for preserving four fruits or pickles. The glazing of such vessels is corroded by the vinegar; for, upon evaporating the liquor, a quantity of the salt of lead will be found at the bottom. A sure way of judging whether the vinegar, or other acid, have dissolved part of the glazing, is by their becoming vapid, or losing their sharpness, and acquiring a sweetish taste by standing in them for some time; in which case the contents must be thrown away as pernicious.

The substance of the pottery ware, commonly called Delft, the best being made at Delft in Holland, is a whitish clay when baked, and soft, as not having endured a great heat in baking. The glazing is a composition of calcined lead, calcined tin, sand, some coarse alkaline salt, and sandiver; which being run into a white glass, the white colour being owing to the tin, is afterwards ground in a mill, then mixed with water, and the vessels, after being baked in the furnace, are dipped into it, and put again into the furnace; by which means, with a small degree of heat, the white glass runs upon the vessels. This glazing is exceedingly soft, and easily cracks. What effects acids will have upon it, the writer of these considerations cannot say; but they seem to be improper for inspissating the juice of lemons, oranges, or any other acid fruits.

The most proper vessels for these purposes are porcelain or China ware, the substances of them being of so close a texture, that no saline or other liquor can penetrate them. The glazing, which is likewise made of

the substance of the china, is so firm and close, that no salt or saline substance can have the least effect upon it. It must, however, be observed, that this remark is applicable only to the porcelain made in China; for some species of the European manufactory are certainly glazed with a fine glass of lead, &c.

The stone ware, commonly called Staffordshire ware, is the next to china. The substance of these vessels is a composition of black flint, and a strong clay, that bakes white. Their outsides are glazed, by throwing into the furnace, when well heated, common or sea salt decrepitated, the steam or acid of which, flying up among the vessels, vitrifies the outside of them, and gives them the glazing. This stone ware does not appear to be injured or affected by any kind of salts, either acid or alkaline, or by any liquors hot or cold. These are therefore extremely proper for all common uses; but they require a careful management, as they are more apt to crack with any sudden heat, than china.

Having thus considered the nature of copper and earthen utensils for the use of the kitchen, we shall proceed to make some few remarks on the poisonous qualities of mushrooms, hemlock, and laurel, the last of which has lately so much engrossed the conversation of all ranks of people.

Mushrooms have been long used in sauces, in ketchup, and other forms of cookery; they were highly esteemed by the Romans, as they are at present by the French, Italians, and other nations. Pliny exclaims against the luxury of his countrymen in this article, wonders what extraordinary pleasure there can be in eating such dangerous food. The ancient writers on the *Materia Medica* seem to agree, that mushrooms are in general unwholesome; and the moderns, Lemery, Allen, Geoffroy, Boerhaave, Linnæus, and others, concur in the same opinion. There are numerous instances on record of their fatal effects, and almost all authors agree, that they are fraught with poison.

The common esculent kinds, if eaten too freely, frequently bring on heart-burns, sicknesses, vomitings, diarrhœas, dysenteries, and other dangerous symptoms.

It is therefore to be wished, that they were banished from the table; but, if the palate must be indulged in these treacherous gratifications, or, as Seneca calls them, this voluptuous poison, it is necessary that those, who are employed in collecting them, should be extremely cautious, lest they should collect such as are absolutely pernicious; which, considering to whose care this is generally committed, may, and undoubtedly frequently has happened. The eatable mushrooms at first appear of a roundish form, like a button; the upper part and the stalk are very thin; the under part is of a livid flesh colour; but the fleshy part, when broken, is very white. When these are suffered to remain undisturbed, they will grow to a large size, and expand themselves almost to a flatness, and the red part underneath will change to a dark colour.

Small Hemlock, though it seems not to be of so virulent a nature as the larger hemlock, yet Boerhaave places it among the vegetable poisons, in his Institutes; and in his History of Plants, he produces an instance of its pernicious effects. It is therefore necessary to guard against it, in collecting herbs for salads and other purposes. Attend therefore to the following description:

The first leaves are divided into numerous small parts, which are of a pale green, oval, pointed, and deeply indented. The stalk is slender, upright, round, striated, and about a yard high. The flowers are white, growing at the tops of the branches in little umbels. It is an annual plant, common in orchards and kitchen gardens, and flowers in June and July. This plant has been often mistaken for parsley, and from thence it has received the name of fool's parsley.

The water distilled from the leaves of the *common laurel*, has been frequently mixed with brandy, and other spirituous liquors, in order to give them the flavour of ratafia; and the leaves are often used in cookery, to communicate the same kind of taste to creams, custards, puddings, and some sorts of sweetmeats. But in the year 1728, an account of two women dying suddenly in Dublin, after drinking some of the common distilled laurel water, gave rise to several experiments,

made upon dogs, with the distilled water, and with the infusion of the leaves of the common laurel, communicated by Dr. Madden, Physician at Dublin, to the Royal Society in London: and afterwards repeated, in the year 1731, and confirmed by Dr. Mortimer, by which it appeared, that both the water and the infusion brought on convulsions, palsy, and death.

The laurel of the ancients, or the *bay*, is, on the contrary, of a salutary nature, and of use in several disorders; but the common laurel is a plant of a very destructive kind, and, taken in a large quantity, is a most formidable poison. However, if it be administered with proper caution, and in small proportion, the leaves of the plant are generally thought to be innocent; and therefore, for kitchen purposes, as the flavouring of custards, and such like, the use, in guarded and common moderation, may be continued in perfect safety. The bitter parts of the plants, in which all the noxious properties are supposed to reside, are determined to be the same in quality, and not sensibly different in degree, from the bitter almond, or from the kernels of any of the stoned fruits. Linnæus says, that in Holland, an infusion of this kind of laurel is used in the practice of the healing art. Miller also says, that laurel-leaves are perfectly innocent. A nice attention, however, is certainly necessary in the use of them.

SECTION II.

Considerations on the Adulteration of Bread and Flour.

IN the adulteration of flour, mealmen and bakers have been known to use bean-meal, chalk, whiting, slacked lime, alum, and even ashes of bones. The first, bean-flour, is perfectly innocent, and affords a nourishment equal to that of wheat; but there is a roughness in bean-flour, and its colour is dusky. To remove these defects, chalk is added to whiten it; alum to give the whole compound that consistence which is necessary to make it knead well with the dough; and jalap,

to take off the astringency. Some people may suppose, that these horrid iniquities are only imaginary, or at least exaggerated, and that such mixtures must be discoverable even by the most ordinary taste; but, as some adulterations of this nature have certainly been practised, the following experiments may serve to gratify curiosity, or discover frauds, where any such have been committed.

To detect the adulteration of flour with whiting or chalk, mix it with some juice of lemon or good vinegar. If the flour be pure, they will remain together at rest; but if there be a mixture of whiting or chalk, a fermentation, like the working of yeast, will ensue. The adulterated meal is whiter and heavier than the good: the quantity that an ordinary tea-dish will contain, has been found to weigh more than the same quantity of genuine flour, by four drachms and nineteen grains Troy.

The regular method of detecting these frauds in bread is thus: Cut the crumb of a loaf into very thin slices; break them, but not into very small pieces, and put them into a glass cucurbite, with a large quantity of water. Set this, without shaking, in a sand furnace, and let it stand, with a moderate warmth, twenty-four hours. The crumb of the bread will, in this time, soften in all its parts, and the ingredients will separate from it. The alum will dissolve in the water, and may be extracted from it in the usual way. The jalap, if any has been used, will swim upon the top in a coarse film; and the other ingredients, being heavy, will sink to the bottom. This is the best and most regular method of finding the deceit; but as cucurbites and sand furnaces are not at hand in private families, the following is a more familiar method: Slice the crumb of a loaf as before directed, and put it with a great deal of water into a large earthen pipkin. Set this over a gentle fire, and keep it a long time moderately hot. Then pour off the pap, and the bone ashes, or other ingredients, will be found at the bottom.

Having spoken thus much of the adulteration of wheat and bread, and as the business of baking often falls under the inspection of the housekeeper, particu-

larly in country residences, we shall here give instructions for that purpose.

To make White Bread in the London Manner.

PUT a bushel of the finest well-dressed flour in at one end of the kneading-trough. Then take a gallon of water, which bakers call liquor, and some yeast. Stir it into the liquor till it looks of a good brown colour, and begins to curdle. Strain and mix it with your flour till it be about the thickness of a feed-cake, then cover it with the lid of the trough, and let it stand three hours. As soon as you see it begin to fall, take a gallon more of liquor, weigh three quarters of a pound of salt, and with your hand mix it well with the water. Strain it, and with this liquor make your dough of a moderate thickness, fit to make up into loaves. Then cover it again with the lid, and let it stand three hours more. In the mean time put your wood into the oven, which will require two hours heating. Then clear the oven, and begin to make your bread; put it in, close up the oven, and three hours will bake it. When once the bread be put in, you must not open the oven till the bread be baked; and take care in summer that your water be milk warm, and in winter as hot as your finger will bear. All flour does not require the same quantity of water; but that experience will teach you in two or three times making.

To make Leaven Bread.

BREAD made without barm, must be by the assistance of 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, cover it well with flour, and this will be your leaven. The night before you intend to bake, put your leaven to a peck of flour, and work 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 mixed up with warm water and a little salt. When it be well worked up, and

thoroughly mixed with the flour, let it be well covered with the linen and blanket, until you find it begin to 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. 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 day to another; and the more leaven you put to the flour, the lighter the bread will be. The fresher the leaven, the less flour will be the bread.

To make French Bread.

PUT a pint of milk into three quarts of water; in winter, let it be scalding hot, but only little more than milk-warm in summer. Having put in salt sufficient to your taste, take a pint and a half of good ale yeast; but take care that it be not bitter. Lay it in a gallon of water the night before; pour it off the water, stir your yeast into the milk and water, and then with your hand break in a little more than a quarter of a pound of butter. Work it well till it be dissolved, then beat up two eggs in a bason, and stir them in. Take about a peck and a half of flour, and mix it with your liquor. In winter, your dough must be made pretty stiff, but more slack in summer; so that you may use a little more or less flour, according to the stiffness of your dough; but mind to mix it well, and the less you work it, the better. You must stir your liquor into the flour as you do for pie-crust; and after your dough be made, cover it with a cloth, and let it lie to rise while the oven be heating. When they have lain in a quick oven about a quarter of an hour, turn them on the other side, and let them lie about a quarter longer. Then take them out, and chip all your French bread with a knife, which will be better than rasping it, making it look spongy, and of a fine yellow; whereas the rasping takes off that fine colour, and makes it look too smooth.

To make Oat-Cakes and Muffins.

TAKE a pint and a half of good ale yeast from pale malt, if you can get it, because that is whitest. Let the

yeast lie in water all night, the next day pour off the water clear, make two gallons of water just milk-warm, but not so hot as to scald your yeast, and two ounces of salt. Mix your water, yeast, and salt well together for a quarter of an hour. Then strain it, and with a bushel of Hertfordshire white flour mix up your dough as light as possible, and let it lie in your trough an hour to rise. Then roll it with your hand, and pull it into little pieces about as big as a large walnut. Roll them with your hand in the shape of a ball, lay them on your table, and as fast as you do them, lay a piece of flannel over them, and be sure to keep your dough covered with flannel. When you have rolled out all your dough, begin to bake the first you made, and by that time they will be spread out in a right form. Lay them on your iron, and as soon as one side be sufficiently coloured, turn them on the other ; but take great care that they do not burn, or be too much discoloured, of which you will be a sufficient judge from a little experience. If your iron be too hot, as will sometimes be the case, put a brick-bat or two in the middle of the fire to slacken the heat. Here it is undoubtedly necessary to mention in what manner the thing you bake on must be made. Build a place as if you were going to set a copper ; but instead of a copper, place a piece of iron all over the top, in form just the same as the bottom of an iron pot, and make your fire underneath with coal, as in a copper. Observe, that muffins are made the same way : with this difference only, that, when you pull them to pieces, you must roll them in a good deal of flour, and with a rolling-pin roll them thin. Then cover them with a piece of flannel, and they will rise to a proper thickness ; but, if you find them too big or too little, you must roll your dough accordingly. Muffins must not be the least discoloured ; and in order to prepare them for eating, toast them crisp on both sides. Then pull them open with your hand, and they will be like a honey-comb. Lay in as much butter as you intend to use, then clap them together again, and set them by the fire. When you think the butter be melted, turn them, that both sides may be buttered alike ; but do not touch them with a knife, either to

spread or cut them open, as that will make them heavy. You may, however, cut them across with a knife, when the butter be properly melted.

To preserve Yeast.

IF you wish to preserve a large stock of yeast, which will keep and be of use for several months, either to make bread or cakes, you must follow these directions. When you have plenty of yeast, and are apprehensive of a future scarcity, take a quantity of it, stir and work it well with a whisk until it becomes liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a soft brush lay a thin layer of yeast on the tub, and turn the mouth downwards, that no dust may fall upon it, but so that the air may get under to dry it. When that coat be very dry, then lay on another, and so on till you have a sufficient quantity, even two or three inches thick, always taking care that the yeast be very dry in the tub before you lay any more on, and this will keep good for several months. When you have occasion to use this yeast cut a piece off, and lay it into warm water; then stir it together, and it will be fit for use. If it be for brewing, take a large handful of birch tied together, dip it into the yeast, and hang it up to dry. In this manner you may do as many as you please; but take care no dust comes to it. When your beer be fit to set to work, throw in one of these, and it will make it work as well as if you had fresh yeast.

S E C T I O N III.

Proper Nourishments for the Sick.

THOUGH it is not our intention to invade the province of the physician or apothecary, that being totally foreign to the plan of a work of this kind, yet it is certainly the indispensable duty of every house-keeper, to know how properly to provide every kind of kitchen nourishment for the sick. This will appear the more necessary, when we reflect how many lives have been saved by the administering of nourishing food, after all the complicated powers of medicine

had failed, and the physician had formally consigned his suffering patient over to the hands of death.

Mutton Broth.

TAKE the fat off a pound of loin of mutton, and put the lean into a quart of water. Skim it well as it boils, and put in a piece of the upper crust of bread, with a large blade of mace. Having covered it up close, let it boil slowly for half-an hour, and then pour the broth clear off without stirring it. Season it with a little salt, and the meat will be in a proper state to be eaten. Some boil turnips with the meat; but this should not be done, as they ought to be boiled by themselves.

If you intend to make beef or mutton broth for very weak people, who cannot digest much nourishment, take a pound of beef or mutton, or both together, and put to each pound a quart of water. Skin the meat and take off the fat, cut it into little pieces, and let it boil till it comes to a quarter of a pint. Then season it with a very little salt, skim off all the fat, and give the sick person a spoonful of it at a time. If the sick person be very weak, even half a spoonful will be enough at once; while to others who be stronger, a tea-cupful may be given at a time; indeed the whole is, properly to observe what quantity the stomach of the sick person will bear.

Beef Broth.

TAKE off the fat and skin of a pound of lean beef, and cut it into pieces. Then put it into a gallon of water, with the under crust of a penny loaf, and a very little salt. Let it boil till it be reduced to two quarts, then strain it off, and it will be very nourishing. In some cases, when the sick person be very weak, the physician will order beef tea, which must be made thus: Take a piece of lean beef, cut it cross and cross, and then pour on it scalding water. Cover it up close, and let it stand till it be cold. Then pour it off as you want it, season it moderately, and give it to the sick person, having first warmed it.

Another Beef Tea.

CUT a pound of lean beef, very fine, pour a pint of boiling water over it, and put it on the fire to raise the scum. Skim it clean, strain it off, and let it settle. Pour it clean from the settling, and then it will be fit for use.

Veal Broth.

TAKE two pounds of scrag of veal, and put to it two quarts of water, a large piece of upper-crust of bread, two blades of mace, and a little parsley tied with a thread. Cover it close, let it boil two hours very slowly, observing to skim it occasionally, when both meat and broth will be ready.

To mince Veal or Chicken.

MINCE some veal or a chicken very fine; but first take off the skin. Just boil as much water as will moisten it, and no more, with a very little salt, and some nutmeg grated. Then throw a little flour over it, and when the water boils, put in the meat. Keep shaking it about for a minute over the fire; then have ready two or three thin sippets, toasted nice and brown, laid in the plate, and pour the mince meat over it.

Pork Broth.

TAKE off the skin and fat from two pounds of young pork, boil it in a gallon of water, with a turnip and a very little salt, till it be reduced to two quarts. Then strain it off, and let it stand till it be cold. Take off the fat, leave the settling at the bottom of the pan, and drink half a pint warmed in the morning fasting, an hour before breakfast, and at noon, provided the stomach will bear it.

To pull a Chicken.

TAKE what quantity you please of cold chicken, take off the skin, and pull the meat into little bits as thick as a quill. Then take the bones, boil them with a little salt till they be good, and strain. Then take a spoonful of the liquor, a spoonful of milk, a little bit of butter as big as a large nutmeg, rolled in flour, a little chopped parsley, as much as will lie upon a sixpence, and a little salt, if wanted. This will be enough

for half a small chicken. Put all together into the saucepan, then keep shaking it till it be thick, and pour it into a hot plate.

Chicken Broth.

FLAY an old cock or a large fowl, pick off all the fat, and break the bones to pieces with a rolling-pin. Put it into two quarts of water, with a large crust of bread and a blade of mace. Let it boil softly till it be as good as you would have it, which will probably require five or six hours. Pour it off, then put to it a quart more of boiling water, and cover it close. Let it boil softly till it be good, then strain it off, and season it with a very little salt.

When you boil a chicken, save the liquor, and when the meat be eat, break the bones, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a crust of bread. Let it boil till it be good, and then strain it off.

Or you may boil your chicken in this manner. Let your saucepan be very clean and nice, and when the water boils, put in your chicken, which must be very nicely picked and cleaned, and laid in cold water a quarter of an hour before you boil it. Then take it out of the boiling water and lay it in a pewter dish. Save all the liquor that runs from it in the dish, cut up your chicken all in joints in the same dish, bruise the liver very fine, add a little boiled parsley finely chopped, a very little salt, and a little grated nutmeg. Mix all well together with two spoonfuls of the liquor of the fowl, and pour it into the dish with the rest of the liquor. If there be not liquor enough, take two or three spoonfuls of the liquor it was boiled in, and clap another dish over it. Then set it over a chafing-dish of hot coals for five or six minutes, and carry it to table hot with the cover on. This is better than butter, and lighter for the stomach, though some choose it only with the liquor, and no parsley nor liver; but this must be determined by different palates. If it be for a weak person, take off the skin of the chicken before you set it on the chafing-dish; and if you roast it, make nothing but bread sauce, which is the lightest sauce you can make for a

sick person. In this manner you may dress a rabbit, excepting that only a piece of the liver must be bruised.

Chicken Water.

FLAY a large fowl or a cock, bruise the bones with a hammer, and put it into a gallon of water with a crust of bread. Let it boil half away, and then strain it off for use.

Bread Soup.

SET a quart of water on the fire in a clean saucepan, and as much dry crust of bread cut to pieces as the top of a penny loaf, the drier the better, with a bit of butter as big as a walnut. Let it boil, then beat it with a spoon, and keep boiling it, till the bread and water be well mixed. Then season it with a very little salt, and it will be very agreeable to a weak stomach.

Buttered Water.

BEAT up the yolk of an egg in a pint of water, put in a piece of butter as big as a small walnut, with two or three knobs of sugar, and keep stirring it all the time it be on the fire. When it begins to boil, bruise it between the saucepan and a mug, till it be smooth, and has a great froth, when it will be fit to drink. It is ordered in a cold, and where eggs will agree with the stomach. This is called egg-soup by the Germans, who are very fond of it for supper.

Seed Water.

BRUISE half a spoonful of carraway-seeds, and a spoonful of coriander seeds. Boil them in a pint of water, then strain them, and beat into them the yolk of an egg. Mix it up with some sack, and sweeten it to your taste with double-refined sugar.

Barley Water.

BOIL a quarter of a pound of pearl barley in two quarts of water, skim it very clean, and when it has boiled half away, strain it. Make it moderately sweet, and put in two spoonfuls of white wine. It must be made a little warm before you drink it.

To boil Pigeons.

HAVING cleaned, washed, drawn, and skinned

your pigeons, boil them in milk and water for ten minutes, and pour over them the following sauce. Parboil the livers, and bruise them fine, with an equal weight of parsley boiled and chopped fine. Melt some butter; first mix a little of it with the liver and parsley, then mix all together, and pour it over the pigeons.

To boil Partridges.

PUT your partridge into boiling water, and let it boil ten minutes. Then take it up into a pewter plate, and cut it into two, laying the inside next the plate. Take the crumb of a halfpenny roll, or thereabout, and with a blade of mace, boil it two or three minutes. Pour away most of the water, then beat it up with a small piece of good butter and a little salt, and pour it over the partridge. Put a cover over it, and set it over a chafing-dish of coals four or five minutes, and send it up hot, covered close. In this manner you may dress any sort of wild fowl, only boiling it more or less according to its size. Before you pour bread sauce over ducks, take off the skins; and if you roast them, lay bread sauce under them, which is much lighter for weak stomachs than gravy.

To boil Plaice or Flounders.

THROW some salt into your water, and when it boils, put in your fish. As soon as you think they be enough, take them out, and let them remain a little time on the slice to drain. Take two spoonfuls of the liquor, with a little salt, and a little grated nutmeg. Then beat up the yolk of an egg well with the liquor, and stir in the egg. Beat it well together. With a knife carefully slice away all the little bones round the fish, and pour the sauce over it. Then set it for a minute over a chafing-dish of coals, and send it up hot. In the room of this sauce, you may, if you think proper, send up melted butter in a cup.

Brown Caudle.

PUT four spoonfuls of oatmeal, a blade or two of mace, and a piece of lemon peel, in two quarts of water. Boil it about a quarter of an hour, but take care that it does not boil over. Then strain it, and

add a quart of good ale that is not bitter. Then sweeten it to your palate, and add half a pint of white wine. When you do not put in white wine, your caudle must be half of it ale.

White Caudle.

MAKE your gruel as above, and strain it through a sieve, but put no ale to it. When you use it, sweeten it to your palate, grate in a little nutmeg, and put in what wine you think proper. If it be not for a sick person, you may squeeze in the juice of a lemon.

Water Gruel.

PUT a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times, stirring it often. Then strain it through a sieve, salt it to your palate, and put in a large piece of fresh butter. Brew it with a spoon till the butter be all melted, and it will be then fine and smooth.

Panada.

PUT a blade of mace, a large piece of the crumb of bread, and a quart of water, into a clean saucepan. Let it boil two minutes, then take out the bread, and bruise it very fine in a basin. Mix as much water as you think it will require, pour away the rest, and sweeten it to your palate. Put in a piece of butter as big as a walnut, but do not put in any wine, as that will spoil it. Grate in a little nutmeg.

Isinglass Jelly.

PUT an ounce of isinglass, and half an ounce of cloves, into a quart of water. Boil it to a pint, strain it upon a pound of loaf sugar, and when cold, sweeten your tea with it. You may add a little wine. Jellies made from calf's feet, and other things, have been already given.

Salop.

TAKE a large tea-spoonful of the powder of salop, and put it into a pint of boiling water. Keep stirring it till it be a fine jelly, and then put in wine and sugar to your palate.

Artificial Asses Milk.

TAKE two large spoonfuls of hartshorn shavings, two ounces of pearl barley, an ounce of eringo root, the same quantity of China root, the same of preserved ginger, and eighteen snails bruised with the shells. Boil them in three quarts of water till it comes to three pints. Then boil a pint of new milk, mix it with the rest, and put in two ounces of balsam of Tolu. Take half a pint in the morning, and half a pint at night.

The following is nearly as good as the above, and with some consumptive people agrees better. Take a quart of milk, set it in a pan overnight, and the next morning take off all the cream. Then boil it, and set it in the pan again till night. Then boil it, set it in the pan again, and the next morning skim it. Make it blood warm, and drink it as you do asses milk.

Or you may make a very good drink in this manner; Take a quart of milk, and a quart of water, with the top-crust of a penny loaf, and a blade of mace. Boil it a quarter of an hour very softly, then pour it off, and drink it warm.

 SECTION IV.
Necessary Articles for Sea-faring Persons.

AS pickled mushrooms are very handy for captains of ships to take with them to sea, we shall here give directions for that particular purpose. Wash your mushrooms clean, with a piece of flannel dipped in salt and water, put them into a saucepan, and throw a little salt over them. Let them boil up three times in their own liquor, then throw them into a sieve to drain, and spread them on a clean cloth. Let them lie till they be cold, then put them into wide-mouthed bottles, with a good deal of whole mace, a little nutmeg sliced, and a few cloves. Boil the sugar-vinegar of your own making, with a good deal of whole pepper, some races of ginger, and two or three bay leaves. Let it boil a few minutes, then strain it, and when it be cold, put in on, and fill the bottles with mutton fat fried. Cork them,

tie a bladder, then a leather over them, and keep them down close in as cool a place as possible.

Mushrooms may likewise be prepared for sea use, without pickling them, in the following manner. Take large mushrooms, peel them, and scrape out the inside. Then put them into a saucepan, throw a little salt over them, and let them boil in their own liquor. Then throw them into a sieve to drain, lay them on tin plates, and set them in a cool oven. Repeat it often till they be perfectly dry, then put them into a clean stone jar, tie them down tight, and keep them in a dry place. They will keep a great while, and eat and look as well as truffles.

Ketchup is another useful article for persons to take with them to sea, and if it be made in the following manner, it will keep twenty years. Take a gallon of strong stale beer, a pound of anchovies washed from the pickle, the same quantity of shalots peeled, half an ounce of mace, half an ounce of cloves, a quarter of an ounce of whole pepper, three or four large races of ginger, and two quarts of large mushroom flaps rubbed to pieces. Cover all this close, and let it simmer till it be half wasted. Then strain it through a flannel bag, let it stand till quite cold, and then bottle it. This may be carried to any part of the world; and a spoonful of it to a pound of fresh butter melted, will make a fine fish sauce, or will supply the place of gravy sauce. The stronger and staler the beer, the better will be the ketchup.

The following fish sauce, though it will not keep more than a year, may be very useful in short voyages. Chop twenty-four anchovies, having first boned them: Put to them ten shalots cut small, and a handful of scraped horse-radish, a quarter of an ounce of mace, a quart of white wine, a pint of water, and the same quantity of red wine; a lemon cut into slices, half a pint of anchovy liquor, twelve cloves, and the same number of pepper-corns. Boil them together till it comes to a quart, then strain it off, cover it close, and keep it in a cold dry place. Two spoonfuls of it will be sufficient for a pound of butter. It is a pretty sauce for boiled fowls, and many other things, or in the room

of gravy, lowering it with hot water, and thickening it with a piece of butter rolled in flour.

Dripping will be very useful at sea, to fry fish or meat, and for this purpose it must be thus potted. Take six pounds of good beef dripping, boil it in some soft water, strain it into a pan, and let it stand till it be cold. Then take off the hard fat, and scrape off the gravy which sticks to the inside. Do this eight times, and when it be cold and hard, take it off clean from the water, and put it into a large saucepan, with six bay-leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper. Let the fat be all melted, and just hot enough to strain through a sieve into the pot. Then let it stand till it be quite cold, and cover it up. In this manner you may do what quantity you please. The best way to keep any sort of dripping, is to turn the pot upside down, and then no rats can get at it. It will keep on shipboard, and make as fine puff paste crust as any butter whatever, for pies or puddings.

Directions for steeping dried Fish.

EVERY kind of fish, except stock-fish, are salted, or either dried in the sun, as the most common way, or in preparing kilns, and sometimes by the smoke of wood fires in chimney-corners, and, in either case, require being softened and freshened in proportion to their bulk, their nature, or dryness. The very dry sort, as bacalao, cod fish, or whiting, and such like, should be steeped in lukewarm milk and water, and the steeping kept as nearly as possible to an equal degree of heat. The larger fish should be steeped twelve hours; the small, such as whittings, &c. about two hours. The cod are therefore laid to steep in the evening; the whittings, &c. in the morning before they are to be dressed. After the time of steeping they are to be taken out, and hung up by the tails until they be dressed. The reason of hanging them up is, that they soften equally as in the steeping, without extracting too much of the relish, which would make them insipid. When thus prepared, the small fish, as whit-

ings, tusk, and such like, must be floured and laid on the gridiron, and when a little hardened on one side, must be turned and basted with oil upon a feather; and when basted on both sides, and heated through, take them up, always observing, that as sweet oil supple and supplies the fish with a kind of artificial juices, so the fire draws out these juices and hardens them. Therefore be careful not to let them broil too long; but no time can be prescribed, because of the difference of fires, and various sizes of the fish. A clear charcoal fire is much the best, and the fish kept at a good distance, to broil gradually. The best way to know when they be enough is, they will swell a little in the basting, and you must not let them fall again.

The sauces are the same as usual to salt fish; and the usual garnish, oysters fried in batter; but for a supper, for those that like sweet oil, the best sauce is oil, vinegar, and mustard, beat up to a consistence, and served up in saucers.

Should your fish be boiled, as those of a large sort usually are, it should be in milk and water, but not properly to say boiled, as it should only just simmer over an equal fire; in which way, half an hour will do the largest fish, and five minutes the smallest. Some people broil both sorts after simmering, and some pick them to pieces, and then toss them up in a pan with fried onions and apples. They are either way very good, and the choice depends on the weak or strong stomach of the eaters.

Dried Salmon.

DRIED salmon must be managed in a different manner; for though a large fish, they do not require more steeping than a whiting; and should be moderately peppered when laid on the gridiron.

Dried Herrings.

DRIED herrings should be steeped the like time as the whiting, in small beer instead of milk and water; and to which, as to all kinds of broiled salt fish, sweet oil will always be found the best basting, and no ways affect even the delicacy of those who do not love it.

SECTION V.

General Observations on the Breeding of Poultry.

WHILE families remain in the country, it will sometimes be expected of the housekeeper, that she should know something of the management of poultry. We shall therefore appropriate a section to that purpose, in which we shall lay down some general rules for that business. These hints may likewise be equally useful to those small families, who retire from the noise and bustle of large towns and populous cities, to spend the evening of their lives amidst the tranquillity of rural scenes.

In the first place, particular care must be taken that the hen-roost be kept clean. Do not choose too large a breed, as they generally eat coarse; and six hens to a cock will be a good proportion. When fowls be nearly laying, give them whole rice, or nettle seed mixed with bran and bread, worked into a paste. In order to make your fowls familiar, feed them at particular hours, and always in one place.

Great care must be taken to keep your store-house free from vermin, and contrive your perches so as not to be over one another, nor over the nests, in which always take care to keep clean straw. Wherever poultry be kept, all sorts of vermin will naturally come; for which reason it would be proper to sow wormwood and rue about the places in which you keep them, and you may also boil wormwood, and sprinkle the floor with it, which will not only contribute to keep away vermin, but also add much to the health of your poultry. As to rats, mice, and weasels, the best method is to set traps for them.

If you feed your hens now and then with barley bruised, and with the toasts taken out of ale, they will lay often, and all the winter. To prevent your hens eating their own eggs, which they sometimes will, lay a piece of chalk cut like an egg, at which they will often be pecking, and thus finding themselves disappointed, they will not afterwards attempt it. When your hens be inclinable to set, which you will know by

their clucking, do not disappoint them, nor put more than ten under each. As to the whimsical opinion, that a hen should always be set with an odd egg, such as nine, eleven, or thirteen, is a matter of which we shall say nothing. March is reckoned a good month to set hens in; but, if they be properly fed, they will lay many eggs, and set at any time.

Ducks usually begin to lay in February; and if your gardener be diligent in picking up snails, grubs, caterpillars, worms, and other insects, and lay them in one place, it will make your ducks familiar, and is the best food, for change, you can give them. Parsley, sowed about the ponds or river they use, gives their flesh an agreeable taste; and be always sure to have one certain place for them constantly to retire to at night. Partition off their nests, and make them as near the water as possible. Always feed them there, as it makes them love home, ducks being of a rambling nature. Their eggs should be taken away till they be inclined to set, and it is best for every duck, as well as every fowl, to sit upon her own eggs.

The keeping of geese is attended with little trouble; but they spoil a deal of grass, no creature chusing to eat after them. When the goslings be hatched, let them be kept within doors, and lettuce leaves and peas boiled in milk are very good for them. When they be about to lay, drive them to their nests, and shut them up, and set every goose with its own eggs, always feeding them at one place, and at stated times. They will feed upon all sorts of grain and grass; and you may gather acorns, parboil them in ale, and it will fatten them surprisingly.

Turkeys require more trouble to bring them up than common poultry. The hen will lay till she be five years old. Be sure always to feed them near the place where you intend they should lay, and feed them four or five times each day, they being great devourers. While they be sitting they must have plenty of victuals before them, and also be kept warm. To fatten them, you must give them sodden barley and sodden oats, for the first fortnight, and then cram them as you do capons.

If you keep pigeons, which are generally hurtful to your neighbours, take care to feed them well, or you will lose them all. They are great devourers, and yield but little profit. Their nests should be made private and separate, or they will always disturb one another. Be sure to keep their house clean, and lay among their food some hemp-feed, of which they are great lovers.

Tame rabbits are very fertile, bringing forth every month; and as soon as they have kindled, put them to the buck, or they will destroy their young. The best food for them is the sweetest hay, oats and bran, marsh-mallows, fowthistle, parsley, cabbage-leaves, clover-grass, &c. always fresh. If you do not keep them clean, they will poison both themselves, and those that look after them.

The best way to cram a capon or a turkey is, to take barley meal properly sifted, and mix it with new milk. Make it into a good stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Then wetting them in lukewarm milk, give the capon a full gorge three times a-day, morning, noon, and night, and in two or three weeks it will be as fat as necessary.

Fowls are very liable to a disorder called the pip, which is a white thin scale growing on the tip of the tongue; and will prevent poultry from feeding. This is easily discerned, and generally proceeds from drinking puddle water, or want of water, or eating filthy meat. This, however, may be cured, by pulling off the scale with your nail, and then rubbing the tongue with salt.

The flux in poultry comes from their eating too much meat, and the cure is to give them peas and bran scalded. If your poultry be much troubled with lice (which is common, proceeding from corrupt food, and other causes), take pepper beaten small, mix it with warm water, wash your poultry with it, and it will kill all kinds of vermin.

A Catalogue of Garden Stuffs, Poultry, and Fish, in Season in the different Months of the Year.

Fruits.

JANUARY. Pears, apples, nuts, almonds, medlars, services, and grapes.

February. Pears, apples, and grapes.

March. Pears, apples, and forced strawberries.

April. Apples, pears, forced cherries, and apricots for tarts.

May. Pears, apples, strawberries, melons, green apricots, cherries, gooseberries, and currants for tarts.

June. Currants, gooseberries, strawberries, cherries, peaches, pears, apples, apricots, melons, grapes, nectarines, and pine apples.

July. Peaches, cherries, apples, pears, gooseberries, apricots, plumbs, nectarines, melons, raspberries, strawberries, and pine-apples.

August. Apples, cherries, plumbs, nectarines, peaches, mulberries, filberts, figs, grapes, pears, currants, gooseberries, strawberries, melons, and pine-apples.

September. Walnuts, grapes, pears, apples, plumbs, peaches, lazarolets, quinces, medlars, hazel-nuts, filberts, morello cherries, currants, melons, and pine-apples.

October. Services, medlars, figs, peaches, grapes, walnuts, black and white bullace, pears, quinces, filberts, hazel-nuts, and apples.

November. Pears, apples, bullace, walnuts, hazel-nuts, chefnuts, medlars, services, and grapes.

December. Pears, apples, medlars, walnuts, chefnuts, services, hazel-nuts, and grapes.

Roots and Vegetables.

January. Spinach, purple and white brocoli, sprouts, coleworts, favoys, cabbages, celery, endive, chervil, sorrel, parsley, beets, cardoons, tarragon, turnips, radish, rape, mustard, cresses, lettuces, hyssop, pot-mar-

joram, savory, thyme, cucumbers from the hot-houses, mint, skirrets, scorzonera, potatoes, turnips, carrots, parsnips, sage, asparagus, Jerusalem artichokes, and mushrooms.

February. Coleworts, favoys, cabbages, cresses, lettuces, chard-beets, celery, sorrel, endive, chervil, parsley, cardoons, purple and white brocoli, sprouts, marjoram, savory, thyme, tansey, burnet, mint, tarragon, turnips, radishes, rape and mustard. Also may be had, forced radishes, cucumbers, kidney-beans, and asparagus.

March. Spinach, favoys, cabbages, borecole, coleworts, shalots, garlick, onions, Jerusalem artichokes, parsnips, turnips, carrots, mustard, cresses, chives, lettuces, mushrooms, tansey, endive, celery, fennel, parsley, beets, cardoons, brocoli, kidney-beans, cucumbers, hyssop, pot-marjoram, winter savory, thyme, burnet, mint, tarragon, turnips, rape, and radishes.

April. Brocoli, sprouts, coleworts, chervil, parsley, fennel, spinach, radishes, tarragon, burnet, sorrel, endive, celery, young onions, lettuces, thyme, and all sorts of sallads and pot-herbs.

May. Spinach, artichokes, cauliflowers, early cabbages, radishes, turnips, carrots, early potatoes, parsley, sorrel, thyme, mustard, cresses, lettuces, fennel, purslane, mint, balm, cucumbers, tragopogon, asparagus, kidney-beans, beans, peas, and all sorts of small sallads and savoury herbs.

June. Peas, beans, onions, radishes, parsnips, potatoes, turnips, cauliflowers, purslane, parsley, spinach, lettuces, cucumbers, artichokes, kidney-beans, asparagus, rape, cresses, thyme, and all sorts of small sallads and pot-herbs.

July. Cauliflowers, mushrooms, falsify, scorzonera, rocombole, garlick, onions, radishes, potatoes, turnips, carrots, cresses, lettuce, purslane, sorrel, chervil, finochia, endive, celery, artichokes, sprouts, cabbages, kidney-beans, beans, peas, mint, balm, thyme, and all sorts of small sallads and pot-herbs.

August. Radishes, potatoes, turnips, carrots, peas, falsify, scorzonera, shalots, garlick, onions, endive, ce-

lery, beets, sprouts, cauliflowers, cabbages, artichokes, mushrooms, beans, kidney-beans, lettuce, finochia, parsley, marjoram, savory, thyme, and all sorts of small fallads and sweet herbs.

September. Beans, peas, falsify, scorzonera, garlick, leeks, onions, shalots, potatoes, turnips, carrots, parsley, celery, endive, cardoons, cauliflowers, sprouts, cabbages, artichokes, mushrooms, kidney-beans, finochia, chervil, sorrel, beets, lettuces, and all sorts of small fallads and soup-herbs.

October. Salsify, skirrets, potatoes, turnips, parsnips, carrots, artichokes, cauliflowers, sprouts, cabbages, finochia, chervil, cardoons, endive, celery, rocombole, garlick, shalots, leeks, scorzonera, chard-beets, thyme, savory, lettuce, and all sorts of young fallads and pot-herbs.

November. Rocombole, shalots, leeks, onions, scorzonera, falsify, skirrets, potatoes, parsnips, turnips, carrots, parsley, cardoons, chard-beets, spinach, coleworts, sprouts, favoys, cauliflowers, cabbages, Jerusalem artichokes, cresses, endive, chervil, lettuces, and all sorts of small fallads and pot-herbs.

December. Turnips, parsnips, carrots, purple and white brocoli, favoys, cabbages, shalots, onions, leeks, falsify, scorzonera, skirrets, potatoes, parsley, spinach, beets, endive, celery, rocombole, garlick, forced asparagus, cardoons, cresses, lettuces, thyme, and all sorts of small fallads and pot-herbs.

Poultry and Game.

January. Pullets, fowls, chickens, tame pigeons, capons, turkeys, snipes, woodcocks, rabbits, hares, partridges, and pheasants.

February. Fowls, pullets, capons, turkeys, chickens, pigeons, tame rabbits, hares, snipes, woodcocks, partridges, and pheasants.

March. Tame rabbits, pigeons, ducklings, chickens, fowls, capons, pullets, and turkeys.

April. Chickens, fowls, pullets, pigeons, ducklings, leverets, and rabbits.

May. Chickens, fowls, pullets, turkey poults, ducklings, green geese, leverets, and rabbits.

June. Green geese, chickens, pullets, fowls, plovers, turkey-poults, ducklings, wheat-ears, leverets, and rabbits.

July. Green geese, pigeons, chickens, fowls, pullets, ducklings, ducks, turkey-poults, leverets, rabbits, plovers, wheat-ears, pheasants, and young partridges.

August. Turkey-poults, green geese, chickens, fowls, pullets, pigeons, rabbits, leverets, ducklings, plovers, wheat-ears, wild ducks, and pheasants.

September. Ducks, chickens, fowls, pullets, turkeys, geese, larks, pigeons, teal, rabbits, hares, partridges, and pheasants.

October. Chickens, fowls, pullets, pigeons, turkeys, geese, snipes, woodcocks, widgeons, teals, wild ducks, rabbits, hares, larks, dotterels, partridges, and pheasants.

November. Pigeons, pullets, chickens, fowls, turkeys, geese, larks, snipes, woodcocks, teals, widgeons, wild ducks, rabbits, hares, dotterels, partridges, and pheasants.

December. Fowls, capons, pigeons, pullets, turkeys, geese, larks, snipes, woodcocks, rabbits, hares, chickens, dotterels, widgeons, teals, wild ducks, partridges, and pheasants.

Fish.

January. Cod, crawfish, eels, lampreys, perch, tench, carp, sturgeon, skate, thornback, turbot, plaice, flounders, soles, oysters, prawns, crabs, lobsters, smelts, and whittings.

February. Thornback, turbot, flounders, plaice, sturgeons, soles, cod, prawns, oysters, crabs, lobsters, smelts, whittings, skate, crawfish, lampreys, eels, carp, tench, and perch.

March. Tench, carp, mullets, eels, whittings, soles, skate, thornback, turbot, lobsters, flounders, plaice, prawns, crawfish, and crabs.

April. Crawfish, trout, tench, chub, carp, mullets, skate, soles, turbot, salmon, prawns, lobsters, crabs, smelts, and herrings.

May. Chub, trout, eels, tench, carp, smelts, herrings, turbot, soles, salmon, prawns, crabs, crawfish, and lobsters.

June. Eels, pike, tench, carp, trout, mackerel, mullets, turbot, soles, salmon, smelts, lobsters, crawfish, prawns, and herrings.

July. Mackerel, mullets, haddocks, cod, flounders, plaice, soles, herrings, carp, salmon, skate, thornback, pike, tench, lobsters, eels, crawfish, and prawns.

August. Thornbacks, skate, plaice, flounders, haddocks, cod, carp, pike, herrings, mackerel, mullets, oysters, prawns, crawfish, eels, and lobsters.

September. Thornbacks, plaice, flounders, haddocks, cod, carp, salmon, smelts, soles, skate, oysters, lobsters, pike, and tench.

October. Brills, smelts, bearbet, holoberts, dorees, perch, tench, carp, pike, gudgeons, oysters, mussels, cockles, lobsters, and salmon trout.

November. Salmon, bearbet, holoberts, dorees, gurnets, tench, pike, carp, smelts, salmon, trout, mussels, cockles, gudgeons, lobsters and oysters.

December. Bearbet, holoberts, dorees, sturgeon, gurnets, turbot, carp, soles, codlings, cod, smelts, oysters, mussels, cockles, eels, and gudgeons.

N. B. Beef, mutton, and veal, are in season all the year; house-lamb, in January, February, March, November, and December; grass-lamb, in April, May, June, July, August, September, and October; pork, in January, February, March, September, October, November, and December; buck-venison, in June, July, August, and September; and doe-venison, in October, November, and December.

A

MARKETING TABLE.

By the POUND.

Beef, Mutton, Veal, Lamb, Pork, per lb.	Two Pound.	Three Pound.	Four Pound.	Five Pound.	Six Pound.	Seven Pound.
d.	s. d.	s. d.	s. d.	s. d.	s. d.	s. d.
1	0 2	0 3	0 4	0 5	0 6	0 7
1 $\frac{1}{4}$	0 2 $\frac{1}{2}$	0 3 $\frac{1}{4}$	0 4 $\frac{1}{2}$	0 5 $\frac{1}{4}$	0 6 $\frac{1}{2}$	0 7 $\frac{1}{4}$
1 $\frac{1}{2}$	0 3	0 4 $\frac{1}{2}$	0 5	0 6 $\frac{1}{2}$	0 7	0 8 $\frac{1}{2}$
1 $\frac{3}{4}$	0 3 $\frac{1}{2}$	0 4 $\frac{3}{4}$	0 5 $\frac{1}{2}$	0 6 $\frac{3}{4}$	0 7 $\frac{1}{2}$	0 8 $\frac{3}{4}$
2	0 4	0 5	0 6	0 7	0 8	0 9
2 $\frac{1}{4}$	0 4 $\frac{1}{2}$	0 5 $\frac{1}{4}$	0 6 $\frac{1}{2}$	0 7 $\frac{1}{4}$	0 8 $\frac{1}{2}$	0 9 $\frac{1}{4}$
2 $\frac{1}{2}$	0 5	0 6 $\frac{1}{2}$	0 7	0 8 $\frac{1}{2}$	0 9	0 10 $\frac{1}{2}$
2 $\frac{3}{4}$	0 5 $\frac{1}{2}$	0 6 $\frac{3}{4}$	0 7 $\frac{1}{2}$	0 8 $\frac{3}{4}$	0 9 $\frac{1}{2}$	0 10 $\frac{3}{4}$
3	0 6	0 7	0 8	0 9	0 10	0 11
3 $\frac{1}{4}$	0 6 $\frac{1}{2}$	0 7 $\frac{1}{4}$	0 8 $\frac{1}{2}$	0 9 $\frac{1}{4}$	0 10 $\frac{1}{2}$	0 11 $\frac{1}{4}$
3 $\frac{1}{2}$	0 7	0 8 $\frac{1}{2}$	0 9	0 10 $\frac{1}{2}$	0 11	0 12 $\frac{1}{2}$
3 $\frac{3}{4}$	0 7 $\frac{1}{2}$	0 8 $\frac{3}{4}$	0 9 $\frac{1}{2}$	0 10 $\frac{3}{4}$	0 11 $\frac{1}{2}$	0 12 $\frac{3}{4}$
4	0 8	0 9	0 10	0 11	0 12	0 13
4 $\frac{1}{4}$	0 8 $\frac{1}{2}$	0 9 $\frac{1}{4}$	0 10 $\frac{1}{2}$	0 11 $\frac{1}{4}$	0 12 $\frac{1}{2}$	0 13 $\frac{1}{4}$
4 $\frac{1}{2}$	0 9	0 10 $\frac{1}{2}$	0 11	0 12 $\frac{1}{2}$	0 13	0 14 $\frac{1}{2}$
4 $\frac{3}{4}$	0 9 $\frac{1}{2}$	0 10 $\frac{3}{4}$	0 11 $\frac{1}{2}$	0 12 $\frac{3}{4}$	0 13 $\frac{1}{2}$	0 14 $\frac{3}{4}$
5	0 10	0 11	0 12	0 13	0 14	0 15
5 $\frac{1}{4}$	0 10 $\frac{1}{2}$	0 11 $\frac{1}{4}$	0 12 $\frac{1}{2}$	0 13 $\frac{1}{4}$	0 14 $\frac{1}{2}$	0 15 $\frac{1}{4}$
5 $\frac{1}{2}$	0 11	0 12 $\frac{1}{2}$	0 13	0 14 $\frac{1}{2}$	0 15	0 16 $\frac{1}{2}$
5 $\frac{3}{4}$	0 11 $\frac{1}{2}$	0 12 $\frac{3}{4}$	0 13 $\frac{1}{2}$	0 14 $\frac{3}{4}$	0 15 $\frac{1}{2}$	0 16 $\frac{3}{4}$
6	0 12	0 13	0 14	0 15	0 16	0 17

A
MARKETING TABLE,
By the STONE.

Beef, Mutton, Veal, Lamb, Pork &c. at per lb	1 Stone or 14 lb. is		2 Stone or 28 lb. is		3 Stone or 42 lb. is			4 Stone or 56 lb. is		
<i>d.</i>	<i>s.</i>	<i>d.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>	<i>l.</i>	<i>s.</i>	<i>d.</i>
1	1	2	2	4	0	3	6	0	4	8
1 $\frac{1}{4}$	1	5 $\frac{1}{2}$	2	11	0	4	4 $\frac{1}{2}$	0	5	10
1 $\frac{1}{2}$	1	9	3	6	0	5	3	0	7	0
1 $\frac{3}{4}$	2	0 $\frac{1}{2}$	4	1	0	6	1 $\frac{1}{2}$	0	8	2
2	2	4	4	8	0	7	0	0	9	4
2 $\frac{1}{4}$	2	7 $\frac{1}{2}$	5	3	0	7	10 $\frac{1}{2}$	0	10	6
2 $\frac{1}{2}$	2	11	5	10	0	8	9	0	11	8
2 $\frac{3}{4}$	3	2 $\frac{1}{2}$	6	5	0	9	7 $\frac{1}{2}$	0	12	10
3	3	6	7	0	0	10	6	0	14	0
3 $\frac{1}{4}$	3	9 $\frac{1}{2}$	7	7	0	11	4 $\frac{1}{2}$	0	15	2
3 $\frac{1}{2}$	4	1	8	2	0	12	3	0	16	4
3 $\frac{3}{4}$	4	4 $\frac{1}{2}$	8	9	0	13	1 $\frac{1}{2}$	0	17	6
4	4	8	9	4	0	14	0	0	18	8
4 $\frac{1}{4}$	4	11 $\frac{1}{2}$	9	11	0	14	10 $\frac{1}{2}$	0	19	10
4 $\frac{1}{2}$	5	3	10	6	0	15	9	1	1	0
4 $\frac{3}{4}$	5	6 $\frac{1}{2}$	11	1	0	16	7 $\frac{1}{2}$	1	2	2
5	5	10	11	8	0	17	6	1	3	4
5 $\frac{1}{4}$	6	1 $\frac{1}{2}$	12	3	0	18	4 $\frac{1}{2}$	1	4	6
5 $\frac{1}{2}$	6	5	12	10	0	19	3	1	5	8
5 $\frac{3}{4}$	6	8	13	5	1	0	1 $\frac{1}{2}$	1	6	10
6	7	0	14	0	1	1	0	1	8	0

A TABLE to cast up EXPENCES, or WAGES.

Per Year.	Per Month.			Per Week.			Per Day.		
£.	£.	s.	d.	£.	s.	d.	£.	s.	d.
1	0	1	6 $\frac{1}{2}$	0	0	4 $\frac{1}{2}$	0	0	0 $\frac{3}{4}$
2	0	3	0 $\frac{3}{4}$	0	0	9 $\frac{1}{4}$	0	0	1 $\frac{1}{4}$
3	0	4	7 $\frac{1}{4}$	0	1	1 $\frac{3}{4}$	0	0	2
4	0	6	1 $\frac{3}{4}$	0	1	6 $\frac{1}{2}$	0	0	2 $\frac{3}{4}$
5	0	7	8	0	1	11	0	0	3 $\frac{1}{4}$
6	0	9	2 $\frac{1}{2}$	0	2	3 $\frac{1}{2}$	0	0	4
7	0	10	9	0	2	8 $\frac{1}{4}$	0	0	4 $\frac{1}{2}$
8	0	12	3 $\frac{1}{4}$	0	3	0 $\frac{3}{4}$	0	0	5 $\frac{1}{4}$
9	0	13	9 $\frac{3}{4}$	0	3	5 $\frac{1}{2}$	0	0	6
10	0	15	4	0	3	10	0	0	6 $\frac{1}{2}$
11	0	16	10 $\frac{1}{2}$	0	4	2 $\frac{3}{4}$	0	0	7 $\frac{1}{4}$
12	0	13	5	0	4	7 $\frac{1}{4}$	0	0	8
13	0	19	11 $\frac{1}{4}$	0	4	11 $\frac{3}{4}$	0	0	8 $\frac{1}{2}$
14	1	1	5 $\frac{3}{4}$	0	5	4 $\frac{1}{4}$	0	0	9 $\frac{1}{4}$
15	1	3	0 $\frac{1}{4}$	0	5	9	0	0	9 $\frac{3}{4}$
16	1	4	6 $\frac{1}{2}$	0	6	1 $\frac{3}{4}$	0	0	10 $\frac{1}{2}$
17	1	6	1	0	6	6 $\frac{1}{4}$	0	0	11 $\frac{1}{4}$
18	1	7	7 $\frac{1}{2}$	0	6	10 $\frac{3}{4}$	0	0	11 $\frac{3}{4}$
19	1	9	1 $\frac{3}{4}$	0	7	3 $\frac{1}{2}$	0	1	0 $\frac{1}{2}$
20	1	10	8 $\frac{1}{4}$	0	7	8	0	1	1 $\frac{1}{4}$
30	2	6	0 $\frac{1}{4}$	0	11	6	0	1	7 $\frac{3}{4}$
40	3	1	4 $\frac{1}{2}$	0	15	4	0	2	2 $\frac{1}{4}$
50	3	16	8 $\frac{1}{2}$	0	19	2 $\frac{1}{4}$	0	2	9
60	4	12	0 $\frac{3}{4}$	1	3	0 $\frac{1}{4}$	0	3	3 $\frac{1}{2}$
70	5	7	4 $\frac{3}{4}$	1	6	10 $\frac{1}{4}$	0	3	10
80	6	2	9	1	10	8 $\frac{1}{4}$	0	4	4 $\frac{1}{2}$
90	6	18	1	1	14	6 $\frac{1}{4}$	0	4	11 $\frac{1}{2}$
100	7	13	5	1	18	4 $\frac{1}{4}$	0	5	5 $\frac{1}{4}$
200	15	6	10 $\frac{1}{4}$	3	16	8 $\frac{1}{2}$	0	10	11 $\frac{1}{2}$
300	23	0	3 $\frac{1}{4}$	5	15	0 $\frac{3}{4}$	0	16	5 $\frac{1}{4}$
400	30	13	8 $\frac{1}{2}$	7	13	5	1	1	11
500	38	7	1 $\frac{1}{2}$	9	11	9 $\frac{1}{4}$	1	7	4 $\frac{3}{4}$
1000	76	14	3	19	3	6 $\frac{1}{4}$	2	14	9 $\frac{1}{2}$

Note, In these Two Tables, the month is of 28 days.

A TABLE to cast up EXPENCES or WAGES by the
Day, Week, Month, or Year.

By the Day	By the Week.	By the Month.	By the Year.
s. d.	£. s. d.	£. s. d.	£. s. d.
0 1	0 0 7	0 2 4	1 10 5
0 2	0 1 2	0 4 8	3 0 10
0 3	0 1 9	0 7 0	4 11 3
0 4	0 2 4	0 9 4	6 1 8
0 5	0 2 11	0 11 8	7 12 1
0 6	0 3 6	0 14 0	9 2 6
0 7	0 4 1	0 16 4	10 12 11
0 8	0 4 8	0 18 8	12 3 4
0 9	0 5 3	1 1 0	13 13 9
0 10	0 5 10	1 3 4	15 4 2
0 11	0 6 5	1 5 8	16 14 7
1 0	0 7 0	1 8 0	18 5 0
2 0	0 14 0	2 16 0	36 10 0
3 0	1 1 0	4 4 0	54 15 0
4 0	1 8 0	5 12 0	73 0 0
5 0	1 15 0	7 0 0	91 5 0
6 0	2 2 0	8 8 0	109 10 0
7 0	2 9 0	9 16 0	127 5 0
8 0	2 16 0	11 4 0	146 0 0
9 0	3 3 0	12 12 0	164 5 0
10 0	3 10 0	14 0 0	182 10 0
11 0	3 17 0	15 8 0	200 15 0
12 0	4 4 0	16 16 0	219 0 0
13 0	4 11 0	18 4 0	237 5 0
14 0	4 18 0	19 12 0	255 10 0
15 0	5 5 0	21 0 0	273 15 0
16 0	5 12 0	22 8 0	292 0 0
17 0	5 19 0	23 16 0	310 5 1
18 0	6 6 0	25 4 0	328 10 0
19 0	6 13 0	26 12 0	346 15 0
20 0	7 0 0	28 0 0	365 0 0

THE END.



