

The art of cookery : made plain and easy ... / Carefully selected from ... Mrs. Glasse.

Contributors

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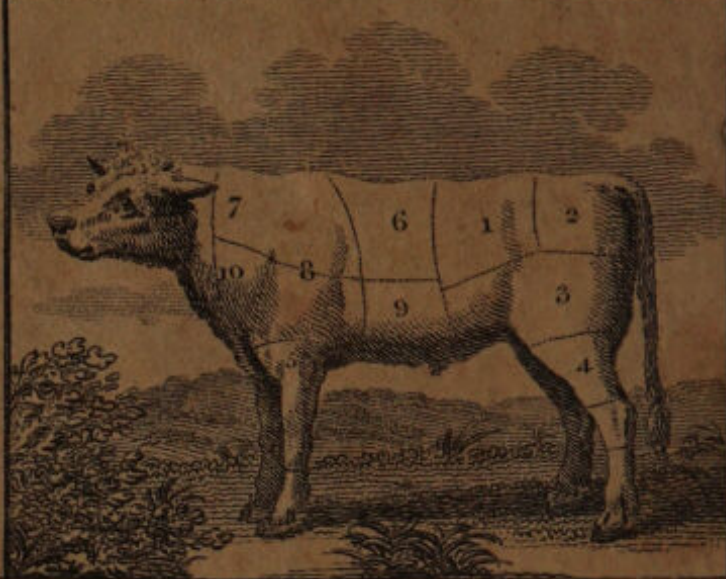
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FROM THE COLLECTION
OF COOKERY BOOKS
FORMED BY
JOHN HODGKIN, F.L.S.



BEEF

VEAL



Hind Quarter

Fore Quarter

- | | |
|------------------------------|---|
| 1 Sir Loin | 10 Fore Rib... 5 Ribs |
| 2 Rump | 11 Middle D ^o 4 D ^o |
| 3 Aitch Bone | 12 Chuck... 3 D ^o |
| 4 Buttock | 13 Shol ^r or Leg Mutt ^o piece |
| 5 Mouse D ^o | 14 Brisket |
| 6 Veiny piece | 15 Clod |
| 7 Thick Flank | 16 Neck or Sticking piece |
| 8 Thin D ^o | 17 Shin |
| 9 Leg | 18 Check |

- | | |
|---|--|
| 1 Loin best end | 6 Neck best end |
| 2 D ^o Chump D ^o | 7 D ^o .. Scrag D ^o |
| 3 Fillet | 8 Blade Bone |
| 4 Knuckle hind | 9 Breast best end |
| 5 D ^o .. fore | 10 D ^o Brisket D ^o |



PORK

- | | |
|-------------------------|-----------------------------|
| 1 The Sperib | 4 Fore Loin |
| 2 Hand | 5 Hind D ^o |
| 3 Belly or Spring | 6 Leg |

MUTTON

- | | |
|---|------------------------------|
| 1 Leg | 5 D ^o Scrag |
| 2 Loin best end | 6 Should |
| 3 D ^o Chump D ^o | 7 Breast |
| 4 Neck best end | 8 Saddle |

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THE
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Butchers' Meat, Poultry,	Dishes for Lent.
Fish, &c.	Gravies.
How to Roast and Boil to	Sauces.
Perfection every Thing	Hashes.
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to Table.	Ragouts.
Vegetables.	To cure Hams, Bacon, &c.
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Frying.	Making Cakes.
To dress Fish.	Jellies.
Made Dishes.	Preserving.
Poultry.	Made Wines.
Soups and Broths.	&c. &c. &c. &c.

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MRS. GLASSE.

Ornamented with ENGRAVINGS, explaining the Method used by the London Butchers in cutting up Meat; with the Names of the different Joints; and a Variety of Cuts, shewing the Art of

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Mutton.

If the mutton be young, the flesh will pinch tender; if old, it will wrinkle, and remain so: if young, the fat will easily part from the lean; if old, it will stick by strings and skins: if ram-mutton, the fat feels spongy, the flesh close-grained and tough, not rising again when dented with your finger: if ewe mutton, the flesh is paler than wether-mutton, a closer grain, and easily parting. If there be a rot, the flesh will be palish, and the fat a faint whitish, inclining to yellow, and the flesh will be loose at the bone. If you squeeze it hard, some drops of water will stand up like sweat. As to the newness and staleness, the same is to be observed as in lamb.

Beef.

If it be right ox-beef, it will have an open grain; if young, a tender and oily smoothness: if rough and spongy, it is old, or inclined to be so, except the neck, brisket, and such parts as are very fibrous, which in young meat will be more rough than in other parts. A carnation, pleasant colour betokens good spending meat; the suet a curious white; yellowish, is not so good.

Cow-beef is less bound and closer grained than the ox, the fat whiter, but the lean somewhat paler; if young, the dent you make with your finger will rise again in a little time.

Bull-beef is of a close grain, deep dusky red, tough in pinching, the fat skinny, hard, and has a rammish rank smell; and for newness and staleness, this flesh bought fresh has but few signs, the more material is its clamminess, and the rest your smell will inform you. If it be bruised, these places will look more dusky or blackish than the rest.

Pork.

If it be young, the lean will break in pinching between your fingers; and if you nip the skin with your nails, it will make a dent; also if the fat be soft and pulpy, in a manner like lard; if the lean be tough, and the fat flabby and spongy, feeling rough, it is old, especially if the rind be stubborn, and you cannot nip it with your nails.

If of a boar, though young, or of a hog gelded at full growth, the flesh will be hard, tough, reddish, and rammish of smell; the fat skinny and hard; the skin very thick and rough, and pinched up, will immediately fall again.

As for old and new killed, try the legs, hands, and springs, by putting your finger under the bone that comes out: for if it be tainted, you will there find it by smelling your finger; besides, the skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little kernels in the fat of the pork, like hail-shot, if many, it is measly, and dangerous to be eaten. Pork comes in in the middle of August, and holds good till Lady-day.

How

How to chuse Brawn, Venison, Westphalia Hams, &c.

Brawn is known to be old or young by the extraordinary or moderate thickness of the rind; the thick is old, the moderate is young. If the rind and fat be very tender, it is not boar-brawn, but barrow or sow.

Venison.

Try the haunches or shoulders under the bones that come cut, with your finger or knife, and as the scent is sweet or rank, it is new or stale; and the like of the sides in the most fleshy parts: if tainted, they will look greenish in some places, or more than ordinary black. Look on the hoofs, and if the clefts are very wide and rough, it is old; if close and smooth, it is young.

The buck venison begins in May, and is in high season till All-hallows-day: the doe is in season from Michaelmas to the end of December, or sometimes to the end of January.

Westphalia Hams, and English Bacon.

Put a knife under the bone that sticks out of the ham, and if it comes out in a manner clean, and has a curious flavour, it is sweet and good; if much smeared and dulled, it is tainted or rusty.

English gammons are tried the same way; and, for other parts, try the fat; if it be white, oily in feeling, does not break or crumble, it is good; but if the contrary, and the lean has some little streaks of yellow, it is rusty, or will soon be so.

To chuse Butter, Cheese, and Eggs.

When you buy butter, trust not to that which will be given you to take, but try in the middle, and if your smell and taste be good, you cannot be deceived.

Cheese is to be chosen by its moist and smooth coat: if old cheese be rough coated, rugged, or dry at top, beware of little worms or mites: if it be over full of holes, moist or spongy, it is subject to maggots: if any soft or perished place appear on the outside, try how deep it goes, for the greater part may be hid within.

Eggs, hold the great end to your tongue; if it feels warm, be sure it is new; if cold, it is bad; and so in proportion to the heat or cold, is the goodness of the egg. Another way to know a good egg, is to put the egg into a pan of cold water; the fresher the egg, the sooner it will fall to the bottom; if rotten, it will swim at the top. This is also a sure way not to be deceived. As to the keeping of them, pitch them all with the small end downwards in fine wood ashes, turning them once a week end-ways, and they will keep some months.

POULTRY IN SEASON.

January.—Hen turkeys, capons, pullets with eggs, fowls, chickens, hares, all sorts of wild-fowl, tame-rabbits, and tame-pigeons.

February.—Turkeys, and pullets with eggs, capons, fowls small chickens, hares, all sorts of wild-fowl, (which in this month begin to decline,) tame and wild pigeons, tame-rabbits, green-geese, young ducklings, and turkey poults.

March.—This month the same as the preceding month; and in this month wild-fowl goes quite out.

April.—Pullets, spring fowls, chickens, pigeons, young wild-rabbits, leverets, young geese, ducklings, and turkey poults.

May and June.—The same.

July.—The same; with young partridges, pheasants, and wild-ducks, called flappers or moulters.

August.—The same.

September, October, November, and December.—In these months all sorts of fowl, both wild and tame, are in season; and in the three last is the full season for all manner of wild fowl.

How to chuse Poultry.

To know whether a Capon is a true one, young or old, new or stale.

If he be young, his spurs are short, and his legs smooth: if a true capon, a fat vein on the side of his breast, the comb pale, and a thick belly and rump: if new, he will have a hard close vent; if stale, a loose open vent.

A Cock or Hen Turkey, Turkey Poults.

If the cock be young, his legs will be black and smooth, and his spurs short: if stale, his eyes will be sunk in his head, and the feet dry; if new, the eyes lively, and feet limber. Observe the like by the hens; and moreover, if she be with egg, she will have a soft open vent; if not, a hard close vent. Turkey poults are known the same way, and their age cannot deceive you.

A Cock, Hen, &c.

If young, his spurs are short and dubbed, but take particular notice they are not pared or scraped: if old, he will have an open vent; but if new, a close hard vent. And so of a hen for newness or staleness: if old, her legs and comb are rough, if young, smooth.

A Tame Goose, Wild Goose, and Bran Goose.

If the bill be yellowish, and she has but few hairs, she is young; but if full of hairs, and the bill and foot red, she is old: if new, limber-footed; if stale, dry-footed. And so of a wild goose and bran goose.

Wild and Tame Ducks.

The Duck, when fat, is hard and thick on the belly; but if not, thin and lean: if new, limber-footed; if stale, dry-footed. A true wild duck has a reddish foot, smaller than the tame one.

Pheasants,

Pheasant, Cock and Hen.

The cock, when young, has dubbed spurs; when old, sharp small spurs: if new, a fat vent; and if stale, an open flabby one. The hen, if young, has smooth legs, and her flesh of a curious grain; if with egg, she will have a soft open vent; and if not, a close one. For newness or staleness, as the cock.

Partridge, Cock and Hen.

The bill white, and the legs bluish, shew age; for if young, the bill is black, and legs yellowish: if new, a fast vent; if stale, a green and open one. If their crops be full, and they have fed on green wheat, they may taint there; and for this smell in their mouth.

Woodcock and Snipe.

The Woodcock, if fat, is thick and hard: if new, limber-footed; when stale, dry-footed; or if their noses are snotty, and their throats muddy and moorish, they are not good. A snipe, if fat, has a fat vein in the side under the wing, and in the vent feels thick. For the rest, like the woodcock.

Doves and Pigeons.

To know the turtle-dove, look for a bluish ring round his neck, and the rest mostly white. The stock-dove is bigger; and the ring-dove is less than the stock-dove. The dove-house pigeons, when old, are red-legged: if new and fat, they will feel full and fat in the vent, and are limber-footed; but if stale, a flabby and green vent.

And so green or grey plover, fieldfare, blackbird, thrush, larks, &c.

Of Hare, Leveret, or Rabbit.

Hare will be whitish and stiff, if new and clean killed: if stale, the flesh blackish in most parts, and the body limber: if the cleft in her lips spread very much, and her claws wide and ragged, she is old; and the contrary, young: if the hare be young, the ears will tear like a piece of brown paper; if old, dry and tough. To know a true leveret, feel on the four-leg near the foot, and if there be a small bone or knob, it is right; if not, it is a hare: for the rest observe as in a hare. A rabbit, if stale, will be limber and slimy; if new, white and stiff: if old, her claws are very long and rough, the wool mottled with grey hairs; if young, the claws and wool smooth.

FISH IN SEASON.

Candlemas Quarter.

Lobsters, crabs, craw-fish, river craw-fish, guard-fish, mackerel, bream, barbel, roach, shad or alloc, lamprey or lamper-eels, dace, bleak, prawns, and horse-mackerel.

The eels that are taken in running water are better than pond eels: of these the silver ones are most esteemed.

Midsummer

Midsummer Quarter.

Turbots and trouts, soals, grigs, and shafflings and glout, tenes, salmon, dolphin, flying-fish, sheep-head, tollis, both land and sea, sturgeon, seale, chub, lobsters, and crabs.

Sturgeon is a fish commonly found in the northern seas; but now and then we find them in our great rivers, the Thames, the Severn, and the Tyne. This fish is of a very large size, and will sometimes measure eighteen feet in length. They are much esteemed when fresh, cut in pieces, roasted, baked, or pickled for cold treats. The caveer is esteemed a dainty, which is the spawn of this fish. The latter end of this quarter come smelts.

Michaelmas Quarter.

Cod and haddock, coal-fish, white and pouting hake, lyng, tuske and mullet (red and grey,) weaver, gurnet, rocket, herrings, sprats, soals, and flounders, plaice, dabs and smeare dabs, eels, chars, scate, thornback and homlyn, kinson, oysters and scollops, salmon, sea perch and carp, pike, tench, and sea tench.

Scate-maids are black, and thornback-maids white. Gray bass comes with the mullet.

In this quarter are fine smelts, and holds till after Christmas.

There are two sorts of mullets, the sea mullet and river mullet; both equally good.

Christmas Quarter.

Dore, brile, gudgeons, gollin, smelts, crouch, perch, anchovy and loach, scollop and wilks, periwinkles, cockles, mussels, geare, bearbet, and hollebet.

How to chuse Fish.

To chuse Salmon, Pike, Trent, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

All these are known to be new or stale by the colour of their gills, their easiness or hardness to open, the hanging or keeping up of their fins, the standing out or sinking of their eyes, &c. and by smelling their gills.

Turbot.

He is chosen by his thickness and plumpness: and if his belly be of a cream colour, he must spend well; but if thin, and his belly of a bluish white, he will eat very loose.

Cod and Codling.

Chuse him by his thickness towards his head, and the whiteness of his flesh when it is cut: and so of a codling.

Lyng.

For dried lyng, chuse that which is thickest in the poll, and the flesh of the brightest yellow.

Scate and Thornback.

These are chosen by their thickness; and the she scate is the sweetest, especially if large.

Soals.

These are chosen by their thickness and stiffness. When their bellies are of a cream colour, they spend the firmer.

Sturgeon.

If it cuts without crumbling, and the veins and gristles give a true blue where they appear, and the flesh a perfect white, then conclude it to be good.

Fresh Herrings and Mackerel.

If their gills are of a lively shining redness, their eyes stand full, and the fish is stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and tails limber, they are stale.

Lobsters.

Chuse them by their weight; the heaviest are best, if no water be in them: if new, the tail will pull smart, like a spring; if full, the middle of the tail will be full of hard, or reddish-skinned meat. Cock lobster is known by the narrow back part of the tail, and the two uppermost fins within his tail are stiff and hard; but the hen is soft, and the back of her tail broader.

Prawns, Shrimps, and Crabfish.

The two first, if stale, will be limber, and cast a kind of slimy smell, their colour fading, and they slimy: the latter will be limber in their claws and joints, their red colour blackish and dusky, and will have an ill smell under their throats; otherwise all of them are good.

Plaice and Flounders.

If they are stiff, and their eyes be not sunk or look dull, they are new: the contrary when stale. The best sort of plaice look bluish on the belly.

Pickled Salmon.

If the flesh feels oily, and the scales are stiff and shining, and it comes in flakes, and parts without crumbling, then it is new and good, and not otherwise.

Pickled and Red Herrings.

For the first, open the back to the bone, and if the flesh be white, flaky, and oily, and the bone white, or a bright red, they are good. If red herrings carry a good gloss, part well from the bone, and smell well, then conclude them to be good.

OF ROASTING, BOILING, &c.

That professed Cooks will find fault with my touching upon a branch of Cookery which they never thought worth their notice, is what I expect. However, this I know, it is the most necessary part of it; and few Servants there are who know how to roast and boil to perfection.

I shall begin with roast and boiled of all sorts, and must desire the Cook to order her fire according to what she is to dress. If any thing very little or thin, then a pretty little brisk fire, that it may be done quick and nice: if a very large joint, then be sure a good fire be laid to cake: let it be clear at the bottom; and when your meat is half done, move the dripping-pan and spit a little from the fire, and stir up a good brisk fire; for, according to the goodness of your fire, your meat will be done sooner or later.

Beef.

Be sure to paper the top, and baste it well all the time it is roasting, and throw a handful of salt on it. When you see the smoke draw to the fire, it is near enough: then take off the paper, baste it well, and drudge it with a little flour to make a fine froth. Never salt your roast meat before you lay it to the fire, for that draws out the gravy. If you would keep it a few days before you dress it, dry it well with a clean cloth, and hang it where the air will come to it; but be sure to mind there is no damp place about it. When you take up your meat, garnish your dish with horse-radish.

Mutton and Lamb.

As to roasting of mutton, the loin, haunch, and saddle, (which is the two loins,) must be done as the beef above: but all other sorts of mutton and lamb must be roasted with a quick clear fire, and without paper: baste it when you lay it down; and just before you take it up drudge it with a little flour; but be sure not to use too much, for that takes away all the fine taste of the meat. Some chuse to skin a loin of mutton, and roast it brown without paper; but that you may do just as you please; but be sure always to take the skin off a breast of mutton.

Veal.

As to veal, you must be careful to roast it of a fine brown: if a large joint, a very good fire; if a small joint, a pretty little brisk fire. If a fillet or loin, be sure to paper the fat, that you lose as little of that as possible: lay it some distance from the fire till it is soaked, then lay it near the fire. When you lay it down, baste it well with good butter; and when it is near enough baste it again, and drudge it with a little flour. The breast you must roast with the caul on till it is enough, and skewer the sweetbread on the back side of the breast. When it is nigh enough, take off the caul, baste it, and drudge it with a little flour.

Pork.

Pork.

Pork must be well done, or it is apt to surfeit. When you roast a loin, take a sharp penknife, and cut the skin across, to make the crackling eat the better. The chine must be cut, and so must all pork that has the rind on. Roast a leg of pork thus: take a knife as above, and score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt; or cut a hole under the twist, and put the sage, &c. there, and skewer it up with a skewer. Roast it crisp, because most people like the rind crisp, which they call crackling. Make some good apple sauce, and send up in a boat; then have a little drawn gravy to put in the dish. This they call a mock goose. The spring, or hand of pork, if very young, roasted like a pig, eats very well, otherwise it is better boiled. The spare-rib should be basted with a little bit of butter, a very little dust of flour, and some sage shred small; but we never make any sauce to it but apple sauce. The best way to dress pork griskins is to roast them, baste them with a little butter and sage, and a little pepper and salt. Few eat any thing with these but mustard.

To roast a Pig.

Spit your pig, 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 your pig down, take a little sage shred small, a piece of butter as big as a walnut, and a little pepper and salt: put them into the pig, and sew it up with coarse thread; then flour it all over very well, and keep flouring it till the eyes drop out, or you find the crackling hard. Be sure to save all the gravy that comes out of it, which you must do by setting basons or pans under the pig in the dripping-pan, as soon as you find the gravy begins to run. When the pig is enough, stir the fire up brisk; take a coarse cloth, with about a quarter of a pound of butter in it, and rub the pig all over till the crackling is quite crisp, and then take it up. Lay it in your dish, and with a sharp knife cut off the head, and then cut the pig in two, before you draw out the spit. Cut the ears off the head, and lay them at each end; and cut the under-jaw in two, and lay on each side: melt some good butter; take the gravy you saved and put into it, boil it, and pour it into the dish with the brains bruised fine, and the sage mixed all together, and then send it to table.

Another way to roast a Pig.

Chop some sage and onion very fine, a few crumbs of bread, a little butter, pepper, and salt, rolled up together; put it into the belly, and sew it up: before you lay down the pig, rub it all over with sweet oil. When it is done, take a dry cloth and wipe it; then put it into a dish, cut it up, and send it to table with the sauce as above.

Different Sorts of Sauce for a Pig.

Now you are to observe there are several ways of making sauce for a pig. Some do not love any sage in the pig, only a crust of bread, but then you should have a little dried sage rubbed and mixed with the gravy and butter. Some love bread sauce in a bason, made thus: take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for about five or six minutes, and then pour the water off, take out the spice, and beat up the bread with a good piece of butter. Some love a few currants boiled in it, a glass of wine, and a little sugar; but that you may do just as you like it. Others take half a pint of good beef gravy, and the gravy which comes out of the pig, with a piece of butter rolled in flour, two spoonfuls of catch-up, and boil them all together, then take the brains of the pig and bruise them fine: put all these together, with the sage in the pig, and pour into your dish: it is a very good sauce. When you have not gravy enough comes out of your pig with the butter for sauce, take about half a pint of veal gravy, and add to it; or stew the petty-toes, and take as much of that liquor as will do for sauce, mixed with the other.

To bake a Pig.

If you should be in a place where you cannot roast a pig, lay it in a dish, flour it all over well, and rub it over with butter, butter the dish you lay it in, and put it into the oven. When it is enough, draw it out of the oven's mouth, and rub it over with a buttery cloth; then put it into the oven again till it is dry; take it out, and lay it in a dish; cut it up, take a little veal gravy, and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom: put that to it, with a little piece of butter rolled in flour; boil it up, and put it into the dish with the brains and sage in the belly. Some love a pig brought whole to table: then you are only to put what sauce you like into the dish.

To melt Butter.

In melting of butter you must be very careful: let your sauce-pan be well tinned; take a spoonful of water, a little dust of flour, and your butter cut to pieces: be sure to keep shaking your pan one way, for fear it should oil: when it is all melted, let it boil, and it will be smooth and fine. A silver pan is best, if you have one.

To roast Geese, Turkeys, &c.

When you roast a goose, turkey, or fowls of any sort, take care to singe them with a piece of white paper, and baste them with a piece of butter; drudge them with a little flour; and when the smoke begins to draw to the fire, and they look plump, baste them again, and drudge them with a little flour, and take them up.

Sauce for a Goose.

For a goose make a little good gravy, and put it into a bason by itself, and some apple-sauce into another.

Sauce for a Turkey.

For a turkey, good gravy in the dish, and either bread or onion sauce in a bason.

Sauce for Fowls.

To fowls you should put good gravy in the dish, and either bread or egg-sauce in a bason.

Sauce for Ducks.

For ducks, a little gravy in the dish, and onion in a cup, if liked.

Sauce for Pheasants and Partridges.

Pheasants and partridges should have gravy in the dish, and bread-sauce in a cup, and poverroy-sauce.

Sauce for Larks.

Larks, roast them, and all the time they are roasting keep basting them very gently with butter, and sprinkle crumbs of bread on them till they are almost done; then let them brown before you take them up.

The best way of making crumbs of bread is to rub them through a fine cullender, and put a little butter into a stew-pan: melt it, put in your crumbs of bread, and keep them stirring till they are of a light brown; put them in a sieve to drain a few minutes: lay your larks in a dish, and the crumbs all round, almost as high as the larks, with plain butter in a cup, and some gravy in another.

To roast Woodcocks and Snipes.

Put them on a little spit; take a round of a threepenny loaf and toast it brown, then lay it in a dish under the birds: baste them with a little butter, and let the traile drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it, and have about a quarter of a pint of gravy; pour it into the dish, and set it over a lamp or chafing-dish for three minutes, and send them to table. You are to observe, we never take any thing out of a woodcock or snipe.

To roast a Pigeon.

Take some parsley shred fine, a piece of butter as big as a walnut, a little pepper and salt; tie the neck end tight; tie a string round the legs and rump, and fasten the other end to the top of the chimney-piece. Baste them with butter, and when they are enough lay them in the dish, and they will swim with gravy. You may put them on a little spit, and then tie both ends close.

To broil a Pigeon.

When you broil them do them in the same manner, and take care your fire is very clear, and set your gridiron high, that they may not burn, and have a little parsley and butter in a cup. You may split them, and broil them with a little pepper and salt; and you may roast them only with a little parsley and butter in a dish.

Directions for Geese and Ducks.

As to geese and ducks, you should have sage and onion shred fine, with pepper and salt, put into the belly.

Put only pepper and salt into wild ducks, easterlings, wigeon, teal, and all other sorts of wild fowl, with gravy in the dish.

To roast a Hare.

Take your hare when it is cased, truss it in this manner: bring the two hind legs up to its sides, pull the fore-legs back, put your skewer first into the hind-leg, then into the fore-leg, and thrust it through the body; put the fore-leg on, and then the hind-leg, and a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus: take a quarter of a pound of beef-suet, as much crumb of bread, a handful of parsley chopped fine, some sweet herbs of all sorts, such as basil, marjoram, winter-savory, and a little thyme, chopped very fine, a little nutmeg grated, some lemon-peel cut fine, pepper and salt; chop the liver fine, and put it in with two eggs, mix it up and put it into the belly, and sew or skewer it up; then spit it and lay it to the fire, which must be a good one.

Different Sorts of Sauce for a Hare.

Take for sauce a pint of cream and half a pound of fresh butter; put them in a saucepan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick; then take up the hare, and pour the sauce into the dish. Another way to make sauce for a hare, is to make good gravy, thickened with a little piece of butter rolled in flour, and pour it into your dish. You may leave the butter out if you do not like it, and have some currant jelly warmed in a cup, or red wine and sugar boiled to a syrup, done thus: take half a pint of red wine, a quarter of a pound of sugar, and set over a slow fire to simmer for about a quarter of an hour. You may do half the quantity, and put it into your sauce-boat or bason.

To broil Steaks.

First have a very clear brisk fire; let your gridiron be very clean; put it on the fire; and take a chafing-dish, with a few hot coals out of the fire. Put the dish on it which is to lay your steaks on; then take fine rump steaks about half an inch thick, put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and cut it
5 fine;

fine; put it into your dish. Do not turn your steaks till one side is done; then when you turn the other side there will soon be a fine gravy lie on the top of the steak, which you must be careful not to lose. When the steaks are enough, take them carefully off into your dish, that none of the gravy be lost; then have ready a hot dish and cover, and carry them hot to table, with the cover on.

Directions concerning the Sauce for Steaks.

If you have pickles or horse-radish with steaks, never garnish your dish, because both the garnishing will be dry, and the steaks will be cold; but lay those things on little plates, and carry to table. The great nicety is to have them hot, and full of gravy.

General Directions concerning Broiling.

As to mutton and pork steaks, you must keep them turning quick on the gridiron, and have your dish ready over a chafing-dish of hot coals, and carry them to table covered, hot. When you broil fowls or pigeons, always take care your fire is clear; and never baste any thing on the gridiron, for it only makes it smoaked and burnt.

General Directions concerning Boiling.

As to all sorts of boiled meats, allow a quarter of an hour to every pound: be sure the pot is very clean, and skim it well, for every thing will have a scum rise; and if that boils down, it makes the meat black. All sorts of fresh meat you are to put in when the water boils, but salt meat when the water is cold.

To boil a Ham.

When you boil a ham, put it into your copper whilst the water is cold; when it boils, be careful it boils very slowly. A ham of twenty pounds takes four hours and a half, larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking; but an old ham must be soaked sixteen hours, in a large tub of soft water.

To boil a Tongue.

A tongue, if salt, put it into the pot over night, and do not let it boil till about three hours before dinner, and then boil all that three hours: if fresh out of the pickle, two hours and an half, and put it in when the water boils.

To boil Fowls and House-Lamb

Fowls and house-lamb boil in a pot by themselves, in a good deal of water; and if any scum arises, take it off. They will be both sweeter and whiter than if boiled in a cloth. A little chicken will be done in fifteen minutes, a large chicken in twenty minutes, a good fowl in half an hour, a little turkey or goose in an hour, and a large turkey in an hour and a half.

Sauce for a boiled Turkey.

The best sauce for a boiled turkey is good oyster and celery sauce. Make oyster sauce thus: take a pint of oysters and set them off; strain the liquor from them, put them in cold water, and wash and beard them; put them into your liquor, in a stew-pan, with a blade of mace, and some butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, squeeze the juice of the lemon into the sauce, then serve it in your boats or basons. Make celery sauce thus: take the white part of the celery, cut it about one inch long; boil it in some water till it is tender; then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together, put in your celery, and boil it up; then pour it into your boats.

Sauce for a boiled Goose.

Sauce for a boiled goose must be either onions or cabbage, first boiled, and then stewed in butter for five minutes.

Sauce for boiled Ducks or Rabbits.

To boiled ducks or rabbits, you must pour boiled onions over them, which do thus: take the onions, peel them, and boil them in a great deal of water; shift your water, then let them boil about two hours; take them up, and throw them into a cullender to drain; then with a knife chop them on a board; put them into a sauce-pan, just shake a little flour over them, put in a little milk or cream, with a good piece of butter; set them over the fire, and when the butter is melted they are enough. But if you would have onion sauce in half an hour, take your onions, peel them, and cut them in thin slices; put them into milk and water, and when the water boils they will be done in twenty minutes; then throw them into a cullender to drain, and chop them, and put them into a sauce-pan; shake in a little flour, with a little cream if you have it, and a good piece of butter; stir all together over the fire till the butter is melted, and they will be very fine. This sauce is very good with roast mutton, and it is the best way of boiling onions.

To roast Venison.

Take a haunch of venison and spit it; take four sheets of paper well buttered, put two on the haunch; then make a paste with some flour, a little butter, and water; roll it out half as big as your haunch, and put it over the fat part; then put the other two sheets of paper on, and tie them with some packthread; lay it to a brisk fire, and baste it well all the time of roasting. If a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire; then three hours will do: smaller in proportion.

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TRUSSING

Hare or Rabbit for Roasting



Hare or Rabbit for Roasting or Boiling



Woodcock or Snipe



Turkey for Roasting



Pigeon



Goose



Duck



Duck



Chicken or Poul for Roasting



Turkey or Poul for Boiling



Pheasant or Partridge



To dress a Haunch of Mutton.

Hang it up for a fortnight, and dress it as directed for a haunch of venison.

Different Sorts of Sauce for Venison.

You may take either of these sauces 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 is a syrup.

To roast Mutton, venison-fashion.

Take a hind-quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the backside of it down; pour a bottle of red wine over it, and let it lie twenty-four hours; then spit it, and baste it with the same liquor and butter all the time it is roasting at a good quick fire, and an hour and a half will do it. Have a little good gravy in a cup, and sweet sauce in another. A good fat neck of mutton eats finely done thus.

To keep Venison or Hares sweet, or to make them fresh when they stink.

If your venison be very sweet, only dry it with a cloth, and hang it where the air comes. If you would keep it any time, dry it very well with clean cloths, rub it all over with beaten ginger, and hang it in an airy place, and it will keep a great while. If it stinks, or is musty, take some lukewarm water and wash it clean; then take fresh milk and water lukewarm, and wash it again; then dry it in clean cloths very well, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it, you need only wipe it with a clean cloth, and paper it as before-mentioned. Never do any thing else to venison, for all other things spoil your venison, and take away the fine flavour, and this preserves it better than any thing you can do. A hare you may manage just the same way.

To roast a Tongue or Udder.

Parboil it first, then roast it, stick eight or ten cloves about it, baste it with butter, and have some gravy and sweet sauce. An udder eats very well done the same way.

To roast Rabbits.

Baste them with good butter, and drudge them with a little flour. Half an hour will do them, at a very quick clear fire; and if they are very small, twenty minutes will do them. Take the liver, with a little bunch of parsley, and boil them, and then chop them very fine together. Melt some good butter, and put half the liver and parsley into the butter; pour it into the dish, and garnish the dish with the other half. Let your rabbits be done of a fine light brown.

To roast a Rabbit, Hare-fashion.

Lard a rabbit with bacon; roast it as you do a hare, and it eats very well. But then you must make gravy sauce; but if you do not lard it, white sauce.

Turkies, Pheasants, &c. may be larded.

You may lard a turkey or pheasant, or any thing, just as you like it.

To roast a Fowl, 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 nobody will know it.

Rules to be observed in Roasting.

In the first place, take great care the spit be very clean, and be sure to clean it with nothing but sand and water. Wash it clean, and wipe it with a dry cloth; for oil, brick-dust, and such things, will spoil your meat.

Beef.

To roast a piece of beef about ten pounds will take an hour and a half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece; but if it be a thin piece of twenty pounds weight, two hours and a half will do it; and so on according to the weight of your meat, more or less. Observe, in frosty weather your beef will take half an hour longer.

Mutton.

A leg of mutton of six pounds will take an hour at a quick fire; if frosty weather, an hour and a quarter: nine pounds, an hour and a half: a leg of twelve pounds will take two hours; if frosty, two hours and a half. A large saddle of mutton will take three hours, because of papering it; a small saddle will take an hour and a half; and so on, according to the size: a breast will take half an hour, at a quick fire: a neck, if large, an hour; if very small, little better than half an hour: a shoulder much the same time as a leg.

Pork.

Pork must be well done. To every pound allow a quarter of an hour: for example, a joint of twelve pounds weight, three hours; and so on. If it be a thin piece of that weight, two hours will roast it.

Directions concerning Beef, Mutton, and Pork.

These three you may baste with fine nice dripping. Be sure your fire be very good and brisk; but do not lay your meat too near the fire, for fear of burning or scorching.

Veal.

Veal.

Veal takes much the same time roasting as pork; but be sure to paper the fat of a loin or fillet, and baste your veal with good butter.

House-Lamb.

If a large fore-quarter, an hour and a half; if a small one, an hour. The outside must be papered, basted with good butter, and you must have a very quick fire. If a leg, about three quarters of an hour; a neck, a breast, or shoulder, three quarters of an hour; if very small, half an hour will do.

A Pig.

If just killed, an hour; if killed the day before, an hour and a quarter: if a very large one, an hour and a half. But the best way to judge is, when the eyes drop out, and the skin is grown very hard; then you must rub it with a coarse cloth, with a good piece of butter rolled in it, till the crackling is crisp, and of a fine light brown.

A Hare.

You must have a quick fire. If it be a small hare, put three pints of milk and half a pound of fresh butter in the dripping-pan, which must be very clean and nice: if a large one, two quarts of milk and half a pound of fresh butter. You must baste your hare well with this all the time it is roasting; and when the hare has soaked up all the butter and milk it will be enough.

A Turkey and Goose.

A middling turkey will take an hour; a very large one, an hour and a quarter; a small one, three quarters of an hour. You must paper the breast till it is near done enough; then take the paper off, and froth it up. Your fire must be very good.

Fowls and Ducks.

A large fowl, three quarters of an hour; a middling one, half an hour; very small chickens, twenty minutes. Your fire must be very quick and clear when you lay them down.

Wild Ducks, Teal, &c.

Twenty minutes. If you love them well done, twenty-five minutes.

Pigeons and Larks.

Twenty minutes.

Directions concerning Poultry.

If your fire is not very quick and clear when you lay your poultry down to roast, it will not eat near so sweet, or look so beautiful to the eye.

To keep Meat hot.

The best way to keep meat hot, if it be done before your company is ready, is to set the dish over a pan of boiling water; cover the dish with a deep cover so as not to touch the meat, and throw a cloth over all. Thus you may keep your meat hot a long time, and it is better than over-roasting and spoiling the meat. The steam of the water keeps the meat hot, and does not draw the gravy out, or draw it up; whereas if you set a dish of meat any time over a chafing-dish of coals, it will dry up all the gravy, and spoil the meat.

To dress Greens, Roots, &c.

Always be very careful that your greens be nicely picked and washed. You should lay them in a clean pan, for fear of sand or dust, which is apt to hang round wooden vessels. Boil all your greens in a copper saucepan by themselves, with a great quantity of water. Boil no meat with them, for that discolours them. Use no iron pans, &c. for they are not proper; but let them be copper, brass, or silver.

To dress Spinach.

Pick it very clean, and wash it in five or six waters; put it in a saucepan that will just hold it, throw a little salt over it, and cover the pan close. Do not put any water in, but shake the pan often. You must put your saucepan on a clear quick fire. As soon as you find the greens are shrunk and fallen to the bottom, and that the liquor which comes out of them boils up, they are enough. Throw them into a clean sieve to drain, and just give them a little squeeze. Lay them in a plate, and never put any butter on it, but put it in a cup.

To dress Cabbages, &c.

Cabbage, and all sorts of young sprouts, must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom, they are enough: then take them off, before they lose their colour. Always throw salt into your water before you put your greens in. Young sprouts you send to table just as they are; but cabbage is best chopped, and put into a saucepan with a good piece of butter, stirring it for about five or six minutes, till the butter is all melted, and then send it to table.

To dress Carrots.

Let them be scraped very clean; and when they are enough, rub them in a clean cloth, then slice them into a plate, and pour some melted butter over them. If they are young spring carrots, half an hour will boil them; if large, an hour; but old Sandwich carrots will take two hours.

To dress Turnips.

They eat best boiled in the pot; and, when enough, take them out and put them in a pan, and mash them with butter and a little salt,

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salt, and send them to table. But you may do them thus : pare your turnips, and cut them into dice, as big as the top of one's finger ; put them into a clean saucepan, and just cover them with water. When enough, throw them into a sieve to drain, and put them into a saucepan with a good piece of butter ; stir them over the fire for five or six minutes, and send them to table.

To dress Parsnips.

They should be boiled in a great deal of water ; and when you find they are soft, (which you will know by running a fork into them,) take them up, and carefully scrape all the dirt off them, and then with a knife scrape them all fine, throwing away all the sticky parts, and send them up plain in a dish with melted butter.

To dress Broccoli.

Strip all the little branches off till you come to the top one ; then with a knife peel off all the hard outside skin, which is on the stalks and little branches, and throw them into water. Have a stew-pan of water with some salt in it ; when it boils put in the broccoli ; and when the stalks are tender it is enough ; then send it to table, with a piece of toasted bread soaked in the water the broccoli is boiled in under it, the same way as asparagus, with butter in a cup. The French eat oil and vinegar with it.

To dress Potatoes.

You must boil them in as little water as you can, without burning the saucepan. Cover the saucepan close, and when the skin begins to crack they are enough. Drain all the water out, and let them stand covered for a minute or two : then peel them, lay them in your plate, and pour some melted butter over them. The best way to do them is, when they are peeled, to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them into a saucepan with some good beef dripping, cover them close, and shake the saucepan often for fear of burning to the bottom. When they are of a fine brown, and crisp, take them up in a plate, then put them into another for fear of the fat, and put butter in a boat.

To dress Cauliflowers.

Cut the cauliflower stalks off, leave a little green on, and boil them in spring water and salt : about fifteen minutes will do them. Take them out and drain them ; send them whole in a dish, with some melted butter in a cup.

To dress French Beans.

First string them, then cut them in two, and afterwards across ; but if you would do them nice, cut the bean into four, and then across, which is eight pieces. Lay them into water and salt ; and when your pan boils put in some salt and the beans. When they

they are tender they are enough : they will be soon done. Take care they do not lose their fine green. Lay them in a plate, and have butter in a cup.

To dress Artichokes.

Wring off the stalks, and put them into the water cold, with the tops downwards, that all the dust and sand may boil out. When the water boils, an hour and a half will do them.

To dress Asparagus.

Scrape all the stalks very carefully till they look white, then cut all the stalks even alike, throw them into water, and have ready a stew-pan boiling. Put in some salt, and tie the asparagus in little bundles. Let the water keep boiling ; and when they are a little tender take them up. If you boil them too much, you lose both colour and taste. Cut the round of a small loaf, about half an inch thick, toast it brown on both sides, dip it in the asparagus liquor, and lay it in your dish : pour a little butter over the toast, then lay your asparagus on the toast, all round the dish, with the white tops outward. Do not pour butter over the asparagus, for that makes them greasy to the fingers, but have your butter in a bason, and send it to table.

Directions concerning Garden Things.

Most people spoil garden things by overboiling them. All things that are green should have a little crispness ; for if they are over-boiled, they neither have any sweetness or beauty.

To dress Beans and Bacon.

When you dress beans and bacon, boil the bacon by itself, and the beans by themselves, for the bacon will spoil the colour of the beans. Always throw some salt into the water, and some parsley, nicely picked. When the beans are enough, which you will know by their being tender, throw them into a cullender to drain. Take up the bacon and skin it, throw some raspings of bread over the top ; and if you have an iron, make it red hot, and hold over it, to brown the top of the bacon ; if you have not one, set it before the fire to brown. Lay the beans in the dish, and the bacon in the middle on the top, and send them to table, with parsley and butter in a bason.

To make Gravy for a Turkey, or any Sort of Fowls.

Take a pound of the lean part of the beef, hack it with a knife, flour it well ; have ready a stew-pan with a piece of fresh butter. When the butter is melted put in the beef, fry it till it is brown, and then pour in a little boiling water ; shake it round, and then fill up with a tea-kettle of boiling water. Stir it all together, and put in two or three blades of mace, four or five cloves, some whole pepper, an onion, a bundle of sweet herbs, a little crust of bread baked brown, and a little piece of carrot. Cover it close, and let it

it stew till it is as good as you would have it. This will make a pint of rich gravy.

To make Veal, Mutton, or Beef Gravy.

Take a rasher or two of bacon or ham, lay it at the bottom of your stew-pan; put your meat, cut in thin slices, over it; then cut some onions, turnips, carrots, and celery, a little thyme, and put over the meat, with a little all-spice; put a little water at the bottom, then set it on the fire, which must be a gentle one, and draw it till it is brown at the bottom, which you may know by the pan's hissing; then pour boiling water over it, and stew it gently for an hour and a half: if a small quantity, less time will do it. Season it with salt.

To burn Butter for thickening of Sauce.

Set your butter on the fire, and let it boil till it is brown; then shake in some flour, and stir it all the time it is on the fire till it is thick. Put it by, and keep it for use. A little piece is what the cooks use to thicken and brown their sauce; but there are few stomachs it agrees with, therefore seldom make use of it.

To make Gravy.

If you live in the country, where you cannot always have gravy meat, when your meat comes from the butcher's, take a piece of beef, a piece of veal, and a piece of mutton; cut them into as small pieces as you can, and 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 pepper, black and white, 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, shaking the saucepan now and then; then shake some flour in, and have ready some boiling water; pour it in till you cover the meat, and something more. Cover it close, and let it stew till it is quite rich and good: then season it to your taste with salt, and strain it off. This will suit most things.

To bake a Leg of Beef.

Do it just in the same manner as before-directed in the making gravy for soups, &c. and when it is baked, strain it through a coarse sieve. Pick out all the sixews and fat, put them into a saucepan with a few spoonfuls of the gravy, a little red wine, a little piece of butter rolled in flour, and some mustard: shake your saucepan often; and when the sauce is hot and thick, dish it up, and send it to table. It is a pretty dish.

To bake an Ox's Head.

Do it just in the same manner as the leg of beef is directed to be done in making the gravy for soups, &c. and it does full as well for the same uses. If it should be too strong for any thing
you

you want it for, it is only putting some hot water to it. Cold water will spoil it.

To boil Pickled Pork.

Be sure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly.

To Dress Fish.

Observe always in the frying of any sort of fish; first, that you dry your fish very well in a clean cloth, then do your fish in this manner: beat up the yolks of two or three eggs, according to your quantity of fish; take a small pastry-brush, and put the egg on, shake some crumbs of bread and flour mixt over the fish, and then fry it. Let the stew-pan you fry them in be very nice and clean, and put in as much beef-dripping, or hog's-lard, as will almost cover your fish; and be sure it boils before you put in your fish. Let it fry quick, and let it be of a fine light brown, but not too dark a colour. Have your fish-slice ready, and if there is occasion turn it: when it is enough, take it up, and lay a coarse cloth on a dish, on which lay your fish, to drain all the grease from it. If you fry parsley, do it quick, and take great care to whip it out of the pan as soon as it is crisp, or it will lose its fine colour. Take great care that your dripping be very nice and clean.

Some love fish in batter; then you must beat an egg fine, and dip your fish in just as you are going to put it in the pan; or as good a batter as any, is a little ale and flour beat up, just as you are ready for it, and dip the fish, to fry it.

Lobster Sauce.

Take a fine hen lobster, take out all the spawn, and bruise it in a mortar very fine, with a little butter; then take all the meat out of the claws and tail, and cut it in small square pieces; put the spawn and meat in a stew-pan with a spoonful of anchovy-liquor, and one spoonful of catchup, a blade of mace, a piece of a stick of horse-radish, half a lemon, a gill of gravy, a little butter rolled in flour, just enough to thicken it; put in half a pound of butter nicely melted, boil it gently up for six or seven minutes; take out the horse-radish, mace, and lemon, and squeeze the juice of the lemon into the sauce; just simmer it up, and then put it in your boats.

Shrimp Sauce.

Take half a pint of shrimps, wash them very clean, put them in a stew-pan with a spoonful of fish-lear, or anchovy-liquor, a pound of butter melted thick, boil it up for five minutes, and squeeze in half a lemon; toss it up, and then put it in your cups or boats.

To

To make Anchovy Sauce.

Take a pint of gravy, put in an anchovy, take a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add a little juice of a lemon, catchup, red wine, and walnut liquor, just as you please.

Plain butter melted thick, with a spoonful of walnut pickle, or catchup, is a good sauce, or anchovy. In short, you may put as many things as you fancy into sauce.

To dress a Brace of Carp.

Take a piece of butter, and put it into a stew-pan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in a pint of gravy, and a pint of red-port or claret, a little horse-radish scraped, eight cloves, four blades of mace, and a dozen corns of all-spice, tie them in a little linen rag, a bundle of sweet herbs, half a lemon, three anchovies, a little onion chopped very fine; season with pepper, salt, and Kian pepper, to your liking; stew it for half an hour, then strain it through a sieve into the pan you intend to put your fish in. Let your carp be well cleaned and scaled, then put the fish in with the sauce, and stew them very gently for half an hour; then turn them; and stew them fifteen minutes longer; put in along with your fish some truffles and morels scalded, some pickled mushrooms, an artichoke-bottom, and about a dozen large oysters, squeeze in the juice of half a lemon, stew it five minutes; then put your carp in your dish, and pour all the sauce over. Garnish with fried sippets, and the roe of the fish, done thus: beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, some pepper, salt, and a little anchovy liquor; have ready a pan of beef-dripping boiling, drop the roe in, to be about as big as a crown piece, fry it of a light brown, and put it round the dish, with some oysters fried in batter, and some scraped horse-radish.

N. B. Stick your fried sippets in the fish.

You may fry the carp first, if you please, but the above is the most modern way. Or, if you are in a great hurry, while the sauce is making, you may boil the fish with spring water, half a pint of vinegar, a little horse-radish and bay-leaf; put your fish in the dish, and pour the sauce over.

To fry Carp.

First scale and gut them, wash them clean, lay them in a cloth to dry, then flour them, and fry them of a fine light brown. Fry some toast cut three-corner-ways, and the roes; when your fish is done, lay them on a coarse cloth to drain. Let your sauce be butter and anchovies, with the juice of lemon. Lay your carp in the dish, the roes on each side, and garnish with fried toast and lemon.

Tench.

Tench may be dressed the same way as carp.

To boil a Cod's Head.

Set a fish-kettle on the fire, with water enough to boil it, a good handful of salt, a pint of vinegar, a bundle of sweet herbs, and a piece of horse-radish: let it boil a quarter of an hour, then put in the head, and when you are sure it is enough, lift up the fish-plate with the fish on it, set it across the kettle to drain, then lay it in your dish, and lay the liver on one side. Garnish with lemon and horse-radish scraped; melt some butter, with a little of the fish-liquor, an anchovy, oysters, or shrimps, or just what you fancy.

To stew Cod.

Cut your cod into slices an inch thick, lay them in the bottom of a large stew-pan; season them with nutmeg, beaten pepper and salt, a bundle of sweet herbs, and an onion, half a pint of white-wine, and a quarter of a pint of water; cover it close, and let it simmer softly for five or six minutes, then squeeze in the juice of a lemon, put in a few oysters and the liquor strained, a piece of butter as big as an egg rolled in flour, and a blade or two of mace; cover it close, and let it stew softly, shaking the pan often. When it is enough, take out the sweet herbs and onion, and dish it up; pour the sauce over it, and garnish with lemon.

To bake a Cod's Head.

Butter the pan you intend to bake it in, make your head very clean, lay it in the pan, 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 horse-radish. Flour your head, grate a little nutmeg over it, stick pieces of butter all over it, and throw raspings all over that. Send it to the oven to bake; when it is enough, take it out of that dish, and lay it carefully into the dish you intend to serve it up in. Set the dish over boiling water, and cover it up to keep it hot. In the mean time be quick, pour all the liquor out of the dish it was baked in into a sauce-pan, set it on the fire to boil three or four minutes, then strain it, and put to it a gill of red-wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters, or mussels, liquor and all, but first strain it, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, stir it all together till it is thick and boils; then pour it into the dish, have ready some toast cut three-corner-ways, and fried crisp. Stick pieces about the head and mouth, and lay the rest round the head. Garnish with lemon notched, scraped horse-radish, and parsley crisped in a plate before the fire. Lay one slice of lemon on the head, and serve it up hot. To

To broil Crimp Cod, Salmon, Whiting, or Haddock.

Flour it, and have a quick clear fire, set your gridiron high, broil it of a fine brown, lay it in your dish, and for sauce have good melted butter. Take a lobster, bruise the spawn in the butter, cut the meat small, put all together into the melted butter, make it hot, and pour it into your dish, or into basons. Garnish with horse-radish and lemon.

Oyster Sauce is made thus.

Take half a pint of oysters, and simmer them till they are plump, strain the liquor from them through a sieve, wash the oysters very clean, and beard them; put them in a stew-pan, and pour the liquor over them, but mind you do not pour the sediment with the liquor; then add a blade of mace, a quarter of a lemon, a spoonful of anchovy liquor, and a little bit of horse-radish, a little butter rolled in flour, half a pound of butter nicely melted, boil it up gently for ten minutes; then take out the horse-radish, the mace, and lemon, squeeze the juice of the lemon into the sauce, toss it up a little, then put it into your boats or basons.

To dress little Fish.

As to all sorts of little fish, such as smelts, roach, &c. they should be fried dry, and of a fine brown, and nothing but plain butter. Garnish with lemon.

And to boil salmon the same, only garnish with lemon and horse-radish.

And with all boiled fish, you should put a good deal of salt and horse-radish in the water, except mackerel, with which put salt and mint, parsley and fennel, which you must chop to put into the butter; and some love scalded gooseberries with them. And be sure to boil your fish well; but take great care they do not break.

To broil Mackerel.

Clean them, split them down the back; season them with pepper and salt, some mint, parsley, and fennel, chopped very fine, and flour them; broil them of a fine light brown, put them on a dish and strainer. Garnish with parsley; let your sauce be fennel and butter in a boat.

To boil a Turbot.

Lay it in a good deal of salt and water an hour or two, and if it is not quite sweet, shift your water five or six times: first put a good deal of salt in the mouth and belly.

In the mean time set on your fish-kettle with clean spring water and salt, a little vinegar, and a piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done; when enough, take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to

drain: in the mean time melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy-liquor; then give it a boil, and pour it into basons. This is the best sauce; but you may make what you please. Lay the fish in the dish. Garnish with scraped horse-radish and lemon.

To broil Salmon.

Cut fresh salmon into thick pieces, flour them and broil them, lay them in your dish, and have plain melted butter in a cup.

To broil Mackerel whole.

Cut off their heads, gut them, wash them clean, pull out the roe at the neck-end, boil it in a little water, then bruise it with a spoon, beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, a little thyme, some parsley boiled and chopped fine, a little pepper and salt, a few crumbs of bread; mix all well together, and fill the mackerel; flour it well, and broil it nicely. Let your sauce be plain butter, with a little catchup or walnut pickle.

To broil Herrings.

Scale them, gut them, cut off their heads, wash them clean, dry them in a cloth, flour them and broil them; take the heads and mash them, boil them in small-beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, then strain it; thicken it with butter and flour, and a good deal of mustard. Lay the fish in the dish, and pour the sauce into a bason, or plain melted butter and mustard.

To fry Herrings.

Clean them as above, fry them in butter; have ready a good many onions peeled and cut thin; fry them of a light brown with the herrings: lay the herrings in your dish, and the onions round, butter and mustard in a cup. You must do them with a quick fire.

To stew Eels with Broth.

Cleanse your eels, put them into a sauce-pan with a blade or two of mace and a crust of bread. Put just water enough to cover them close, and let them stew very softly; when they are enough, dish them up with the broth, and have a little plain melted butter and parsley in a cup to eat with them. The broth will be very good, and it is fit for weakly and consumptive constitutions.

To dress a Pike.

Gut it, cleanse it, and make it very clean, then turn it round with the tail in the mouth, lay it in a little dish, cut toasts three-corner-ways, fill the middle with them, flour it, and stick pieces of butter all over; then throw a little more flour, and send it to the oven to bake: or it will do better in a tin oven before the fire, as
you

you can then baste it as you will. When it is done lay it in your dish, and have ready-melted butter, with an anchovy dissolved in it, and a few oysters or shrimps; and if there is any liquor in the dish it was baked in, add to it the sauce, and put in just what you fancy. Pour your sauce into the dish. Garnish it with toast about the fish, and lemon about the dish. You should have a pudding in the belly, made thus: take grated bread, two hard eggs chopped fine, half a nutmeg grated, a little lemon-peel cut fine, and either the roe or liver, or both, if any, chopped fine; and if you have none, get either a piece of the liver of a cod, or the roe of any fish, mix them all together with a raw egg and a good piece of butter; roll it up, and put it into the fish's belly before you bake it. A haddock done this way eats very well.

To broil Haddocks, when they are in high Season.

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

They eat finely salted a day or two before you dress them, and hung up to dry, or boiled with egg sauce. Newcastle is a famous place for salted haddocks. They come in barrels, and keep a great while.

To broil Cod-Sounds.

You may first lay them in hot water a few minutes; take them out, and rub them well with salt, to take off the skin and black dirt, then they will look white, then put them in water, and give them a boil. Take them out, and flour them well, pepper and salt them, and broil them. When they are enough, lay them in your dish, and pour melted butter and mustard into the dish. Broil them whole.

To dress Flat Fish.

In dressing all sorts of flat fish, take great care in the boiling of them; be sure to have them enough, but do not let them be broke; mind to put a good deal of salt in, and horse-radish in the water; let your fish be well drained, and mind to cut the fins off. When you fry them, let them be well drained in a cloth, and floured, and fry them of a fine light brown, either in oil or butter. If there be any water in your dish with the boiled fish, take it out with a sponge. As to your fried fish, a coarse cloth is the best thing to drain it on.

To dress Salt Fish.

Old ling, which is the best sort of salt fish, lay in water twelve hours, then lay it twelve hours on a board, and then twelve more in water. When you boil it, put it into the water cold; if it is good, it will take about fifteen minutes boiling softly. Boil parsnips very tender, scrape them, and put them into a sauce-pan; put to them some milk, stir them till thick, then stir in a good piece of butter, and a little salt; when they are enough, lay them in a plate, the fish by itself dry, and butter, and hard eggs chopped in a bason.

As to water-cod, that need only be boiled and well skimmed.

Scotch haddocks you must lay in water all night. You may boil or broil them. If you broil, you must split them in two.

You may garnish your dishes with hard eggs and parsnips.

To fry Lampreys.

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

To fry Eels.

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

To broil Eels.

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

To roast a Piece of fresh Sturgeon.

Get a piece of fresh sturgeon of about eight or ten pounds; let it lay in water and salt six or eight hours, with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; then, with a little flour, grate a nutmeg all over

over it, a little mace and pepper beaten fine, and salt thrown over it, and a few sweet herbs dried and powdered fine, and then crumbs of bread; then keep basting a little, and drudging with crumbs of bread, and with what falls from it till it is enough. In the mean time prepare this sauce: take a pint of water, an anchovy, a little piece of lemon peel, an onion, a bundle of sweet herbs, mace, cloves, whole pepper, black and white, a little piece of horse-radish; cover it close, let it boil a quarter of an hour, then strain it, put it into the sauce-pan again, pour in a pint of white wine, about a dozen oysters and the liquor, two spoonfuls of catchup, two of walnut-pickle, the inside of a crab bruised fine, or lobster, shrimps, or prawns, a good piece of butter rolled in flour, a spoonful of mushroom-pickle, or juice of lemon. Boil it all together; when your fish is enough, lay it in your dish, and pour the sauce over it. Garnish with fried toasts and lemons.

To boil Sturgeon.

Clean your sturgeon, and prepare as much liquor as will just boil it. To two quarts of water, a pint of vinegar, a stick of horse-radish, two or three bits of lemon peel, some whole pepper, and a bay-leaf, add a small handful of salt. Boil your fish in this, and serve it with the following sauce: melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or crawfish, a little catchup, a little lemon juice; give it a boil, drain your fish well, and lay it in your dish. Garnish with fried oysters, sliced lemon, and scraped horse-radish; pour your sauce into boats or basons. So you may fry it, rageo it, or bake it.

To crimp Cod the Dutch way.

Take a gallon of pump water and a pound of salt; mix them well together; take your cod whilst alive, and cut it in slices of one inch and a half thick, throw it into the salt and water for half an hour; then take it out, and dry it well with a clean cloth, flour it and broil it; or have a stew-pan with some pump water and salt boiling, put in your fish, and boil it quick for five minutes; send oyster-sauce, anchovy-sauce, shrimp-sauce, or what sauce you please. Garnish with horse-radish and green parsley.

To crimp Scate.

Cut it into long slips cross-ways, about an inch broad, and put it into spring water and salt, as above; then have spring water and salt boiling, put it in, and boil it fifteen minutes. Shrimp-sauce, or what sauce you like.

To boil Soles.

Take three quarts of spring water, and a handful of salt; let it boil; then put in your soles, boil them gently for ten minutes; then dish them up in a clean napkin, with anchovy-sauce or shrimp-sauce, in boats.

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To roast Lobsters.

Boil your lobsters, then lay them before the fire, and baste them with butter till they have a fine froth. Dish them up with plain melted butter in a cup. This is as good a way to the full as roasting them, and not half the trouble.

To make a fine Dish of Lobsters.

Take three lobsters, boil the largest as above, and froth it before the fire. Take the other two boiled, and butter them as in the foregoing receipt. Take the two body shells, heat them hot, and fill them with the buttered meat. Lay the large lobster in the middle, and the two shells on each side; and the two great claws of the middle lobster at each end; and the four pieces of chins of the two lobsters broiled, and laid on each end. This, if nicely done, makes a pretty dish.

To dress a Crab.

Having taken out the meat, and cleansed it from the skin, put it into a stew-pan, with half a pint of white wine, a little nutmeg, pepper, and salt, over a slow fire. Throw in a few crumbs of bread, beat up one yolk of an egg with one spoonful of vinegar, throw it in, then shake the sauce-pan round a minute, and serve it up on a plate.

To stew Prawns, Shrimps, or Craw-Fish.

Pick out the tail, lay them by, about two quarts; take the bodies, give them a bruise, and put them into a pint of white wine, with a blade of mace; let them stew a quarter of an hour, stir them together, and strain them; then wash out the sauce-pan, put to it the strained liquor and tails: grate a small nutmeg in, 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 to table hot. If it be craw-fish or prawns, garnish your dish with some of the biggest claws laid thick round. Water will do in the room of wine, only add a spoonful of vinegar.

To make Scollops of Oysters.

Put your oysters into scollop-shells for that purpose, set them on your gridiron over a good clear fire, let them stew till you think your oysters are enough, then have ready some crumbs of bread rubbed in a clean napkin, fill your shells, and set them before a good fire, and baste them well with butter. Let them be of a fine brown, keeping them turning, to be brown all over alike: but a tin oven does them best before the fire. They eat much the best done this way, though most people stew the oysters first in a sauce-pan, with a blade of mace, thickened with
a piece

a piece of butter, and fill the shells, and then cover them with crumbs, and brown them with a hot iron: but the bread has not the fine taste of the former.

To stew Mussels.

Wash them very clean from the sand in two or three waters, put them into a stew-pan, cover them close, and let them stew till all the shells are opened; then take them out one by one, pick them out of the shells, and look under the tongue to see if there be a crab; if there is, you must throw away the mussel; some will only pick out the crab, and eat the mussel. When you have picked them all clean, put them into a saucepan: to a quart of mussels put half a pint of the liquor strained through a sieve, put in a blade or two of mace, a piece of butter as big as a large walnut rolled in flour; let them stew: toast some bread brown, and lay them round the dish, cut three-corner ways; pour in the mussels, and send them to table hot.

To stew Scollops.

Boil them very well in salt and water, take them out and stew them in a little of the liquor, a little white wine, a little vinegar, two or three blades of mace, two or three cloves, a piece of butter rolled in flour, and the juice of a Seville orange. Stew them well, and dish them up.

M A D E D I S H E S.

To dress Scotch Collops.

Take a piece of fillet of veal, cut it in thin pieces, about as big as a crown piece, but very thin; shake a little flour over it, then put a little butter in a frying-pan, and melt it; put in your collops, and fry them quick till they are brown, then lay them in a dish: have ready a good ragoo made thus: take a little butter in your stew-pan, and melt it, then add a large spoonful of flour, stir it about till it is smooth, then put in a pint of good brown gravy; season it with pepper and salt, pour in a small glass of white wine, some veal sweet-breads, force-meat balls, truffles and morels, ox palates, and mushrooms; stew them gently for half an hour, add the juice of half a lemon to it, put it over the collops, and garnish with rashers of bacon. Some like the Scotch collops made thus: put the collops into the ragoo, and stew them for five minutes.

To dress White Scotch Collops.

Cut the veal the same as for Scotch collops; throw them into a stew-pan; put some boiling water over them, and stir them about, then strain them off; take a pint of good veal broth, and thicken it; add a bundle of sweet herbs, with some mace; put sweet-bread, force-meat balls, and fresh mushrooms; if no fresh
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to be had, use pickled ones washed in warm water; stew them about fifteen minutes; add the yolk of one egg and a half, and a pint of cream: beat them well together with some nutmeg grated, and keep stirring till it boils up; add the juice of a quarter of a lemon, then put it in your dish. Garnish with lemon.

To dress a Fillet of Veal with Collops.

For an alteration, take a small fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with a packthread across, and roast it; lay your collops in the dish, and lay your udder in the middle. Garnish your dishes with lemon.

To make Force-meat Balls.

Now you are to observe, that force-meat balls are a great addition to all made dishes; made thus: take half a pound of veal, and half a pound of suet, cut fine, and beat in a marble mortar or wooden bowl; have a few sweet herbs shred fine, a little mace dried and beat fine, a small nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and some in little long balls; roll them in flour, and fry them brown. If they are for any thing of white sauce, put a little water in a saucepan, and when the water boils put them in, and let them boil for a few minutes, but never fry them for white sauce.

Truffles and Morels good in Sauces and Soups.

Take half an ounce of truffles and morels, let them be well washed in warm water to get the sand and dirt out, then simmer them in two or three spoonfuls of water for a few minutes, and put them with the liquor into the sauce. They thicken both sauce and soup, and give it a fine flavour.

To stew Ox Palates.

Stew them very tender; which must be done by putting them into cold water, and let them stew very softly over a slow fire till they are tender, then take off the two skins, cut them in pieces, and put them either into your made-dish or soup; and cock's-combs and artichoke-bottoms, cut small, and put into the made dish. Garnish your dishes with lemon, sweet-breads stewed, or white dishes, and fried for brown ones, and cut in little pieces.

To ragoo a Leg of Mutton.

Take all the skin and fat off, cut it very thin the right way of the grain, then butter your stew-pan, and shake some flour into it: slice half a lemon and half an onion, cut them very small, with a little bundle of sweet herbs, and a blade of mace. Put all together with your meat into the pan, stir it a minute or two, and then put

put in six spoonfuls of gravy, and have ready an anchovy minced small; mix it with some butter and flour, stir it all together for six minutes, and then dish it up.

To make a Brown Fricasey.

You must take your rabbits or chickens and skin them, then cut them into small pieces, and rub them over with yolks of eggs. Have ready some grated bread, a little beaten mace, and a little grated nutmeg mixed together, and then roll them in it: put a little butter into a stew-pan, and when it is melted put in your meat. Fry it of a fine brown, and take care they do not stick to the bottom of the pan, then pour the butter from them, and pour in half a pint of brown gravy, a glass of white-wine, a few mushrooms, or two spoonfuls of the pickle, a little salt, (if wanted,) and a piece of butter rolled in flour. When it is of a fine thickness, dish it up, and send it to table.

To make a White Fricasey.

Take two chickens, and cut them in small pieces, put them in warm water to draw out the blood, then put them into some good veal broth, if no veal broth, a little boiling water, and stew them gently with a bundle of sweet herbs, and a blade of mace, till they are tender; then take out the sweet herbs, add a little flour and butter boiled together, to thicken it a little, then add half a pint of cream, and the yolk of an egg beat very fine; some pickled mushrooms: the best way is to put some fresh mushrooms in at first; if no fresh, then pickled: keep stirring it till it boils up, then add the juice of half a lemon, stir it well to keep it from curdling, then put it in your dish. Garnish with lemon.

To fricasey Rabbits, Lamb, Veal, or Tripe.

Observe the directions given in the preceding article.

To fry Tripe.

Cut your tripe in long pieces of about three inches wide, and all the breadth of the double; put it in some small beer batter, or yolks of eggs: have a large pan of good fat, and fry it brown, then take it out, and put it to drain: dish it up with plain butter in a cup.

To stew Tripe.

Cut it just as you do for frying, and set on some water in a saucepan, with two or three onions cut in slices, and some salt. When it boils, put in your tripe. Ten minutes will boil it. Send it to table with the liquor in the dish, and the onions. Have butter and mustard in a cup, and dish it up. You may put in as many onions as you like, to mix with your sauce, or leave them quite out, just as you please.

A Fricasee of Pigeons.

Take eight pigeons, new killed, cut them in small pieces, and put them in a stew-pan with a pint of claret and a pint of water. Season your pigeons with salt and pepper, a blade or two of mace, an onion, a bundle of sweet herbs, a good piece of butter just rolled in a very little flour; cover it close, and let them stew till there is just enough for sauce, and then take out the onion and sweet herbs, beat up the yolks of three eggs, grate half a nutmeg in, and with your spoon push the meat all to one side of the pan, and the gravy to the other side, and stir in the eggs; keep them stirring for fear of turning to curds, and when the sauce is fine and thick, shake all together, and then put the meat into the dish, pour the sauce over it, and have ready some slices of bacon toasted, and fried oysters; throw the oysters all over, and lay the bacon round. Garnish with lemon.

A Fricasee of Lamb-Stones and Sweetbreads.

Have ready some lamb-stones blanched, parboiled and sliced, and flour two or three sweetbreads; if very thick, cut them in two; the yolks of six hard eggs whole; a few pistachio-nut kernels, and a few large oysters: fry these all of a fine brown, then pour out all the butter, and add a pint of drawn-gravy, the lamb-stones, some asparagus tops about an inch long, some grated nutmeg, a little pepper and salt, two shalots shred small, and a glass of white wine. Stew all these together for ten minutes, then add the yolks of three eggs beat very fine, with a little white wine, and a little beaten mace; stir all together till it is of a fine thickness, and then dish it up. Garnish with lemon.

To hash a Calf's Head.

Boil the head almost enough, then take the best half, and with a sharp knife take it nicely from the bone, with the two eyes. Lay it in a little deep dish before a good fire, and take great care no ashes fall into it, and then hack it with a knife cross and cross: grate some nutmeg all over, the yolks of two eggs, a very little pepper and salt, a few sweet herbs, some crumbs of bread, and a little lemon-peel, chopped very fine, baste it with a little butter, then baste it again; keep the dish turning, that it may be all brown alike: cut the other half and tongue into little thin bits, and set on a pint of drawn-gravy in a saucepan, a little bundle of sweet herbs, an onion, a little pepper and salt, a glass of white wine, and two shalots; boil all these together a few minutes, then strain it through a sieve, and put it into a clean stew-pan with the hash. Flour the meat before you put it in, and put in a few mushrooms, a spoonful of the pickle, two spoonfuls of catchup, and a few truffles and morels: stir all these together for a few minutes, then beat up half the brains, and stir into the stew-pan, and a little piece of butter rolled in flour. Take the other half of the brains,

and beat them up with a little lemon-peel cut fine, a little nutmeg grated, a little beaten mace, a little thyme shred small, a little parsley, the yolk of an egg, and have some good dripping boiling in a stew-pan: then fry the brains in little cakes, about as big as a crown-piece. Fry about twenty oysters, dipped in the yolk of an egg, toast some slices of bacon, fry a few force-meat balls, and have ready a hot dish; if pewter, over a few coals; if china, over a pan of hot water. Pour in your hash, then lay in your toasted head, throw the force-meat balls over the hash, and garnish the dish with fried oysters, the fried brains, and lemon; throw the rest over the hash, lay the bacon round the dish, and send it to table.

To bake a Calf's or Sheep's Head.

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

To dress a Lamb's Head.

Boil the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it cross and cross with a knife, grate some nutmeg over it, and lay it in a dish before a good fire; then grate some crumbs of bread, some sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw a little flour over it, and just as it is done do the same, baste it and drudge it. Take half the liver, the lights, the heart and tongue, chop them very small, with six or eight spoonfuls of gravy or water: first shake some flour over the meat, and stir it together, then put in the gravy or water, a good piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish;

simmer all together a few minutes, and add half a spoonful of vinegar, pour it into your dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with some slices of bacon broiled, and lay round the head. Garnish the dish with lemon, and send it to table.

To ragoo a Neck of Veal.

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, dip them in 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 fire of charcoal; put in your meat, let it do leisurely, keep it basting and turning to keep in the gravy; and when it is enough, have ready half a pint of strong gravy, season it high, put in mushrooms and pickles, force-meat 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 in red-wine; if for a white one, put in white-wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

To boil a Leg of Lamb.

Let the leg be boiled very white. An hour will do it. Cut the loin into steaks, dip them in a few crumbs of bread and egg, fry them nice and brown; boil a good deal of spinach, and lay in the dish; put the leg in the middle, lay the loin round it; cut an orange in four, and garnish the dish, and have butter in a cup. Some love the spinach boiled, then drained, put into a saucepan with a good piece of butter, and stewed.

To stew a Turkey or Fowl.

First let your pot be very clean, lay four clean skewers at the bottom, and your turkey or fowl upon them, put in a quart of gravy; take a bunch of celery, cut it small, and wash it very clean, put it into your pot, with two or three blades of mace, let it stew softly till there is just enough for sauce, then add a good piece of butter rolled in flour, two spoonfuls of red-wine, two of catchup, and just as much pepper and salt as will season it; lay your fowl or turkey in the dish, pour the sauce over it, and send it to table.

If the fowl or turkey is done enough before the sauce, take it up, and keep it up till the sauce is boiled enough, then put it in, let it boil a minute or two, and dish it up.

To stew a Knuckle of Veal.

Be sure let the pot or saucepan be very clean, lay at the bottom four clean wooden skewers, wash and clean the knuckle very well, then 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

and two quarts of water. Cover it down close, make it boil, then only let it simmer for two hours, and when it is enough take it up, lay it in a dish, and strain the broth over it.

To force a Surloin of Beef.

When it is quite roasted, take it up, and lay it in the dish with the inside uppermost, with a sharp knife lift up the skin, hack and cut the inside very fine, shake a little pepper and salt over it, with two shalots, cover it with the skin, and send it to table. You may add red wine or vinegar, just as you like.

To make Beef A-la-mode.

Take a small buttock of beef, or leg-of-mutton-piece, or a piece of buttock of beef; also a dozen cloves, eight blades of mace, and some allspice beat very fine; chop a large handful of parsley, and all sorts of herbs very fine; cut your bacon as for beef a-la-daub, and put them into the spice and herbs, with some pepper and salt, and thrust a large pin through the beef; put it into a pot, and cover it with water; chop four large onions, and four blades of garlic very fine, six bay leaves, and a handful of champignons; put all into the pot with a pint of porter or ale, and half a pint of red wine; cover the pot very close, and stew it for six hours, according to the size of the piece; if a large piece, eight hours; then take the beef out, put it in a dish, cover it close, and keep it hot; take the gravy, and skim all the fat off, strain it through a sieve, pick out all the champignons, and put them into the gravy; season it with Kian pepper and salt, and boil it up fifteen minutes; then put the beef into a soup dish and the gravy over it, or cut it into thin slices, and pour the liquor over it; or put it into a deep dish, with all the gravy into another: when cold cut it in slices, and put some of the gravy round it, which will be of a strong jelly.

Beef Collops.

Take some rump steaks, or any tender piece cut like Scotch collops, only larger, hack them a little with a knife, and flour them; put a little butter in a stew-pan, and melt it, then put in your collops, and fry them quick for about two minutes: put in a pint of gravy, a little butter rolled in flour, season with pepper and salt: cut four pickled cucumbers in thin slices, half a walnut, and a few capers, a little onion shred very fine; stew them five minutes, then put them into a hot dish, and send them to table. You may put half a glass of white wine into it.

To stew Beef-Steaks.

Take rump steaks, pepper and salt them, lay them in a stew-pan, pour in half a pint of water, a blade or two of mace, two or three cloves, a little bundle of sweet herbs, an anchovy, 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 away all the fat, strain the sauce they were stewed in, and pour into the pan; toss it all up together till the sauce is quite hot and thick. If you add a quarter of a pint of oysters, it will make it the better. Lay the steaks in the dish, and pour the sauce over them. Garnish with any pickle you like.

To fry Beef-Steaks.

Take rump steaks, pepper and salt them, fry them in a little butter very quick and brown; take them out, and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy; if no gravy, half a pint of hot water, and put into the pan, and 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, then put it over the steaks, and send them to table.

To stew a Rump of Beef.

Having boiled it till it is little more than half enough, take it up, and peel off the skin: take salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory, sweet-marjoram, all chopped fine and mixed, and stuff them in great holes in the fat and lean, the rest spread over it, with the yolks of two eggs; save the gravy that runs out, put to it a pint of claret, and put the meat in a deep pan, pour the liquor in, cover it close, and let it bake two hours, then put it into the dish, pour the liquor over it, and send it to table.

To fricasey Neats' Tongues brown.

Take neats tongues, boil them tender, peel them, cut them into thin 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, and a blade or two of mace, a glass of white wine, simmer all together half an hour; then take out your tongue, strain the gravy, put it with the tongue in the stew-pan again, beat up the yolks of two eggs, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour, shake all together for four or five minutes, dish it up, and send it to table.

To stew Neats' Tongues whole.

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

take out the spice and sweet herbs, and send it to table. You may leave out the turnips and carrots, or boil them by themselves, and lay them in a dish, just as you like.

To roast a Leg of Mutton with Oysters or Cockles.

Take a leg about two or three days killed, stuff it all over with oysters, and roast it. Garnish with horse-radish.

To make a Mutton Hash.

Cut your mutton in little bits as thin as you can, strew a little flour over it, have ready some gravy (enough for sauce) wherein sweet herbs, onions, pepper and salt, have been boiled; strain it, put in your meat, with a little piece of butter rolled in flour, and a little salt, a shalot cut fine, a few capers and gherkins chopped fine; toss all together for a minute or two; have ready some bread toasted and cut into thin sippets, lay them round the dish, and pour in your hash. Garnish your dish with pickles and horse-radish.

Note. Some love a glass of red wine, or walnut pickle. You may put just what you will into a hash. If the sippets are toasted it is better.

To dress Pigs' Petty-toes.

Put your petty-toes into a saucepan with half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and shake a little flour on them; let the feet do till they are tender, then take them out and strain the liquor, put all together with a little salt, and a piece of butter as big as a walnut, shake the saucepan often, let it simmer five or six minutes, then cut some toasted sippets and lay round the dish, lay the mince-meat and sauce in the middle, and the petty-toes split round it. You may add the juice of half a lemon, or a very little vinegar.

To dress a Leg of Mutton to eat like Venison.

Take a hind-quarter of mutton, and cut the leg in the shape of a haunch of venison; save the blood of the sheep, and steep it for five or six hours, then take it out, and roll it in three or four sheets of white paper well buttered on the inside, tie it with packthread, and roast it, basting it with good beef dripping or butter. It will take two hours at a good fire, for your mutton must be fat and thick. About five or six minutes before you take it up, take off the paper, baste it with a piece of butter, and shake a little flour over it to make it have a fine froth, and then have a little good drawn gravy in a bason, and sweet sauce in another. Do not garnish with any thing.

Baked Mutton Chops.

Take a loin or neck of mutton, cut it into steaks, put some pepper and salt over it, butter your dish, and lay in your steaks; then take a quart of milk, six eggs beat up fine, and four spoonfuls of flour; beat your flour and eggs in a little milk first, and then put the rest to it; put in a little beaten ginger, and a little salt. Pour this over the steaks, and send it to the oven; an hour and a half will bake it.

To fry a Loin of Lamb.

Cut your lamb into chops, rub it over on both sides with the yolk of an egg, and sprinkle some bread crumbs, a little parsley, thyme, marjoram, and winter savory chopped very fine, and a little lemon peel chopped fine; fry it in butter of a nice light brown, send it up in a dish by itself. Garnish with a good deal of fried parsley.

To make a Ragoo of Lamb.

Take a fore-quarter of lamb, cut the knuckle-bone off, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen pot or stew-pan: put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper; cover it close, and let it stew pretty fast for half an hour, pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce is ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clean that you fried them in, skim all the fat off the gravy; then pour it into the oysters, put in an anchovy, and two spoonfuls of either red or white wine; boil all together till there is just enough for sauce, add some fresh mushrooms (if you can get them) and some pickled ones, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, and pour the sauce over it. Garnish with lemon.

To stew a Lamb's or Calf's Head.

First wash it, and pick it very clean, lay it in water for an hour, take out the brains, and with a sharp penknife carefully take out the bones and the tongue, but be careful you do not break the meat; then take out the two eyes; and 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: chop all very well together; grate two stale rolls, and mix all together 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 it two quarts of gravy, with a blade or two of mace. It will be proper to tie the head with packthread, cover it close, and let it stew two hours:

in the mean time beat up the brains with some lemon-peel cut fine, a little parsley chopped, half a nutmeg grated, and the yolk of an egg; have some dripping boiling, fry half the brains in little cakes, and fry the balls, keep them both hot by the fire; take half an ounce of truffles and morels, then strain the gravy the head was stewed in, put the truffles and morels to it with the liquor, and a few mushrooms; boil all together, then put in the rest of the brains that are not fried, stew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon. You may fry about twelve oysters.

To dress Sweetbreads.

Do not put any water or gravy into the stew-pan, but put the same veal and bacon over the sweetbreads, and season as under directed; cover them close, put fire over as well as under, and when they are enough, take out the sweetbreads; put in a ladleful of gravy, boil it, and strain it, skim off all the fat, let it boil till it jellies, then put in the sweetbreads to glaze: lay essence of ham in the dish, and lay the sweetbreads upon it; or make a very rich gravy with mushrooms, truffles and morels, a glass of white wine, and two spoonfuls of catchup. Garnish with cocks-combs forced, and stewed in the gravy.

Note. You may add to the first, truffles, morels, mushrooms, cocks-combs, palates, artichoke-bottoms, two spoonfuls of white wine, two of catchup, or just as you please.

N. B. There are many ways of dressing sweetbreads: you may lard them with thin slips of bacon, and roast them, with what sauce you please; or you may marinate them, cut them into thin slices, flour them, and fry them. Serve them up with fried parsley, and either butter or gravy. Garnish with lemon.

To boil a Haunch or Neck of Venison.

Lay it in salt for a week, then boil it in a cloth well floured; for every pound of venison allow a quarter of an hour for the boiling. For sauce you must boil some cauliflowers, pulled into little sprigs, in milk and water, some fine white cabbages, some turnips cut into dice, with some beet root cut into long narrow pieces, about an inch and a half long, and half an inch thick: lay a sprig of cauliflower, add 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 cabbage, and so on, till the dish is full; place the beet-root here and there, just as you fancy; it looks very pretty, and is a fine dish. Have a little melted butter in a cup, if wanted.

Note. A leg of mutton cut venison fashion, and dressed the same way, is a pretty dish; or a fine neck, with the scrag cut off. This eats well boiled, or hashed, with gravy and sweet sauce, the next day.

To

To roast Tripe.

Cut your tripe in two square pieces, somewhat long ; have a force-meat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, lemon peel, and the yolks of eggs, mixed all together ; spread it on the fat side of the tripe, and lay the other fat side next it ; then roll it as light as you can, and tie it with a packthread ; spit it, roast it, and baste it with butter ; when roasted, lay it in your dish ; and for sauce melt some butter, and add what drops from the tripe. Boil it together, and garnish with raspings.

TO DRESS POULTRY.

To roast a Turkey.

The best way to roast a turkey is to loosen the skin on the breast of the turkey, and fill it with force-meat, made thus : take a quarter of a pound of beef-suet, as many crumbs of bread, a little lemon-peel, an anchovy, some nutmeg, pepper, parsley, and a little thyme. Chop and beat them all well together, mix them with the yolk of an egg, and stuff up the breast ; when you have no suet, butter will do : or you may make your force-meat thus : spread bread and butter thin, and grate some nutmeg over it ; when you have enough roll it up, and stuff the breast of the turkey ; then roast it of a fine brown, but be sure to pin some white paper on the breast till it is near done enough. You must have good gravy in the dish, and bread-sauce, made thus : take a good piece of crumb, put it into a pint of water, with a blade or two of mace, two or three cloves, and some whole pepper. Boil it up five or six times, then with a spoon take out the spice you had before put in, and then you must pour off the water, (you may boil an onion in it, if you please) ; then beat up the bread with a good piece of butter and a little salt. Or onion-sauce made thus : take some onions, peel them and cut them into thin slices, and boil them half an hour in milk and water ; then drain the water from them, and beat them up with a good piece of butter ; shake a little flour in, and stir it all together with a little cream, if you have it, (or milk will do) ; put the sauce into boats, and garnish with lemon.

Another way to make sauce : take half a pint of oysters, strain the liquor, and put the oysters with the liquor into a saucepan, with a blade or two of mace, let them just lump, then pour in a glass of white-wine, let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a bason by itself, with good gravy in the dish, for every body does not love oyster-sauce. This makes a pretty side-dish for supper, or a corner-dish of a table for dinner. If you chafe it in a dish, add half a pint of gravy to it, and boil it up together.

To make Mushroom Sauce for White Fowls of all Sorts.

Take a quart of fresh mushrooms, well cleaned and washed, cut them in two, put them in a stew-pan, with a little butter, a blade of mace, and a little salt; stew it gently for an hour, then add a pint of cream and the yolks of two eggs beat very well, and keep stirring it till it boils up; then squeeze half a lemon, put it over your fowls, or turkies, or in basons, or in a dish, with a piece of French bread first buttered, then toasted brown, and just dip it in boiling water; put it in the dish, and the mushrooms over.

Mushroom Sauce for White Fowls boiled.

Take half a pint of cream, and a quarter of a pound of butter, stir them together one way till it is thick; then add a spoonful of mushroom pickle, pickled mushrooms, or fresh, if you have them. Garnish only with lemon.

To make Celery Sauce, either for roasted or boiled Fowls, Turkeys, Partridges, or any other Game.

Take a large bunch of celery, wash and pare it very clean, cut it into little thin bits, and boil it softly in a little water till it is tender; then add a little beaten mace, some nutmeg, pepper, and salt, thickened with a good piece of butter rolled in flour; then boil it up, and pour it into your dish.

You may make it with cream thus: boil your celery as above, and add some mace, nutmeg, a piece of butter as big as a walnut rolled in flour, and half a pint of cream; boil them all together.

To make Egg Sauce proper for roasted Chickens.

Melt your butter thick and fine, chop two or three hard-boiled eggs fine, put them into a bason, pour the butter over them, and have good gravy in the dish.

To stew a Turkey brown.

Take your turkey, after it is nicely picked and drawn, fill the skin of the breast with force-meat, and put an anchovy, a shalot, and a little thyme, in the belly; lard the breast with bacon; then put a good piece of butter in the stew-pan, flour the turkey, and fry it just of a fine brown; then take it out, and put it into a deep stew-pan, or little pot, that will just hold it, and put in as much gravy as will barely cover it, a glass of white wine, some whole pepper, mace, two or three cloves, and a little bundle of sweet herbs; cover it close, and stew it for an hour; then take up the turkey, and keep it hot, covered, by the fire; and boil the sauce to about a pint, strain it off, add the yolks of two eggs, and a piece of butter rolled in flour; stir it till it is thick, and then lay your turkey in the dish, and pour your sauce over it.— You may have ready some little French loaves, about the big-
ness

ness of an egg, cut off the tops, and take out the crumb, then fry them of a fine brown, fill them with stewed oysters, lay them round the dish, and garnish with lemon.

To force a Fowl.

Take a good fowl, pick and draw it, slit the skin down the back, and take the flesh from the bones, mince it very small, and mix it with one pound of beef-suet shred, a pint of large oysters chopped, two anchovies, a shalot, a little grated bread, and some sweet herbs; shred all this very well, mix them together, and make it up with the yolks of eggs; then turn all these ingredients on the bones again, and draw the skin over again, then sew up the back, and either boil the fowl in a bladder an hour and a quarter, or roast it; then stew some more oysters in gravy, bruise in a little of your force-meat, mix it up with a little fresh butter, and a very little flour; then give it a boil, lay your fowl in the dish, and pour the sauce over it. Garnish with lemon.

To broil Chickens.

Slit them down the back, and season them with pepper and salt, lay them on a very clear fire, and at a great distance. Let the inside lie next the fire till it is above half done; then turn them, and take great care the fleshy side does not burn, and let them be of a fine brown. Let your sauce be good gravy, with mushrooms, and garnish with lemon and the livers broiled, the gizzards cut, slashed, and broiled with pepper and salt.

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

Note. You may make just what sauce you fancy.

Chickens with Tongues. A good Dish for a great deal of Company.

Take six small chickens, boiled very white, six hogs' tongues, boiled and peeled, a cauliflower boiled very white in milk and water whole, 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 outward, 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.

To boil a Duck or a Rabbit with Onions.

Boil your duck or rabbit in a good deal of water; be sure to skim your water, for there will always rise a scum, which, if it boils down, will discolour your fowls, &c. They will take about half an hour boiling. For sauce, your onions must be peeled, and
throw

throw them into water as you peel them, then cut them into thin slices, boil them in milk and water, and skim the liquor. Half an hour will boil them. Throw them into a clean sieve to drain, put them into a saucepan, and chop them small, shake in a little flour, put to them two or three spoonfuls of cream, a good piece of butter, stew all together over the fire till they are thick and fine, lay the duck or rabbit in the dish, and pour the sauce all over: if a rabbit, you must cut off the head; cut it in two, and lay it on each side the dish.

Or you may make this sauce for change: take one large onion, cut it small, half a handful of parsley clean washed and picked, chop it small, a lettuce cut small, a quarter of a pint of good gravy, a good piece of butter rolled in a little flour; add a little juice of lemon, a little pepper and salt; let all stew together for half an hour, then add two spoonfuls of red wine. This sauce is most proper for a duck; lay your duck in the dish, and pour your sauce over it.

To dress a Duck with Green Peas.

Put a deep stew-pan over the fire, with a piece of fresh butter; singe your duck and flour it, turn it in the pan two or three minutes, then pour out all the fat, but let the duck remain in the pan: put to it a pint of good gravy, a pint of peas, two lettuces cut small, a small bundle of sweet herbs, a little pepper and salt, cover them close, and let them stew for half an hour; now and then give the pan a shake; when they are just done, grate in a little nutmeg, and put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream; shake it all together for three or four minutes, take out the sweet herbs, lay the duck in the dish, and pour the sauce over it. You may garnish with boiled mint chopped, or let it alone.

Directions for roasting a Goose.

Take some sage, wash and pick it clean, and an onion, chop them very fine, with some pepper and salt, and put them into the belly; let your goose be clean picked, and wiped dry with a dry cloth, inside and out; put it down to the fire, and roast it brown: one hour will roast a large goose, three quarters of an hour a small one. Serve it in your dish with some brown gravy, apple sauce in a boat, and some gravy in another.

To stew Giblets.

Let them be nicely scalded and picked, cut the pinions in two; cut the head and the neck and legs in two, and the gizzards in four; wash them very clean; put them into a stew-pan or soup-pot, with three pounds of scrag of veal; just cover them with water; let them boil up, take all the scum clean off; then put three onions, two turnips, one carrot, a little thyme and
parsley,

parsley, stew them till they are tender, strain them through a sieve, wash the giblets clean with some warm water out of the herbs, &c. then take a piece of butter as big as a large walnut, put it in a stew-pan, melt it, and put in a large spoonful of flour, keep it stirring till it is smooth; then put in your broth and giblets, stew them for a quarter of an hour; season with salt: or you may add a gill of Lisbon; and just before you serve them up, chop a handful of green parsley, and put in; give them a boil up, and serve them in a tureen or soup-dish.

N. B. Three pair will make a handsome tureen full.

To boil Pigeons.

Boil them by themselves for fifteen minutes; then boil a handsome square piece of bacon, and lay it in the middle: stew some spinach to lay round, and lay the pigeons on the spinach. Garnish your dish with parsley laid in a plate before the fire to crisp. Or you may lay one pigeon in the middle, and the rest round, and the spinach between each pigeon, and a slice of bacon on each pigeon. Garnish with slices of bacon, and melted butter in a cup.

To jug Pigeons.

Pull, crop, and draw pigeons, but do not wash them; save the livers, and put them in scalding water, and set them on the fire for a minute or two; then take them out, and mince them small, and bruise them with the back of a spoon; mix them with a little pepper, salt, grated nutmeg, and lemon peel shred very fine, chopped parsley, and two yolks of eggs very hard; bruise them as you do the liver, and put as much suet as liver, shaved exceedingly fine, and as much grated bread; work these together with raw eggs, and roll it in fresh butter; put a piece into the crops and bellies, and sew up the necks and vents; then dip your pigeons in water, and season them with pepper and salt as for a pie, put them in your jug, with a piece of celery, stop them close, and set them in a kettle of cold water; first cover them close, and lay a tile on the top of the jug, and let it boil three hours; then take them out of the jug, and lay them in a dish, take out the celery, put in a piece of butter rolled in flour, shake it about till it is thick, and pour it on your pigeons. Garnish with lemon.

To stew Pigeons.

Season your pigeons with pepper and salt, a few cloves and mace, and some sweet herbs; wrap this seasoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roast them; put them in a stew-pan, with a quart of good gravy, a little white wine, a few pepper corns, three or four blades of mace, a bit of lemon, a bunch of sweet herbs, and a small onion; stew them gently till they are enough; then take the pigeons out, and strain the liquor through a sieve; skim it, and thicken it in your stew-pan, put in the pigeons, with some pickled

pickled mushrooms and oysters; stew it five minutes, and put the pigeons in a dish, and the sauce over.

To roast Partridges.

Let them be nicely roasted, but not too much; baste them gently with a little butter, and drudge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in the dish, with bread sauce in a boat, made thus: take about a handful or two of crumbs of bread, put in a pint of milk, or more, a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all well up; then take the onion out, and beat it well with a spoon: take poverroy sauce in a boat, made thus: chop four shalots fine, a gill of good gravy, and a spoonful of vinegar, a little pepper and salt; boil them up one minute, then put it in a boat.

To roast Pheasants.

Pick and draw your pheasants, and singe them; lard one with bacon, but not the other; spit them, roast them fine, and paper them all over the breast; when they are just done, flour and baste them with a little nice butter, and let them have a fine white froth: then take them up, and pour good gravy in the dish, and bread sauce in plates.

To boil a Pheasant.

Take a fine pheasant, boil it in a good deal of water, keep your water boiling; half an hour will do a small one, and three quarters of an hour a large one. Let your sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; take up the pheasant, and pour the sauce all over. Garnish with lemon. Observe to stew your celery so, that the liquor will not be all wasted away before you put your cream in; if it wants salt, put in some to your palate.

To roast Snipes or Woodcocks.

Spit them on a small bird-spit, flour and baste them with a piece of butter, then have ready a slice of bread toasted brown, lay it in a dish, and set it under the snipes for the trail to drop on; when they are enough, take them up, and lay them on a toast; have ready for two snipes a quarter of a pint of good gravy and butter; pour it into the dish, and set it over a chafing-dish two or three minutes. Garnish with lemon, and send them hot to table.

To dress Plovers.

To two plovers take two artichoke bottoms boiled, some chestnuts roasted and blanched, some skirrets boiled, cut all very small, mix with it some marrow or beef suet, the yolks of two hard eggs, chop all together; season with pepper, salt, nutmeg, and a little sweet herbs; fill the bodies of the plovers, lay them

in a saucepan, put to them a pint of gravy, a glass of white wine, a blade or two of mace, some roasted chesnuts blanch'd, and artichoke bottoms cut into quarters, two or three yolks of eggs, and a little juice of lemon; cover them close, and let them stew very softly an hour. If you find the sauce is not thick enough, take a piece of butter roll'd in flour, and put into the sauce; shake it round, and when it is thick, take up your plovers, and pour the sauce over them. Garnish with roasted chesnuts.

Ducks are very good done this way.

Or you may roast your plovers as you do any other fowl, and have gravy sauce in the dish.

Or boil them in good celery sauce, either white or brown, just as you like.

The same way you may dress widgeons.

N. B. The best way to dress plovers, is to roast them the same as woodcocks, with a toast under them, and gravy and butter.

To dress a Jugged Hare.

Cut it into little pieces, lard them here and there with little slips of bacon, season them with a very little pepper and salt, 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 or jar you do it in so close that nothing can get in, then set it in a pot of boiling water, and three hours will do it; then turn it out into the dish, and take out the onion and sweet herbs, and send it to table hot. If you do not like it larded, leave it out.

To boil Rabbits.

Truss them for boiling, boil them quick and white; put them into a dish, with onion sauce over them, made thus: take as many onions as you think will cover them; peel them, and boil them very tender, strain them off, squeeze them very dry, and chop them very fine; put them into a stew-pan, with a piece of butter, half a pint of cream, a little salt, and shake in a little flour; stir them well over a gentle fire, till the butter is melted; then put them over your rabbits; or a sauce made thus: blanch the livers, and chop them very fine, with some parsley blanch'd and chopped; mix them with melted butter, and put it over; or with gravy and butter.

Cod Sounds broiled with Gravy.

Scald them in hot water, and rub them with salt well; blanch them; that is, take off the black dirty skin, then set them on in cold water, and let them simmer till they begin to be tender; take them out and flour them, and broil them on the gridiron. In the mean time take a little good gravy, a little mustard, a little bit of butter roll'd in flour, give it a boil, season it with pepper and salt. Lay the sounds in your dish, and pour your sauce over them.

Fried

Fried Sausages.

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

Stewed cabbage and sausages fried is a good dish; then heat cold peas-pudding in the pan, lay it in the dish and the sausages round, heap the pudding in the middle, and lay the sausages all round thick up, edge-ways, and one in the middle at length.

Collops and Eggs.

Cut either bacon, pickled beef, or hung mutton, into thin slices, broil them nicely, lay them in a dish before the fire, have ready a stew-pan of water boiling, break as many eggs as you have collops, break them one by one in a cup, and pour them into the stew-pan. When the whites of the eggs begin to harden, and all look of a clear white, take them up one by one in an egg-slice, and lay them on the collops.

To dress cold Fowl or Pigeon.

Cut them in four quarters, beat up an egg or two, according to what you dress, grate a little nutmeg in, a little salt, some parsley chopped, a few crumbs of bread; beat them well together, dip them in this batter, and have ready some dripping hot in a stew-pan, in which fry them of a fine light brown; have ready a little good gravy, thickened with a little flour, mixed with a spoonful of catchup: lay the fry in the dish, and pour the sauce over. Garnish with lemon, and a few mushrooms, if you have any. A cold rabbit eats well done thus.

To mince Veal.

Cut your veal as fine as possible, but do not chop it; grate a little nutmeg over it, shred a little lemon-peel very fine, throw a very little salt on it, drudge a little flour over it. To a large plate of veal take four or five spoonfuls of water, let it boil, then put in the veal, with a piece of butter as big as an egg, stir it well together; when it is all thorough hot, it is enough. Have ready a very thin piece of bread toasted brown, cut it into three corner sippets, lay it round the plate, and pour in the veal. Just before you pour it in, squeeze in half a lemon, or half a spoonful of vinegar. Garnish with lemon. You may put gravy in the room of water, if you love it strong; but it is better without.

To fry cold Veal.

Cut it in pieces about as thick as half-a-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 mean time, make a little gravy of the bone of the veal. When the meat is 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.

To toss up cold Veal White.

Cut the veal into little thin bits, put milk enough to it for sauce, grate in a little nutmeg, a very little salt, a little piece of butter rolled in flour : to half a pint of milk, the yolks of two eggs well beat, a spoonful of mushroom pickle ; stir all together till it is thick, then pour it into your dish, and garnish with lemon.

Cold fowl skinned, and done this way, eats well ; or the best end of a cold breast of veal ; first fry it, drain it from the fat, then pour this sauce to it.

To hash cold Mutton.

Cut your mutton with a very sharp knife into very little bits, as thin as possible ; then boil the bones with an onion, a few sweet herbs, a blade of mace, a very little whole pepper, a little salt, a piece of crust toasted very crisp ; let it boil till there is just enough for sauce, strain it, and put it into a sauce-pan with a piece of butter rolled in flour ; put in the meat ; when it is very hot it is enough. Have ready some thin bread, toasted brown, cut three-corner-ways, lay them round the dish, and pour in the hash. As to walnut pickle, and all sorts of pickles, you must put in according to your fancy. Garnish with pickles. Some love a small onion peeled, and cut very small, and done in the hash.

To hash Mutton like Venison.

Cut it very thin as above ; boil the bones as above ; strain the liquor, where there is just enough for the hash ; to a quarter of a pint of gravy put a large spoonful of red wine, an onion peeled and chopped fine, a very little lemon-peel shred fine, a piece of butter, as big as a small walnut, rolled in flour ; put it into a sauce-pan with the meat, shake it all together, and when it is thoroughly hot, pour it into your dish. Hash beef the same way.

To make collops of cold Beef.

If you have any cold inside of a sirloin of beef, take off all the fat, cut it very thin in little bits, cut an onion very small, boil as much water or gravy as you think will do for sauce ; season it with a little pepper and salt, and a bundle of sweet herbs. Let the water boil, then put in the meat, with a good piece of butter rolled in flour, shake it round, and stir it. When the sauce is thick, and the meat done, take out the sweet herbs, and pour it into your dish. They do better than fresh meat.

Rules to be observed in all Made Dishes.

First, that the stew-pans, or sauce-pans, and covers, be very clean, free from sand, and well tinned; and that all the white sauces have a little tartness, and be very smooth, and of a fine thickness; and all the time any white sauce is over the fire, keep stirring it one way.

And as to brown sauce, take great care no fat swims at the top, but that it be all smooth alike, and about as thick as good cream, and not to taste of one thing more than another. As to pepper and salt, season to your palate, but do not put too much of either, for that will take away the fine flavour of every thing. As to most made dishes, you may put in what you think proper to enlarge it, or make it good; as mushrooms pickled, dried, fresh, or powdered; truffles, morels, cocks-combs stewed, ox-palates cut in small bits, artichoke bottoms either pickled, fresh, boiled, or dried ones softened in warm water, each cut in four pieces, asparagus tops, the yolks of hard eggs, force-meat balls, &c. The best things to give a sauce tartness are, mushroom pickle, white walnut pickle, elder vinegar, or lemon juice.

OF SOUPS AND BROTHS.

To make strong Broth for Soup and Gravy.

Take a shin of beef, a knuckle of veal, and a scrag of mutton, put them in five gallons of water; then let it boil up, skim it clean, and season it with six large onions, four good leeks, four heads of celery, two carrots, two turnips, a bundle of sweet herbs, six cloves, a dozen corns of all-spice, and some salt; skim it very clean, and let it stew gently for six hours; then strain it off, and put it by for use.

When you want very strong gravy, take a slice of bacon, lay it in a stew-pan; take a pound of beef, cut it thin, lay it on the bacon, slice a good piece of carrot in, an onion sliced, a good crust of bread, a few sweet herbs, a little mace, cloves, nutmeg, and whole pepper, an anchovy; cover it, and set it on a slow fire five or six minutes, and pour in a quart of the above gravy; cover it close, and let it boil softly till half is wasted. This will be a rich, high brown sauce for fish, fowl, or ragoo.

Gravy for White Sauce.

Take a pound of any part of the veal, cut it into small pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

Gravy for Turkey, Fowl, or Ragoo.

Take a pound of lean beef, cut and hack it well, then flour it well, put a piece of butter as big as a hen's egg in a stew-pan;

when it is melted, put in your beef, fry it on all sides a little brown, then pour in three pints of boiling water, and a bundle of sweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a little bit of carrot, a little piece of crust of bread toasted brown; cover it close, and let it boil till there is about a pint or less; then season it with salt, and strain it off.

To make Mutton or Veal Gravy.

Cut and hack your veal well, set it on the fire with water, sweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then strain it off. Your fine cooks always, if they can, chop a partridge or two, and put into gravies.

To make a strong Fish Gravy.

Take two or three eels, or any fish you have, skin or scale them, gut them, and wash them from grit, cut them into little pieces, put them into a sauce-pan, cover them with water, a little crust of bread toasted brown, a blade or two of mace, and some whole pepper, a few sweet herbs, and a very little bit of lemon-peel. Let it boil till it is rich and good, then have ready a piece of butter, according to your gravy; if a pint, as big as a walnut. Melt it in the sauce-pan, then shake in a little flour, and toss it about till it is brown, and then strain in the gravy to it. Let it boil a few minutes, and it will be good.

To make strong Broth to keep for Use.

Take a 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; and when it boils, skim it clean, and put in a whole onion stuck with cloves, a bunch of sweet herbs, some pepper, and a nutmeg quartered. Let these boil till the meat is boiled in pieces, and the strength boiled out of it; strain it out, and keep it for use.

Green Peas-Soup.

Take a gallon of water, make it boil; then put in six onions, four turnips, two carrots, and two heads of celery, cut in slices, some cloves, four blades of mace, four cabbage-lettuces cut small; stew them for an hour; then strain it off, and put in two quarts of old green peas, and boil them in the liquor till tender; then beat or bruise them, and mix them up with the broth, and rub them through a tammy or cloth, and put it in a clean pot, and boil it up fifteen minutes; season with pepper and salt to your liking; then put your soup in your tureen, with small dices of bread toasted very hard.

A Peas-Soup for Winter.

Take about four pounds of lean beef, cut it in small pieces, about a pound of lean bacon, or pickled pork, set it on the fire with two gallons of water, let it boil, and skim it well; then put

in six onions, two turnips, one carrot, and four heads of celery cut small, twelve corns of all-spice, and put in a quart of split peas, boil it gently for three hours, then strain them through a sieve, and rub the peas well through; then put your soup in a clean pot, and put in some dried mint rubbed very fine to powder; cut the white of four heads of celery, and two turnips in dices, and boil them in a quart of water for fifteen minutes; then strain them off, and put them in your soup; take about a dozen of small rashers of bacon fried, and put them in your soup, season with pepper and salt to your liking; boil it up for fifteen minutes, then put it in your tureen, with dices of bread fried very crisp.

Note, the liquor of a boiled leg of pork makes good soups.

To make Mutton Broth.

Take a neck of mutton about six pounds, cut it in two, boil the scrag in a gallon of water, skim it well, then put in a little bundle of sweet herbs, an onion, and a good crust of bread. Let it boil an hour, then put in the other part of the mutton, a turnip or two, some dried marigolds, a few cives chopped fine, a little parsley chopped small; then put these in, about a quarter of an hour before your broth is enough. Season it with salt; or you may put in a quarter of a pound of barley or rice at first. Some love it thickened with oatmeal, and some with bread; and some love it seasoned with mace, instead of sweet herbs and onion. All this is fancy, and different palates. If you boil turnips for sauce, do not boil all in the pot, it makes the broth too strong of them, but boil them in a sauce-pan.

Beef-Broth.

Take a leg of beef, crack the bone in two or three parts, wash it clean, put it in a pot with a gallon of water, skim it clean, then put in two or three blades of mace, a little bundle of parsley, and a good crust of bread. Let it boil till the beef is quite tender, and the sinews. Toast some bread, and cut it in dices, and put it in your tureen; lay in the meat, and pour the soup in.

To make Scotch Barley-Broth.

Take a leg of beef, chop it all to pieces, boil it in three gallons of water with a piece of carrot and a crust of bread, till it is half boiled away; then strain it off, and put it into the pot again with half a pound of barley, four or five heads of celery washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marrigolds. Let this boil an hour. Take a cock, or large fowl, clean picked and washed, and put into the pot; boil it till the broth is quite good, then season with salt, and send it to table, with the fowl in the middle. This broth is very good without the fowl. Take out the onion and sweet herbs before you send it to table.

Some

Some make this broth with a sheep's head instead of a leg of beef, and it is very good: but you must chop the head all to pieces. The thick flank (about six pounds to six quarts of water) makes good broth: then put the barley in with the meat, first skim it well, 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 is 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.

Rules to be observed in making Soups or Broths.

First take great care the pots, or saucepans, and covers, be very clean, and free from all grease and sand, and that they be well tinned, for fear of giving the broths and soups any brassy taste. If you have time to stew as softly as you can, it will both have a finer flavour, and the meat will be tenderer. But then observe, when you make soups or broths for present use, if it is to be done softly, do not put much more water than you intend to have soup or broth; and if you have the convenience of an earthen pan or pipkin, set it on wood embers till it boils, then skim it, and put in your seasoning; cover it close, and set it on embers, so that it may do very softly for some time, and both the meat and broths will be delicious. You must observe in all broths and soups, that one thing does not taste more than another; but that the taste be equal, and it has a fine agreeable relish, according to what you design it for; and you must be sure that all the greens and herbs you put in be cleaned, washed, and picked.

OF PUDDINGS.

To make a Marrow-Pudding.

Take a quart of cream or milk, and a quarter of a pound of Naples biscuit, put them on the fire in a stew-pan, and boil them up; then take the yolks of eight eggs, the whites of four beat up very fine, a little moist sugar, some marrow chopped, a small glass of brandy and sack, a very little orange flower-water; mix all well together, and put them on the fire, keep it stirring till it is thick, and put it away to get cold; then have ready your dish rimmed with puff-paste, put your stuff in, sprinkle some currants that have been well washed in cold water, and rubbed clean in a cloth, some marrow cut in slices, and some candied-lemon, orange, and citron, cut in shreds, and send it to the oven; three quarters of an hour will bake it: send it up hot.

A boiled Suet-Pudding.

Take a quart of milk, four spoonfuls of flour, a pound of suet shred small, four eggs, one spoonful of beaten ginger, a tea-spoonful

ful of salt; 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 suet. Let your batter be pretty thick, and boil it two hours.

A boiled Plumb-Pudding.

Take a pound of suet cut in little pieces, not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a tea-spoonful of beaten ginger, a pound of flour, a pint of milk: beat the eggs first, then add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it well together very thick. Boil it five hours.

A Yorkshire-Pudding.

Take a quart of milk, four eggs, and a little salt, make it up into a thick batter with flour, like pancake batter. You must have a good piece of meat at the fire: take a stew-pan, and put some dripping in, set it on the fire; when it boils, pour in your pudding; let it bake on the fire till you think it is nigh enough, then turn a plate upside down in the dripping-pan, that the dripping may not be blacked; set your stew-pan on it under your meat, and let the dripping drop on the pudding, and the heat of the fire come to it, to make it of a fine brown. When your meat is done, and sent to table, drain all the fat from your pudding, and set it on the fire again to dry a little; then slide it as dry as you can into a dish; melt some butter, and pour it into a cup, and set it in the middle of the pudding. It is an excellent good pudding; the gravy of the meat eats well with it.

A Steak-Pudding.

Make a good crust, with suet shred fine with flour, and mix it up with cold water: season it with a little salt, and make a pretty stiff crust, about two pounds of suet to a quarter of a peck of flour. Let your steaks be either beef or mutton, well seasoned with pepper and salt; make it up as you do an apple-pudding, tie it in a cloth, and put it into the water boiling. If it be a large pudding, it will take five hours; if a small one, three hours. This is the best crust for an apple-pudding. Pigeons eat well this way.

Suet-Dumplings.

Take a pint of milk, four eggs, a pound of suet, and a pound of currants, two tea-spoonfuls of salt, three of ginger: first take half the milk, and mix it like a thick batter, then put the eggs, and the salt and ginger, then the rest of the milk by degrees, with the suet and currants, and flour, to make it like a light paste. When the water boils, make them in rolls as big as a large turkey's egg, with a little flour; then flat them, and throw them into boiling water. Move them softly, that they do not stick together;

gether ; keep the water boiling all the time, and half an hour will boil them.

To make a Potato-Pudding.

Boil two pounds of potatoes, and beat them in a mortar fine, beat in half a pound of melted butter, boil it half an hour, pour melted butter over it, with a glass of white-wine, or the juice of a Seville orange, and throw sugar all over the pudding and dish.

To boil an Almond-Pudding.

Beat a pound of sweet-almonds as small as possible, with three spoonfuls of rose-water, and a gill of sack or white-wine, and mix in half a pound of fresh butter melted, with five yolks of eggs and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three spoonfuls of crumbs of white bread ; mix all well together, and boil it. It will take half an hour boiling.

To make a Sago-Pudding.

Let half a pound of sago be washed well in three or four hot waters, then put to it a quart of new milk, and let it boil together till it is thick ; stir it carefully, (for it is apt to burn,) put in a stick of cinnamon when you set it on the fire ; when it is boiled take it out ; before you pour it out, stir in half a pound of fresh butter, then pour it into a pan, and beat up nine eggs, with five of the whites, and four spoonfuls of sack ; stir all together, and sweeten to your taste. Put in a quarter of a pound of currants clean washed and rubbed, and just plumped in two spoonfuls of sack and two of rose-water ; mix all well together, stir it well over a slow fire till it is thick, lay a puff paste over a dish, pour in the ingredients, and bake it.

To make a Millet-Pudding.

You must get half a pound of millet-seed, and after it is washed and picked clean, put to it half a pound of sugar, a whole nutmeg grated, and three quarts of milk. When you have mixed all well together, break in half a pound of fresh butter in your dish, pour it in and bake it.

To make an Apple-Pudding.

Take twelve large pippins, pare them, and take out the cores, put them into a saucepan, with four or five spoonfuls of water ; boil them till they are soft and thick ; then beat them well, stir in a pound of loaf sugar, the juice of three lemons, the peel of two lemons, cut thin, and beat fine in a mortar, the yolks of eight eggs beat : mix all well together, bake it in a slack oven ; when it is near done, throw over a little fine sugar. You may bake it in a puff-paste, as you do the other puddings.

A Rice-Pudding.

Get half a pound of rice, put it in three quarts of milk, stir in half a pound of sugar, grate a small nutmeg in, and break in half a pound of fresh butter; butter a dish, and pour it in, and bake it. You may add a quarter of a pound of currants, for change. If you boil the rice and milk, and then stir in the sugar, you may bake it before the fire, or in a tin oven. You may add eggs, but it will be good without.

To boil a Custard-Pudding.

Take a pint of cream, out of which take two or three spoonfuls, and mix with a spoonful of fine flour; set the rest to boil. When it is boiled, take it off, and stir in the cold cream and flour very well; when it is cold, beat up five yolks and two whites of eggs, and stir in a little salt and some nutmeg, and two or three spoonfuls of sack; sweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it, and boil it half an hour. When it is enough, untie the cloth, turn the pudding out into your dish, and pour melted butter over it.

To make a Batter-Pudding.

Take a quart of milk, beat up six eggs, half the whites, mix as above, six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger: then mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, if you have plenty, for change, and half a pound of prunes or currants.

To make a Batter-Pudding without Eggs.

Take a quart of milk, mix six spoonfuls of flour with a little of the milk first, a tea-spoonful of salt, two tea-spoonfuls of beaten ginger, and two of the tincture of saffron; then mix all together, and boil it an hour. You may add fruit as you think proper.

To make a Bread-Pudding.

Cut off all the crust of a twopenny white loaf, and slice it thin into a quart of milk, set it over a chafing-dish of coals till the bread has soaked up all the milk, then put in a piece of sweet butter, stir it round, let it stand till cold; or you may boil your milk, and pour over your bread, and cover it up close, it does full as well; then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg, a little salt and sugar, if you chuse it. Mix all well together, and boil it one hour.

To make a baked Bread-Pudding.

Take the crumb of a twopenny loaf, as much 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, a little salt. Mix first the bread and flour, ginger, salt,

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.

To make a fine plain baked Pudding.

You must take a quart of milk, and put three bay leaves into it. When it has boiled a little, with fine flour, make it into a hasty-pudding, with a little salt, pretty thick; take it off the fire, and stir in half a pound of butter, a quarter of a pound of sugar; beat up twelve eggs, and half the whites, stir all well together, lay a puff-paste all over the dish, and pour in your stuff. Half an hour will bake it.

To make an Apricot-Pudding.

Coddle six large apricots very tender, break them very small, sweeten them to your taste. When they are cold, add six eggs, only two whites well beat; 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; do not let the oven be too hot; when it is enough, throw a little fine sugar all over it, and send it to table hot.

To make a Bread and Butter-Pudding.

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

To make a boiled Rice-Pudding.

Having got a quarter of a pound of the flour of rice, put it over the fire with a pint of milk, and keep it stirring constantly, that it may not clot, nor burn. When it is of a good thickness, take it off, and pour it into an earthen pan; stir in half a pound of butter very smooth, and half a pint of cream or new milk, sweeten to your palate, grate in half a nutmeg, and the outward rind of a lemon. Beat up the yolks of six eggs and two whites, mix all well together; boil it either in small china basons or wooden bowls. When boiled, turn them into a dish, pour melted butter over them, with a little sack, and throw sugar all over.

To make a cheap Rice-Pudding.

Get a quarter of a pound of rice, and half a pound of raisins, stoned, and tie them in a cloth. Give the rice a great deal of room to swell. Boil it two hours; when it is enough, turn it in-

to your dish, and pour melted butter and sugar over it, with a little nutmeg.

To make a cheap baked Rice-Pudding.

You must take a quarter of a pound of rice, boil it in a quart of new milk, stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool, then stir in well a quarter of a pound of butter, and sugar to your palate; grate a small nutmeg, butter your dish, pour it in, and bake it.

To make a Quaking Pudding.

Take a pint of good cream, six eggs, and half the whites, beat them well, and mix with the cream; grate a little nutmeg in, add a little salt, and a little rose-water, if it be agreeable; 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, which you please. Butter a cloth well, and flour it; then put in your mixture, tie it not too close, and boil it half an hour fast. Be sure the water boils before you put it in.

To make a Cream-Pudding.

Take a quart of cream, boil it with a blade of mace, and half a nutmeg grated; let it cool; beat up eight eggs, and three whites, strain them well, mix a spoonful of flour with them, a quarter of a pound of almonds blanch'd, and beat very fine, with a spoonful of orange-flour or rose-water, mix with the eggs, then by degrees mix in the cream, beat all well together; take a thick cloth, wet it and flour it well, pour in your stuff, tie it close, and boil it half an hour. Let the water boil all the time fast; when it is done, turn it into your dish, pour melted butter over, with a little sack, and throw fine sugar all over it.

To make a Prune-Pudding.

Take a quart of milk, beat six eggs, half the whites, with half a pint of the milk, and 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, tie it in a cloth, boil it an hour, melt butter and pour over it. Damsons eat well done this way in the room of prunes.

To make an Apple-Pudding.

Make a good puff-paste, roll it out half an inch thick, pare your apples, and core them, enough to fill the crust, and close it up, tie it in a cloth, and boil it: if a small pudding, two hours; if a large one, three or four hours. When it is done enough, turn it into your dish, cut a piece of the crust out of the top, butter and sugar it to your palate; lay on the crust again, and send it to table hot. A pear-pudding, make the same way. And thus you
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may make a damson-pudding, or any sort of plums, apricots, cherries, or mulberries, and are very fine.

To make Yeast-Dumplings.

First make a light dough as for bread, with flour, water, salt, and yeast, cover with a cloth, and set it before the fire for half an hour; than 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 flat them with your hand, and put them into the boiling water; a few minutes boils them. Take great care they do not fall to the bottom of the pot or saucepan, for then they will be heavy; and be sure to keep the water boiling all the time. When they are enough, take them up, (which they will be in ten minutes or less,) lay them in your dish, and have melted butter in a cup. As good a way as any to save trouble, is to send to the baker's for half a quartern of dough, (which will make a great many,) and then you have only the trouble of boiling it.

To make Norfolk-Dumplings.

Mix a good thick batter as for pancakes; take half a pint of milk, two eggs, a little salt, and make it into a batter with flour. Have ready a clean saucepan of water boiling, into which drop this batter. Be sure the water boils fast, and two or three minutes will boil them; then throw them into a sieve to drain the water away; then turn them into a dish, and stir a lump of fresh butter into them; eat them hot, and they are very good.

To make Hard-Dumplings.

Mix flour and water, with a little salt, like a paste, roll them in balls, as big as a turkey's egg, roll them in a little flour, have the water boiling, throw them in the 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. Have melted butter in a cup.

To make Apple-Dumplings.

Make a good puff-paste; pare some large apples, cut them in quarters, and take out the cores very nicely; take a piece of crust, and roll it round, enough for one apple; if they are big, they will not look pretty, so roll the crust round each apple, and make them round like a ball, with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and shake flour over it; tie each dumpling by itself, and put them in the water boiling, which keep boiling all the time; and if your crust is light and good, and the apples not too large, half an hour will boil them; but if the apples be large, they will take an hour's boiling. When they are enough, take them up, and lay them in a dish; throw fine sugar all over them, and send them to table. Have good fresh butter melted in a cup, and fine beaten sugar in a saucer.

Rules to be observed in making Puddings, &c.

In boiled puddings, take great care the bag or cloth be very clean, not soapy, but dipped in hot water, and well floured. If a bread-pudding, tie it loose; if a batter-pudding, tie it close; and be sure the water boils when you put the pudding in; and you should move the puddings in the pot now and then, for fear they stick. 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 have lumps; 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 they are beat. If you boil them in wooden bowls, or china-dishes, butter the inside before you put in your batter; and for all baked puddings, butter the pan or dish before the pudding is put in.

O F P I E S.

To make a savory Lamb or Veal-Pie.

Make a good puff-paste crust, cut your meat into pieces, season it to your palate with pepper, salt, mace, cloves, and nutmegs finely beat; lay it into your crust with a few lamb-stones and sweetbreads seasoned as your meat; also some oysters and force-meat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green; put butter all over the pie, put on the lid, and set it in a quick oven an hour and a half, and then have ready the liquor, made thus: take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg: mix all together with the yolks of two or three eggs beat, and keep it stirring one way all the time. When it boils, pour it into your pie; put on the lid again. Send it hot to table. You must make liquor according to your pie.

To make a Mutton-Pie.

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

A Beef-Steak-Pie.

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

A Ham-Pie.

Take some cold boiled ham, and slice it about half an inch thick, make a good crust, and thick, over the dish, and lay a
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layer of ham, 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 ham, then shake some pepper on the ham, and put on the top-crust. Bake it well; have ready when it comes out of the oven some very rich beef-gravy, enough to fill the pie: lay on the crust again, and send it to table hot. A fresh ham will not be so tender; so that I always boil my ham one day, and bring it to table, and the next day make a pie of it. It does better than an unboiled ham. If you put two large fowls in, they will make a fine pie; but that is according to your company, more or less. The larger the pie, the finer the meat eats. The crust must be the same you make for a venison-pasty. You should pour a little strong gravy into the pie when you make it, just to bake the meat, and then fill it up when it comes out of the oven. Boil some truffles and morels and put into the pie, which is a great addition, and some fresh mushrooms, or dried ones.

To make a Pigeon-Pie.

Make a puff-paste crust, cover your dish, let your pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fine fresh butter, with pepper and salt, in their bellies; lay them in your pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg and a beef-steak in the middle; put as much water as will almost fill the dish, lay on the top crust, and bake it well. This is the best way to make a pigeon-pie; but the French fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels, and season high; but that is according to different palates.

To make a Gibletpie.

Take two pair of giblets nicely cleaned, 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 softly till they are quite tender; then have a good crust ready, cover your dish, lay a fine rump steak at the bottom, seasoned with pepper and salt; then lay in your giblets with the livers, and strain the liquor they were stewed in. Season it with salt, and pour into your pie; put on the lid, and bake it an hour and a half.

To make a Duck-Pie.

Make a puff-paste crust, take two ducks, scald them, and make them very clean, cut off the feet, the pinions, the neck, and head, all clean picked and scalded, with the gizzards, livers, and hearts; pick out all the fat of the inside; lay a crust all over the dish, season the ducks with pepper and salt, inside and out, lay
them

them in your dish, and the giblets at each end seasoned; put in as much water as will almost fill the pie, lay on the crust, and bake it, but not too much.

To make a Chicken-Pie.

Make a puff-paste crust, take two chickens, cut them to pieces, season them with pepper and salt, a little beaten mace, lay a forcemeat made thus round the side of the dish: take half a pound of veal, half a pound of suet, beat them quite fine in a marble mortar, with as many crumbs of bread; season it with a very little pepper and salt, an anchovy with the liquor, cut the anchovy to pieces, a little lemon-peel cut very fine, and shred small, a very little thyme, mix all together with the yolk of an egg; make some into round balls, about twelve, the rest lay round the dish. Lay in one chicken over the bottom of the dish; take two sweetbreads, cut them into five or six pieces, lay them all over, season them with pepper and salt, strew over them half an ounce of truffles and morels, two or three artichoke bottoms cut to pieces, a few cockscombs, if you have them, a palate boiled tender, and cut to pieces; then lay on the other part of the chicken, put half a pint of water in, and cover the pie; bake it well, and when it comes out of the oven, fill it with good gravy, lay it on the crust, and send it to table.

To make a Goose-Pie.

Half a peck of flour will make the walls of a goose-pie, made as in the receipts for crust. Raise your crust just big enough to hold a large goose; first have a pickled dried tongue boiled tender enough to peel, cut off the root, 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, three tea-spoonfuls of salt; mix all together, season your fowl and goose with it, then lay the fowl in the goose, and the tongue in the fowl, and the goose in the same form as if whole. Put half a pound of butter on the top, and lay on the lid. This pie is delicious, either hot or cold, and will keep a great while. A slice of this pie cut down across makes a pretty little side-dish for supper.

To make a Venison-Pasty.

Take a neck and breast of venison, bone it, season it with pepper and salt, according to your palate. Cut the breast in two or three pieces; but do not cut the fat of the neck if you can help it. Lay in the breast and neck end first, and the best end of the neck on the top, that the fat may be whole; make a good rich puff-paste crust, let it be very thick on the sides, a good bottom crust, and thick at top: cover the dish, then lay in your venison, put in half a pound of butter, about a quarter of a pint of water, close your pasty, and let it be baked two hours in a very quick oven. In the mean time set on the bones of the venison in two quarts of water, with two or three blades of mace, an onion, a little piece

of crust baked crisp and brown, a little whole pepper; cover it close, and let it boil softly over a slow fire till above half is wasted, then strain it off. When the pasty comes out of the oven, lift up the lid, and pour in the gravy. When your venison is not fat enough, take the fat of a loin of mutton, steeped in a little rape vinegar and red wine twenty-four hours, then lay it on the top of the venison, and close your pasty. It is a wrong notion of some people to think venison cannot be baked enough, and will first bake it in a false crust, and then bake it in the pasty; by this time the fine flavour of the venison is gone. No; if you want it to be very tender, wash it in warm milk and water, dry it in clean cloths till it is very dry, then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper, it will keep thus a fortnight good; but be sure there be no moistness about it; if there is, you must dry it well, and throw ginger over it, and it will keep a long time. When you use it, just dip it in luke-warm water, and dry it. Bake it in a quick oven: if it is a large pasty, it will take three hours; then your venison will be tender, and have all the fine flavour.—The shoulder makes a pretty pasty, boned and made as above with the mutton fat.

To make Mince Pies the best way.

Take three pounds of suet, shred very fine, and chopped as small as possible; 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, a quarter of an ounce of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of sack; put it down close in a stone pot, and it will keep good four months. When you make your pies, take a little dish, something bigger than a soup plate, lay a very thin crust all over it, lay a thin layer of meat, and then a thin layer of citron, cut very thin; then a layer of mince-meat, and a layer of orange peel, cut thin, over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat finely cold. If you make them in little patties, mix your meat and sweet-meats accordingly. If you chuse meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a surloin of beef, boiled.

To make different Sorts of Tarts.

If you bake in tin patties, butter them, and you must put a little crust all over, because of the taking them out; if in china, or glass, no crust but the top one. Lay fine sugar at the bottom, then your plums, cherries, or any other sort of fruit, and
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sugar, at 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. For sweet tarts the beaten crust is best; but as you fancy. You have the receipt for the crust in this chapter. Apple, pear, apricot, &c. make thus: apples and pears, pare them, cut them into quarters, and core them; cut the quarters across again, set them on in a saucepan, with just as much water as will barely cover them; let them simmer on a slow fire just till the fruit is tender; put a good piece of lemon peel in the water with the fruit, then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top; that you must put in at your discretion. Pour over each tart a tea-spoonful of lemon juice, and three tea-spoonfuls of the liquor they were boiled in; put on your lid, and bake them in a slack oven. Apricots do the same way, only do not use lemon.

As to preserved tarts, only lay in your preserved fruit, and put a very thin crust at top, and let them be baked as little as possible; but if you would make them very nice, have a large patty, the size you would have your tart. Make your sugar crust, roll it as thick as a halfpenny; then butter your patties, and cover it. Shape your upper crust on a hollow thing on purpose, the size of your patty, and mark it with a marking-iron for that purpose, in what shape you please, to be hollow and open to see the fruit through; then bake your crust in a very slack oven, not to discolour it, but to have it crisp. When the crust is cold, very carefully take it out, and fill it with what fruit you please; lay on the lid, and it is done; therefore if the tart is not eat, your sweetmeat is not the worse, and it looks genteel.

Paste for Tarts.

One pound of flour, three quarters of a pound of butter, mix up together, and beat well with a rolling-pin.

Puff-Paste.

Take a quarter of a peck of flour, rub in a pound of butter, very fine, make it up in a light paste with cold water, just stiff enough to work it up; then roll it out about as thick as a crown-piece, 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; then it is fit for all sorts of pies and tarts that require a puff-paste.

A good Crust for great Pies.

To a peck of flour add the yolks of three eggs; then boil some water, and put in half a pound of fried 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.

A Dripping

A Dripping Crust.

Take a pound and half of beef dripping, boil it in water, strain it, then let it stand to be cold, and take off the hard fat : scrape it, boil it so four or five times, then work it well up into three pounds of flour, as fine as you can, and make it up into paste with cold water. It makes a very fine crust.

A Crust for Custards.

Take half a pound of flour, six ounces of butter, the yolks of two eggs, three spoonfuls of cream ; mix them together, and let them stand a quarter of an hour, then work it up and down, and roll it very thin.

Paste for Crackling Crust.

Blanch four handfuls of almonds, and throw them into water, then dry them in a cloth, and pound them in a mortar very fine, with a little orange-flower water, and the white of an egg. When they are well pounded, pass them through a coarse hair sieve, to clear them from all the lumps or clots ; then spread it on a dish till it is very pliable ; let it stand for a while, then roll out a piece for the under-crust, and dry it in the oven on the pie-pan, while other pastry works are making, as knots, cyphers, &c. for garnishing your pies.

To make an Apple-Pie.

Make a good puff-paste crust, lay some round the sides of the dish, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the sugar you design for your pie, mince a little lemon-peel fine, throw over, and squeeze a little lemon over them, then a few cloves, here and there one, then the rest of your apples, and the rest of your sugar. You must sweeten to your palate, and squeeze a little more lemon. Boil the peeling of the apples and the cores in some fair water, with a blade of mace, till it is very good ; strain it, and boil the syrup with a little sugar, till there is but very little and good ; pour it into your pie, put on your upper-crust and bake it. You may put in a little quince or marmalade, if you please.

Thus make a pear-pie, but do not put in any 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 just boils up, take off the lid, and pour in the cream. Cut the crust in little three-corner pieces, stick about the pie, and send it to table.

To make a Cherry-Pie.

Make a good crust, lay a little round the sides of your dish, throw sugar at the bottom ; and lay in your fruit and sugar at top ;

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tender; take out the cinnamon, then sweeten it to your palate, grate half a nutmeg, and let it stand till it is cold; then beat up the yolk of three eggs, with half a pint of white wine, mix them very well, then stir them into the rice, set them on a slow fire, and keep stirring all the time for fear of curdling. When it is of a good thickness, and boils, take it up. Keep stirring it till you put it into your dish.

To make Peas-Porridge.

Take a quart of green peas, put to them a quart of water, a bundle of dried mint, and a little salt. Let them boil till the peas are quite tender; then put in some beaten pepper, a piece of butter as big as a walnut, rolled in flour, stir it all together, and let it boil a few minutes; then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it up.

To make Rice-Milk.

Take half a pound of rice, boil it in a quart of water, with a little cinnamon. Let it boil till the water is all wasted; take great care it does not burn; then add three pints of milk; and the yolk of an egg beat up. Keep it stirring, and when it boils take it up. Sweeten to your palate.

To make an Orange-Fool.

Take the juice of six oranges, and six eggs well beaten, a pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all together, and keep stirring over a slow fire till it is thick, then put in a little piece of butter, and keep stirring till cold, and dish it up.

To make Plum-Porridge, or Barley-Gruel.

Take a gallon of water, half a pound of barley, a quarter of a pound of raisins clean washed, a quarter of a pound of currants washed and picked. Boil these till above half the water is wasted, with two or three blades of mace; then sweeten it to your palate, and add half a pint of white wine.

To make a Hasty-Pudding.

Take a quart of milk, and four bay-leaves, set it on the fire to boil, 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 is 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 egg if you do not like it; but it is a great addition to the pudding; and a little piece of butter stirred in the milk makes it eat short and fine. Take out the bay-leaves before you put in the flour.

To make Apple-Fritters.

Beat the yolks of eight eggs, and the whites of four, well together, and strain them into a pan; then take a quart of cream, make it as hot as you can bear your finger in it; 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 is cool, put it to your eggs, beating it well together; then put in nutmeg, ginger, salt, and flour, to your liking. Your batter should be pretty thick, then put in pippins sliced or scraped, and fry them in a good deal of butter quick.

To make Pancakes.

Take a quart of milk, beat in six or eight eggs, leaving half the whites out; mix it well till your batter is of a fine thickness. You must 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, a little salt; stir all together, make your stew-pan very clean, put in a piece of butter as big as a walnut, then pour in a ladleful of batter, which will make a pancake, moving the pan round that the batter be all over the pan: shake the pan, and when you think that side is enough, toss it; if you cannot, turn it cleverly; and when both sides are done, lay it in a dish before the fire; and so do the rest. You must take care they are dry; when you send them to table, strew a little sugar over them.

To bake Apples whole.

Put your apples into an earthen pan, with a few cloves, a little lemon-peel, some coarse sugar, a glass of red wine; put them into a quick oven, and they will take an hour baking.

To stew Pears.

Pare six pears, and either quarter them or do them whole; they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out. Lay them in a deep earthen pot, 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 are very large, they will take half a pound of sugar, and half a pint of red wine; cover them close with brown paper, and bake them till they are enough. Serve them hot or cold, just as you like them, and they will be very good with water in the place of wine.

To make a Tansey.

Take a pint of cream, and half a pint of blanched almonds, beat fine, with rose and orange flower water, stir them together over a slow fire; when it boils take it off, and let it stand till cold, then beat in ten eggs, grate in a small nutmeg, four Naples biscuits, a little grated bread; sweeten to your taste, and if you think it is too thick, put in some more cream, and the juice of spinach to make it green; stir it well together, and either fry it or bake it. If you fry it, do one side first, and then with a dish turn the other.

Stewed

Stewed Spinach and Eggs.

Pick and wash your spinach very clean, put it into a saucepan, with a little salt; cover it close, shake the pan often; when it is just tender, and whilst it is green, throw it into a sieve to drain, lay it in your dish. In the mean time have a stew-pan of water boiling. Break as many eggs into cups as you would poach. When the water boils put in the eggs, have an egg-slice ready to take them out with, lay them on the spinach, and garnish the dish with orange cut into quarters, with melted butter in a cup.

To collar Eels.

Take your eel and scour it well with salt, wipe it clean; then cut it down the back, take out the bone, cut the head and tail off; put the yolk of an egg over it, and then take four cloves, two blades of mace, half a nutmeg beat fine, a little pepper and salt, some chopped parsley, and sweet herbs chopped very fine; mix them all together, and sprinkle over it, roll the eel up very tight, and tie it in a cloth; put on water enough to boil it, and put in an onion, some cloves and mace, and four bay-leaves; boil it up with the bones, head, and tail for half an hour, with a little vinegar and salt; then take out the bones, &c. and put in your eels; boil them, if large, two hours; lesser in proportion: when done, put them away to cool; then take them out of the liquor and cloth, and cut them in slices, or send them whole, with raw parsley under and over.

N. B. You must take them out of the cloth, and put them in the liquor, and tie them close down to keep.

To pickle or bake Herrings.

Scale and wash them clean, cut off the heads, take out the roes, or wash them clean, and put them in again, as you like. Season them with a little mace and cloves beat, a very little beaten pepper and salt, lay them in a deep pan, lay two or three bay-leaves between each layer, put in half vinegar and half water, or rape vinegar. Cover it close with a brown paper, and send it to the oven to bake; let it stand till cold. Thus do sprats. Some use only allspice, but that is not so good.

To souse Mackarel.

You must wash them clean, gut them, and boil them in salt and water till they are enough; take them out, lay them in a clean pan, cover them with the liquor, add a little vinegar; and when you send them to table, lay fennel over them.

OF HOGS-PUDDINGS, SAUSAGES, &c.

To make Black-Puddings.

First, before you kill your hog, get a peck of grits, boil them half an hour in water, then drain them, and put them into a
clean

clean tub or large pan ; then kill your hog, and save two quarts of the blood of the hog, and keep stirring it till the blood is quite cold ; then mix it with your grits, and stir them well together. Season 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 in. Take a little winter savory, sweet-marjoram, and thyme, penny-royal stripped of the stalks, and chopped very fine, just enough to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut into dice, scrape and wash the gut very clean, then tie one end, and begin to fill them ; mix in the fat as you fill them ; 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 ; then take them out, and lay them on clean straw.

To make Sausages.

Take three pounds of nice pork, fat and lean together, without skin or gristles, chop it as fine as possible, season it with a teaspoonful of beaten pepper, and two of salt, some sage shred fine, about three spoonfuls ; mix it well together ; have the guts very nicely cleaned, and fill them ; or put them down in a pot, then roll them of what size you please, and fry them. Beef makes very good sausages.

TO CURE HAMS, &c.

To Collar Beef.

Take a piece of thin flank of beef, and bone it ; cut the skin off, then salt it with two ounces of salt petre, two ounces of sal-prunella, two ounces 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 with the brine well for eight days ; then take it out of the pickle, wash it, and wipe it dry ; and then take a quarter of an ounce of cloves, and a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beat very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, with some sweet herbs chopped fine ; sprinkle it on the beef, and roll it up very tight, put a coarse cloth round, and tie it very tight with beggars' tape ; boil it in a large copper of water ; if a large collar, six hours ; if a small one, five hours ; take it out, and put it in a press till cold ; if you have never a press, put it between two boards, and a large weight upon it till it is cold ; then take it out of the cloth, and cut it into slices. Garnish with raw parsley.

To pickle Pork.

Bone your pork, cut it into pieces of a size fit to lie in the tub or pan you design it to lie in, rub your pieces well with salt-
G
petre,

petre, then take two parts of common salt, and two of bay salt, and rub every piece well; put a layer of common salt in the bottom of your vessel, cover every piece over with common salt, lay them one upon another as close as you can, filling the hollow places on the sides with salt. As your salt melt 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; it will, thus ordered, keep the whole year. Put a pound of salt-petre and two pounds of bay salt to a hog.

A Pickle for Pork which is to be eaten soon.

You must take two gallons of pump water, one pound of bay salt, one pound of coarse sugar, six ounces of salt-petre; boil all together, and skim it when cold. Cut the pork in what pieces you please, lay it down close, and pour the liquor over it. Lay a weight on it to keep it down, and cover it close from the air, and it will be fit to use in a week. If you find the pickle begins to spoil, boil it again, and skim it; when it is cold, pour it on your pork again.

To make Mutton Hams.

You must take a hind-quarter of mutton, cut it like a ham; take an ounce of salt-petre, a pound of coarse sugar, a pound of common salt; mix them, and rub your ham, lay it in a hollow tray with the skin downwards, baste it every day for a fortnight, then roll it in saw-dust, and hang it in the wood-smoke a fortnight; then boil it, and hang it in a dry place, and cut it out in rashers. It does not eat well boiled, but eats finely broiled.

To make Pork Hams.

You must take a fat hind-quarter of pork, and cut off a fine ham. Take two ounces of salt-petre, a pound of coarse sugar, a pound of common salt, and two ounces of sal prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day; then hang it in wood-smoke as you do beef, in a dry place, so as no heat comes to it; and if you keep them long, hang them a month or two in a damp place, so as they will be 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 the biggest pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours will boil it; if a small one, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and throw raspings finely sifted all over. Hold a red-hot fire-shovel over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish; then lay in your ham, and with your finger make figures round the edge of the dish. Be sure to boil your ham in as much water as you can, and to keep it skimming all the time till it boils. It must be at least four hours before it boils.

This

This pickle does finely for tongues, afterwards to lie in it a fortnight, and then hang in the wood-smoke a fortnight, or to boil them out of the pickle.

When you broil any of these hams in slices, or bacon, have some boiling water ready, and let the slices lie a minute or two in the water, then broil them; it takes out the salt, and makes them eat finer.

OF PICKLING.

To pickle Walnuts.

You must take large full-grown nuts, at their full growth before they are hard, lay them in salt and water; let them lie two days, then shift them into fresh water; let them lie two days longer, then shift them again, and let them lie three days; then take them out of the water, and put them into your pickling jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred of walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, six bay-leaves, and a stick of horse-radish: then fill your jar, and pour boiling vinegar over them. Cover them with a plate, and when they are cold, tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up your vinegar again, and skim it; when cold, pour it over your walnuts. This is by much the best pickle for use; therefore you may add more vinegar to it, what quantity you please. If you pickle a great many walnuts, and eat them fast, make your pickle for a hundred or two, the rest keep in a strong brine of salt and water, boiled till it will bear an egg, and as your pot empties, fill them up with those in the salt and water. Take care they are covered with pickle.

To pickle Gherkins, and French Beans.

Take five hundred gherkins, and have ready a large earthen pan of spring water and salt, put to every gallon of water two pounds of salt; mix it well together, and throw in your gherkins, wash them out in two hours, and put them to drain, let them be drained very dry, and put them in a jar: in the mean time get a bell-metal pot, with a gallon of the best white wine vinegar, half an ounce of cloves and mace, one ounce of allspice, one ounce of mustard seed, a stick of horse-radish cut in slices, six bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt; boil it up in the pot all together, and put it over the gherkins; cover them close down, and let them stand twenty-four hours; then put them in your pot, and simmer them over the stove till they are green; be careful not to let them boil, if you do you will spoil them; then put them in your jar, and cover them close down till cold; then tie them over with a bladder, and a leather over that; put them in a cold dry place. Mind always to keep your pickles tied down close, and take them out with a wooden spoon, or a spoon kept on purpose.

To pickle large Cucumbers in Slices.

Take the large cucumbers before they are too ripe, slice them the thickness of crown pieces in a pewter dish; to every dozen of cucumbers slice two large onions thin, and so on till you have filled your dish, with 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 drain very well; put them in a jar, cover them over with white wine vinegar, and let them stand four hours; pour the vinegar from them into a copper 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 the boiling vinegar on. Cover them close, and when they are cold, tie them down. They will be fit to eat in two or three days.

To pickle Beet-Root.

Set a pot of spring water on the fire, when it boils put in your beets, and let them boil till they are tender; take them out, and with a knife take off all the outside, cut them in pieces according to your fancy; put them in a jar, and cover them with cold vinegar, and tie them down close: when you use the beet, take it out of the pickle, and cut it into what shapes you like; put it in a little dish with some of the pickle over it; or use it for sallads, or garnish.

To pickle Onions.

Take your onions when they are dry enough to lay up for winter, the smaller they are the better they look; put them into a pot, and cover them with spring water, with a handful of white salt, let them boil up, then strain them off, and take three coats off; put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in your bottles, with some blades of mace and cloves, and a nutmeg cut in pieces; have some double-distilled white wine vinegar, boil it up with a little salt, and put it over the onions; when they are cold, cork them close, and tie a bladder and leather over it.

To pickle Red Cabbage.

Slice the cabbage very fine cross 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 in a cullender to drain, and lay it in your jar; take white wine vinegar enough to cover it, a little cloves, mace, and allspice, put them in whole, with one pennyworth of cochineal bruised fine; boil it up, and put it over hot or cold, which you like best, and cover it close with a cloth till cold, then tie it over with leather.

To

To pickle Samphire.

Take the samphire that is green, lay it in a clean pan, throw two or three handfuls of salt over, then cover it with spring water, let it lie twenty-four hours, then put it into a clean brass saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, and set it over a very slow fire, let it stand till it is just green and crisp, then take it off in a moment, for if it stands to be soft it is spoiled; put it in your pickling pot, and cover it close: when it is 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.

Rules to be observed in Pickling.

Always use stone jars for all sorts of pickles that require hot pickle to them. The first charge is the least, for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through all earthen vessels; stone and glass are the only things to keep pickles in. Be sure never to put your hands in to take pickles out, it will soon spoil them. The best method is, to every pot tie a wooden spoon, full of little holes, to take the pickles out with.

OF MAKING CAKES, &c.

To make a Pound-Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden spoon, butter a pan, and put it in, and then bake it an hour in a quick oven.

For change, you may put in a pound of currants, clean washed and picked.

To make a cheap Seed-Cake.

You must take half a peck of flour, a pound and a half of butter, put it in a saucepan with a pint of new milk, and set it on the fire; take a pound of sugar, half an ounce of allspice beat fine, and mix them with the flour. When the butter is melted, pour the milk and butter in the middle of the flour, and work it up like paste. Pour in with the milk half a pint of good ale yeast; set it before the fire to rise, just before it goes to the oven. Either put in some currants or carraway seeds, and bake it in a quick oven. Make it into two cakes. They will take an hour and a half baking.

To make Buns.

Take two pounds of fine flour, a pint of good ale yeast, put a little sack in the yeast, and three eggs beaten, knead all these together with a little warm milk, a little nutmeg, and a little salt, and lay it before the fire till it rises very light, then knead in a pound of fresh butter, a pound of rough carraway comfits, and bake them in a quick oven in what shape you please, on flowered paper.

OF CUSTARDS, JELLIES, PRESERVING, &c.

To make plain Custards.

Take a quart of new milk, sweeten it to your taste, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, stir them into the milk, and bake it in china basons, or put them in a deep china dish; have a kettle of water boiling, set the cup in, let the water come above half way, but do not let it boil too fast, for fear of its getting into the cups. You may add a little rose-water.

To make Calf's Foot Jelly.

Boil two calves' feet in a gallon of water till it comes to a quart, then strain it, let it stand till cold, skim off all the fat clean, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly into a saucepan, with a pint of mountain wine, half a pound of loaf sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them into a saucepan, and stir all together well till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china bason, with the lemon-peels cut as thin as possible, let the jelly run into that bason, and the peels both give it a fine amber colour, and also a flavour; with a clean silver spoon fill your glasses.

To make Currant Jelly.

Strip the currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water half way up the jar, let it boil half an hour, take it out, and strain the juice through a coarse hair sieve; to a pint of juice put a pound of sugar, set it over a fine quick clear fire in your preserving pan, or bell-metal skillet; keep stirring it all the time till the sugar is melted, then skim the scum off as fast as it rises. When your jelly is very clear and fine, pour it into gallipots; when cold, cut white paper just the bigness of the top of the pot, and lay on the jelly, dip those papers in brandy; then cover the top close with white paper, and prick it full of holes; set it in a dry place, put some into glasses, and paper them.

To

To make Raspberry Jam.

Take a pint of currant jelly, and a quart of raspberries, bruise them well together, set them over a slow fire, keeping them stirring all the time till it boils. Let it boil gently half an hour, and stir it round very often to keep it from sticking; pour it into your gallipots, paper as you do the currant jelly, and keep it for use. They will keep for two or three years, and have the full flavour of the raspberry.

To make a fine Syllabub from the Cow.

Make your syllabub of either cyder or wine, sweeten it pretty sweet, and grate nutmeg in; then milk the milk into the liquor; when this is done, pour over the top half a pint or a pint of cream, according to the quantity of syllabub you make.

You may make this syllabub at home, only have new milk; make it as hot as milk from the cow, and out of a tea-pot, or any such thing, pour it in, holding your hand very high.

To preserve Damsons whole.

You must take some damsons, and cut them in pieces, put them in a skillet over the fire, with as much water as will cover them. When they are boiled, and the liquor pretty strong, strain it out; add for every pound of the damsons wiped clean, a pound of single refined sugar, put the third part 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, and put them in a bason, strew all the sugar that was left on them, and pour the hot liquor over them. Cover them up, and let them stand till next day, then boil them up again till they are enough. Take them up, and put them in pots; boil the liquor till it jellies, and pour it on them when it is almost cold; so paper them up.

To preserve Gooseberries whole without stoning.

Take the largest preserving gooseberries, and pick off the black eye, but not the stalk, then set them over the fire in a pot of water to scald, cover them very close, but not boil or break, and when they are tender, take them up 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; and when your syrup is cold, put the gooseberries single in your preserving pan, put the syrup to them, and set them on a gentle fire; let them boil, but not too fast, lest they break; 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 it to
them

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 are cold, cover them with paper; then boil some gooseberries in fair water, and when the liquor is strong enough, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar, then make a jelly of it, put the gooseberries in glasses, when they are cold, cover them with the jelly the next day, paper them wet, and then half dry the paper that goes in the inside, it closes down better, and then white paper over the glass. Set it in your stove, or a dry place.

To preserve Currants.

Take the weight of the currants in sugar, pick out the seeds; take to a pound of sugar half a jack of water, let it melt, then put in your berries, and let them do very leisurely, skim them, and take them up, let the syrup boil; then put them on again, and when they are clear, and the syrup thick enough, take them off, and when they are cold put them up in glasses.

To preserve Raspberries.

Take of the raspberries that are not too ripe, and take the weight of them in sugar, wet your sugar with a little water, and put in your berries, and let them boil softly, take heed of breaking them; when they are clear, take them up, and boil the syrup till it be thick enough, then put them in again, and when they are cold put them up in glasses.

To preserve Cherries.

Take their weight in sugar before you stone them; when stoned, make your syrup, then put in your cherries; let them boil slowly at the first, till they are thoroughly warmed, then boil them as fast as you can: when they are boiled clear, put in the jelly, with almost their weight in sugar; strew the sugar on the cherries; for the colouring you must be ruled by your eye; to a pound of sugar put a jack of water, strew the sugar on them before they boil, and put in the juice of currants soon after they boil.

To make Ice Cream.

Take two pewter basons, one larger than the other; the inward one must have a close cover, into which you are to put your cream, and mix it with raspberries, or whatever you like best, to give it a flavour and a colour. Sweeten it to your palate, then cover it close, and set it in the larger bason. Fill it with ice, and a handful of salt: let it stand in this ice three quarters of an hour, then uncover it, and stir the cream well together; cover it close again, and let it stand half an hour longer, after that turn it into your plate. These things are made at the pewterers.

OF MADE - WINES, &c.

To make Raisin Wine.

Take two hundred weight of raisins, stalks and all, and put them into a large hogshead, fill it with water, let them steep a fortnight, stirring them every day; then pour off all the liquor, and press the raisins. Put both liquors together in 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 in another vessel; stop it close, and let it stand three months longer, then bottle it, and when you use it, rack it off into a decanter.

To make Elder Wine.

Pick the elder-berries when full ripe, put them into a stone jar, and set them in the oven, or a kettle of boiling water till the jar is hot through; then take them out, and strain them through a coarse cloth, wringing the berries, and put the juice into a clean kettle: to every quart of juice put a pound of fine Lisbon sugar, let it boil, and skim it well. When it is clear and fine, pour it into a jar; when cold, cover it close, and keep it till you make raisin wine; then when you tun your wine, to every gallon of wine put half a pint of the elder syrup.

To make Orange Wine.

Take twelve pounds of the best powder sugar, with the whites of eight or ten eggs well beaten, into six gallons of spring water, and boil it three quarters of an hour. When cold, put into it six spoonfuls of yeast, and 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 then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and so let it work all together two days and two nights; then add two quarts of Rhenish or white wine, and put it into your vessel.

To make Gooseberry Wine.

Gather your gooseberries in dry weather, when they are half ripe, pick them, and bruise a peck in a tub with a wooden mallet; 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 powder sugar, stir it all together till the sugar is dissolved, then put it in a vessel or cask, which must be quite full: if ten or twelve gallons, let it stand a fortnight; if a twenty gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear the vessel of 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, four months; then bottle it off.

To make Currant Wine.

Gather your currants on a fine dry day, when the fruit is full ripe, strip them, put them in a large pan, and bruise them with a wooden pestle. Let them stand in a pan or tub 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 is fine, bottle it; if it is not, draw it off as clear as you can into another vessel or large bottles; and in a fortnight, bottle it in small bottles.

To make Cherry Wine.

Pull your cherries when full ripe off the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar beat fine, stir it together, and put it into a vessel; it must be full; when it has done working, and making any noise, stop it close for three months, and bottle it off.

To make Raspberry Wine.

Take some fine raspberries, bruise them with the back of a spoon, then strain them through a flannel bag into a flour jar. To each quart of juice put a pound of double refined sugar, stir it well together, and cover it close; let it stand three days, then pour it off clear. To a quart of juice put two quarts of white wine, bottle it off; it will be fit to drink in a week. Brandy made thus is a very fine dram, and a much better way than steeping the raspberries.

To make Catchup.

Take the large flaps of mushrooms, pick nothing but the straws and dirt from them, then lay them in a broad earthen pan, strew a good deal of salt over them, let them lie till next morning, then with your hand break them, put them into a stew-pan, let them boil a minute or two, then strain them through a coarse cloth, and wring it hard. Take out all the juice, let it stand to settle, then pour it off clear, run it through a thick flannel bag, (some filter it through brown paper, but that is a very tedious way,) then boil it: to a quart of the liquor put a quarter of an ounce of whole ginger, and half a quarter of an ounce of whole pepper. Boil it briskly a quarter of an hour; then strain it, and when it is cold, put it into pint bottles. In each bottle put four or five blades of mace, and six cloves, cork it tight, and it will keep two years. This gives the best flavour of the mushrooms to any sauce. If you put to a pint of this catchup a pint of mum, it will taste like foreign catchup.

RULES FOR BREWING.

Care must be taken in the first place to have the malt clean; and, after it is ground, it ought to stand four or five days.

For strong October, five quarters of malt to three hogsheads, and twenty-four pounds of hops. This will afterwards make two hogsheads of good keeping small beer, allowing five pounds of hops to it.

For middling beer, a quarter of malt makes a hogshead of ale, and one of small beer; or it will make three hogsheads of good small beer, allowing eight pounds of hops. This will keep all the year: or it will make twenty gallons of strong ale, and two hogsheads of small beer, that will keep all the year.

If you intend your ale to keep a great while, allow a pound of hops to every bushel; if to keep six months, five pounds to a hogshead; if for present drinking, three pounds to a hogshead, and the softest and clearest water you can get.

Observe the day before to have all your vessels very clean, and never use your tubs for any other use, except to make wines.

Let your casks be made very clean the day before with boiling water; and if your bung is big enough, scrub them well with a little birch broom or brush; but if they be very bad, take out the heads, and let them be scrubbed clean with a hand brush, sand, and fullers-earth. Put on the head again, and scald them well, throw into the barrel a piece of unslacked lime, and stop the bung close.

The first copper of water, when it boils, pour into your mash-tub, and let it be cool enough to see your face in; then put in your malt, and let it be well mashed; have a copper of water boiling in the mean time, and when your malt is well mashed, fill your mashing tub, stir it well again, and cover it over with the sacks. Let it stand three hours, set a broad shallow tub under the cock, let it run very softly, and if it is thick, throw it up again till it runs fine, then throw a handful of hops in the under tub, let the mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one-third for boiling and waste. Let that stand an hour, boiling more water to fill the mash tub for small beer; let the fire down a little, and put it into tubs enough to fill your mash. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick; about an hour is long enough; when it is half boiled, throw in a handful of salt. Have a clean white wand, and dip it into the copper, and if the wort feels clammy it is boiled enough; then slacken your fire, and take off your wort. Have ready a large tub, put two sticks across, and set your straining basket over the tub on the sticks, and strain your wort through it. Put your other wort on to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker

it cools, the better. When quite cool, put it into the tunning tub. Throw a handful of salt into every boil. When the mash has stood an hour draw it off, then fill your mash with cold water, take off the wort in the copper, and order it as before. When cool, add to it the first in the tub; so soon as you empty one copper, fill the other, so boil your small beer well. Let the last mash run off, and when both are boiled with fresh hops, order them as the two first boilings; when cool, empty the mash tub, and put the small beer to work there. When cool enough, work it; set a wooden bowl full of yeast in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours, let it stand two days, then tun it, taking off the yeast. Fill your vessels full, and save some to fill your barrels: let it stand till it has done working; then lay on your bung lightly for a fortnight, after that stop it as close as you can. Mind you have a vent-peg at the top of the vessel; in warm weather open it; and if your drink hisses, as it often will, loosen it till it has done, then stop it close again. If you can boil your ale in one boiling, it is best, if your copper will allow of it; if not, boil it as conveniency serves. When you come to draw your beer, and find it is not fine, draw off a gallon, and set it on the fire, with two ounces of isinglass cut small and beat. Dissolve it in the beer over the fire; when it is all melted, let it stand till it is cold, and pour it in at the bung, which must lay loose on till it has done fermenting, then stop it close for a month.

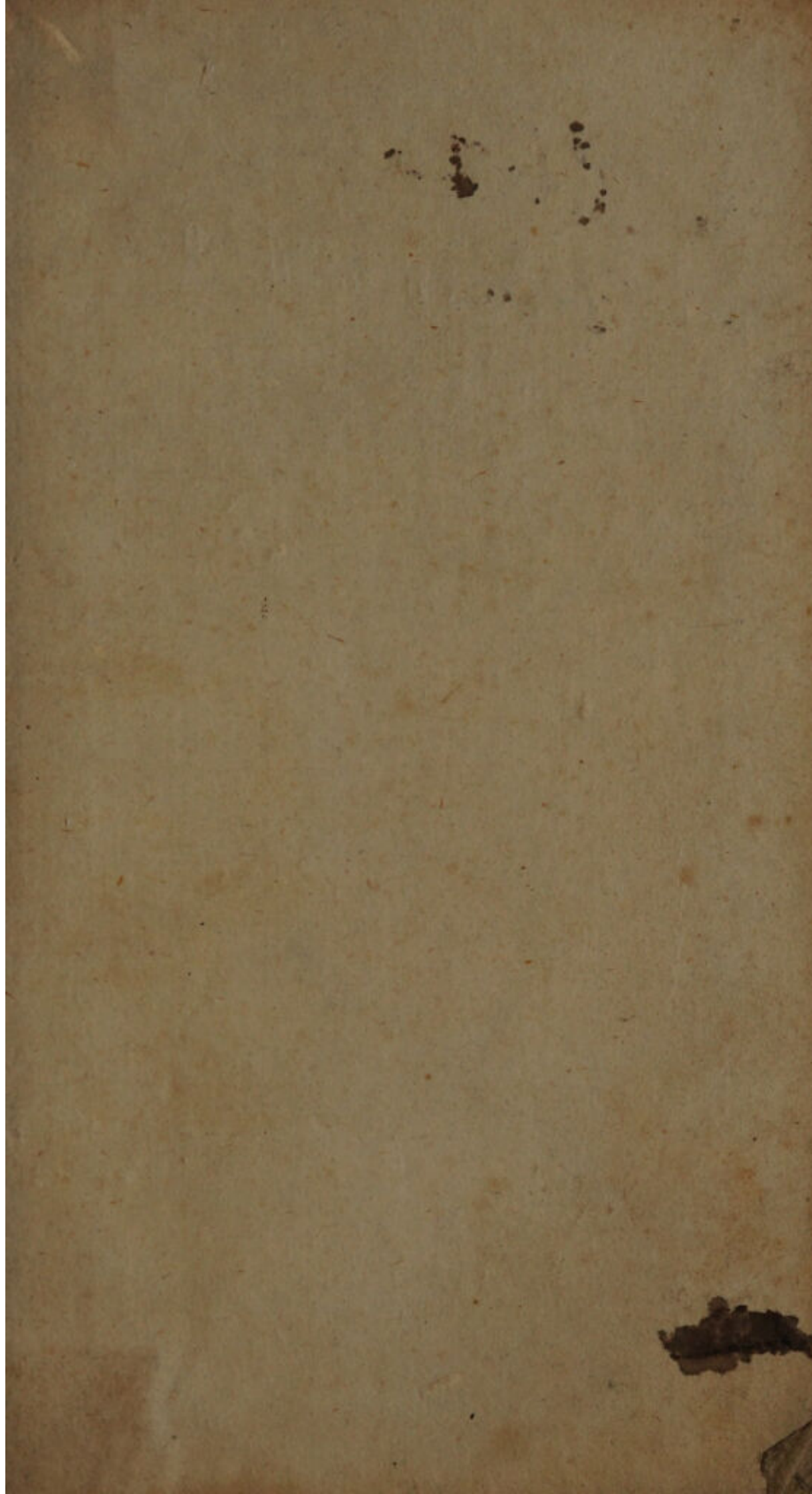
Take great care your casks are not musty, or have any ill taste; if they have, it is a hard thing to sweeten them.

You are to wash your casks with cold water before you scald them, and they should lie a day or two soaking, and clean them well, then scald them.

When a Barrel of Beer has turned Sour.—To a kilderkin of beer throw in at the bung a quart of oatmeal, lay the bung on loose two or three days, then stop it down close, and let it stand a month. Some throw in a piece of chalk as big as a turkey's egg, and when it has done working, stop it close for a month, then tap it.

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Elizabeth

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